

Belling

Cookcenter Electric Cooker

Installation & User's Instructions

Model No. 150



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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, a one piece hob with five ceramic hotplates, a warming area, a sealed hotplate and a removable griddle plate.

There is also a clock / timer with a minute minder and automatic fan 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 packing from the oven and grill and any stickers from the oven/grill door and the hob.

Cleaning

Belling provide a range of cleaning materials for your new cooker. Please call 01709 579907

Accessories

You can upgrade your product using our 'Smoothglide System' for easier food removal. The following parts are available, please call 01709 579907 for further details:

Grill Compartment Smoothglide System	Part number Belling 027
Main Fan Oven Smoothglide System	Part number Belling 028
Kebab Rack for the Grill Compartment	Part number Belling 029

Installation Instructions

The cooker can be close fitted below hotplate level. This requires a minimum distance of 1090mm between cupboard units of hotplate height.

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

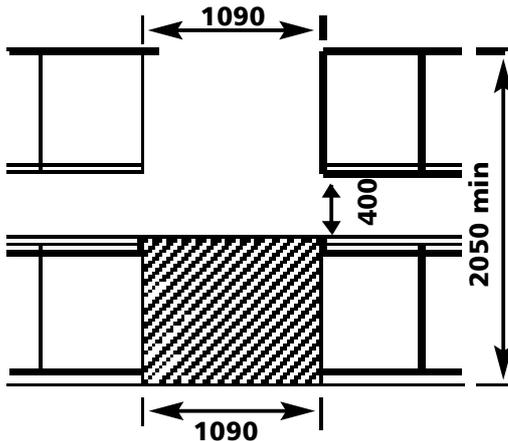


Fig. 3
INSTALLATION ALONGSIDE TALL
CUPBOARDS OR SIDEWALL

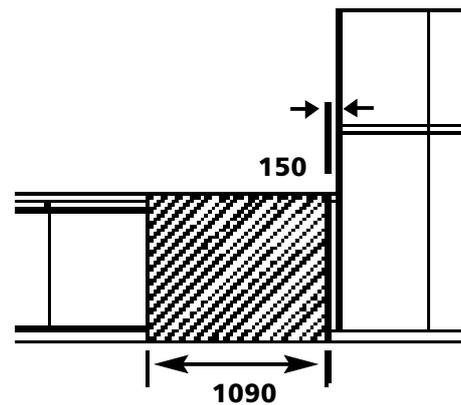


Fig. 2
INSTALLATION OF COOKER HOOD

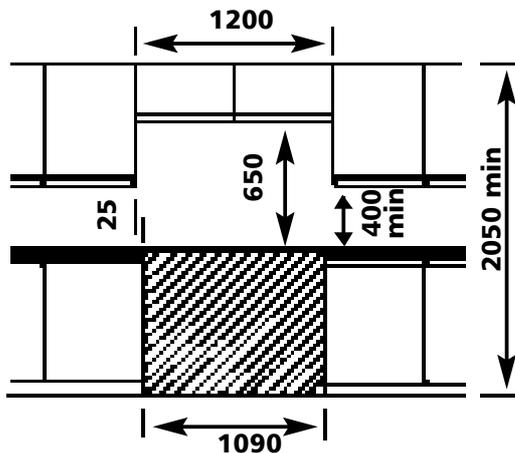
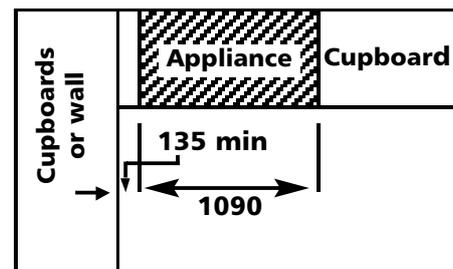


Fig. 4
INSTALLATION CLOSE TO A CORNER



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.

The appliance is type X with regard to protection against overheating dependent on the location decided by the user, (see Fig. 3).

We do not recommend positioning the cooker below wall cupboards, as the heat and steam from the cooker may cause damage to the cupboard and its contents.

Excess steam from the oven vents out of the grille at the rear of the hob, so make sure that the walls behind and near the cooker are resistant to heat, steam and condensation.

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)
Griddle

Meat pan
Literature

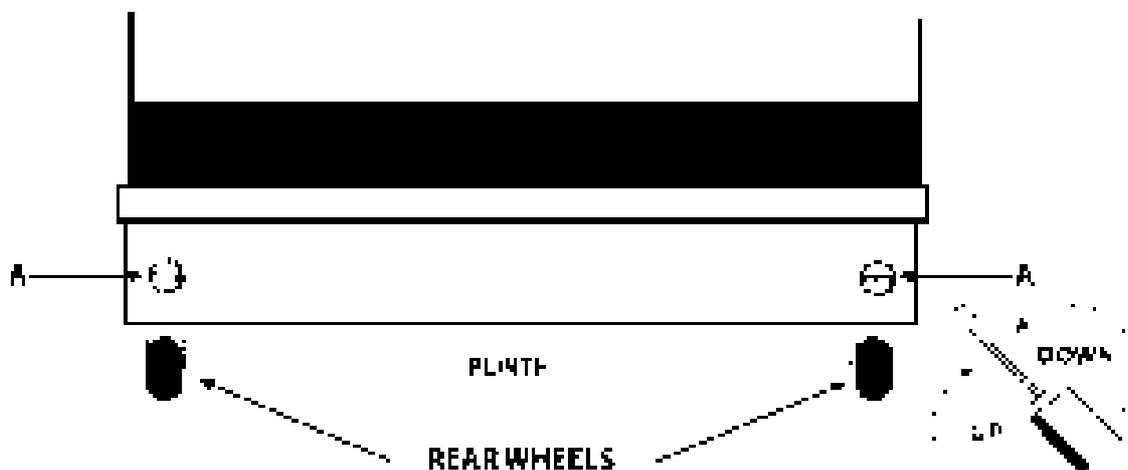
Levelling

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:

Take care in moving the cooker as it is heavy. Some soft floor coverings may get damaged if the cooker is not moved carefully.



