

**G L E N**  
by belling

# Slot-in Gas Cooker

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## INSTALLATION AND USER INSTRUCTIONS

Model Number.

G797 – Natural Gas

This model is factory set for the category of gas stated and cannot be converted for use on any other gas.

The cooker must be installed in accordance with the regulations in force and only used in a well ventilated space.

Read these instructions prior to using the cooker and retain them for future reference.

The appliance was designed and made in accordance with the European standards listed below:

- EN 30-1-1, EN 30-2-1 and EN 437 plus subsequent amendments (gas)
- EN 60 335-1 and EN 60 335-2-6 (electrical) plus relative amendments

The appliance complies with the prescriptions of the European Directives as below:

- 73/23 + 93/68 EC concerning electrical safety (BT).
- 89/336 + 92/31 + 93/68 EC concerning electromagnetic compatibility (EMC)
- 90/396 + 93/68 EC concerning gas safety.

Oven accessories that could come into contact with foodstuffs are made with materials that comply with the provisions of the 89/109 EC directive dated 21/12/88.

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# Introduction

## Your Cooker

Thank you for purchasing a new Belling gas Cooker. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. It features a large oven with a grill and a gas hob, all with push button ignition.

Even if you have used a gas cooker before, it is important that you read these instructions thoroughly before starting to cook, as there may be many new features not featured on your previous cooker. Pay particular attention to the installation and safety instructions.

## Getting Help

If you have any problems with installation, operating or cooking with your Belling cooker please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help, then please contact (including a daytime telephone number if possible):

Consumer Relations Department  
Belling Appliances Ltd.,  
Talbot Road,  
Mexborough.  
South Yorkshire.  
S64 8AJ.

**BELLING HELPLINE Tel: 01709 579902**

Please quote the cooker model and serial number with your enquiries. This can be found on the rating label, positioned on the rear panel of the cooker.

**WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed.**

We advise you to keep these instructions in a safe place for future reference.

If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

Note: the pictures shown in the figures in this handbook are purely indicative.

## Instructions for the installer

### TECHNICAL INFORMATION

- All installation and maintenance must only be carried out by qualified personnel. The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation of the appliance.
- The appliance must only be used for its original purpose, that is, cooking for domestic use.
- The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation, maintenance or use of the appliance.
- The electrical safety of this appliance is only guaranteed if it is correctly connected to a suitable earth system, as prescribed by the electrical safety standards. The manufacturer disclaims all responsibility if these instructions are not followed. Should you have any doubts, seek the assistance of a qualified person.
- Before connecting the appliance ensure that the rating plate data corresponds to that of the gas and electricity supply.
- The safety and automatic adjustment devices of the appliance may, during its life, only be modified by the manufacturer or duly authorised supplier.

### UNPACKING YOUR COOKER

- Remove all packaging before use and check to make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call your supplier for advice.
- Do not move the appliance using the handle.

**The packaging materials should carefully discarded and not left within easy reach of children as they are a potential safety hazard.**

## Instructions for the installer

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The factory set adjustment conditions for this appliance are stated on the rating label which is fitted to the back panel of the appliance. See below for reference,

### **G797** Category I<sub>2H</sub> (GB, IE)

This models are set to burn NATURAL GAS (G20) at 20 mbar ONLY and cannot be used on any other gas.

This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

## GAS SAFETY (INSTALLATION & USE) REGULATIONS

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the below regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

## LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

## PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440:Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m<sup>3</sup>, it will require an air vent of 50 cm<sup>2</sup> effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100cm<sup>2</sup> effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

## Technical Data

### DIMENSIONS

Height	900 - 915mm
Width	498mm
Depth	605mm (excluding handle and knobs)

### GENERAL

Gas connection	Rp ½ (½" BSP male)
Supply pressure	Natural Gas - 20mbar for G20
Pressure test point	Front left hotplate burner injector

<b>G797</b>	<b>BURNER TYPE</b>	<b>INJECTOR SIZE</b>	<b>RATING</b>
NATURAL G20	RAPID	110	2.7 kW
	SEMI-RAPID	95	1.75 kW
	AUXILIARY	72	1.0 kW
	OVEN / GRILL	130 / 125	3,3 / 3,0 kW

