

Belling

Cookcenter

Gas Cooker

Installation & User's Instructions

Model No. 131 Natural gas

Model No. 133 LPG



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Introduction

Your Belling Cooker

Thank you for purchasing a new Belling Cookcenter. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. It features a Fan oven, a conventional oven, a slow cook / warming oven, a separate grill and a six burner hob with a warming area and removable griddle plate. There is also a clock / timer with a minute minder and automatic oven switch on and off.

Getting help

If you have any problems with installing, 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 all enquiries. The serial number can be found on the left hand side of the oven frame.

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.

Unpacking

After unpacking your cooker, make sure that you remove all the packing from the oven and grill and any stickers from the oven/grill door and the hob.

Installation Instructions

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted on the rear panel.

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.

Model number: 131

Category I_{2H} (GB, IE)

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

Model number: 133

Category I₃₊ (GB, IE)

This model is set to burn BUTANE (G30) at 28-30mbar and PROPANE (G31) at 37mbar.

Gas safety (installation and use regulations)

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above 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 20m³.

LPG models shall not be installed in a room or internal space below ground level, e.g. in a basement.

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 10m³, it will require an air vent of 50 cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100 cm² 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.

Installation Instructions

Technical data

Dimensions

Height	900 - 915mm
Width	1082mm
Depth	600mm (excluding door handles)

General

Gas connection	Rp $\frac{1}{2}$ ($\frac{1}{2}$ " BSP female)
Gas supply	Natural gas models - G20 at 20 mbar LPG models - Propane (G31) at 37 mbar and Butane (G30) at 28-30 mbar
Pressure test point	Grill injector
Gas rate adjustment	None
Aeration adjustment	None
Electrical connection	Flexible cord fitted with a 3 pin 13 amp plug 230 - 240V a.c. 50Hz. 3A fuse.

	Natural Gas Models		LPG Models	
BURNER	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
HOTPLATE Front middle (Wok)	3.5 kW	130	3.2 kW	90
HOTPLATE Rear left rapid	3.0 kW	128	2.8 kW	82
HOTPLATE Front left & rear middle (semi-rapid)	2.0 kW	102	1.8 kW	65
HOTPLATE Front right & rear right (auxiliary)	1.0 kW	72	1.0 kW	50
GRILL	3.8 kW	150	3.4 kW	95
MAIN OVEN - FAN	2.8 kW	120	2.5 kW	75
MAIN OVEN Conventional	2.8 kW	120	2.5 kW	75
Electric Warming/Slowcook Oven	0.22kw	-	0.22kw	-
Electric Warming Zone Hotplate	0.25kw	-	0.25kw	-

Installation Instructions

Unpacking the cooker

Unpack the components from inside the grill and oven: Check that the following parts are present.

Grill pan and grid
Main oven shelves (4)
Main oven shelf heat shield
Griddle
Pan supports (3)
Meat pan
Literature

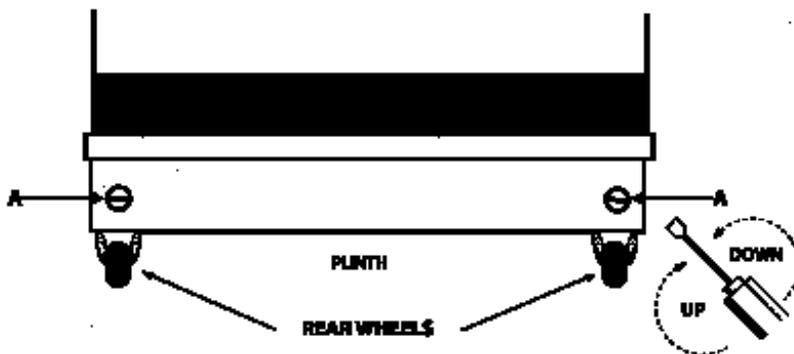
Levelling

Two rear wheels and two front feet are fitted which can be adjusted up or down to set the height (900mm - 915mm) and level the cooker.

1. The rear wheels can be raised or lowered from the BACK of the cooker by adjusting the levelling screws 'A' in the plinth.
2. The front feet can be simply screwed in or out to lower or raise the front of the cooker.

Caution:

Some soft floor coverings may get damaged if the cooker is not moved carefully.



NOTE: This appliance should not be installed on a platform.

Installation Instructions

Stability bracket

The cooker must be fitted with a stability device, firmly secured to the fabric of the building. The back of the cooker has a slot for engagement of a stability bracket, which can be obtained, as an extra, from the cooker supplier. The leaflet included with the bracket should be read in conjunction with the following instructions.

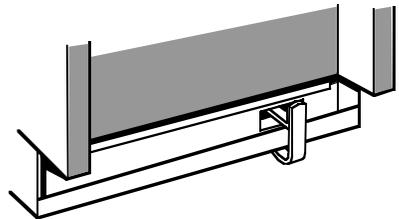
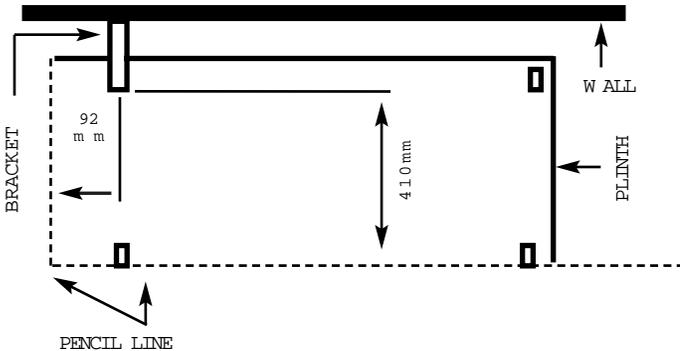
Push cooker to its intended position.

Draw pencil lines on the floor in line with the front and left side of the plinth.

Remove the cooker.

Position stability bracket so front edge is 410mm from the front of the cooker and its centre is 92mm from the left hand side - see diagram below.

Measure height from floor level to the bottom of the slot in the back of the cooker. Add 3mm to the dimension and assemble the stability bracket to that height. (i.e. from floor level to the underside of the top member).



Space For Fixing

The cooker can be close fitted below hotplate level. This requires a minimum distance of 1085mm between cupboard units of hotplate height.

The wall behind the cooker between the hotplate and 450mm above, and across the width of the cooker, must be an incombustible material such as ceramic wall tiles.

Follow the diagrams below for guidance on fitting. Take note of all dimensions.