Viewed from the rear

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

Installing Your Cooker

For your own safety, we recommend that your cooker is installed by a qualified electrician. The cooker should be installed in accordance with the latest edition of the IEE regulations.

WARNING! THIS COOKER MUST BE EARTHED.

Connecting the cooker

The cooker must be connected to the correct electrical supply as stated on the rating label, through a suitable cooker control unit incorporating a double pole switch with a contact separation of at least 3mm in all poles.

The circuit must be protected by a 45 amp fuse.

We recommend that 6mm² PVC insulated twin and earth cable is used to connect the cooker to the cooker control unit. The minimum size of cable that can be used is 6mm² twin and earth, the maximum size is 10mm² twin and earth.

The power supply cable should conform to BS6004.

IMPORTANT. For access to the mains terminal block, for supply cable connection, it is necessary to remove the mains terminal cover, located at the lower right hand side of the rear panel. No part of the appliance, even the timer, will operate unless the main control unit is switched **ON**.

Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang closer than 50mm (2") to the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

This appliance conforms to BS EN55014 regarding suppression of radio and television interference.

Before Cooking

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation. Before you cook for the first time, we recommend that you switch on each element in turn to burn off any odours remaining from manufacture. Simply operate each hob element and the grill on maximum for a few minutes, and the ovens for about 30 minutes.

Also, before you use the ceramic hob for the first time, clean the hob surface with Belling Ceramic Hob Cleaner and Conditioner. This applies a thin protective film to the hob making it easier to clean, and prolonging its life.

If you require further Belling Ceramic Hob cleaner, please call 01709 579907 and quote Part number Belling 023

Product Specification

SUPPLY VOLTAGE	230V	240V
SUPPLY FREQUENCY	50Hz	50Hz
TOTAL WATTAGE	15.3kW	16.7kW
OVEN LAMP WATTAGE	28W	30W
FAN OVEN	2.3kW	2.5kW
GRILL - FULL WIDTH	2.44kW	2.66kW
GRILL - HALF WIDTH	1.2kW	1.3kW
CONVENTIONAL OVEN	2.2kW	2.4kW
SLOW COOKER / WARMING OVEN	0.2kW	0.22kW
HOTPLATE WARMING ZONE	0.11kW	0.12kW
HOTPLATE CERAMIC ELEMENT (Rear Left & Rear Right)	1.1kW	1.2kW
HOTPLATE CERAMIC ELEMENT (Front Centre)	1.65kW	1.8kW
HOTPLATE CERAMIC ELEMENT (Front Left & Front Right)	1.38kW	1.5kW
SEALED HOTPLATE ELEMENT (Right Hand Side)	1.38kW	1.5kW

For Your Safety

Please read the precautions below before using your cooker.

Always..

- Always take care when touching any part of the cooker which may be hot. Use dry oven gloves when removing or replacing food or dishes.
- Always stand back when opening the oven door to allow any build up of heat or steam to disperse.
- Always keep the oven and grill doors closed when not in use to prevent accidents, but remember that the grill door must be kept open when grilling to prevent overheating.
- Always make sure that the side and back panels, and shelves are fitted correctly before using the oven.
- Always keep your cooker clean, as a build up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains supply before cleaning your cooker.
- Always supervise children and pets, particularly when grilling, as exposed parts of the grill may become hot.
- Always use suitable pans for the hob and make sure that they are stable.
- Always keep handles away from the edge of the hob and any heat. For added safety you should consider using a suitable hob guard.
- Always make sure that the controls are switched off when you finish cooking.
- Always remember that your cooker may stay hot for a time even after you have finished cooking.
- Always keep ventilation slots clear of obstructions.
- Always keep children away from the cooker when cleaning at maximum oven setting.
- Always remove any spillage from the surface of the lid before opening.
- Always leave lid up to allow hob to cool after cooking.
- Always during use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.