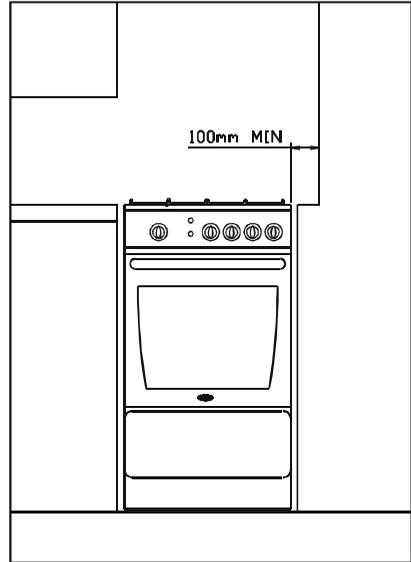
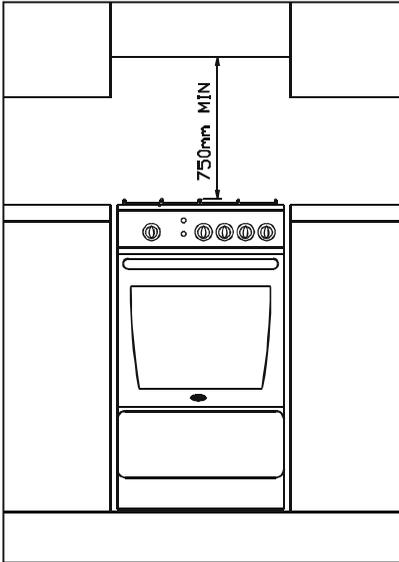
## Instructions for the installer

### POSITION

The appliance should be positioned in good light and free from draughts. Any shelf or cupboard of combustible material should be at least 750mm above the hob top, a greater clearance is desirable if discoloration is to be avoided, otherwise the shelf etc. should be protected.

Dependent on the kitchen layout, please refer to the relevant diagram below.

The rear wall and surfaces adjacent to or surrounding the appliance must be able to resist a temperature rise of 65°C. We recommend fitting ceramic tiles to protect the surrounding surfaces.



## Instructions for the installer

### POSITION

### LEVELLING THE COOKER

The appliance is supplied with four plastic feet, which must be screwed into the corners of the oven base prior to installation. These feet are used to level the oven and adjust its height in relation to the surrounding cabinetry.

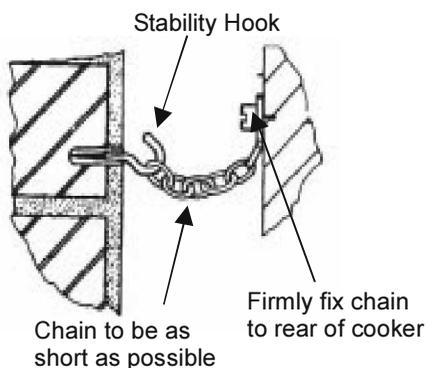
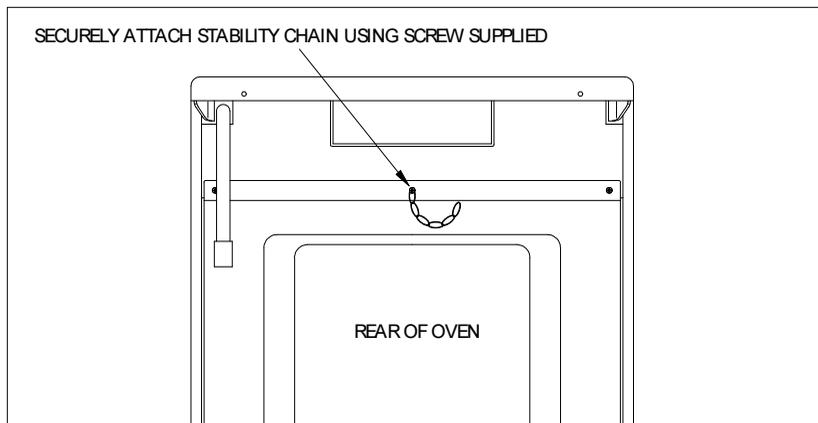
- It is important that the cooker is placed on a firm level surface and that the feet, are adjusted to ensure that the cooker is perfectly level. An unlevelled cooker can affect the cooking results. To level the cooker simply adjust the feet, screwing up or down as required.