Fig. 1
INSTALLATION WITH WALL
CUPBOARDS IN LINE WITH SIDES OF
APPLIANCE

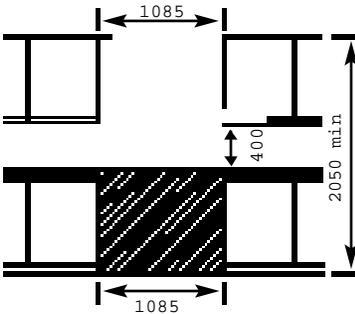


Fig. 3
INSTALLATION ALONGSIDE TALL
CUPBOARDS OR SIDE WALL

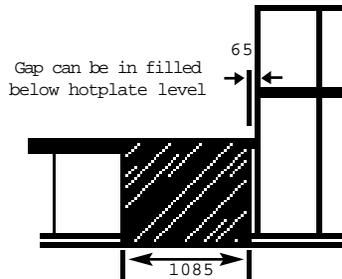


Fig. 2
INSTALLATION USING BRIDGING
CUPBOARDS

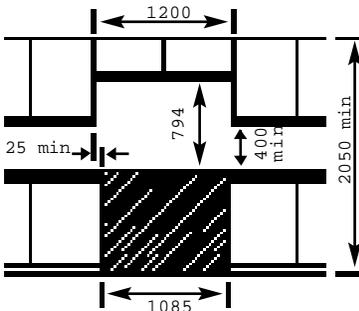
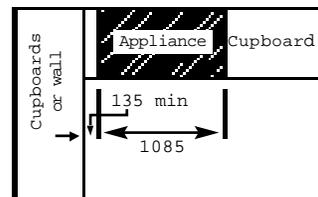


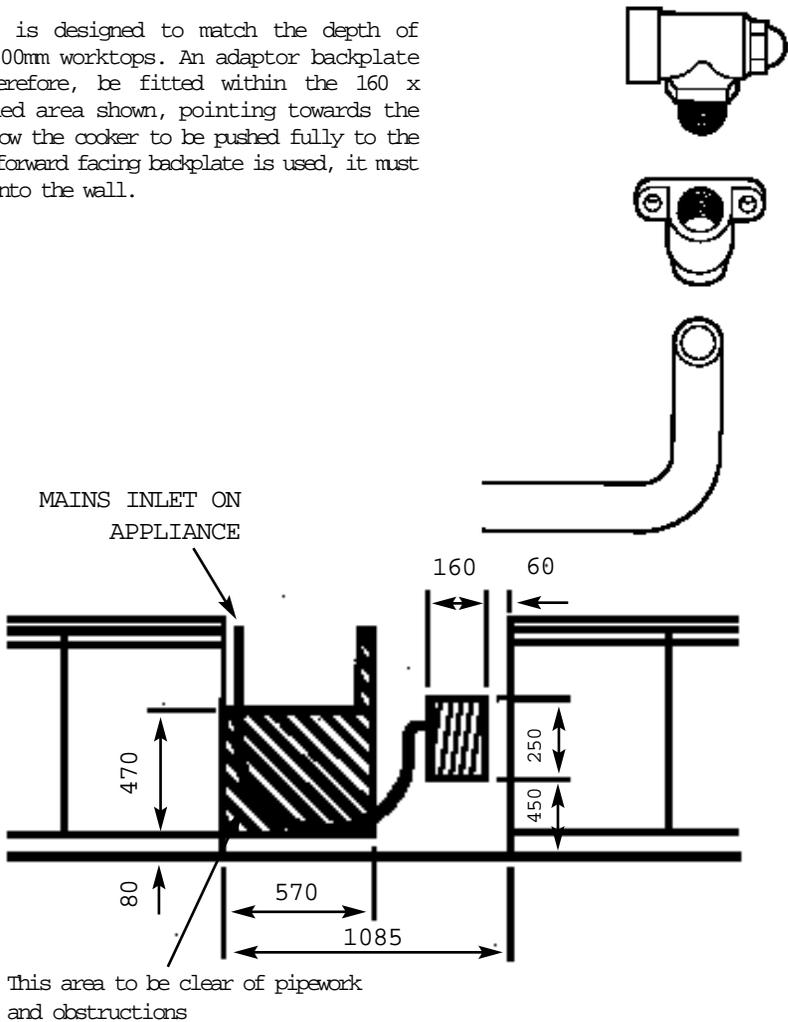
Fig. 4
INSTALLATION CLOSE TO A CORNER



If your appliance is to be fitted close to a corner ensure that there is a clearance of 135mm minimum. This will enable you to fully open the door and allow removal of oven shelves.

Connecting to the Gas Supply

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the 160 x 250mm shaded area shown, pointing towards the left 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. Hoses connected to the LPG models should be suitable for LPG and capable of withstanding 50mbar pressure. A length of 0.9 to 1.25m 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.

After installation, check for soundness.

The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill compartment and then the burner.

Electrical Connection

WARNING - THIS APPLIANCE MUST BE EARTHED.
CONNECT TO A 230-240V A.C. SUPPLY ONLY.

Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket which is adjacent to, and not more than 1.25m away from the appliance and capable of electrical isolation.

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.

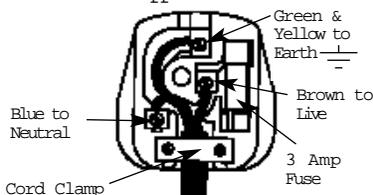
Note: The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

If the fitted plug is removed

The flexible mains lead must be correctly connected as below to a three pin plug of not less than 13 amp capacity. If a B.S. 1363 fused plug is used, it must be fitted with a 3 amp fuse which is approved to B.S. 1362.

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

GREEN AND YELLOW	- EARTH
BLUE	- NEUTRAL
BROWN	- LIVE



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol \equiv or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. As the appliance must be earthed, do not use 2-pin sockets outlets, if you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size i.e. 0.75mm² cross sectional area.

If a moulded plug is fitted

In the event of replacing a fuse in the plug supplied a 3 amp ASTA approved fuse to BS1362 must be fitted.

NOTE: The fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your local Electricity Retailer. The colour of the correct replacement fuse cover is that of the coloured marks or inserts in the base of the plug.

Operational Checks

Fit the pan supports and remove any packaging.

With reference to the user's instructions:

1. Check that the hotplate and grill burners ignite correctly and burn with a steady flame. Check for a steady flame at the low (small flame symbol) setting.
2. Check that with each main oven set to Mark 9, the burner ignites at a low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes and then check that the flame reduces when the control is turned to the E setting.
3. Check operation of timer and main oven lights.

Instruct the user on the operation of the cooker.

For Your Safety

Please read the precautions below before using your cooker.

Always..