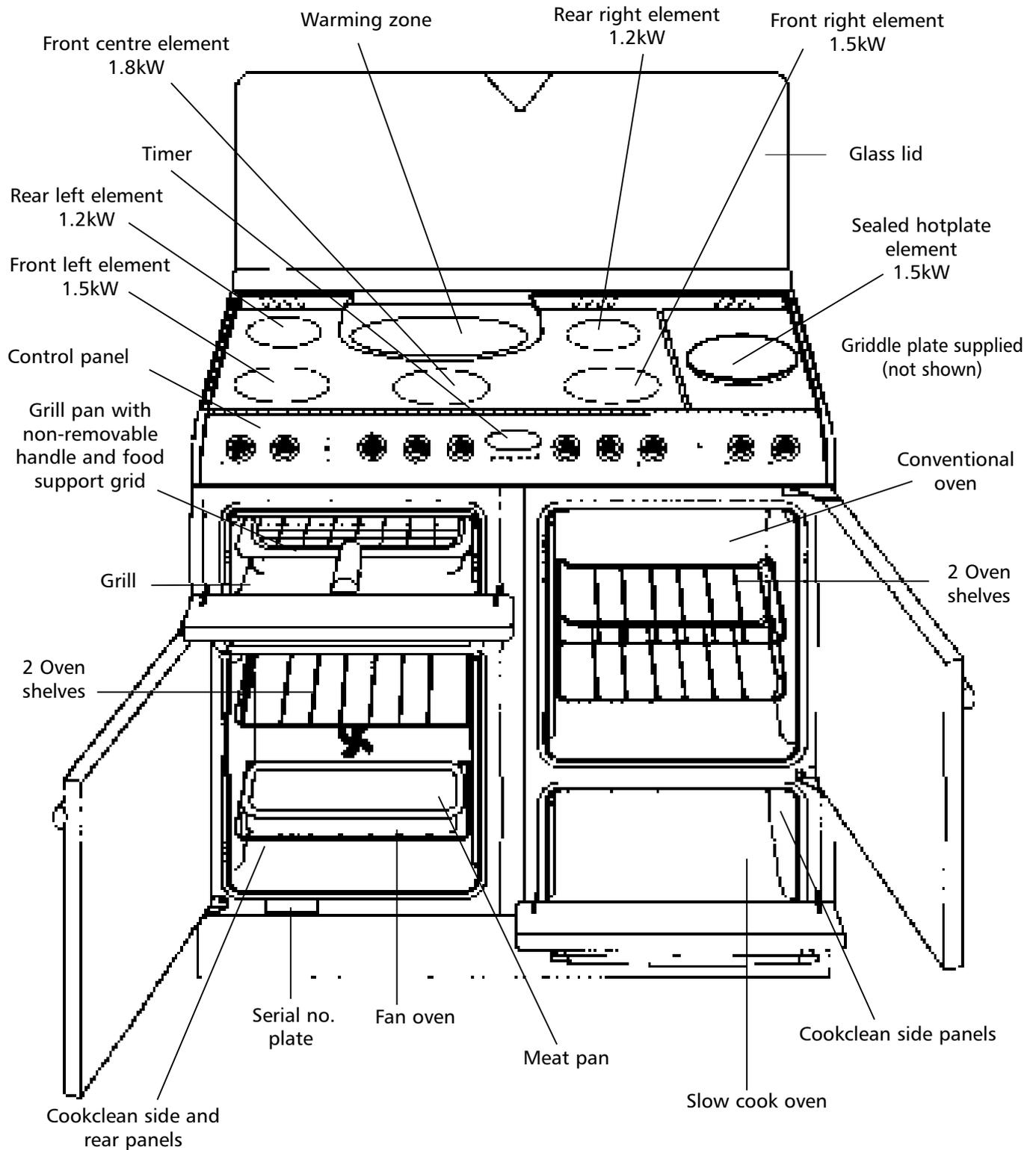
For Your Safety

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.

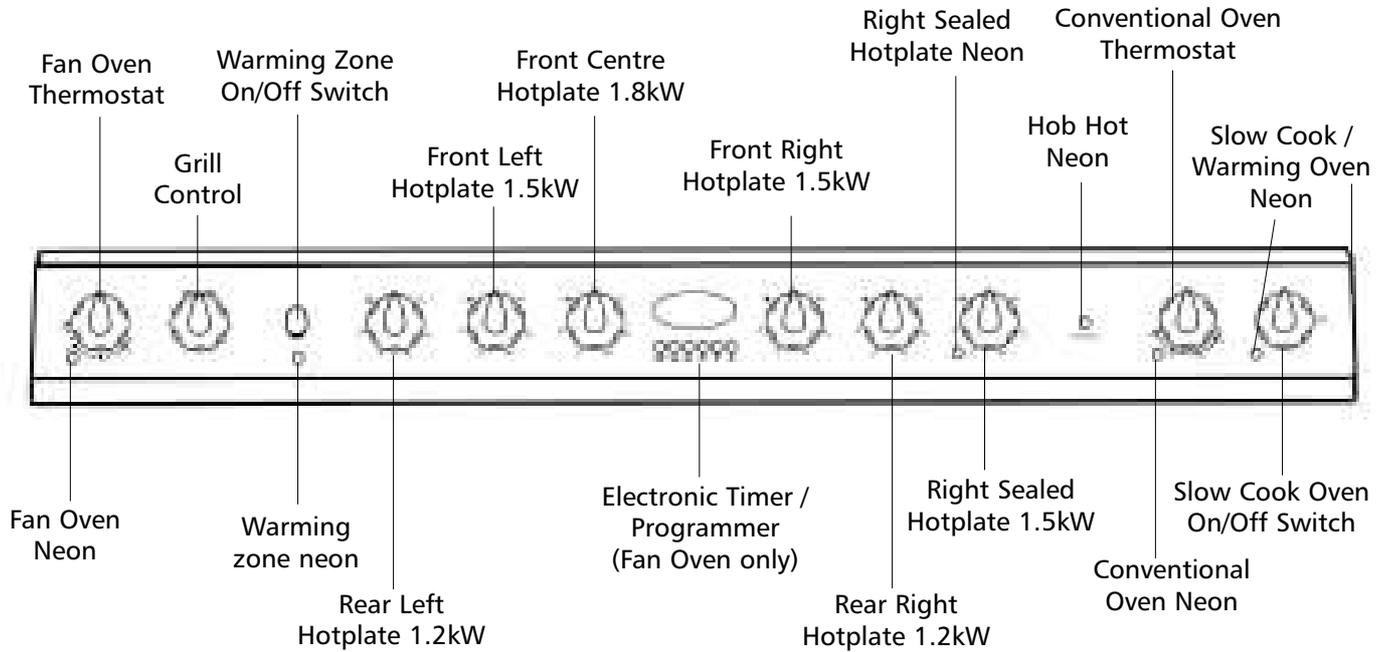
NEVER..

- Never allow anyone except an authorised Belling Service Agent to service or repair your cooker.
- Never remove any part of the cooker other than those intended in normal use, or attempt to modify the cooker in any way.
- Never use the cooker for commercial catering, It is designed for domestic use and for cooking food only.
- Never allow young children to operate or play with the cooker.
- Never use a chip pan or deep fat fryer more than 1/3 full of oil, or use a lid while frying, and do not leave a fryer unattended while cooking
- Never operate the grill with the grill door closed. This may cause overheating of your cooker.
- Never line the shelves, floor or sides of the oven or grill, with aluminium foil as overheating and damage may result.
- Never place materials which might catch fire, such as tea towels on the hob or elements, even when the cooker is not in use.
- Never allow aluminium foil or plastic to touch any hob element when it is hot.
- Never use an asbestos mat, trivet or rack of any kind under pans on the hob.
- Never store anything which might catch fire in the oven or grill.
- Never heat unopened containers.
- Never place flammable or plastic items on or near the hob.
- Never dry clothes on either hob or oven doors.
- Never store flammable liquids, aerosols etc. in adjacent cabinetry.
- Never operate the grill when the ovens are set to cook automatically.
- Never use steam cleaners on this appliance.

Know Your Cooker



Control Panel



Operating controls when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Cooling fan

To keep the controls cool when the appliance is used, a gentle flow of air will be blown from beneath the control panel.

