

# *Belling*

## *Farmhouse 932 Dual Fuel Cooker*

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*Installation & User's instructions*

*932 Dual Fuel - Natural Gas  
(Liquid Petroleum gas convertible)*

*Note: This appliance is supplied for use with the category of gas specified and can be converted to LP gas with the kit provided.*



Cooking at its best

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# PRODUCT SPECIFICATION

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932

Gas Type	112H3+	
Gas Supply Pressure	20mbar for G20 28mbar for G30 37mbar for G31	
Electrical Supply	230V – 240v	
Electrical Supply Frequency	50Hz	
Total Heat Input (Gas)	11.1 kW	
Total Heat Input (Electric)	6.25 – 6.80 kW	
Large Fan Oven Wattage (Timed)	2.07 - 2.25 kW	
Standard Conventional Oven Wattage	1.84 - 2.0 kW	
Grill Wattage	2.11 – 2.3 kW	
Front Left Hotplate (Rapide) Injector	3.0 kW 115 (G20)	3.0 kW 85 (G30 & G31)
Rear Left Hotplate (Semi-Rapide) Injector	1.75 kW 96 (G20)	1.75 kW 65 (G30 & G31)
Centre Hotplate (Wok - Triple Ring) Injector	3.5 kW 135 (G20)	3.5 kW 95 (G30 & G31)
Rear Right Hotplate (Auxiliary) Injector	1.0 kW 71 (G20)	1.0 kW 50 (G30 & G31)
Front Right Hotplate (Semi-Rapide) Injector	1.75 kW 96 (G20)	1.75 kW 65 (G30 & G31)
Warming Zone Wattage	175 - 190 Watts	
Grilling Area	810 cm <sup>2</sup>	
Large Fan Oven Capacity	60 Litres	
Standard Conventional Oven Capacity	45 Litres	
Nominal External Dimensions (Excluding handles)	H 900mm W 1000mm D 600mm	

# INTRODUCTION

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## Your Belling Cooker

Welcome to your new Belling Farmhouse Cooker. Its stylish and practical design will enhance your kitchen and make cooking a pleasure with the combined benefits of gas and electric. It features a large efficient fan oven, a standard conventional oven, a separate grill, a storage compartment, 5 gas burners and a warming area. There is also a clock/timer featuring a minute minder and large fan oven automatic cooking facilities.

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 Limited,  
Talbot Road,  
Mexborough, South Yorkshire,  
S64 8AJ. Tel: 01709 579902**

If your query relates to cooking then please write to the Senior Home Economist at the same address.

Please quote the cooker model and serial number with all inquiries. This can be found on the rating plate situated on the RH side wall of the storage compartment.

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

## INSTALLATION INSTRUCTIONS

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This appliance has been tested and certified by the British Standards Institution and carries the C.E. Mark.

The installation must be in accordance with the current I.E.E. Wiring Regulations.

Gas safety (Installation & Use Regulations 1994.)

This appliance must be installed in accordance with BS6172: 1990.

In your own interest and that of safety, it is **LAW** that all Gas Appliances are installed by competent persons in accordance with Gas Safety Regulations. Failure to install appliances correctly could lead to PROSECUTION.

Use only a CORGI registered installer.

This appliance must be installed in accordance with the rules in force, and used only in well ventilated areas.

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 (where present).

### 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.

### Provision for ventilation

The room containing the cooker should have an air supply in accordance with BS5440: Pt.2 1989.

All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bed-sitting room of less than 21m<sup>3</sup>, and furthermore should not be installed in any room of volume less than 5m<sup>3</sup>, if it is installed in a room of volume between 5m<sup>3</sup> and 10m<sup>3</sup> an air vent of effective area 50cm<sup>2</sup> is required, while if the room exceeds 11m<sup>3</sup> no air vent is required. However, if the room has a door that opens directly to outside, no air vent is required, even when the room volume is between 5m<sup>3</sup> 11m<sup>3</sup>.

If there are other fuel burning appliances in the same room BS5440:Pt.2 1989 should be consulted to determine the requisite air vent requirements.

DO NOT install LPG version below ground level. This does not exclude installation into a room which equates to a basement on one side of the building, but open to ground level on the opposite side.

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## **INSTALLATION INSTRUCTIONS**

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### **Unpacking**

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

Examine your cooker for any damage. If there is any damage or anything is missing, please contact your supplier for advice.

### **Siting/Moving the Cooker**

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 or control panel. The Belling Farmhouse is designed to 'slot-in' between 600mm deep cabinets, spaced approximately 1000mm apart. It can also be used freestanding, with a cabinet to one side, in a corner setting or with its back to a wall. However it must not be situated with either side closer than 50mm to a combustible wall or cupboard that is higher than the cooker. The wall behind the cooker and 450mm above and across the width of the cooker should be of an incombustible material or easy clean surface such as ceramic tiles. Please note, when positioning your cooker against a wall, ensure there is sufficient clearance for the screw heads on the back panel.

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).

Fig. 1

Fig. 2

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## Installation Instructions

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Any overhanging surface or cooker hood should be at least 760mm (30") above the cooker hob. We do not recommend positioning the cooker below wall cupboards, as the heat and steam from the cooker may cause damage to the cupboard and its contents.