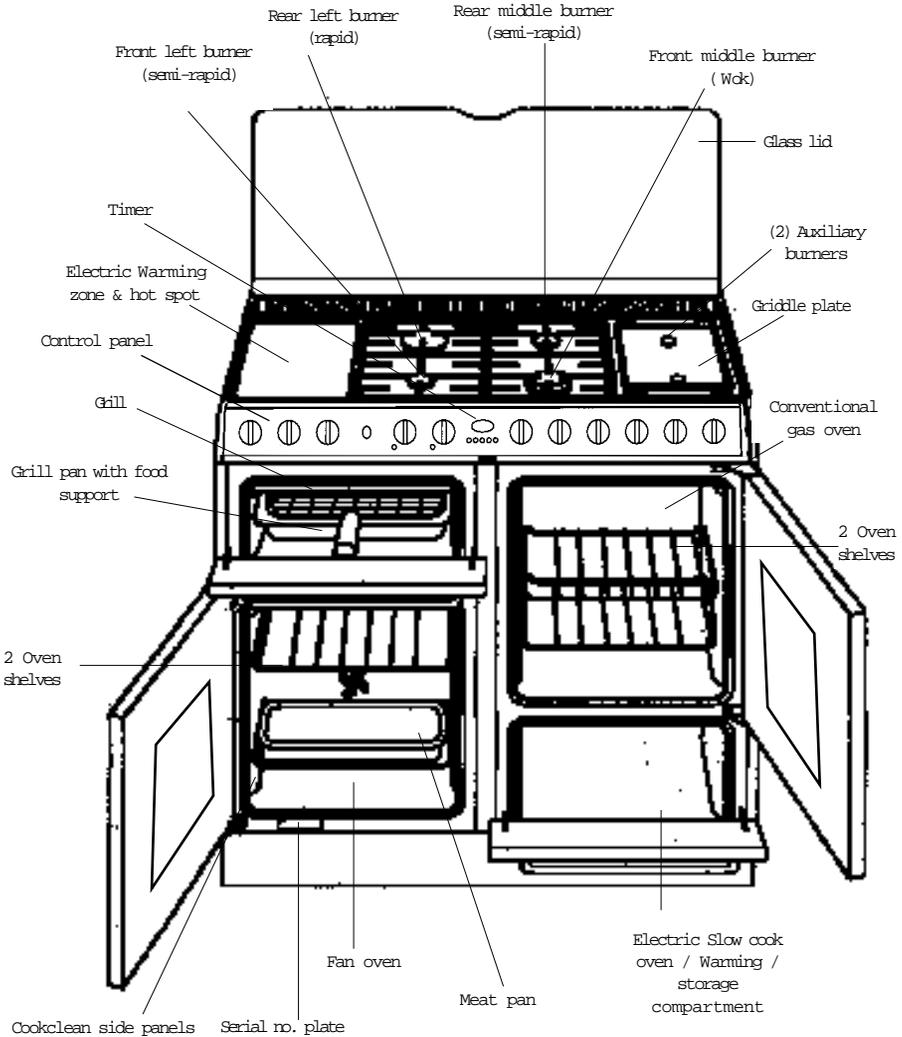
- ALW AYS make sure you understand the controls before using the cooker.
- ALW AYS check that all controls on the cooker are turned off after use.
- ALW AYS stand back when opening an oven door to allow heat to disperse.
- ALW AYS use dry, good quality oven gloves when removing items from the ovens.
- ALW AYS take care when removing items from the grill when the main oven is on, as the contents may be hot.
- ALW AYS keep the oven and grill doors closed when the cooker is not in use.
- ALW AYS 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.
- ALW AYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- ALW AYS allow the cooker to cool before cleaning.
- ALW AYS follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- ALW AYS keep ventilation slots clear of obstructions.
- ALW AYS turn off the electricity supply before cleaning or replacing the oven lamp.
- ALW AYS refer servicing to CORGI registered appliance service engineers.
- ALWAYS ensure that the Griddle is fitted correctly to the pan supports and that the fingers are located correctly within the slots in the Griddle feet.
- ALW AYS remove the Griddle handles during the cooking period.
- ALW AYS take care when fitting the Griddle handles NOT to contact any of the hot surfaces of the Griddle or the appliance.
- ALW AYS remove any spillage from the surface of the lid before opening.
- ALW AYS allow the hob to cool before closing the lid.

For Your Safety

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 appliance.
- NEVER store items that children may attempt to reach above the appliance.
- NEVER fill chip pans more than 1/3 full with oil or fat, or use a lid. DO NOT LEAVE UNATTENDED WHILE COOKING
- NEVER use proprietary spillage collectors on the hotplate, eg. foil spillage bowls.
- 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 appliance, or in cabinets immediately above or next to the appliance.
- NEVER place flammable or plastic items on or near 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/grill doors eg. tea towels & oven gloves.
- NEVER wear garments with long flowing sleeves whilst cooking.
- NEVER leave items that could catch fire (tea towels etc.) near to the burners or over the flue outlet.
- NEVER leave burners lit when not in use.
- NEVER use plastic items in or on the appliance.
- NEVER lift the Griddle without the handles supplied.
- NEVER Leave the handles on the Griddle during the cooking period.
- NEVER use steam cleaners on this appliance.

Know Your Cooker



The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Automatic Cooking Hints

Rules to follow when cooking automatically

1. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator.
2. Frozen meat and poultry should be thawed thoroughly before it is put into the oven.
3. The automatic timer should not be used in hot weather because of the possible growth of food poisoning organisms.
4. NEVER use the automatic timer to re-heat cook chill dishes.
5. Never leave food in the oven to cool slowly after cooking. Serve immediately or remove to cool and then refrigerate.
6. Dishes containing left over cooked meat or poultry, for example, shepherds pie, dishes containing eggs, cooked rice or seafood should not be cooked automatically if there is to be a delay period.
7. Warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible or refrigerated until loading the oven.
8. Try to set the stop time for a period beyond your anticipated return.
9. DO NOT leave food for an automatic programme in a warm oven. i.e one that has just been used manually.
10. It is advisable to cover dishes where possible either with a lid or foil to protect the food from contamination, to keep it moist and to prevent the transfer of odours. If the food is to be served golden brown, it may be left uncovered or have the lid removed for a quick browning before serving.
11. Dishes containing liquid should not be filled too full to prevent boiling over.
12. To prevent discolouration of certain fruit and vegetables such as apples, pears, turnips & parsnips, a little lemon juice should be added to the cooking liquid.
13. Potatoes should be par-boiled or brushed with fat to prevent discolouration during delay time.
14. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.