If the appliance is still warm, this cooling fan may run on or restart itself when all the controls have been turned off. This is normal and is NOT a fault.

The fan will stop once the appliance has cooled.

Oven light

The oven light will illuminate when the oven control is operated. The light will remain on during the cooking period.

Know Your Timer

The oven timer offers you the following features:

1. Time of Day
2. Automatic Cooking
3. Minute Minder

Automatic Cooking

The Main fan oven can be controlled automatically.

Guidance on automatic cooking

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven timer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that 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.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delay start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooling. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

Electronic Timer Operation

TO SET TIME OF DAY

Step 1 Make sure all oven controls are turned off.

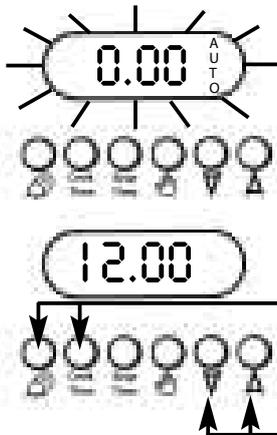
Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on the display will show **0.00** and **AUTO** symbol will be flashing intermittently.

Step 4 Press and hold the "☰" Minute Minder & Cook Time button together.

Step 5 With the "☰" Minute Minder & Cook Time buttons still held in, press either the "▲" or "▼" buttons to set the correct time of day.

Step 6 Release all the buttons simultaneously.



THE TIME OF DAY IS NOW SET.

To change the time of day repeat steps 4,5 & 6 above.

Note: You cannot adjust the time of day if the timer has been set for an Auto Cooking Programme.

Note: If at any time the display shows a 'KEY' symbol, it is likely that the timer has been set incorrectly. OVEN COOKING IS NOT POSSIBLE. The 'KEY' symbol can be deleted and the cooker returned to manual operation by:

- Simultaneously pressing the Minute Minder and the Cook Period buttons for a period of approximately 8 seconds.
- Releasing the buttons and pressing the '+' button.

To Set Timer To Switch OFF Automatically

This allows you to cook immediately for a chosen period before the oven switches Off Automatically

Step 1 Ensure the time of day is set correctly.

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

Step 3 Turn the oven control to the required temperature (Oven should now be operating).

Step 4 Press and release the Cook Time button, the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "▲" button until the required cooking period is set.

(Adjustment can be made by pressing the "▼" button).

The timer display will revert to the time of day with the Auto symbol and Cookpot lit.

At the end of the cooking period the Auto symbol will Flash and an intermittent beeping sound will be heard.

- This will continue for approximately 2 minutes unless the timer is reset within this period (See Step 6).

The oven will now no longer operate until the timer has been reset. (See Steps 5 & 6 on next page)

Electronic Timer Operation

To Set Timer To Switch OFF Automatically (cont.)

Step 5

Turn off the oven control.



Step 6

Press the "A" button to cancel the bleeping. (If 2 minutes has not elapsed.)

Press "A" button again to return to Manual Operation.

To Set Timer To Switch ON and OFF Automatically

This allows you to cook at a specified time for a chosen period before the oven switches Off Automatically.

Step 1 Ensure the time of day is set correctly.

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

Step 3

Press and release the Cook Time button the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "A" button until the required cooking period is set.

(Adjustment can be made by pressing the "▼" button).



The timer display will revert to the time of day with the Auto symbol and Cookpot lit.

Step 4

Press the release the Stop Time button the display will read the earliest possible end time with the Cookpot and Auto symbol lit.

Within 2 seconds press and hold the "A" button to set to the time you require the food to be ready, with only the Auto symbol lit.

(Adjustment can be made by pressing the "▼" button).



Step 5

Turn the oven control to the required temperature.

The oven will now switch on later in the day for the cooking period required and will cut off automatically at the stop time setting.

At the end of the cooking period the Auto symbol will flash and an intermittent bleeping sound will be heard.

This will continue for approximately 2 minutes unless the timer is reset within the period. (See Step 7 on next page).



Electronic Timer Operation

To Set Timer To Switch ON and OFF Automatically (cont.)

The oven will no longer operate until the timer has been reset to manual operation.

Step 6

Turn off the oven control.

Step 7

Press the " " button to cancel the bleeping sound. (If 2 minutes has not elapsed.)

Press " " button again to return oven to "Manual Operation".



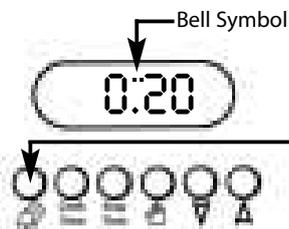
Other Notes On Timer Operation

1. When cooking Automatically the cook period can be checked at any time simply by pressing the Cook Time button.
2. When cooking Automatically the Stop time can be checked at any time by simply pressing the Stop Time button. (This also can be altered at any time by following step 4 above.
3. Having set a cooking period and Stop time an electronic device stores the information. The device within the timer will switch the oven on at the required start time.
4. If a mistake is made and is not readily rectified alter the cook period to show 0.00^A (as per Step 3 above) then press the " " (see Step 7 above) and start the sequence again.
5. After an Automatic sequence the bleeping sound could also be switched off by pressing any of the three buttons  (, ,).
6. If at any time the display shows three flashing zero's 0.00. 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 cooked.*
7. To give yourself more time to set each function press and hold the required function button and at the same time press " " or " " button.

NOTE: Between the hours of 10.00p.m. and 6.00a.m. the intensity of the display reduces.

Electronic Timer Operation

To Set The Minute Minder



Step 1

Ensure the time of day is set correctly.

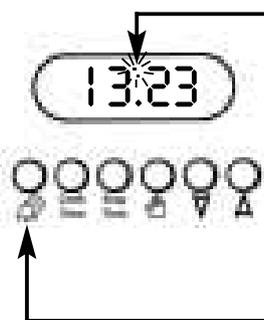
Step 2

Press and release the "🔔" Button.

Within 5 seconds press and hold the "▲" button until the required time is set, a "Bell" symbol will light up.

