

Belling

Cookcenter Dual Fuel Cooker

Installation & User's Instructions

Model No. 152

***This model is supplied for use with Natural gas,
and is convertible to LPG with the kit provided.***



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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, a conventional oven, a slow cook / warming oven, a separate grill, a seven 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.

Cleaning

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

Accessories

Grill Compartment smoothglide system	Part number Belling 027
Main Fan Oven smoothglide system	Part number Belling 028
Kebab Rack for Grill Compartment	Part number Belling 029

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: 152

Category II_{2H3+} (GB, IE)

This model is set to burn NATURAL GAS (G20) at 20mbar and can be converted for use on BUTANE (G30) at 28-30mbar and PROPANE (G31) at 37mbar with the kit supplied.

GAS SAFETY (INSTALLATION & USE) REGULATIONS

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

When adjusted for use on butane (G30) or propane (G31) these models must 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	1090mm
Depth	600mm (excluding door handles)

GENERAL

Gas connection	Rp 1/2 (1/2" BSP female)
Supply pressure	Natural Gas Models - G20 at 20mbar Convertible to Butane (G30) at 28-30mbar or Propane (G31) at 37mbar
Pressure test point	Rear Centre Right hob burner (Semi-Rapide)
Gas rate adjustment	None
Aeration adjustment	None
Electrical connection	6mm ² PVC insulated twin and earth 230 -240V a.c. 50Hz
Total Heat Input (Natural Gas)	14.7kW.
Total Heat Input (LPG Gas)	14.2kW. (1033gms/h - G30) (1015gms/h - G31)
Total Heat Input (Electric)	7.  8.10kW.
Fan Oven Wattage	2.30 - 2.50kW.
Grill	2.44 - 2.66kW.
Conventional Oven	2.20 - 2.40kW.
Slow Cook/Warming Oven	0.20 - 0.22kW.
Warming Zone	0.11 - 0.12kW

BURNER	NATURAL GAS Models		L.P.G. Models	
	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
HOTPLATE Front Centre Left (Wok)	3.1 kW	130	3.0 kW (204gms/h - G30) (172gms/h - G31)	90
HOTPLATE Rear Left & Front Centre Right (Rapide)	2.9 kW	128	2.8 kW (204gms/h - G30) (200gms/h - G31)	82
HOTPLATE Front Left & Rear Centre Right (Semi Rapide)	1.9kW	102	1.8 kW (131gms/h - G30) (129gms/h - G31)	65
HOTPLATE Front Right & Rear Right (Auxiliary)	1.0 kW	72	1.0 kW (73gms/h - G30) (72gms/h - G31)	50

Space For Fixing

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

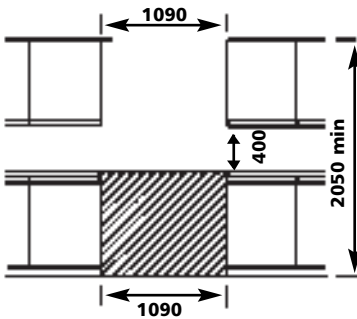


Fig. 3
INSTALLATION ALONGSIDE TALL CUPBOARDS OR SIDEWALL

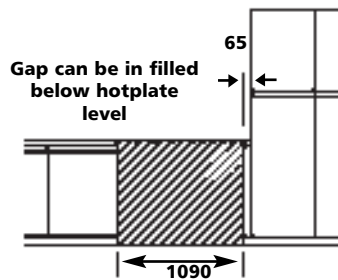


Fig. 2
INSTALLATION USING BRIDGING
CUPBOARDS

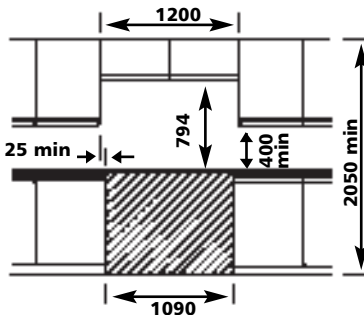
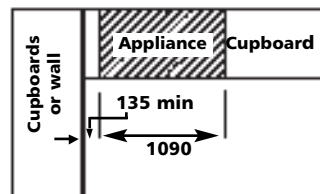


Fig. 4
INSTALLATION CLOSE TO A CORNER



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.