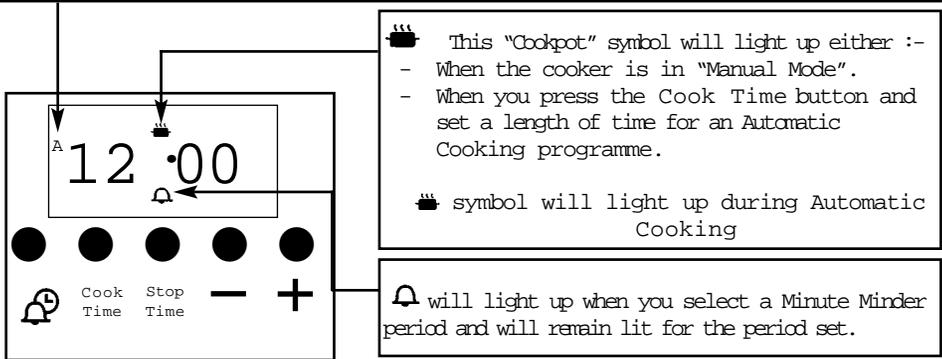
Know Your Timer

The timer display is in 24 hour clock format.

Ensure that the correct time of day is always set before using your cooker.

A will light :

- When the timer is first turned on it will flash (It should go out when a time of day is set). When an Auto Cooking programme has been set.



 This "Cookpot" symbol will light up either :-
- When the cooker is in "Manual Mode".
- When you press the Cook Time button and set a length of time for an Automatic Cooking programme.

 symbol will light up during Automatic Cooking

 will light up when you select a Minute Minder period and will remain lit for the period set.

MINUTE MINDER

Here you can set a time period of up to 23 hours and 59 minutes that will count down. When it reaches zero the timer will bleep.

e.g. If you set 20 minutes, the timer will start bleeping 20 minutes later.

COOK TIME

Cook time is the actual length of time for which, the timer will switch the oven(s) on as part of an "Automatic Cooking" programme.

e.g. If you set 2 hours, the food will be cooked for 2 hours.

STOP TIME

The time of day at which you want an automatic cooking programme to end.

e.g. If you set a cook time for 2 hours, and stop time of 11:00. The timer will switch the oven(s) on at 9:00 and turn the oven(s) off at 11:00. You will hear a bleep at 11:00 to indicate that the automatic cooking programme has finished.

Notes

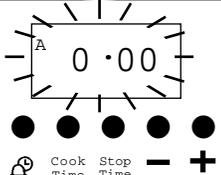
- When setting an automatic cooking programme you will need to set the oven control(s) to the required temperature(s) when you set the timer.
- If an automatic cooking programme has been set the oven(s) will only operate during the pre-programmed time.

+ and -

- Used to adjust the various timer function settings.
- Used to adjust pitch of audible tone. (See Clock and Automatic Timer operation).

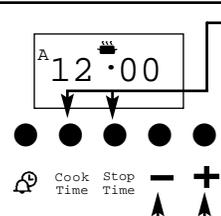
Electronic Timer Operation

Setting the Time of Day



Step 1 Make sure all oven controls are turned OFF.

Step 2 Check the electricity supply to the cooker is turned ON.
When switched on the display will show 0.00 and the A symbol, both will be flashing.



Step 3 Press & hold in both the Cook Time & Stop Time buttons together.

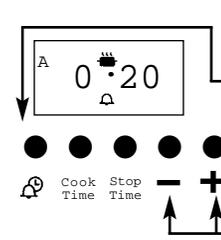
Step 4 With the Cook Time & Stop Time buttons still held in, press either the + or - buttons to set the correct time of day.

Step 5 Release all the buttons simultaneously.

The time of day is now set and the ☀ symbol will light up to show that the timer is in Manual Mode.

NOTE: To change the time of day repeat steps 3,4 & 5 above.

Setting the Minute Minder



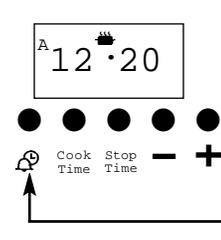
Step 1 Ensure the time of day is set correctly.

Step 2 Press and hold the 🔔 minute minder button.

Step 3 With the button still held in set the required 🔔 minute minder time using + and - buttons.
A 🔔 symbol will light up.

Step 4 Release all buttons and the timer display will revert back to the time of day.

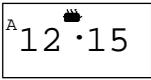
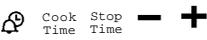
The 🔔 symbol will remain lit to signify that a minute minder period has been set.



At the end of the set time a bleeping sound will be heard and the 🔔 symbol will go out.
The bleeping sound will continue for several minutes unless cancelled (See Step 5)

Step 5 To cancel the bleeping sound press the 🔔 minute minder button. The time display will revert back to the time of day after the button is released.

Electronic Timer Operation

	To cancel the minute minder before the minute minder period has finished.
	Step 1 Press the  minute minder button.
	Step 2 Press the -button until 0.00 and the  symbol appears in the display window.
	Step 3 To cancel the bleeping sound press the  minute minder button.

Note

When the minute minder has been set, the time remaining can be checked at any time by simply pressing the  minute minder button.

Electronic Timer Operation

Automatic Cooking Programmes

There are two automatic cooking programmes that can be selected using your timer:

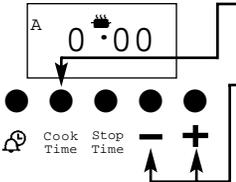
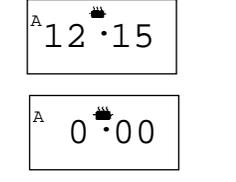
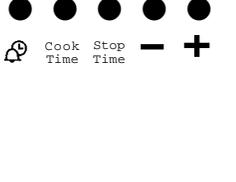
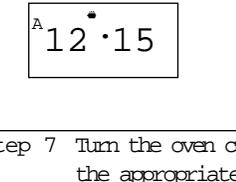
- (a) To set the timer to switch the oven(s) ON and OFF automatically.
- (b) To set the timer to switch on immediately and OFF automatically after a set Cook Time.

- (a) To set the timer to switch the oven(s) ON and OFF automatically.

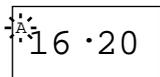
This allows you to cook at a specific time for a chosen period before the oven switches off automatically.

Step 1 Check that the correct time of day is set. If not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven door.