This can be adjusted by pressing the "▼" button.

The timer will then revert back to the time of day.



At the end of the set time a beeping sound will be heard and the "Bell" symbol will flash.

This can be cancelled by pressing the "🔔" button.

NOTE: If necessary the Minute Minder can be cancelled before the tone sounds by pressing the "🔔" button and then pressing the "▼" button until 0.00 appears in the display window.

Using The Hob

Hotplate lid

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

Description of hotplates and Griddle

The hob consists of five ceramic elements mounted under a ceramic glass panel. The griddle rests over an element mounted in a separate glass panel, at the right hand side.

The hob warning neon illuminates if any of the hotplate controls are operated. The griddle has a separate warning neon.

The rear left and rear right elements are 155mm diameter and rated at 1200W.

The front left and front right elements are 190mm diameter and rated at 1500W.

The front centre element is 190mm diameter and rated at 1800W.

The griddle element is a sealed hotplate rated at 1500W.

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

Ceramic Hob

Under no circumstances should the hob be used with aluminium foil in contact with the hob surface, as damage will occur.

The cooking areas change colour when heated (become red) indicating which heating element is energised. The cooking area returns to its original colour when the heating element is switched off and cools.

Hob Hot Neon

Even though the cooking area has returned to its original colour it may still be hot.

This will operate soon after any of the five ceramic elements are turned on and remain hot until the surface has cooled, approximately 30 minutes.

Controls

Fastlite hotplates:- The controls set the hotplates at six pre-set power indicator levels, indicated by the numbered markings (**1** is the minimum and **6** is the maximum setting).

The hotplate will be off at the '**0**' position.

To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting which will vary according to size and type of saucepan, the amount and type of food and whether or not a lid is fitted. Pans can be placed on the unheated areas of the panel when cooking is finished and before serving food. It is inadvisable at any time to leave a heating element switched on without a pan in position as this wastes energy and could make soil or rub-off from aluminium pans more difficult to remove. To protect elements against over-heating, safety cut-outs have been incorporated with each element. After several minutes with the control at setting **6** the safety cut-out switches the elements **off** and **on** continuously, thus preventing any adverse effects that may be caused by an excessive build-up of heat in the cooking area.

General Information Notes

(Ceramic Hobs)

Never

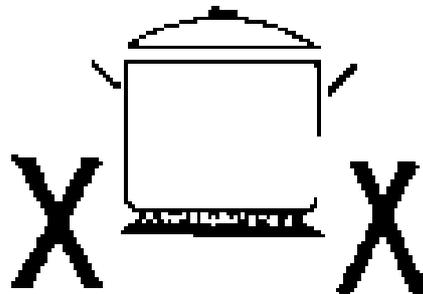
Never Cook directly on the hob surface without a cooking utensil as this will result in damage to the surface of the hob.

Never use the hob as a worktop surface as damage may occur to the smooth surface of the hob.

Never drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.

Never allow a cooking utensil to come into contact with the hob surround.

Never place anything between the base of the utensil and the ceramic hob, eg do not use asbestos mats, aluminium or wok stand.



Never leave any utensils, food or combustible items on the hob when it is not in use.

Never place aluminium or plastic foil, or plastic containers on the hob.

Never leave the hotplates or cooking areas switched **On** unless they are being used.

We recommend not to place large preserving pans or fish kettles across two heating areas.

Never leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.



We recommend not to use a utensil with a base diameter greater than 25cm (10ins).

If hob should become cracked, **Never use until repaired.**

Always ensure that saucepan handles are positioned safely.

General Information Notes

(Ceramic Hob)

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** (eg to answer the telephone) on or in close proximity to the patterned cooking areas.

In the unfortunate event of a chip pan fire:

1. Switch **Off** the electricity supply.
2. Smother flames with a fire blanket or damp cloth.
Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.
1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. 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.
5. 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.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.

Safety requirements for deep fat frying

Choosing your utensils

Below are some guidelines to help you make the right choice of utensils.

To obtain a satisfactory performance from a ceramic hob and to avoid unnecessary damage, we recommend the use of good quality utensils with smooth flat bases.

Remember

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying. See diagram below.
2. Using the correct pans and utensils will result in maximum contact with the hob and maximum efficiency as with any type of electric hob.

Always

Always use good quality smooth flat based utensils.

Always use a utensil which has approximately the same base area as the heating area zone being used.

Always use utensils which have more than sufficient capacity for the amount of food being cooked to prevent boil over or spillage.

Always use utensils with good fitting lids.

Always use a low dome pressure cooker for best results.



Good quality flat base same size as element



Convex base too small



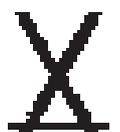
Concave base



Too small



Too large



No Pan Element ON

Choosing Your Utensils

WARNING: Extreme caution should be taken to avoid steam burns and hot surfaces when cleaning up spillage to the hot hob.

Important

1. Always clean up any spillage immediately with a clean cloth or a paper towel to avoid unnecessary damage to the hob.
2. When cooking food which contains sugar (most food) or syrup, use a utensil which is large enough to prevent boil over or spillage. **Sugar spillage will permanently damage the hob and therefore should be cleaned off with care immediately.** If sugar spillage has occurred it can be removed (providing it is still hot), with a commercially available razor blade scraper. Belling provide a complete care kit for your ceramic hob, please call 01709 579907 and quote Part number Belling 024. This will avoid any damage.
NEVER LET IT COOL BEFORE REMOVING.
3. Always ensure that the base of the utensil is dry before placing on the ceramic hob.

Never

Never use utensils with rough bases.

Never use lightweight utensils with thin, distorted or uneven bases.

Never use lightweight enamelled steel utensils.

Never use cast iron utensils.

Never use utensils with recessed, scrolled (like a gramophone record) or ridged bases.

Never use a utensil which has a base concavity greater than 1 mm as this will reduce the performance of the hob.

Never use a utensil with a convex base.

Never use glass ceramic utensils.

Never use lightweight saucepans with plain thin copper bases on ceramic or halogen hotplates.

