Countrychef 924

Slot-in Dual Fuel Range Cooker

INSTALLATION AND USER INSTRUCTIONS

Note: This appliance is supplied for use with Natural Gas (I 2H) and can be converted to L.P.Gas (I 3+) by a suitably qualified engineer with the kit provided.
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This appliance conforms to the following EEC Directives:

Gas Appliance Directive:-
90/396/EEC

Low Voltage Equipment:-
73/23/EEC
93/68/EEC

Electromagnetic Compatibility:-
89/336/EEC
92/31/EEC
93/68/EEC
Introduction

Your Belling Cooker

Thank you for purchasing a new Belling Countrychef 924 Range Cooker. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. It features a fan oven, conventional oven, grill and a hob with 8 gas burners. This model features a clock/minute minder.

Even if you have used an electric or gas cooker before, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions.

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

BELLLING HELPLINE Tel: 01709 579902

Please quote the cooker model and serial number with all enquiries. This can be found on the rating plate on the plinth below the fan oven door.

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.
## Installing your cooker

### Unpacking
After unpacking your cooker, make sure that you remove all the packing from the ovens and grill and any stickers from the oven doors and hob. Examine your cooker. Make sure there is no damage or missing items. If there is anything damaged or missing, please contact your supplier for advice.

### Siting/Moving the Cooker
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 rating label, which is fitted on the plinth. This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

### Gas Installation
The appliance is factory set for use with Natural Gas G20 at 20mbar. It is convertible (by a suitably qualified engineer) for use with Butane G30 at 28-30mbar or Propane G31 at 37mbar with the kit provided.

### Gas Safety (Installation and Use) Regulations
It is the law that all gas appliances are installed by competent persons qualified engineer in accordance with the rules in force in the country of destination.

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. This appliance must be installed and connected in accordance with current installation regulations. 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 20m².

### Levelling
The appliance should be located on a level surface. The front feet can be adjusted to a maximum height of 910mm as required. To ensure that your appliance is standing level adjust the front feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.

### LP Gas only
Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

### Provision for Ventilation
The room containing the cooker should have an air supply in accordance with current regulations in force.
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, current regulations should be consulted to determine air vent requirements.
Space for Fixing

The cooker is designed to slot between standard kitchen units spaced a minimum 1000mm apart. The clearance either side need only be sufficient to allow the cooker to be withdrawn for servicing. It can be used with cabinets on either side but for a minimum distance of 400mm above hot plate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard. It can also be used in a free standing position. Allow a minimum distance of 750mm from the hob surface to the underside of any overhead combustible surface such as overhanging cabinets. Your cooker is heavy, so be careful when moving or positioning it. Do not try to move the cooker by pulling on the doors or handles. Whatever the position, remember to leave enough room for the cooker to be pulled out for cleaning and service. Movement of your cooker is most easily achieved by lifting the front as follows and pulling forwards. Open the Grill door and the Conventional Oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs, avoiding any grill elements or oven interior furniture. Take care not to damage any floor coverings. If a cooker hood is to be fitted, refer to the manufacturer’s instructions regarding fixing height.

![Diagram of kitchen layout](image)

WARNING

The use of a gas cooker 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 or install a mechanical ventilation device (mechanical cooker 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.

Connecting to Gas Supply

This appliance is designed not to project in front of standard 600mm worktops (excluding handles). To achieve the best fit the cooker must be pushed against the wall. If the wall mounted adapter backplate (Fig.1) is to be fitted behind the appliance then the suitable area for this fitting is shown as the area in (Fig.2). The temperature rise of areas at the rear of the cooker that are likely to come into contact with the flexible hose do not exceed 70°C. However, do not allow contact of the hose in the top 150mm/6 inches (the shaded area shown in Fig.3).
**LP Gas only** Do not install this appliance in a room below ground level unless it is open to ground level on at least one side. A Rp 1/2 union is fitted to the cooker. Connection to the appliance should be made with an approved appliance flexible connection compliant with the rules in force e.g BS669 in the UK. The length of the hose should be such that when the cooker is in situ, it does not touch the floor.

**Stability Chain** The cooker must be secured by the security chain to the wall or partition behind the cooker. (Fig.4)

---

**Fig. 1**

**Fig. 2**

![Fig. 1](image1)

![Fig. 2](image2)

**Fig. 3**

The hose must not come into contact with the shaded area.