## Instructions For The Installer

### STABILITY CHAIN

We recommend a stability chain is fitted to the cooker. The chain shown in the diagram below can be purchased from most hardware outlets and DIY shops.



**Note:** The power supply cable must be positioned so that no part of the cable can come into contact with any surface which could reach temperatures in excess of 75°C.

## Instructions For The Installer

### ELECTRICAL CONNECTION

The electrical connection must be carried out in accordance with the current standards and laws in force and by a qualified electrician.

**WARNING!!** This appliance must be earthed.

This appliance operates from a 3 pin, 3 amp plug, supplied fitted to the appliance. The voltage rating is 230 Volt and should be protected by a 3 amp fuse in the plug. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp approved to BS1362.

Should this plug not fit the socket outlet in your home it should be cut off and replaced with a suitable plug as outlined below.

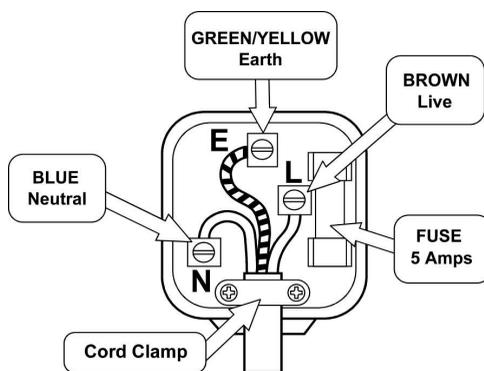
**Note:** The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket – with the obvious consequent danger.

**Important:** The wires in the mains lead on this appliance are coloured in accordance with the following code:

Green and Yellow	= Earth
Blue	= Neutral
Brown	= Live

As the colours may not correspond with the markings identifying the terminals in your plug, proceed as follows:

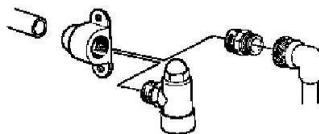
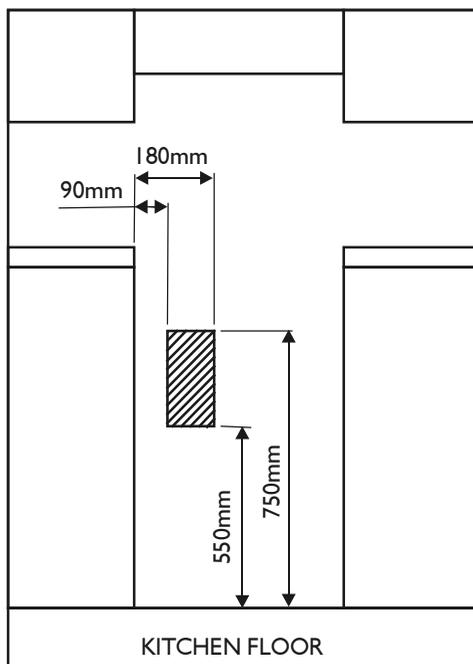
- The green and yellow wire must be connected to the terminal in the plug which is marked with the letter E or with the earth symbol  $\oplus$  or coloured green and yellow.
- The blue wire must be connected to the terminal marked with the letter N or coloured black.
- The brown wire must be connected to the terminal marked with the letter L or coloured red.



## Instructions For The Installer

### GAS CONNECTION

The cooker is designed to match the depth of standard 600 mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.2m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C

## Instructions For The Installer

### OPERATIONAL CHECKS

Fit the hotplate burner bodies, caps and pan supports.