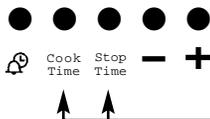
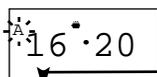
	<p>Step 3 Press and hold the Cook Time button. The display will read 0.00 with the cookpot symbol  lit</p>
	<p>Step 4 With the Cook Time button still held in set the required cook period using + and - buttons.</p>
	<p>Step 5 Release the buttons and the timer display will revert to the time of day with the A symbol and  symbol lit.</p> <p>Step 6 Press and hold the Stop Time button. The display will read the earliest possible time for the Cook Time that you have set above.</p>
	<p>Step 7 With the Stop Time button still held in, use the + and - buttons to set the Stop Time. i.e. The time you require the oven to switch off. Release all the buttons and the timer will revert back to the time of day. The A symbol will remain lit to signify that an automatic cooking programme has been set. The  symbol will go out. When the auto cook programme starts the  symbol will then light up again.</p>
<p>Step 7 Turn the oven control(s) to the required temperature and if necessary select the appropriate oven function.</p>	

Electronic Timer Operation



At the end of the automatic cook period the A symbol will flash and an intermittent bleeping sound will be heard. The  symbol will go out.

The bleeping sound will continue for several minutes unless cancelled (see step 8). The A symbol will continue to flash until the timer is returned to manual operation (see below).



Step 8 Press the Cook Time button to cancel the bleeping sound.

Step 9 Turn the oven control(s) to the OFF position.

Step 10 Press the Cook Time and Stop Time buttons together to return the oven(s) to manual operation. The A symbol will go out and the  symbol will light up.

Notes:

When cooking automatically the Cook Time can be checked at any time by simply pressing the Cook Time button and the Stop Time by pressing the Stop Time button. To cancel the auto cooking programme before or after auto cooking starts, press the Cook Time and the Stop Time buttons together. This will return the cooker to manual operation.

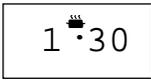
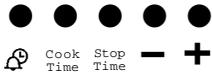
Electronic Timer Operation

(b) To set the timer to switch ON immediately and OFF automatically after a set Cook Time.

Step 1 Check that the correct time of day is set. If not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven door.

Step 3 Turn the oven control(s) to the required temperature and if necessary select the appropriate oven.

	<p>Step 4 Press and hold the Cook Time button, the display will read 0.00 and the  symbol will light up.</p>
	<p>With the Cook Time button still held set the required Cook Time using the + and - buttons, the A symbol will light up. e.g. 1 hour 30 minutes.</p>
	<p>Note: The Cook Time is the length of time the food requires to cook.</p>
	<p>Step 5 Release all buttons.</p>
	<p>The timer display will revert to the time of day with the A and  symbols remaining lit.</p>

	<p>At the end of the Cook Time the A symbol will flash and an intermittent beeping sound will be heard. The  symbol will go out. The beeping sound will continue for several minutes unless cancelled (see Step 6). The A symbol will continue to flash until the timer is returned to manual operation (see below).</p>
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	<p>Step 6 Press the Cook Time button to cancel the beeping.</p>
	

	<p>Step 7 Turn the oven control(s) to the OFF position.</p>
	<p>Step 8 Press the Cook Time and Stop Time buttons together to return the cooker to manual operation. The A symbol will go out and the  symbol will light up.</p>

When cooking automatically the Cook Time can be checked at any time by simply pressing the Cook Time button. To cancel the auto cooking programme before or after automatic cooking starts, press the Cook Time and Stop Time buttons together. This will return the cooker to manual operation.

Electronic Timer Operation

1. To cancel the automatic cooking programme before or after automatic cooking starts, press the Cook Time and Stop Time buttons together, this will return the cooker to manual operation.
2. When cooking automatically the Cook Time can be checked at any time simply by pressing the Cook Time button
3. When cooking automatically the Stop Time can be checked at any time by simply pressing the Stop Time button
4. Having set a Cook Time and Stop Time an electronic device stores the information. The device within the timer will switch the oven(s) on and off at the required time.
5. When setting an automatic cooking programme and a mistake is made, to clear:-
 - (a) Press the Cook Time and Stop Time buttons together to return the cooker to Manual operation..
 - (b) Start the sequence again.
6. If at any time the display shows three flashing zero's . It is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day.
Food in the oven may therefore not have been cooked, before serving check food is thoroughly heated and completely cooked.
7. To set each function always press and hold the required function button and at the same time press + or -buttons.

Hotplate

The hotplate lid is fitted with a safety device which cuts off the gas supply to the hotplate burners unless the lid is fully open. Do not use the safety device as a means of controlling the hotplate burners.

The hotplate has one ultra rapide Wok burner, one rapide burner, two semi-rapide burners and two simmering burners which will accommodate pans between 100mm (4") and 230mm (9") diameter. All pans should be positioned centrally over the burners.

To use the hotplate.

1. Check that the electricity supply is switched on.
2. Push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol  Press the ignition button until the spark lights the gas.
3. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol  and the small flame symbol  for adjusting the setting.
4. To turn off, turn the control knob fully clockwise to the position 0.

DO NOT use mis-shapen pans which may be unstable.

DO NOT use round base woks directly on the pan supports.

DO NOT use the glass lid as a working surface.

Safety requirements for deep fat frying

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. 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.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

How to deal with a fat fire

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire.
Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Relighting the burner

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the Burner for at least one minute.

Griddle

Important note

The Griddle is ONLY to be used over the two simmer/auxiliary burners.

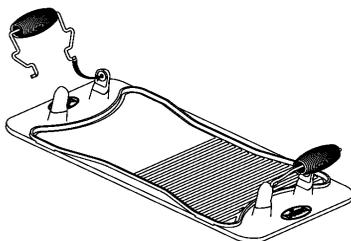
A non-stick griddle is supplied for use over the two simmer (auxiliary) burners on the right hand side of the hob. The griddle must be positioned on the top of the pan support, with the locating legs on the underside engaged on the pan support fingers. The griddle should NOT be placed directly on top of the simmer burners. To protect the non-stick coating never use metal cooking utensils as they may scratch. Wooden or heat resistant plastic utensils may be used. Under no circumstances must the griddle be used over any other hotplate.

The griddle may be used with either or both of the simmer burners on, depending on the food being cooked. The griddle can be positioned with the ridged portion at the front or at the rear.

Use of the griddle

- 1: Position the griddle (without the handles) on the top of the pan support, with the locating legs on the underside engaged on the pan support fingers, above the two simmer burners.
- 2: Push in and turn the control knob(s) anti-clockwise to the large flame symbol . Press the ignition button until the burner(s) light.
- 3: The controls should then be set at the small flame setting as a gentle heat is all that is required for griddling.
- 4: Cook food for required time, which will depend on the type of food being cooked.
- 5: To turn off, turn the control knob(s) fully clockwise to the position 0.
- 6: Fit the Griddle handles (see the diagram below) and remove the Griddle from the cooker. Place on trivet to remove food.
- 7: Allow the griddle plate to cool before cleaning.