**Fig. 4**

Stability hook (not supplied)

Rear of cooker

Firmly fix chain to cooker rear

Stability chain to be as short as practicable

Cooker stability chain for cookers not designed with bracket engagement slot
Electrical Connection

WARNING! THIS APPLIANCE MUST BE EARTHED

Your cooker should have been checked to ensure that the voltage corresponds with the supply voltage, this is stated on the rating plate, which is situated on the plinth below the oven door.

The cooker must be connected by a qualified electrician to a suitable double-pole control unit with a minimum of 32A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations. The power supply cable should conform to BS5004. We recommend P.V.C. insulated twin and earth cable with a conductor size of 6mm². The maximum size of cable that can be used is 10mm².

The control unit should be easily accessible in the event of an emergency.

The mains cable should be routed away from the appliance. In particular, away from ventilation slots / vent outlets and should not be obstructed when pushed into position between the appliance and wall and/or cabinets.

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

Connecting the Cooker

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. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Tighten the screws on the cable clamp and replace the cover.

No electrical part of the appliance will operate unless the main control unit is switched ON. Gas will flow through the burners independently of the main electrical control unit (and may be lit manually, if so desired.)

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.

Operational Checks

After installation check for gas soundness.

Assemble burner caps and rings fit pan supports in position.

Turn on the gas supply and check for soundness at the hotplate injector. Light two burners and check that the pressure is correct.

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 the grill on maximum for a few minutes and the ovens for approximately 30 minutes. 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.

Instruct the user on the operation of the cooker.
LP Gas Conversion

(To be carried out ONLY by a qualified engineer)

<table>
<thead>
<tr>
<th>BURNER</th>
<th>kW</th>
<th>INJECTOR (Nat Gas)</th>
<th>INJECTOR (LP Gas)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rapid (Front Centre Left) (Front Right)</td>
<td>2.9</td>
<td>127</td>
<td>83</td>
</tr>
<tr>
<td>Semi-Rapid (Rear Left) (Front Left) (Front Centre Right) (Rear Centre Right)</td>
<td>2.0</td>
<td>108</td>
<td>73</td>
</tr>
<tr>
<td>Auxiliary (Rear Centre Left) (Rear Right)</td>
<td>1.0</td>
<td>81</td>
<td>52</td>
</tr>
</tbody>
</table>

List of LP Gas Injectors: 2 off 83  4 off 73  2 off 52

CONVERSION FROM NATURAL GAS TO LP GAS

1. Replace the Nat Gas injectors with the LPG equivalents
2. Check gas soundness
3. Remove the hob control knobs and adjust the reduced rates (Bypass screws) of the burners. The bypass screw is situated on the gas tap and located thro' the hole in the control panel. Adjust screw 'A' 1 to 1½ turns clockwise to obtain a flame length of about 5mm. *Adjust each burner separately.
4. Replace the hob control knobs
5. Fix new LPG label adjacent to the rating plate label
For your safety

When used properly your Belling Countrychef 924 is completely safe, but as with any electric or gas 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, as all surfaces get hot while in use.
- Never allow children to sit or stand on any part of the appliance.
- Never store items above a cooker that children may attempt to reach.
- 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/top oven 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 oven is set to cook automatically.
- Never use large preserving pans or fish kettles across two hotplates as this will damage the hob.
- Never wear garments with long flowing sleeves whilst cooking.

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. Care should be taken to avoid touching the heating elements inside the oven.
- 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 roof, side and back panels, and shelves are fitted correctly before using the oven or grill.
- 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 and allow the cooker to cool before cleaning your cooker.
- Always supervise children and pets, particularly when grilling, as exposed parts of the cooker may become hot.
- Always place pans centrally over the hotplate burners, and position them so that the handles cannot be accidentally knocked or become heated by other burners.
- Always keep handles away from the edge of the hob. For added safety you should consider using a suitable hob guard.
- Always make sure that all 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 cooker when cleaning at maximum oven setting.
Know Your Cooker

(4) 2.0kW Burners
(2) 1.0kW Burners
(4) Cast Pan Supports
Grill Pan with removable Handle and wire Food Support Grid
(1) Grill Shelf
Grill
Solid Metal Door
Cookclean Side & Rear Liners
Windowed Metal Door
Fan Oven
(2) Oven Shelves
Storage Compartment
Plinth Ventilation Slots