Referring to the instructions for use where necessary,

1. Check that the hotplate burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the oven set to 8, the burner ignites and maintains full rate. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to gas mark 1 that the flame reduces.
3. Check that the grill burner ignites and burns with a steady flame.
4. Check that the oven light operates

Instruct the user on the operation of the cooker.

## For Your Safety

When used properly your Belling cooker is completely safe, but as with any electrical appliance there are some precautions you must take in its use.

### ALWAYS

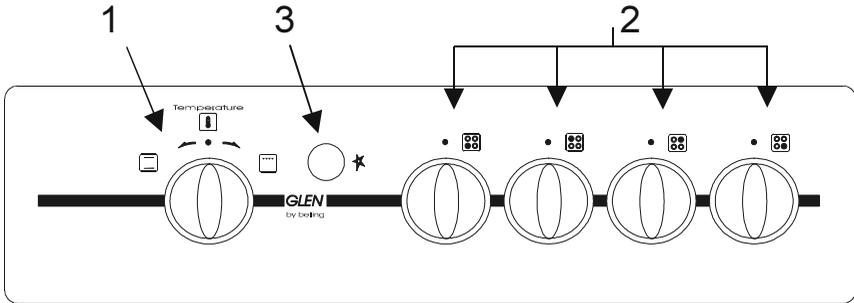
- ALWAYS make sure you understand the controls before using the cooker.
- ALWAYS check that all controls on the cooker are turned off after use.
- ALWAYS stand back when opening an oven door to allow heat to disperse.
- ALWAYS use dry, good quality oven gloves when removing items from the oven.
- ALWAYS keep the oven door closed when the cooker is not in use.
- ALWAYS place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- ALWAYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- ALWAYS allow the cooker to cool before cleaning.
- ALWAYS follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- ALWAYS keep ventilation slots clear of obstructions.
- ALWAYS refer servicing to CORGI registered appliance service engineers.

### NEVER

- NEVER leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- NEVER allow anyone to sit or stand on any part of the cooker.
- NEVER store items that children may attempt to reach above the cooker.
- NEVER heat up unopened food containers as pressure can build up causing the container to burst.
- NEVER store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinet immediately above or next to the cooker.
- NEVER fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- NEVER place flammable or plastic items on or near the hotplate.
- NEVER use proprietary spillage collectors on the hotplate.
- NEVER use the cooker as a room heater.
- NEVER dry clothes or place other items over or near to the hotplate or oven door.
- NEVER wear garments with long flowing sleeves whilst cooking.

**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

## Know your cooker



### Control Panel

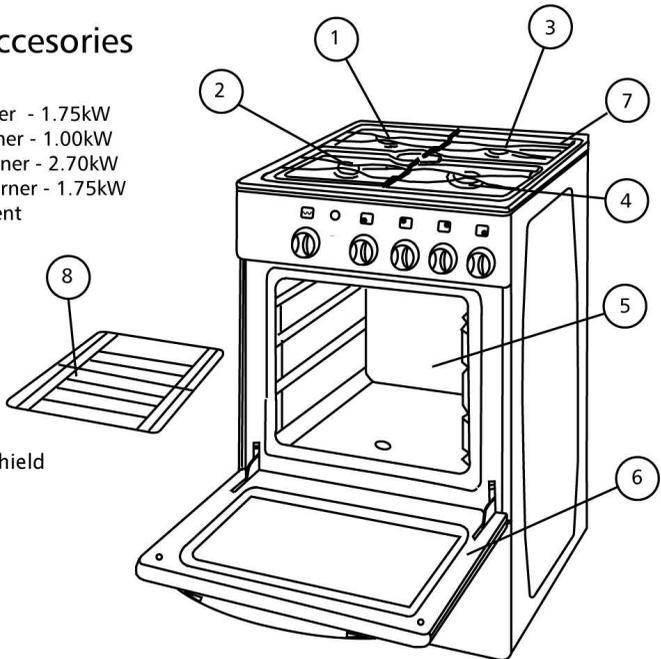
- 1) Oven thermostat / grill control
- 2) Hob burner controls
- 3) Burner ignition button