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
Pan supports (3)
Main oven shelves (4)
Meat pan
Literature
Griddle

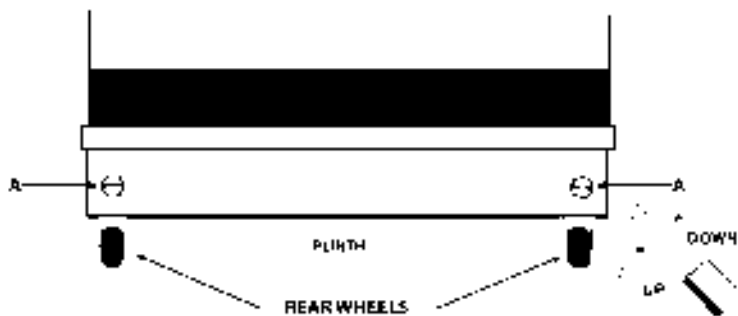
LEVELLING

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.



VIEWED FROM THE REAR

Installation Instructions

Stability Bracket

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.

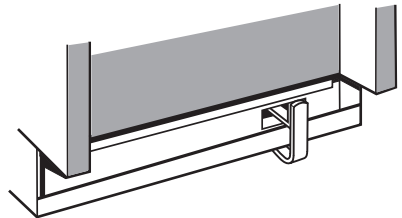
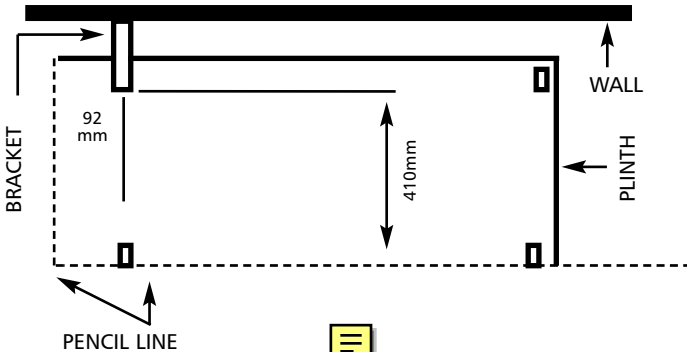
Draw pencil lines on the floor in line with the front and left side of the plinth.

Remove the cooker.

Position stability bracket in accordance with diagram below.

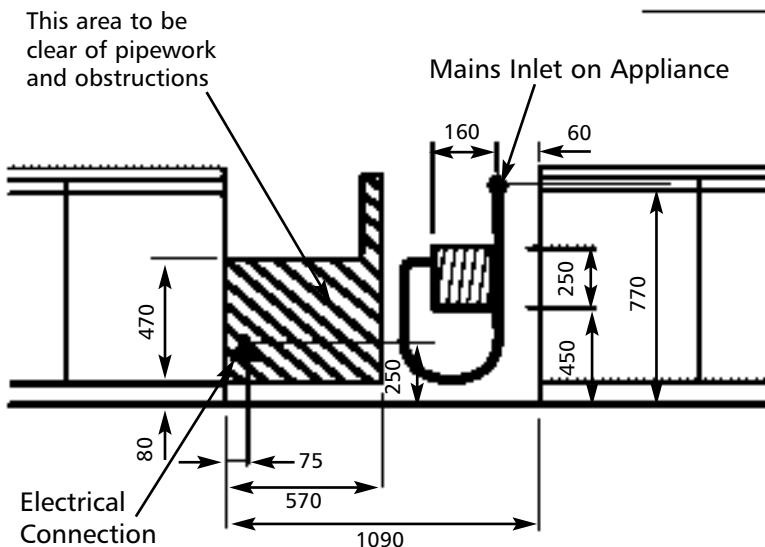
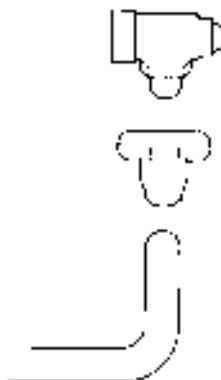
Measure height from floor level to the bottom of the slot in the back of the cooker.