Fitting the griddle handles



- * Slide one side of the handle into the slot in the pillar on the Griddle. (ensure that the handle is held at approximately 40° from vertical).
- * gently squeeze the opposite side of the handle and locate into the slot in the pillar.
- * Take care when lifting and fitting to avoid contact with the Griddle or pillars as they will be very hot.

W arming zone

W arming Zone

Adjacent to the hotplates is a warming zone which can be used for a wide range of non-cooking tasks associated with the preparation of meals. It provides a gentle heat surface and can achieve a surface temperature of 120°C. The hot zone operates at a higher temperature than the rest of the warming zone and is specially designed for keeping coffee hot as well as gravy, custard or other sauces. The warming zone warning neon illuminates on the control panel if the warming zone control is operated. To warm plates on the warming zone, simply place your plates on the warming zone and turn the control knob to the O N position. Plates should not be placed on the hot zone.

W arning

If any crack should appear on the hob glass, isolate the cooker immediately from the mains supply. Never use any part of the cooker but contact your Belling Service Agent.

Conventional Oven

The oven has different heat zones - the thermostat settings refer to the temperature on the middle shelf; above this shelf it is hotter and below it is cooler. Two straight shelves provide six possible cooking levels enabling full use of the different temperatures inside the oven.

Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

To use the oven

1. Check that the electricity supply is switched on.
2. Place oven shelves in the chosen positions (refer to cooking charts).
3. Push in and turn the oven control knob fully anti-clockwise. Sparking will continue until the burner is lit.
4. Turn the control knob clockwise to the required setting (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on full.
5. To turn off, turn the control knob fully clockwise to the symbol O.

Never place dishes on the oven base over the burner.

An odour may be noticed when first using the oven - this should cease after a short period of use.

Cold start cooking

Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 15 minutes.

Roasting of large poultry

The maximum weight of turkey that can be accommodated is 25lbs (11.5kg) provided it is of suitable shape.

It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

Grill

To use the grill

1. Check that the electricity supply is switched on.
2. Open the top grill door and remove the grill pan.
3. Push in and turn the control knob anti-clockwise to the large flame symbol . Press the ignition button until the spark lights the gas.
4. Slide the grill pan along the runner towards the rear of the grill compartment until it stops.
5. Push in and turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol  and the small flame symbol  when adjusting the setting.
6. To turn off, push in and turn the control knob clockwise to the symbol .

An odour may be noticed when first using the grill - this should cease after a short period of use.

DO NOT use the grill with the door closed.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

RELIGHTING THE BURNER

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

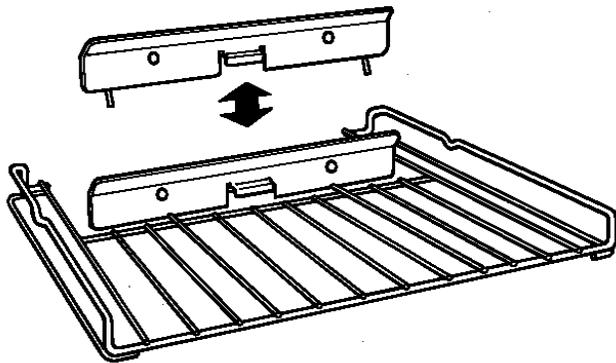
Fan Oven

The left hand oven is a fanned gas oven. In a fan oven the air circulates around the oven providing an even temperature on all the shelf positions. Due to the circulation of hot air, the fan oven does not require preheating, except for certain delicate dishes.

Oven shelves

Two shelves provide six possible cooking levels. Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

A heat shield is provided for one oven shelf and should always be fitted when the shelf is used in the lower two positions. This shield can be removed for cleaning.



Fan Oven

- To use the fan oven
1. Check that the electricity supply is switched on and the timer is set to manual mode.
 2. Place oven shelves in the chosen positions. (refer to cooking charts).
 3. Push in and turn oven control knob fully anti-clockwise. Sparking will continue until the burner has lit.
 4. Turn the control knob clockwise to the required setting. (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on full.
 5. To turn off, turn the knob fully clockwise to the symbol \circ .

Never place dishes on the oven base over the burner.

An odour may be noticed when first using the oven - this should cease after a short period of use.

Preheating Since the fan oven heats up food more quickly than a conventional oven, preheating the oven is often unnecessary. However, for foods such as bread, scones and Yorkshire pudding the oven should be preheated for about 15 minutes at the gas mark you require for cooking.

Shelf Positions Ensure that when selecting shelf positions, you leave enough space around the food to allow air to circulate. For best results use the following guide:-

One shelf - any shelf position.

Two shelves - positions 2 and 4.

Shelf position 1 is at the top and shelf position 6 is at the bottom.

Fan Oven

Roasting of large poultry

The maximum weight of poultry that can be accommodated is 11.5kg (25 lbs) of suitable shape.

It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

Storage and re-heating of food

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

1. If food is to be frozen or not served immediately, cool it in clean container as quickly as possible.
2. Completely thaw frozen food in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk. 6, and then serve immediately.
4. Only re-heat food once.

'Cook Chill' dishes

These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

Aluminium foil

If using Aluminium Foil:

1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

Cooking Charts For Ovens

The following times are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting is given in a recipe, the recipe instruction should be followed. Cooking times for the conventional oven are based on a 15 minute preheat. Always turn the thermostat to mark 9 before turning back to the required gas mark. Shelf position 1 is at the top and shelf position 6 is at the bottom.