Specifications
Supply Voltage 230V AC
Supply Frequency 50 Hz
Ignition Push Button Electric
Safety Device Gas valves are lockable
Maximum Wattage Electric = 5.74 kW Gas = 15.8 kW
Grill Wattage 2.0kW
Fan Oven Wattage 1.84kW
Conventional Oven wattage 1.9kW
Rear Left Hotplate 2.0kW
Front Left hotplate 2.0kW
Front Centre Left hotplate 2.9kW
Rear Centre Left Hotplate 1.0kW
Rear Centre Right Hotplate 2.0kW
Front Centre Right hotplate 2.0kW
Front Right hotplate 2.9kW
Rear Right Hotplate 1.0kW

<table>
<thead>
<tr>
<th>Gas</th>
<th>Supply Pressure</th>
<th>Destination Countries</th>
</tr>
</thead>
<tbody>
<tr>
<td>G30</td>
<td>28-30 mbar</td>
<td>GB, IE</td>
</tr>
<tr>
<td>G31</td>
<td>37 mbar</td>
<td>GB, IE</td>
</tr>
<tr>
<td>G20</td>
<td>20 mbar</td>
<td>GB, IE</td>
</tr>
</tbody>
</table>

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>I 2H AT 20 mbar and</td>
<td>I 3 + AT 28 - 30/37 mbar (LPG 700 g/H)</td>
<td>Cat II 2H3+</td>
</tr>
</tbody>
</table>

Because we continually strive to improve our products, we may change our specifications and designs without prior notice.
Using the Timer

3 Button Clock/Minute Minder

To Set Time of Day

Step 1
Check that the electricity supply is switched on.

Step 2
When switched on, the display will be flashing intermittently '00.00'

Step 3
Press and release the "○" button. Then press either the "+" or "-" buttons to set the correct time of day.

NOTE: If the electricity supply has been turned off, then the "+" button must be pressed once before the "-" button can be used to reduce the time of day.

THE TIME OF DAY IS NOW SET
Minute minder operation

To Set The Minute Minder

Step 1
Press and release the "+ " button.
00.00 is now displayed.

+ -

Step 2
Press the "+ " button until the required
00.00 time is set. A "△" symbol will be displayed.
During setting, the time adjusts in 10 second
intervals up to a maximum of 59mins 50secs
The time can also be decreased by pressing
the " - " button.

Step 3
After a few seconds the display will start
to countdown.
At the end of the set time a beeping sound
will be heard and the display will revert back
to displaying the time of day.
(The "△" symbol will disappear)

THE BLEEPER CAN BE CANCELLED BY PRESSING ANY BUTTON
If no button is pressed, the bleeper will automatically switch off after 6 minutes (Approx).

To Adjust the Pitch of the Bleeper

a) Ensure that the clock is displaying the time of day (Wait 20 seconds after adjustment).
b) Press and hold the " - " button. The current pitch level will be heard.
c) Release, press and hold the " - " button again to hear the next pitch.
Repeat until the correct volume is heard, then release.
(There are 3 levels: Low, Medium and Loud.)

THE BLEEPER PITCH LEVEL HAS NOW BEEN SET

Please note that if the " - " is pressed accidentally more than once whilst in normal display,
the pitch level may be adjusted. THIS IS NOT A COOKER FAULT!
Know your Control Panel

Using the Hob

Burner operation

1. Check that the electricity supply is switched on.
2. Select the burner to be used. Push in and turn the control knob anti-clockwise to the large flame symbol. Press the ignition button until the burner lights (Or manual ignition by match, taper or other auxiliary methods may be used). Turn the control knob to the required setting.
   A simmer position is achieved when the control knob is turned fully anti-clockwise.
3. To turn off, turn the control knob fully clockwise to the ‘O’ symbol.

Advice on Pan Suitability
Do not use pans which are unstable when placed on a flat work-top. The use of split pans, i.e. those comprising two or more pans designed to fit together over a single burner, is not recommended as these can be unstable on the hotplate. In order to get best value out of your hob, the following economy tip is recommended. Choose the correct burner for the size of pan e.g. 18cm(for auxiliary burner), 20cm (for semi-rapid burner) and 22cm (for rapid burner).
Energy Saving Tips

1. Do use saucepans with lids.
2. Place pans centrally over burner.
3. Do not allow flames to lick up the sides of the pan.
4. Only fill kettles or pans with the amount of liquid needed.
5. Turn down the gas as soon as the contents of the pan boil.
6. Do not light the burner until the pan is in position and turn off before removing the pan.
7. Cut vegetables into smaller pieces so that they cook quicker and cook more than one vegetable in the same pan, e.g. carrots and potatoes.
8. In hard water areas de-scale kettles regularly.
9. Consider using a pressure cooker.