Note: All copper pans are excellent conductors of heat, and are hard wearing and strong, but need quite a lot of care. They can be very heavy and do not usually have completely flat bases. The interiors are usually lined with a different material such as tin.

A stainless steel pan with a sandwich base of aluminium and stainless steel is an excellent conductor of heat and is suitable for use on ceramic and halogen hobs, providing they are used in accordance with the saucepans manufacturers' recommendations.

Stainless steel pans with a sandwich base of aluminium and copper are excellent conductors of heat. If using stainless steel saucepans with aluminium and copper sandwich bases on ceramic and halogen hobs, the use of these pans must be in accordance with the saucepan manufacturers' recommendations. Extra care should be taken to ensure the base of the pan and the hob is cleaned, and the hob conditioned, after each and every use, when using this type of saucepan.

If these recommendations are not followed, the result will be a build up of small copper deposits on the surface of your hob, which, if not cleaned after each use, will result in permanent marking of your hob.

Always lift the pan from the hob, **Never** drag or slide across the hob surface as damage may occur.

Griddle

Use of the Griddle

A non-stick griddle is supplied for use on the right hand side of the hob. To protect the non-stick coating never use metal cooking utensils as they may scratch the coating. Wooden or heat resistant plastic utensils may be used.

The griddle may be used at varying temperatures, depending on the food being cooked. The griddle can be positioned with the ridged portion at the front or at the rear.

- 1 Position the griddle over the solid hotplate.
- 2 Turn the control knob clockwise to maximum for ten minutes to preheat.
- 3 Turn down as required when cooking.
- 4 Cook food for required time. Time will vary depending on the shape, size, thickness, quantities being cooked and your own taste.
- 5 To turn off, turn the control knob fully anti-clockwise to the position **0**.
- 6 DO NOT remove the griddle from the cooker whilst hot.
- 7 Allow the griddle plate to cool before removing and cleaning.
8. Clean the griddle plate with warm soapy water. DO NOT put in a dishwasher.

Caution

DO NOT refit the griddle plate to the hob, if the glass lid is to be lowered.

Warming Zone

Warming Zone

To the rear of the centre hotplate 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 heated surface and can achieve a surface temperature of 120°C 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 **ON** position.

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

Approximate Oven Temperature

Conversion Chart

GAS MARK	Conventional Oven		Fan Oven (It is not always necessary to preheat oven)
	°F	°C	°C
1/2	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

Grilling

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

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL DOOR CLOSED.

DO NOT LINE THE GRILL PAN WITH ALUMINIUM FOIL.

The grill control is designed to provide variable heat control of either left and right grill elements on together or the left hand only, depending upon which direction the control knob is rotated. With the control knob rotated clockwise both elements will come on together, and with the control rotated anti-clockwise only the left hand element will come on.

Open the grill door.

Preheat the grill at **5** setting for approximately 5 minutes.

When toasting/grilling, the grill pan is placed in either the upper or lower runner and pushed back until it locates in the stop. This will correctly position the pan under the grill element. Leave the control at **5** for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at **5**. The thicker the food, the lower the control should be set.

After use, always return controls to their off position.

Note: Utensils stored in the grill compartment will get hot when the fan oven is in use. Care should be taken when removing them.

Fan Oven Cookery Notes

Oven thermostat

When operated the oven neon will immediately come **On**, and will go out when the desired temperature is reached, subsequently switching **On** and **Off** at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched **On**.

Note: If the oven neon does not come **On** when the control is turned, check that the timer is in **Manual** operation.

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The charts 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 10°C.

Because the fan oven cooks so efficiently, we recommend that when cooking any recipes not designed for a fan oven, you reduce the temperature by about 25°C and the time by about 10 minutes in the hour. If large quantities are being cooked it will be necessary to increase the cooking time somewhat to compensate for the extra oven load.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

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 Positions

Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced:

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.

- Do not fit shelves upside down.
- Never use more than 3 shelves in the oven as air circulation will be restricted.
- Food or cooking utensils should not be placed on the floor of the oven.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Fan Oven Cookery Notes

Temperature and Time

If three shelves are used to cook large quantities of food for for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven. If a third shelf is required, please telephone 01709 579907 and quote the part number; BA 6201742

To prepare Meat and Poultry for Roasting in your Fan Oven

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has 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 (3 1/2 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 bacon fat 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, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- (h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

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.

Fan Oven temperature chart - Baking

Food	Pre-heat	Temperature °C	Time
Scones	yes	210 - 220	9-12 min. approx
Small cakes	yes	170 - 180	15-20 min. approx
Victoria sandwich	yes	160 - 170	20-25 min. approx
Sponge sandwich (fatless)	yes	170 - 190	15-20 min. approx
Swiss roll	yes	180 - 200	12-15 min. approx
Semi-rich fruit cakes	yes	140 - 150	1 1/4 - 1 1/2 hrs approx
Rich fruit cakes	yes	130 - 140	Depending on size
Shortcrust pastry	yes	190 - 200	Depending on size
Puff pastry	yes	190 - 200	Depending on size
Yorkshire pudding	yes	180 - 190	40-50 min. approx
Individual yorkshire puddings	yes	190 - 200	20-25 min. approx
Milk pudding	yes	130 - 140	1 1/2 - 2 hrs approx
Baked custard	yes	140 - 150	35-45 min. approx
Bread	yes	200 - 210	30-35 min. approx
Meringues	yes	70 - 90	3-4 hrs approx

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 10°C.

Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Fan Oven temperature chart - Meat

Meat	Pre-heat	Temperature °C	Time
Beef	no	160 - 180	20-25 mins per 450g (1lb) + 20 mins extra
Lamb	no	160 - 180	20-30 mins per 450g (1lb) + 25 mins extra
Pork	no	160 - 180	25-30 mins per 450g (1lb) + 25 mins extra
Veal	no	160 - 170	25-30 mins per 450g (1lb) + 25 mins extra
Chicken/Turkey up to 4kg (6lb)	no	160 - 180	19-20 mins per 450g (1lb) + 20 mins extra
Turkey 4 to 5.5kg (8 to 12 lbs)	no	150 - 160 or 150	12-14 mins per 450g (1lb) + 12 mins extra. For every 450g (1lb) over 5.5kg (12lbs) allow 10 mins per 450g (1lb) and roast at 150°C
casserole, stews	no	140 - 150	1 1/2 - 2 hrs

If using aluminium foil, never:

- 1. Allow foil to touch the sides of the oven.**
- 2. Cover the oven interior with foil.**
- 3. Cover shelves with foil.**

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. the meat thermometer will indicate when the required internal temperature has been reached.