Food	Gas Mark	FAN OVEN	CONVENTIONAL OVEN	
		Approximate Cooking Time	Shelf Position	Approximate Cooking Time
STARTERS				
Patés & Terrines	3 or 4	1½ - 2 hrs.	4	1½ - 2 hrs.
FISH				
Oily fish (whole)	4 or 5	20 - 50 mins. depending on size and recipe	3	25 mins. - 1 hr. depending on size and recipe
White fish (fillets and steaks)	4 or 5	25 - 30 mins.	3	25 - 30 mins.
MEAT AND POULTRY				
Veal	5	25 mins. per 450g (1lb) + 20 mins.	3	25 mins. per 450g (1lb) + 25 mins.
Beef	4 or 5	20 - 25 mins. per 450g (1lb) + 20 mins.	3	25 - 30 mins. 450g (1lb) + 25 mins.
Ham	5	35 mins. per 450g (1lb) covered in foil + 35 mins. uncovered	3	40 mins. per 450g (1lb) covered in foil + 40 mins. uncovered
Lamb	5	25-30 mins. per 450g (1lb) + 25 mins.	3	30-35 mins. per 450g (1lb) + 30 mins.
Pork	5	35 mins. per 450g (1lb) + 35 mins.	3	40 mins. per 450g (1lb) + 40 mins.
Chicken	5	20 - 25 mins. per 450g (1lb) + 20 mins.	3	25 mins. per 450g (1lb) + 25 mins.
Duckling & Gosling	5	20 - 25 mins. per 450g (1lb) + 20 mins.	3	25 mins. per 450g (1lb) + 25 mins.
Turkey	4 or 5	15 - 20 mins. per 450g (1lb) + 20 mins.	3 or 4	15 - 20 mins. per 450g (1lb) + 25 mins.
Game Birds	6	40-50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting a brace.	3	50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting a brace.
Casseroles	3	1½ - 6 hrs. (depending on type of meat)	3	1½ - 6 hrs. (depending on type of meat)
PUDDINGS				
Milk puddings	3	2 - 2½ hrs. on a baking tray and started with warm milk	3	2½ - 2¾ hrs. stand dish on a baking tray and start with warm milk
Baked custard	3	40 mins. in bain-marie	3	45 mins. in bain-marie
Baked sponges	4	35 - 45 mins.	2	40 - 50 mins.
Baked apples	3	25 - 40 mins. depending on size and type of apples	3	30 - 45 mins. depending on size and type of apples
Meringue puddings	1	15 mins. or until 'tinged' with brown	3 or 4	15 mins. or until 'tinged' with brown
Apple pie or tart 230mm (9")	6	40 - 50 mins.	2	45 - 55 mins. stand dish on a baking tray
Fruit crumbles	5 or 6	30 - 40 mins.	2	35 - 45 mins.

Cooking Charts For Ovens

NOTE: If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be used. The settings recommended in this chart refer to cakes made with block margarine or butter only.

Food	Gas Mark	FAN OVEN	CONVENTIONAL OVEN	
		Approximate Cooking Time	Shelf Position	Approximate Cooking Time
CAKES, PASTRIES & BISCUITS				
Small cakes	5	20 - 25 mins.	1 & 3	17 - 25 mins.
Victoria sandwich 205mm (8")	4	20 - 30 mins.	1 & 3	25 - 35 mins.
Fatless sponge 180mm (7")	5	(preheat oven first) 20-25 mins. (2 tins side by side)	2	20 - 25 mins. (2 tins side by side)
Christmas Cake	2	3 - 6 hrs. depending on recipe	3	4 - 6½ hrs. depending on recipe
Madeira cake 180mm (7")	4	1 - 1½ hrs.	3	1½ - 1¾ hrs.
Rich fruit cake 230mm (9")	2	2½ - 3 hrs. depending on size	3	3 - 3½ hrs.
Shortcrust pastry	6	15 - 45 mins. depending on recipe	2 or 3	15 mins. - 1 hr. depending on recipe
Rich Shortcrust pastry	5	20- 40 mins. depending on recipe	2	20- 40 mins. depending on recipe
Flaky & puff pastry	7	(Preheat oven first) 10 - 30 mins. depending on recipe	1 & 3	10 - 30 mins. depending on recipe
Choux pastry - éclairs	6	(Preheat oven first) 30 - 40 mins.	2	35 - 40 mins.
Scones	7	(Preheat oven first) 10 - 15 mins.	1 & 3	10 - 15 mins.
Shortbread	2	50 mins. - 1 hr. depending on thickness	3	55 mins. - 1 hr. depending on thickness
Biscuits	4	15 - 20 mins. depending on recipe	1 & 3	15 - 20 mins. depending on recipe
YEAST MIXTURES				
Bread	7 or 8	(Preheat oven first) 40 - 45 mins.	3 or 4	45 - 50 mins.
Rolls	7 or 8	(Preheat oven first) 15 - 20 mins.	2	15 - 20 mins.
Chelsea buns	5	(Preheat oven first) 20 - 30 mins.	2	30 - 40 mins.
MISCELLANEOUS				
Yorkshire pudding - large	7	(Preheat oven first) 40 - 45 mins.	1 or 2	45 - 50 mins.
Yorkshire pudding - individual	7	(Preheat oven first) 15 - 25 mins.	1 or 2	25 - 30 mins.
Soufflés	4	(Preheat oven first) 25 - 30 mins.	3	30 mins.
Meringues	E	2 - 5 hrs.	3 & 6	2 - 5 hrs. starting on shelf 4 then on base until dried out - turn when necessary.
Baked Potatoes	4 or 5	1½ - 3 hrs. until soft, depending on size.	3	1½ - 3 hrs. until soft, depending on size.

The 'E' Setting

The 'E' setting on the oven thermostat can be used for slow cooking, keeping food warm and warming plates for short periods.

Using the 'E' setting for slow cooking

1. All dishes cooked by the 'E' setting should be cooked for a minimum 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at Mk. 6 for 30 minutes before turning to the 'E' setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 6 lbs (2.7kg) and poultry over 4 lbs 8oz (2kg) should not be cooked using the 'E' setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Slow Cook / Warming Oven

To use the slow cook / warming oven.

The lower right hand electric oven provides gentle heat suitable for slow cooking, keeping food warm or warming plates. It is necessary to preheat the oven if it is to be used for keeping food warm.

Keeping food warm.

Turn the control clockwise to the ON position and allow to preheat for 20 minutes before placing food in the oven. If food is to be kept moist then it is important to cover the dishes and plates to prevent the food from drying out. This can be done using aluminium foil if the dish does not have a lid. DO NOT use clingfilm as it cannot withstand the heat produced in the oven. Some foods are best left uncovered if you wish to keep the food dry and crisp. Do not add gravy to plated meals until serving. Carved meat should be placed on one plate and covered, adding just a tablespoon of gravy to keep it moist. When keeping plated meals warm it is recommended that the food is placed on hot rather than cold plates.

Slow Cooking

Slow cooking has always been the best way to prepare a nutritious hot meal with the minimum of preparation and maximum time away from the kitchen.

Simply turn the slow cooker control clockwise to the ON position and preheat for 20 minutes. The neon will illuminate. Always put the prepared cooking pot centrally on the base of the oven. Follow the following guidelines for best results.