### Features and accesories

- 1) Rear left hotplate burner - 1.75kW
- 2) Front left hotplate burner - 1.00kW
- 3) Rear right hotplate burner - 2.70kW
- 4) Front right hotplate burner - 1.75kW
- 5) Oven / Grill compartment
- 6) Double glazed door
- 7) Pan support (2)
- 8) Oven / Grill shelf (1)

Not Illustrated,

- 1 grill pan
- 1 grill pan grid
- 1 grill pan handle
- 4 adjustable feet
- 1 Removable grill heat shield



## Using The Gas Hob

### GENERAL NOTES ON SAFETY

- When the hob is in use do not leave unattended and make sure there are no small children in the vicinity. Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used as they are easily inflammable.
- Do not use spray cans near the appliance when it is in use.
- Even after use surfaces retain heat for a long time so do not put your hands or other objects on them.
- After you have used the appliance make sure that all the controls are in the OFF position.

### LIGHTING THE HOB BURNERS

Push in and turn the appropriate hotplate control knob (2) in an anti clockwise direction to the full on position , keeping the knob pushed in press and hold the ignition button  until the burner lights.  When the burner has lit release the ignition button and turn the control knob to the required setting.

### ADJUSTING THE HOB BURNERS

When the burner is lit, the flame can be adjusted by turning the control knob to the required setting. The small flame symbol marked on the control knob indicates the simmer position and the large flame, the full position.

To turn the burner off, turn the appropriate knob fully clockwise.

After use, always return controls to the off position

## Using The Gas Hob – General Notes

### SAFETY REQUIREMENTS FOR DEEP FAT FRYING

**IMPORTANT** – As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil must not be left unattended on or in close proximity to the cooking zones. To minimise the risks inherent with deep fat frying, we recommend the following;

- Use a deep pan, large enough to completely cover the appropriate heating area.
- Never fill the pan more than one-third full of fat or oil.
- Never leave oil or fat unattended during the heating or cooking period.
- Do not try to fry too much food at a time, especially frozen food.
- This only lowers the temperature of the oil or fat too much, resulting in greasy food.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
- Never heat fat, or fry, with a lid on the pan.
- Keep the outside of the pan, clean and free from streaks of oil or fat.

In the unfortunate event of a chip pan fire

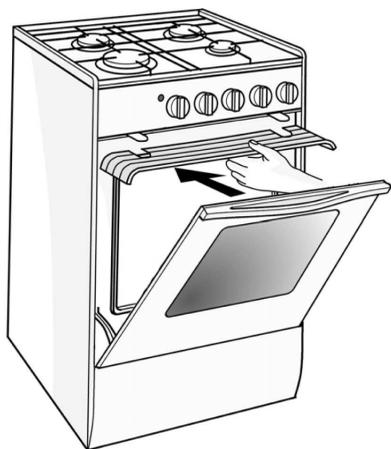
1. Switch **Off** the hob burner.
2. Smother flames with a fire blanket or damp cloth.
3. Leave the pan to cool for at least 60 minutes before moving.

### ECONOMY TIPS

In order to obtain the maximum efficiency with minimum gas consumption, it is useful to remember:

- Do not use small pans on large burners.
- As soon as boiling point is reached, turn the control knob to the low position.
- Always use pans with lids.
- Do not over fill pans, only boil the amount of liquid required.
- Vegetables cut into smaller pieces take less time to cook, therefore use less gas. Also more than one vegetable can be cooked in the same pan, i.e. carrots and peas.

## Grilling



**IMPORTANT!** BEFORE GRILLING, ALWAYS FIT THE PROTECTIVE HEAT SHEILD, AS SHOWN BELOW. THIS WILL PREVENT DAMAGE TO THE CONTROLS AND SURROUNDING FURNITURE. GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED

**NEVER** allow young children near the appliance when the grill is in use as the surfaces get extremely hot.

### LIGHTING THE GRILL

- 1) Open the oven door, and ensure heat shield is correctly fitted
- 2) Push in and turn the grill control knob (1) in a clockwise direction, to the grill symbol, 
- 3) Keeping the knob pushed in, press and hold the ignition button  until the burner lights.
- 4) Release the ignition button and keep the grill knob pressed for approximately 15 seconds to allow for the flame failure device to energise. If the control knob is released too soon the flame will go out.