Beef -	Rare:	60°C	Lamb:	80°C	Poultry:	90°C
	Medium:	70°C	Pork:	90°C		
	Well done:	75°C	Veal:	75°C		

Conventional Oven Cookery

Notes

The charts 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 10°C.

The oven is fitted with 'Cookclean' liners and two rod shelves. The oven is heated by two tubular sheathed elements located behind the removable sides. The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The oven neon will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

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.

The correct positioning of food is indicated on the temperature charts.

To prepare meat for roasting in your electric oven

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc., and weigh it. Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a freezer must be completely thawed beforehand. Beef, lamb and mutton may be lightly floured, but pork should have the rind scored brushed over lightly with olive oil, and sprinkled with salt - this gives a crisp crackling.

Place joint in meat pan (small joints weighing less than 1.5kg (3lbs) should be roasted in a small pan/meat tin, or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing). Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larded' with fat bacon or brushed over **very sparingly** with melted fat/cooking oil. When potatoes are to be roasted round the joint, they only require to be coated in melted fat/cooking oil. It is not necessary to baste, when roasting in an electric oven, and liquid/stock should not be added to the meat pan.

For optimum cooking performance, there must be clearance between meat pan and oven sides. The oven pan must be placed length ways in the oven to allow for air circulation.

Conventional Oven Cookery

Notes

Times and Temperatures for roasting

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef). The suggested times and temperatures given below should be used as a guide, but may vary according to:-

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
 - (a) A short thick joint requires a longer cooking period than a long thin joint.
 - (b) A small joint under 1.5kg (3lbs) takes longer per 450g (1lb) cook in the time given for 'minutes' per 450g (1lb) without the 'minutes' over added.
 - (c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times.

Conventional Oven Temperature Chart

Meat

Food	Pre-heat	Temperature and Time	Position in oven
Beef	Yes	190/200°C approx. 25-30 minutes per 450g (1lb) + 25 minutes over	In meat pan on runner 2 from bottom of oven
Lamb/Mutton	Yes	190/200°C approx. 25-30 minutes per 450g (1lb) + 25 minutes over	
Pork	Yes	190/200°C approx. 30-35 minutes per 450g (1lb) + 30 minutes over	
Veal	Yes	190/200°C approx. 25-35 minutes per 450g (1lb) + 30 minutes over	
Poultry/Game Turkey	Yes	190/200°C approx. 20-25 minutes per 450g (1lb) + 20 minutes over up to 5.5kg (12lb) allow 22 minutes per 450g (1lb) at 190°C e.g. 5kg (11lb) = 242 minutes over 5.5kg (12lb) allow 16 minutes per 450g (1lb) at 180°C e.g. 10kg (22lb) = 352 minutes	
Casserole Cooking	Yes	140/160°C according to quantity	Centre on floor of oven

If using the aluminium foil:

1. Never allow foil to touch the grill element.
2. Never line the floor of the oven with foil.
3. Never cover shelf with foil.
4. Remember it is important to increase the cooking time by one third.

Conventional Oven Temperature Chart

Baking

Food	Pre-heat	Temperature and Time	Position in oven
Scones Small Cakes	Yes	220/230°C 9-12 minutes 190/200°C approx 20-25 minutes	Runners 1 and 4 from bottom of oven
Victoria Sandwich	Yes	180/190°C 6½-7" tins. approx 20 minutes 8-8½" tins approx. 30 minutes	Runners 1 and 4 from bottom of oven
Sponge Sandwich (fatless)	Yes	190/200°C 7" tins 15-20 minutes	Runner 1 and 4 from bottom of oven
Semi-rich Cake (large)	Yes	170/180°C 6½-7" tins 1¼-1½ hrs. 8-9" tins 2-2½ hours	Runner 3 from bottom of oven
Christmas Cake	Yes	140/150°C according to size and richness of mixture	Runner 3 from bottom of oven
Shortcrust Pastry (Plate Tarts) Puff Pastry	Yes	200/210°C 45-50 minutes approx. 220°C	Runners 2 and 5 from bottom of oven
Yorkshire Pudding Individual Yorkshire Puddings	Yes	210/220°C 40-45 minutes 210/220°C approx. 20 minutes	Runner 5 from bottom of oven
Milk Puddings Baked Egg Custard	Yes	150/160°C 2-2½ hrs 150/160°C 40-50 minutes	Runner 2 from bottom of oven
Bread (full oven) Bread (single loaf)	Yes	230°C for 50-60 minutes 230°C for 45-50 minutes Reducing to 210/220°C after first 10 minutes.	Runners 1 and 4 from bottom of oven
Meringues	Yes	100/110°C Large 3½-4½ hrs Small 2½-3 hrs	Runner 1 from bottom of oven

Note: When using two shelf positions at the same time (e.g. to bake two plate tarts, full oven of bread etc.) tins should be interchanged half way through the cooking period. When baking two trays of scones, small cakes, at the same time, the lower tray may require to be baked for a few minutes longer than the top tray. If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

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 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 include 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 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 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.

WARNING! Never use steam cleaners

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, meat tin, grill pan, oven base, inside of oven & grill door, grill compartment.

Cloth rung out in warm 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 Association

Paint

Side trims, plinth, fascia trims.

Wash with a cloth rung out in warm soapy water only.

DO NOT USE ABRASIVES.

Chromium Plating

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

Wipe with a cloth rung out in warm soapy water.

A fine steel wool soap pad or a chrome or stainless steel cleaner may be used.

Stainless Steel

Wipe with a clean cloth wrung out in warm soapy water only and dry with a clean soft cloth or kitchen towel.