Safety Requirements for Deep Fat frying

IMPORTANT:

As 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 (e.g. to answer the telephone) or in close proximity to hotplates.

In the unfortunate event of a fire it will assist in smothering the flames if the pan lid is replaced. Turn off all the gas taps.

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 advice in case of a chip pan fire

In the event of a chip pan fire or any other pan fire.

1. TURN OFF ALL THE GAS TAPS.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.
Choosing your Utensils

For best results we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Almost equally as good are saucepans with a thick machined aluminium base. If using enamelled steel or cast iron pans, ensure that they have good smooth flat bases as otherwise the heat will not be distributed evenly and damaging heat spots may be created. **Never** use recessed or ridged base utensils. Ideally the base of saucepan should be approximately the same size as the heating area, up to a maximum of 254mm (10").
Using the grill

Parts may become hot when the grill is in use, children must be kept away. As a safety feature, the thermostat will prevent the grill overheating if the door is closed. ALWAYS ENSURE THE DOOR IS OPEN WHEN GRILLING

1  Open the grill door.

2  Turn the grill on by turning the grill control knob to position 6 and allow to preheat for around 5 minutes.

3  Rotate the grill control knob to the required setting 1 to 6 (6 = High). (Refer to ‘Grilling Guidelines’ on Page 17)

   • Only use the middle and bottom rack position for grilling. Do not use the top position.

   • Ensure the food is correctly positioned under the grill element.

   • Food that requires browning only should be placed under the hot grill, either in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid can be removed.

   • Do not line the grill pan with aluminum foil.

   • Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.

   • Do not switch on the grill when using the compartment for storage.

   • During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the grill compartment.

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**Grilling Guidelines**

Use the following chart for guidelines. For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.

<table>
<thead>
<tr>
<th>Food</th>
<th>Grill Setting</th>
<th>Approximate Cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasting of Bread products</td>
<td>6</td>
<td>3 - 10 mins.</td>
</tr>
<tr>
<td>Small cuts of meat, sausages, bacon, etc.</td>
<td>5 - 6</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Chops etc.</td>
<td>5 - 6</td>
<td>20 - 25 mins. Wire food support used in upturned position for chicken.</td>
</tr>
<tr>
<td>Gammon steaks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken pieces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish:</td>
<td>5</td>
<td>10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.</td>
</tr>
<tr>
<td>Fingers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole Fillets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish in breadcrumbs</td>
<td>5</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pre – Cooked potato products</td>
<td>5</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pizzas</td>
<td>5</td>
<td>12 - 15 mins. in the base of the grill pan.</td>
</tr>
<tr>
<td>Browning of food</td>
<td>6</td>
<td>8 - 10 mins. Dish placed directly on the base of the grill compartment</td>
</tr>
</tbody>
</table>

**Use of Grill Pan Handle**

*Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.*

The grill pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.

Always take care not to touch hot surfaces when using the grill panhandle. Ensure when using the grill panhandle that it is centralized and secure. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.
Using the Main Ovens

Shelf Positions
The shelf positions are counted from the bottom runner up as shown below.

CONVENTIONAL OVEN

FAN OVEN

Special notes for fan ovens:
As a fan oven heats up more quickly and generally cooks food at a lower
temperature than a conventional oven, preheating the oven is often unnecessary.
However, food such as bread, scones, Yorkshire pudding, do benefit from being
placed in a pre-heated oven.
The temperature 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 the temperature by 10°C.
Unless otherwise indicated in the charts, food is placed in a cold oven,
ie. 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.
An additional shelf can be purchased from Belling Spares (tel. 01709 579907 quoting ref.
FS313001) if required for batch baking.

Use of the oven
1 Turn the oven on by rotating the oven control knob clockwise.
2 Select the temperature in the oven by rotating the knob to the temperature required.
3 The amber temperature indicator light on the control panel will glow until the pre-set
temperature is reached.
4 Once the temperature has been reached, the amber light will go off and then cycle
on and off to maintain the pre-set temperature.

Ensure you stand back from the appliance when opening the oven door to allow any build
up of steam or heat to escape.

During use the appliance becomes hot. Care should be taken to avoid touching
Heating elements inside the ovens.