When Grilling, the oven door must always be kept open. If after approximately 15 seconds the burner has not lit, release the knob and wait at least 1 minute before trying to relight. If the grill burner extinguishes accidentally, turn the knob to the off position and wait at least 1 minute before attempting to relight.

The grill pan is used directly on the oven shelf, with food placed on the grill pan grid supplied. The grill pan handle is clipped onto the grill pan by tilting the handle upwards and clipping over the edge of the grill pan. Do not leave the handle clipped on the grill pan when grilling as it will become extremely hot.

## Grilling - General Notes

### CONTROLLING THE GRILLING TEMPERATURE

In order to vary the grilling temperature, the shelf can be used in any one of the oven shelf runner positions. In addition to this the grill pan grid is designed with legs of unequal length, to further increase the variation of grilling temperature available. As a guide to the correct position you may find the following guide useful:

- For grilling steak, chops, sausage, fish etc use the first position from the top (runner 1), with the grill pan grid sitting on its shortest legs.
- For cooking very rare steak and to sear meat, use the same position as above and preheat the grill.
- To ensure that foods such as poultry, pork or veal are thoroughly cooked, grill on the first position and turn the food regularly. To prevent the food sticking to the grill pan grid, brush lightly with oil before use.
- For browning foods such as lasagne, cauliflower cheese etc use the runner 1 or 2, dependant on depth of dish

The charts below serve as a guide for times and positioning for cooking with the grill.

<b>Food</b>	<b>Shelf position from top of oven</b>	<b>Approx. Cooking Time</b>
Toasting of bread products	1	2 – 4 mins
Small cuts of meat - Sausages, bacon	1	8 – 12 mins (Depends on size and thickness)
Chops, etc. Gammon Steaks	1	20 – 25 mins (Depends on size and thickness)
Fish. Whole, Fillets	1	6 – 8 mins
Fish in readcrumbs	1	10 – 15 mins
Pre-cooked potatoe	1	10 – 12 mins
Pizzas	1	10 – 12 mins
Browning of food	1 or 2 (dish placed directly on shelf)	5 – 7 mins

After use, always return controls to the off position

## Using The Oven

### FOR YOUR SAFETY

The oven and grill burners are protected by a flame failure safety device which cuts off the supply of gas to the burners in the event of the flames being extinguished for any reason.

### LIGHTING THE OVEN

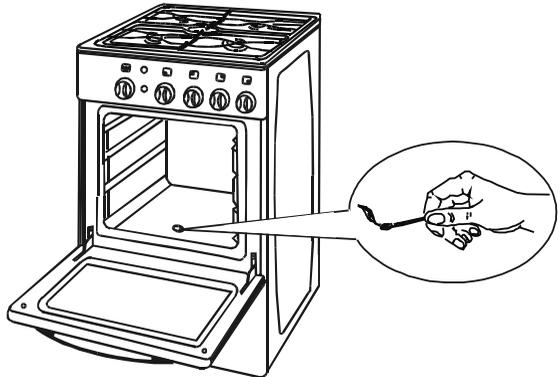
- Push in and turn the oven control knob anti clockwise to gas mark 8
- Keeping the knob pushed in, press and hold the ignition button until the burner lights. Release the ignition button and keeping the oven control knob pressed in for approximately 15 seconds to allow the flame failure device to energise. If the control knob is released too soon the flame will go out.
- When the burner is lit close the oven door gently in order to avoid extinguishing the flame.
- Set the oven control knob to the required temperature and allow approximately 15 minutes for the oven temperature to stabilise before introducing any food. When the burner is lit the flame can be seen through a viewing hole (when the door is open) in the oven base

When lighting the oven, the oven door must always be kept open. If after approximately 15 seconds the burner has not lit, release the knob and wait at least 1 minute before trying to relight. If the oven burner extinguishes accidentally, turn the knob to the off position and wait at least 1 minute before attempting to relight.