1. Cooking time will vary depending on the size and shape of meat or poultry.
2. The maximum capacity of ovenproof dish should be no more than 2.5 litres (4.5 pints). NOTE: The more you fill the dish / pot the longer it will take to cook.
3. Always bring soups, casseroles and liquids to the boil before putting in the oven and for best results and to give more colour to meat or poultry, fry the meat to brown and add to stock which is hot.
4. All meat or poultry recipes need a minimum of 5 hours to cook.
5. Make sure all frozen ingredients are well thawed out. Always ensure frozen poultry has thoroughly defrosted in a refrigerator and all ice crystals have melted.
6. Cut root vegetables into small pieces, as they take longer to cook than meat. If possible they should be gently sauteed for 2 - 3 minutes before slow cooking.
7. Ensure that root vegetables are always put at the bottom of the pot and immersed in the cooking liquid.
8. A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach at least 88 °C
9. Stuffed meat or stuffed poultry are unsuitable for slow cooking.
10. Cover casseroles with foil or a lid to prevent loss of moisture.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Egg and fish dishes need only 1 - 5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
13. Dried red kidney beans must be boiled for a minimum of 10 minutes after soaking before inclusion in any dishes.

Warming plates.

The slow cook / warming oven can also be used for warming plates. Place plates on the base of the oven.

China plates and serving dishes should be placed in the oven before it is switched on, otherwise the sudden change in temperature may result in damage.

Care and Cleaning

In the interests of both safety and hygiene your Belling cookcenter 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 main switch 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.

Clean the cooker regularly and wipe spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, aerosol cleaners or oven chemical cleaners of any kind.

To move the cooker forward, open the grill door and with both hands positioned under the roof of the compartment, lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care to ensure that any floor covering is not damaged.

Cooker Finish

Cleaning Method

Vitreous Enamel
Hotplate, pan
supports, burner
ring discs, meat tin,
grill pan, oven base,
inside of oven &
grill door, grill
compartment.

Cloth rung out in hot soapy water.
Stubborn stains can be removed with a cream, paste, liquid cleaner or by rubbing with fine steel wool, soap pads. Check that the cleaning agent is approved by the Vitreous Enamel Development Council.

Stainless steel

Use a cloth wrung out in warm soapy water. Alternatively use a propriety stainless steel cleaner obtainable from household stores or Belling Spares Department; call 01709 579907 and quote Belling 005.

Paint

Side trims, plinth,
fascia trims.

W ash with a cloth rung out in hot soapy water only.
DO NOT USE ABRASIVES.

Aluminium
Burner bodies.

NOTE: Care must be taken to prevent cleaning materials, water, or dirt, from entering and blocking the burner ring ports.

Chromium
Plating
Oven shelves, grill
pan grid, grill pan
handle support.

Wipe with a cloth rung out in hot soapy water.
A fine steel wool soap pad or a chrome or stainless steel cleaner may be used.

Care and Cleaning

Plastic

Grill pan handle, Wipe with a cloth wrung out in hot soapy water.
Control knobs

Griddle

Wash with a cloth rung out in hot soapy water. For stubborn stains use a non-stick pad carefully. Ensure both sides are rinsed and dried thoroughly. DO NOT put in a dishwasher.

Oven

Cookclean Linings.

The main oven back and side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if high temperatures are not used regularly, it may be necessary to run the oven empty at mark 8 for a couple of hours, but this must be conducted without using the hob.

WARNING! Under these conditions the surfaces may become hotter than usual and children should be kept away.

If desirable, they can be washed with warm soapy water followed by a rinse. The surface coating, which can be recognised by its matt finish, may be damaged by using aerosol oven cleaners, oven pads, detergents or scouring powders, and their use is not recommended.

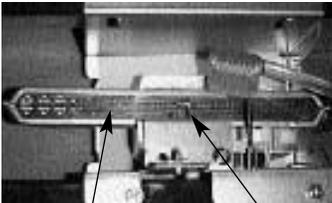
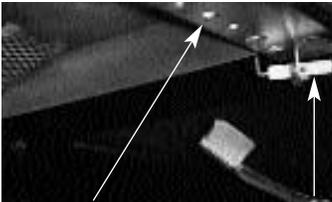
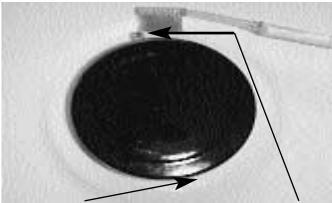
Whilst normal cleaning can be carried out with these panels in place, they can be removed for cleaning manually, or for cleaning the rest of the oven interior. First remove the oven shelves. The panels can then be removed by undoing the fixing screws.

To clean these 'cookclean' panels by hand, scrub them with a nylon pad or brush, using warm soapy water. Rinse in cold water and 'blot' them dry with a paper towel or sponge. Do not rub the surface too dry as this can damage the 'cookclean' finish. After cleaning replace the linings immediately and heat the oven at maximum setting for 30 minutes to prevent deterioration of the enamel.

DO NOT clean them in a dishwasher.

Something Wrong?

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

PROBLEM	CHECK
<p>Ignition does not work. Oven burner</p>  <p>Burner parts Ignitor</p> <p>Grill burner</p>  <p>Burner parts Ignitor</p> <p>Hotplate burner.</p>  <p>Burner parts Ignitor</p>	<p><u>If all burners fail to ignite:</u> Check that sparks appear at the burners; a clicking noise should be heard. If not Check that the electricity supply is turned on. If the electricity supply has failed, the hotplate burners and grill can be lit by a match.</p> <p><u>If only one burner fails to ignite:</u> 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> <p>On hotplate burners make sure that all the burner parts are correctly seated on the burners.</p>
<p>Replacement of Oven Light</p>	<p>CAUTION: ISOLATE COOKER FROM THE ELECTRICITY SUPPLY BEFORE REPLACING LAMP, TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK. Open the oven door and remove the rod shelves. Using a suitable thick cloth to protect the fingers grip the light glass lens, unscrew anti-clockwise and lift out. Reach into the aperture, with fingers unscrew the faulty lamp anti-clockwise. Fit replacement lamp (15W SES, temperature rating 300°C), and refit glass lens.</p>

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.



This appliance conforms to the following EEC Directives:

Gas Appliances

90/396/EEC

Low Voltage Equipment

72/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE, AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE. CONSULT INSTRUCTIONS BEFORE INSTALLATION AND USE OF THIS APPLIANCE.

Disposal of
Cooker

Ensure that only authorised replacements are fitted to give the correct performance and appearance. Repairs carried out by unauthorised or inexperienced persons may cause serious damage to the cooker, and may result in personal injury. Maintenance must be carried out by a competent person. To minimise the risk of injury to children, please dispose of your cooker safely.

Service

Calling for Service

Please consult your retailer in the first instance. If you experience difficulty contact Belling Appliances, After Sales Division. Remember that you may be charged for the visit (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure that you have not missed anything.

Belling Appliances After Sales Division (Service)
Tel: 0345 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 _____

Also note your Postcode _____

In order to provide a complete service history for your Belling appliance, 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