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).



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. 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.

LPG models should be connected with a hose suitable for LPG and capable of withstanding pressure of 50 mbar.

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 is tested at the hob burner.

With reference to the user's instructions:

1. Check that the hotplate burners ignite correctly and burn with a steady flame.
2. Check for a steady flame at the low (small flame symbol) setting.
3. Instruct the user on the operation of the cooker.

Connecting to Electrical Supply

Connecting The Cooker

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

WARNING! THIS COOKER MUST BE EARTHED.

The cooker must be connected to the correct electrical supply as stated on the rating plate, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the cooker. We recommend the cooker circuit be rated to 45 amps with a minimum of 32 amps.

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 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 25mm (1") 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

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.

Run oven elements for 1/2 hr on maximum.

For Your Safety

Please read the precautions below before using your cooker.

Always..

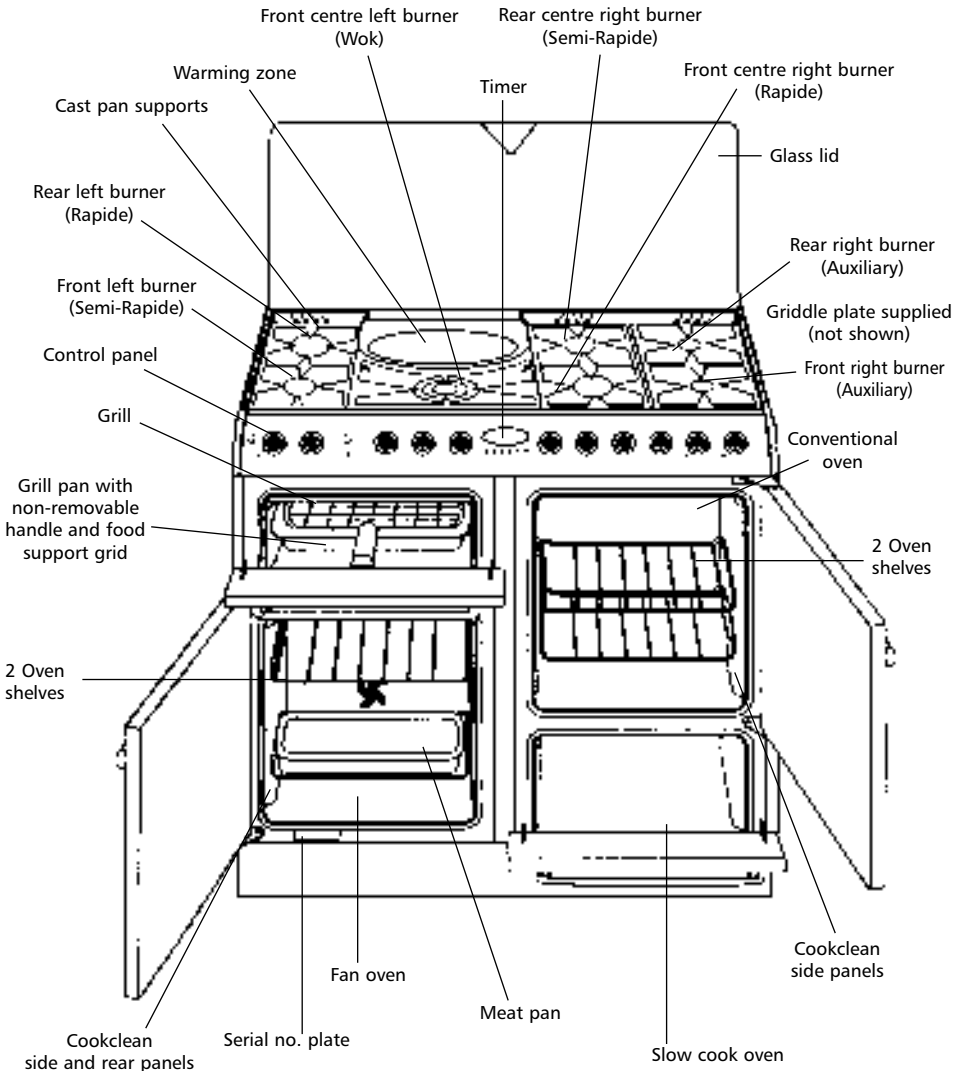
- Always make sure you understand the controls before using the cooker.
- Always check that all controls on the cooker are turned off after use.
- Always stand back when opening an oven door to allow heat to disperse.
- Always use dry, good quality oven gloves when removing items from the ovens.
- Always take care when removing items from the top oven/grill when the main oven is on, as the contents may be hot.
- Always keep the oven and grill doors closed when the cooker is not in use.
- Always place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- Always keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- Always allow the cooker to cool before cleaning.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always turn off the electricity supply before cleaning or replacing the oven lamp.
- Always 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.