### LIGHTING THE OVEN IN THE EVENT OF A POWER FAILURE

In the event of a power failure or failure of the ignition supply, the oven can be lit with a match by carrying out the following procedure:

- Open the oven door, push and turn the oven control knob to the maximum setting. Keeping the knob pushed in, take a lighted match or lighted taper and place near to the burner through the hole (see below)
- When the burner is lit keep the oven control knob pressed in for approximately 15 seconds to allow the flame failure device to energise.



## Oven Cookery Notes

The charts on page 20 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 1 gas mark. If large quantities are being cooked it will be necessary to increase the cooking time somewhat to compensate for the extra oven load.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

### Oven Utensils

To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

**Important:** Food or cooking utensils should not be placed on the floor of the oven.

### To prepare Meat and Poultry for Roasting in your Oven

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has for been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (31/2 lbs) should be roasted in a smaller meat pan/tin – or they may be ‘pot roasted’ – a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be ‘larded’ with fat bacon or brushed very sparingly with cooking oil or melted fat.
- (e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.
- (f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer’s pack instructions.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.

## Oven Cookery Notes

### Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1 lb), or at room temperature (allowing 2-3 hours per 450g, 1 lb).

Frozen meat or poultry must be completely defrosted before placing in the oven. It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

### Continental Cooking Zones

This product features temperature zones within the oven cavity similar to those that are found on the continent. This means the areas around the top and bottom shelves are approximately 15°C higher than the centre of the oven, to which the conversion chart below refers to.

Gas Mark	Temperature
1	155
2	165
3	180
4	195
5	210
6	225
7	245
8	265

The charts below serve as a guide for times and temperatures for cooking in the oven. Always allow oven to preheat for 15 minutes prior to use.

## Oven Cookery Notes

Meat	Gas Mark	Time (approximate)	Position in oven
	Temperature		
Beef	3 or 4	20-25mins per 450g (1 lb) + 35 mins over	Runner 2 from top of oven
	180 – 195 °C		
Lamb	3 or 4	20-30 mins per 450g (1 lb) + 35 mins over)	Runner 2 from top of oven
	180 – 195 °C		
Pork	3 or 4	30-35 mins per 450g (1 lb) + 30 mins over)	Runner 2 from top of oven
	180 – 195 °C		
Chicken / Turkey Up to 4 kg (8lb)	3 or 4	23-28mins per 450g (1 lb) + 25 mins over	Runner 2 from top of oven
	180 – 195 °C		
Turkey 4 to 5.5kg (8 to 12 lb)	2 or 3	17 – 19 mins per 450g (1 lb) at plus 15 mins extra. For every 450g (1 lb) over 5.5kg (12 lb) allow 15 mins per 450g (1lb) and roast at 150°C	Runner 2 from top of oven
	165 – 180 °C		
Casserole Cooking	1 or 2	1½ - 2 hrs	Runner 2 or 3 from top of oven
	155 – 165 °C		

## Oven Cookery Notes

BAKING	Gas Mark	Time (approximate) in mins	Position in oven
	Temperature		
Scones	7	10	Runner 2 from top
	245 °C		
Small Cakes	5	15 - 20	Runner 1 from top
	210 °C		
Victoria Sandwich	4	25 - 30	Runner 2 from top
	195 °C		
Sponge Sandwich (fatless)	5	25 - 30	Runner 2 from top
	210 °C		
Swiss Roll	4 or 5	12 - 15	Runner 2 from top
	195 – 210 °C		
Semi-rich fruit cakes	2	75 – 90 (7" tin)	Runner 2 from top
	165 °C		
Rich Fruit Cakes	1	Time dependant on size	Runner 2 from top
	155 °C		
Shortcrust Pastry	4 or 5	Time dependant on recipe	Runner 2 from top
	195 – 210 °C		
Puff Pastry	5 or 6	Time dependant on recipe	Runner 2 from top
	210 – 225 °C		
Yorkshire Pudding	4 or 5	40 - 50	Runner 2 from top
	195 – 210 °C		
Individual Yorkshire Puddings	4 or 5	20 - 25	Runner 2 from top
	195 – 210 °C		
Milk Pudding	1	75 - 85	Runner 2 from top
	155 °C		
Baked Custard	1	35 - 40	Runner 2 from top
	155 °C		

**Note:** If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 1 gas mark. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

## CLEANING AND MAINTENANCE

In the interests of both safety and hygiene your Belling gas cooker needs to be kept clean. A build-up of grease or fat from cooking could cause a fire hazard.