• Check food is thoroughly cooked and is piping hot before serving.
• When cooking using both shelves, rotate the food. This will ensure even cooking/baking
results.

Oven temperature cooking guide charts (Page 19)
These charts are for guidance only. Follow food manufacturers recommendations whenever
available.
Temperature Conversion

The oven temperature control knob is marked in degrees Celsius (sometimes called Centigrade). This chart should help when recipes show °F.

<table>
<thead>
<tr>
<th>Celsius °C</th>
<th>Fahrenheit °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>70</td>
<td>155</td>
</tr>
<tr>
<td>80</td>
<td>175</td>
</tr>
<tr>
<td>100</td>
<td>210</td>
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</tr>
<tr>
<td>200</td>
<td>400</td>
</tr>
<tr>
<td>220</td>
<td>430</td>
</tr>
<tr>
<td>230</td>
<td>445</td>
</tr>
<tr>
<td>250</td>
<td>480</td>
</tr>
</tbody>
</table>

Conventional Oven Cooking Guide

This chart is for guidance only, follow food manufacturers recommendations whenever available.

<table>
<thead>
<tr>
<th>FOOD</th>
<th>COOKING TEMPERATURE °C</th>
<th>TIME</th>
<th>SHELF POSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF</td>
<td>180-190</td>
<td>30 mins/450g + 30 mins</td>
<td>2</td>
</tr>
<tr>
<td>LAMB</td>
<td>180-190</td>
<td>30 mins/450g + 30 mins</td>
<td>2</td>
</tr>
<tr>
<td>PORK</td>
<td>170-180</td>
<td>40 mins/450g + 40 mins</td>
<td>1-2</td>
</tr>
<tr>
<td>POULTRY</td>
<td>180-200</td>
<td>25-30 mins/450g +25 mins</td>
<td>1-2</td>
</tr>
<tr>
<td>CASSEROLES</td>
<td>140-160</td>
<td>1.5/2 hours dependent on quantity</td>
<td>1-2</td>
</tr>
<tr>
<td>FRUIT CAKE</td>
<td>140-160</td>
<td>Time dependent on size</td>
<td>2-3</td>
</tr>
<tr>
<td>SMALL CAKES</td>
<td>160-180</td>
<td>20-25 mins</td>
<td>4</td>
</tr>
<tr>
<td>VICTORIA SANDWICH</td>
<td>160-180</td>
<td>20-25 mins</td>
<td>1</td>
</tr>
</tbody>
</table>

Fan Oven Cooking Guide

This chart is for guidance only, follow food manufacturers recommendations whenever available.

<table>
<thead>
<tr>
<th>FOOD</th>
<th>COOKING TEMPERATURE °C</th>
<th>TIME</th>
<th>SHELF POSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF</td>
<td>160-180</td>
<td>20-25 mins/450g + 20 mins</td>
<td>2</td>
</tr>
<tr>
<td>LAMB</td>
<td>160-180</td>
<td>25 mins/450g + 25 mins</td>
<td>2</td>
</tr>
<tr>
<td>PORK</td>
<td>160-180</td>
<td>25 mins/450g + 25 mins</td>
<td>1-2</td>
</tr>
<tr>
<td>POULTRY</td>
<td>160-180</td>
<td>18-20 mins/450g +20 mins</td>
<td>1-2</td>
</tr>
<tr>
<td>CASSEROLES</td>
<td>140-150</td>
<td>1.5/2 hours dependent on quantity</td>
<td>1-2</td>
</tr>
<tr>
<td>FRUIT CAKE</td>
<td>130-140</td>
<td>Time dependent on size</td>
<td>2-3</td>
</tr>
<tr>
<td>SMALL CAKES</td>
<td>160-180</td>
<td>15-25 mins</td>
<td>4</td>
</tr>
<tr>
<td>VICTORIA SANDWICH</td>
<td>160-180</td>
<td>20-25 mins</td>
<td>1</td>
</tr>
</tbody>
</table>

Accuracy:- Note that times and temperatures in this book are for guidance only.
Care and Cleaning

TURN OFF COOKER AT MAIN WALL SWITCH BEFORE CLEANING
Before switching on again, ensure that all controls are in the OFF position.
Refer to instructions below for cleaning the 'Cookclean' removable side oven panels.