For Your Safety

NEVER..

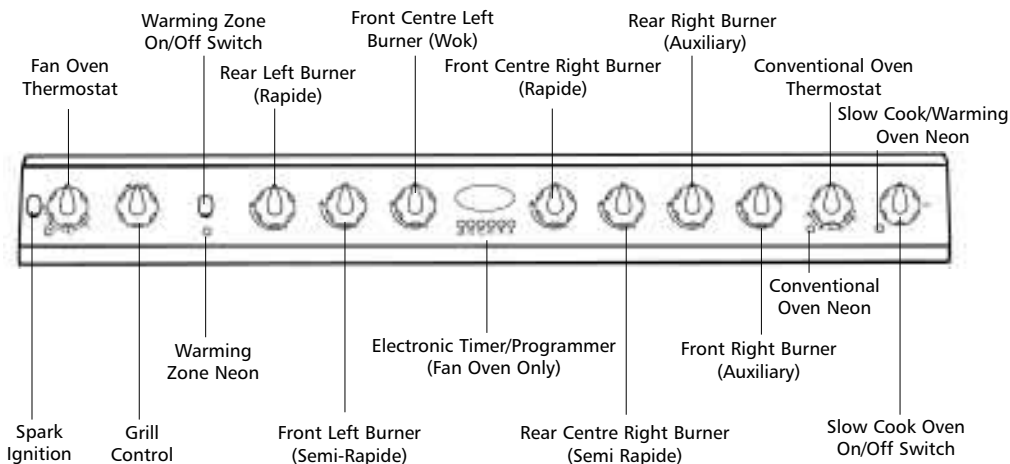
- Never leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items that children may attempt to reach above the appliance.
- Never fill chip pans more than 1/3 full 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 hot plate 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.

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.

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 may 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.

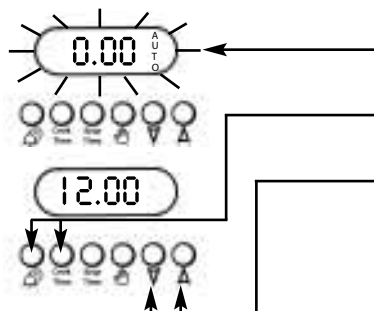
Step 5 With the "⌚" Minute Minder & Cook Time buttons still held in, press either the "▲" or "▼" buttons to set the correct time of day.

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.

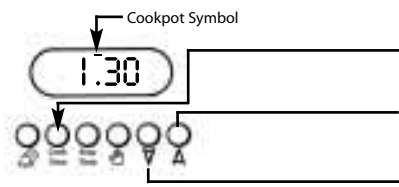
To Set Timer To Switch OFF Automatically

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.