**WARNING!** For your own safety, always switch off your cooker at the mains supply and allow to cool before cleaning.

Never use excessive amounts of water to clean your cooker, and remember that your cooker is heavy – take care when pulling it out for access.

### COOKER EXTERIOR

All the parts of the cooker exterior must be cleaned frequently with a mild detergent and a little water and then dried with a soft cloth.

The pan supports and burner caps can be cleaned with warm soapy water. The aluminium burner caps can also be cleaned in this way. Use a nylon brush to remove any cleaning materials, water or dirt from the burner ports. Do not wash the parts if they are still hot and never use abrasive powders, pads or corrosive spray products.

### COOKER INTERIOR

The oven should be cleaned after each use to remove cooking residuals and grease which, if burnt on when the oven is used again, will form deposits or stains, as well as unpleasant smells.

Do not leave vinegar, coffee, milk, salty water or the juice of lemon or tomato on enamelled surfaces for any length of time. Always wash the accessories used.

The rod shelf and food support grid can be cleaned using household cream cleanser with a nylon pad or sponge. Heavier soiling may require the use of a proprietary oven cleaner or steel wool pad, but do not allow these to contact the door seals or plastic parts of the cooker.

Only use oven cleaners which carry the Vitreous Enamel Development Council's Approvals symbol, and always follow the manufacturers instructions for use.

The manufacturer cannot be held responsible for any damages caused by incorrect cleaning. Belling Oven Cleaner is available from our spares department on 01709 579907 quoting part number BELLING030.

## CLEANING AND MAINTENANCE

### Oven Door Seal

The oven door seal guarantees the correct functioning of the oven. We recommend you:

- clean it with warm soapy water, avoiding abrasive products.
- check its condition from time to time.

### DISPOSAL OF YOUR PRODUCT

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

## Is There Something Wrong With Your Cooker?

Before contacting your Service Centre or Installer, check the guide below, there may be nothing wrong with your cooker.

Problem	Check
Ignition does not work.	<p><b>If all burners fail to ignite</b>            Check that the electricity supply is turned on.            Check that sparks appear at all the burners; a clicking noise should be heard.            If the electricity supply has failed, the hob burners, grill and oven(s) can be lit with a match.</p> <p><b>If one burner fails to ignite</b>            Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports.            Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel.</p>

Are cooking results not satisfactory?

Problem	Check
<b>Grilling</b> Uneven cooking front to back	Ensure that the grill is positioned centrally below the grill burner
<b>Baking – General</b> Uneven rising of cakes	Ensure that the oven shelf is level by using a spirit level on the rod shelf and adjusting the feet. The oven should be checked both left to right and front to back.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the cooking charts provided, however, it may be necessary to increase or decrease temperatures by 1 gas mark to suit personal tastes. Do not use oven/meat tins greater than 56mm (2¼") in height.

## Service

Please check your guarantee card for who to contact for service. Remember that service agents may charge for visits (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure you have not missed anything.

Belling Appliances After Sales Division (Service)  
Tel: 08457 454540 (all calls will be charged at local rate)

Before contacting a service agent, please note the following details about your cooker:

Model Number .....

Serial Number .....

Date of Purchase .....

In order to provide a complete service history for your Belling product, please ask the service engineer to record the appropriate details in the chart below.

Date	Nature of fault	Parts Replaced or Repaired	Authorised Stamp or Signature

### IMPORTANT NOTICE:

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction manual is accurate at the date of printing but will be superseded and should be disregarded if the specifications are changed.

**G L E N**  
by **bell**ing

**Belling Appliances Ltd., Mexborough, South Yorkshire S64 8AJ**