Burners
The pan supports can be removed and the top burner plate can be cleaned with soapy water and
rinsed with a dry cloth. Wash and rinse the gas burner caps and the pan supports with soapy
water. Never wash them in a dishwasher. For the dirt and stains on the burner heads that does
not wash off, use a proprietary metal surface cleaner.

Vitreous Enamel Hob Surround
Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste
or liquid cleaner, or by gently rubbing with liberally soaped, very fine steel wool pads.

Control Panel
Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven
cleaners or aerosols scouring pads or abrasive powder for cleaning the plastic knobs, as damage
will occur.

How 'Cookclean' Oven Liners Work
The surfaces of the 'Cookclean' oven liners are treated on the mottled face with a special vitreous
enamel which absorbs cooking soils at temperatures of 220°C or above, the special
surface enables these soils to be slowly destroyed. The higher the temperature the more effective
it is. In most cases normal cooking operation at this temperature will permit this cleaning operation
to proceed during cooking. However if higher cooking temperatures are not used regularly it may
be necessary, to prevent heavy soiling, to run the oven at a higher
temperature setting of 230°C for a couple of hours. This may be necessary once a month or once
every two or three months, depending on the type and amount of oven cooking.

'Cookclean Panels'
It should not normally be necessary to clean the 'Cookclean' panels in water. If the user feels it is
desirable to do so, remove the rod shelf and the side panels and wash them in warm soapy water,
followed by rinsing in clear water.
Do not use enzyme/biological washing powder, harsh abrasives or oven chemical cleaners
of any kind.
Do not rub the surface dry as it 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.
Oven & Grill compartments
Remove the grill/meat pan and grid. It is best to wash these items immediately after use to prevent stains from being burnt on when used again.
Wipe around the oven or grill compartment, removing stubborn stains with a fine soap impregnated steel wool pad. Harsh abrasives should be avoided.
Remove the rod shelf for washing at the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelf and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof in the oven compartment.

Doors and Handles
Wipe over with a cloth wrung out in hot soapy water and rinse with a cloth wrung out in clear water. Dry with a soft clean cloth.
**Do not use scouring pads or abrasive powder which may scratch the surface.**
Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.
**N.B.** Care must be taken that Rating Label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.
Only use oven cleaners which carry the Vitreous Enamel Development Council's Approvals symbol, and always follow the manufacturers instructions for use.

Models with removeable inner glass panels
When you wish to clean the interior glass of the oven door, use a screwdriver to remove the top and bottom washers that secures the interior glass to the door, remove the glass with care.
Clean as above, but do not use house hold detergents, bleach, scouring pads or rust removers. After drying, position the gasket back into its place. Reinstall the glass panels carefully preventing sudden shocks.

* If low emissive glass is fitted, ensure the printed side is facing outwards.
# Something Wrong with your Cooker?

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

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slight odour or small amount of smoke when using the cooker for the first time.</td>
<td>This is normal and should cease after a short period.</td>
</tr>
</tbody>
</table>
| Sinking of cakes                                                       | The following may cause cakes to sink:  
1. Cooking at too high a temperature.  
2. Using normal creaming method with soft margarine.                               |
| Over/Under cooking Fast/Slow cooking                                   | Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. 
Do not use oven/meat pans greater than 56mm (2 1/4") in height. |
| Grill not working                                                      | Grill will not work unless the grill door is in the grilling position. (see grilling section)                                      |
| Minute Minder bleeper does not sound right. (Too quiet or too loud)    | The pitch setting may have been altered. See section “Minute minder operation” for instructions on how to adjust the volume.         |
| Nothing works                                                          | Is the main cooker electric wall switch turned on?  
Is the gas supply turned on?                                            |
| Ignition does not work                                                 | If all hotplate burners fail to ignite, check that there are sparks at the burners, a clicking noise should be heard.  
Check that the burner parts are seated correctly and that the slots in the burner body are not blocked.  
All hotplate burners can be lit with a match in case of ignition failure. |
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.

<table>
<thead>
<tr>
<th>Date</th>
<th>Nature of Fault</th>
<th>Parts Replaced or Repaired</th>
<th>Authorised Stamp or Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
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<td></td>
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<td></td>
</tr>
</tbody>
</table>

Optional Extra
The following item is available for purchase as an optional extra:
Additional Shelf – Part No. FS313001
Please contact the Spares Department on 01709-579907, for further information.

Belling Appliances Ltd, Mexborough, South Yorkshire, S64 8AJ.
Part No.FS924001 January 2002