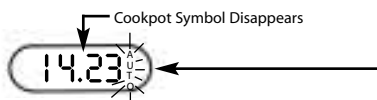
Within 2 seconds press and hold the "▲" button until the required cooking period is set.

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

Press "■" 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.

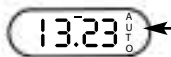
Step 3

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



Within 2 seconds press and hold the "▲" 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 "▲" 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 "Auto" button to cancel the bleeping sound. (If 2 minutes has not elapsed.)

Press "Auto" 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  (as per Step 3 above) then press the "Auto" (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  (Cook Time, Stop Time, Auto).

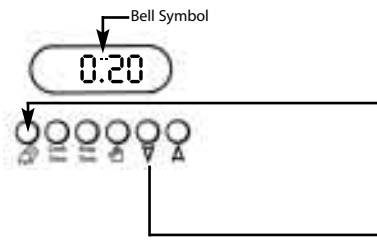
However the cooker cannot be re-used until the timer has been set to manual operation, this is achieved by pressing the "Auto" button (see Step 7 above).

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 cooked.*
7. To give yourself more time to set each function press and hold the required function button and at the same time press "Auto" or "Manual" 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.

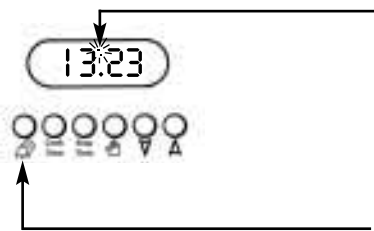
Step 2

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.

Hob

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

To use the hob

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.

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 **MUST 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 **MUST 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 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 O.
- 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 wok burner is a warming zone which can be used for a wide range non-cooking tasks associated with the preparation of meals. It provides a gentle heat 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.

Approximate Oven Temperature

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

When all 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.

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 fat bacon or brushed **very sparingly** with cooking oil or melted fat.
- (e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.
- (f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer’s pack instructions, 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 5.5g (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
<p>If using the aluminium foil:</p> <ol style="list-style-type: none"> 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 has always been the best way to prepare a nutritious hot meal with the minimum of preparation and maximum time away from the kitchen.

Slow Cooking

Simply turn the slow cooker control clockwise to the ON position. The neon will illuminate and preheat for 20 minutes. 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.

Paint

Side trims, plinth, fascia trims.

Wash 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.

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.

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



'Cookclean' Panels

The oven and grill 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

Wipe with a cloth wrung out in hot soapy water.

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.

Replacement of Oven Lamps

WARNING: ISOLATE COOKER FROM SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Use a thick cloth to grip the right glass dome, unscrew anti-clockwise and lift out. Reach into the aperture with thick cloth, and unscrew the faulty lamp anti-clockwise (15W 300°C SES). Fit replacement lamp, refit glass lens.

The oven lamp is not covered by the guarantee.

A new lamp may be obtained from our 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?
Is the timer display blank?
If the timer is not working it is likely that there is no electricity supply to your cooker.

Fan oven does not work. Grill and conventional oven work.

Ensure timer is set to manual:
Refer to the 'Know Your Timer' instructions.

Grill does not work. Main Oven Works.

Operating the cooker under the following conditions may cause a safety device to operate.
(a) grilling with the grill 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 "Auto Cook" programme / Cannot get the timer to turn the oven on and off at the required times.

Remember: "**Cook Time**" is the actual length of time for which the timer will switch the oven on as part of an "Auto Cooking" programme.

Timer sounds continually

Return minute minder to off

Hotplate burner failing to ignite

Ensure the burner cap and rings are seated correctly.
Ensure holes in the burner ring are not blocked.
Ensure that there is gas coming from the burner. If not check gas is turned on and glass lid is fully upright.
Ensure that there is a spark at the burner, a clicking noise should be heard. If not check cooker is switched on.

Replacement of Oven Lamps

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 Parts Department by calling:- 01709 579907

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.

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.

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