Alternatively use a proprietary stainless steel cleaner, obtainable from household stores or Belling Spares Department call 01709 579907 and quote Belling 005.

Care and Cleaning

Ceramic Hob

WARNING! If any crack should appear on the hob, isolate the cooker from the mains supply. Do not use any part of the cooker but contact your Belling Service Agent.

The ceramic hob is very hard wearing and with normal care should remain in good condition. However, it is important that any spillage is dealt with before the hob is used again, otherwise it will become baked on.

Once the hob has cooled, remove any heavy spillage or soiling with a metal spatula, palette knife or scraper, then use a little Belling Ceramic Hob Cleaner & Conditioner on a damp cloth to remove any marks. Wipe off the residue of the cleaner with a soft damp cloth and polish the hob with a soft lint-free cloth. It is important that the hob is cleaned regularly with Belling Ceramic Hob Cleaner & Conditioner as it provides a protective film to keep the hob in good condition and assists in keeping the hob clean.

Whilst it is recommended that normal cleaning is carried out when the hob has cooled, if jam, fruit or anything with a high sugar content is spilled on the hob, or plastic or aluminium is melted onto the hob, clean it off immediately, as damage to the hob can result. Switch off the hob and use a metal spatula, palette knife or scraper to remove the spillage. **TAKE CARE**, as the spillage and the hob may be very hot. When the hob has cooled, clean as usual with Belling Ceramic Hob Cleaner & Conditioner.

Do not use scouring powders or paste, wire wool scouring pads, or oven cleaners on the hob as these can cause damage to the hob surface.

If you require further Belling Ceramic Hob Cleaner & Conditioner please contact Belling Spares Department on 01709 579907 and quote part number: Belling 023

Cooking Exterior

The outside surfaces of your cooker should be cleaned with a mild detergent or mild cream cleanser and a little water. Wipe off the detergent with a damp cloth and dry the cooker with a soft lint-free cloth.

Door Handles

Do not use scouring pads or abrasive detergents, particularly on the control panel and doors as damage may result.

Clean door handles/trims with warm soapy water only. Do not use cream or abrasive cleaners.

Sealed Hotplate

The cleaning of the sealed hotplate should be done when it is cold, using a soap filled pad, following the grain of the hotplate.

This will ensure that any stubborn, burnt on spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed. Finally, turn on the hotplate to warm for a few minutes then smear with a little cooking oil, or Belling Sealed Hotplate Conditioner, to provide a protective coating.

If you require Belling Sealed Plate Conditioner please contact Belling Spares Department on 01709 579907 and quote part number:

Belling 026

The stainless steel hotplate trim will discolour during normal use and can be cleaned using a cream cleaner or a stainless steel cleaner.

Griddle

The cleaning of the griddle should be done when it is cold, using warm soapy water. DO NOT put in a dishwasher.

Care and Cleaning

Grill and Ovens

Rod shelves and enamel parts of the oven or grill can be cleaned using household cream cleaner 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 either the 'Cookclean' enamel or any of the door seals or plastic parts of the cooker.

Only use oven cleaners which are approved by the Vitreous Enamel Association and always follow the manufacturers instructions for use.

'Cookclean' Panels

The oven side runners, and the fan oven back panel, are coated with a special 'Cookclean' enamel which will absorb and gradually vapourise any splashes which occur during cooking. 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.

Any particularly heavy soiling or splashing may indicate the cooking temperature has been too high, or that excess fat or water has been used when roasting. It can be removed by 'blotting' the surface with a paper towel or soft sponge, or by running the oven empty at maximum setting for about 2 hours.

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 panels immediately and run the oven at maximum setting for about 30 minutes to prevent deterioration of the enamel.

Plastic

Grill pan handle,
Control knobs

Some proprietary cleaning products can attack plastic parts. Wipe with a cloth wrung out in warm soapy water.

Griddle

Wash with a cloth wrung out in warm 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.

The Griddle well plates are removable for cleaning. Wash with a cloth wrung out in warm soapy water.

Ensure the plates are re fitted before use.

Replacement of Oven lamp.

The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement) A new lamp may be obtained from our Spare Parts department by calling: 01709 579907.

Is there Something Wrong with your Cooker?

Fault finding guide

Before contacting your Belling Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

Problem	Check
Nothing works	Is the main cooker wall switch turned on? If the timer is not working it is likely that there is no electricity supply to your cooker.
Fan oven does not work. Conventional oven and Grill works.	Ensure timer is set to manual, refer to the 'Know Your Timer' instructions.
Grill does not work, both ovens Work	Operating the cooker under the following conditions may cause a safety device to operate. (a) grilling with the door shut. (b) grilling for an excessively long period at a maximum setting. Switch off the appliance and allow the cooker to cool for approximately 30 minutes. Switch the cooker back on again and check that the grill is now operating correctly
Grill keeps turning on and off	When the grill control is operated at a setting less than '5' this is normal regulator operation, not a fault
Cannot set an the "Auto Cook" programme / Cannot get the timer to turn the oven on and off at the required times.	Remember: "Cook period" is the actual length of time for which timer will switch the oven(s) on as part of an "Auto Cooking" programme.
Timer sounds continually	Return minute minder to off

Replacement of Oven Lamps

CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF AN ELECTRIC SHOCK.

Light bulbs are not covered by the manufacturer's guarantee. A new lamp may be obtained from our Spare parts Department by calling: 01709 579907.

1. Remove the shelves from the oven.
2. Unscrew the lens using a thick cloth to protect your fingers in the unlikely event of a lens fracture.
3. Unscrew bulb.
4. Fit new bulb and refit lens.

Is there Something Wrong with your Cooker?

Cooking results not satisfactory?

Problem	Check
Grilling	
Uneven cooking front and back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set too high.
Baking General	
Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/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. Preheating of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine. (Use the all-in-one method).
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperature by 10°C to suit personal taste. Do not use oven/meat tins greater than 56mm (2 ¹ / ₄ ") in height.

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.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC



Notes

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: 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 _____

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