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

Your cooker must stand on a flat surface so that when it is in position the hob is level. The cooker is fitted with rear wheels and will slide into position easily. Movement of your cooker is most easily achieved by lifting the front, as follows. Open the grill and oven doors sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding grill elements or oven furniture.

When in position check that the cooker is level by using a spirit level and adjust the 2 jacking screws at the rear and 2 at the front underside if necessary. It is important that the cooker is stable and level for the overall cooking performance.

### Stability Chain

The cooker should be fitted with a stability device such as a proprietary stability chain as shown in Figure 3 and firmly secured to the fabric of the building.

Whatever the position, remember to leave enough room for the cooker to be pulled out for cleaning and service.

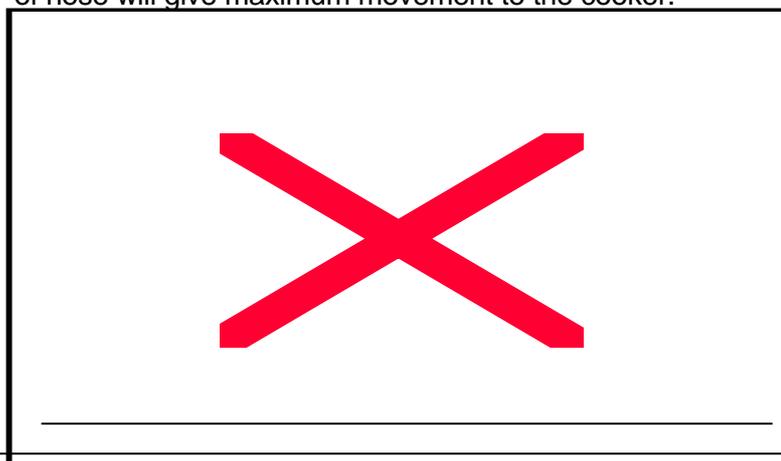
### Connect to Gas Supply

Connection to the appliance should be made with an approved appliance flexible connection to BS669. A length of 1200mm is recommended. The temperature at the rear of the appliance which is likely to come into contact with the flexible hose does not exceed 70°C.

A Rp  $\frac{1}{2}$  elbow is fitted to the cooker.

If the position of the wall connection is within 250mm of the oven inlet, the loop of hose will give maximum movement to the cooker.

Fig.3



# Installation Instructions

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## Connecting to electrical supply

### **WARNING: THIS APPLIANCE MUST BE EARTHED!**

The cooker should be plugged into a double pole switch or an unswitched socket outlet which is properly connected to the house electricity distribution system and efficiently earthed.

The flexible mains lead is fitted with a 13 amp BS1363 plug having a fuse of 3 amp capacity, however, should this plug not fit the socket outlet in your home, it should be cut off and replaced with a suitable plug as described below.

**NOTE:** If cut off as above, the plug must be discarded, as it may be plugged into an electrical socket with the obvious danger of electrocution.

**IMPORTANT:** The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW	-	EARTH
BLUE	-	NEUTRAL
BROWN	-	LIVE

If you fit your own plug and the colours of the wires in the mains lead do not correspond with the markings on your plug, proceed as follows:

The wire which is coloured Green and Yellow must be connected to the terminal in the plug marked E or earth symbol or coloured Green or Green and yellow. The wire which is coloured Brown must be connected to the terminal in the plug which is marked with the letter L or coloured red. The wire which is coloured Blue must be connected to the terminal in the plug which is marked with the letter N or coloured Black.

When wiring the plug ensure that all the strands of wire are securely retained in each terminal and that the mains lead clamp is tightened.

**IF IN DOUBT CONSULT A QUALIFIED ELECTRICIAN.**

# Installation Instructions

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## **Check for Gas Soundness**

Gas pressure may be checked on a semi-rapid hob burner. Light the other 4 burners and attach test nipple to the burner after removing the injector.

## **Check the operation of the cooker**

Check that the five hotplate electrodes spark correctly. The hotplate burners should be checked for a steady flame when turned down to the smallest flame setting marked on the control panel.<R><R>Before you cook for the first time, we recommend that you turn on each element and hotplate in turn to burn off any odours remaining from manufacture. Simply operate each hotplate and the grill on maximum for a few minutes and each oven for about 30 minutes.

## **User**

Instruct the user in the operation of the appliance and hand over these and the user instructions.

## FOR YOUR OWN SAFETY

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

### **NEVER**

- Never allow anyone except an authorized 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.
- Never allow young children to operate or play with the cooker.
- Never use a chip pan or deep fat fryer more than  $\frac{1}{3}$  full of oil, or use a lid while frying and do not leave a fryer unattended while cooking.
- Never operate the grill with the grill door closed. This may cause overheating of the cooker.
- Never line the shelves, floor, or sides of the ovens or grill with aluminum foil as overheating and damage may result.
- Never place anything that might catch fire, such as towels or tea towels, near to the burners or over the flue outlet even when the cooker is not in use.
- Never use an asbestos mat, trivet or rack of any kind under pans on any hotplate.
- Never store anything that might catch fire in the oven, grill compartment or storage compartment.
- Never allow aluminum foil or plastic to touch any hotplate when it is hot.
- Never store flammable liquids, aerosols, etc. in adjacent cabinetry.
- Never dry clothes or place other items over or near to the hotplate or oven or grill doors.
- Never use large preserving pans or fish kettles across two hotplates as this will damage the hob.
- Never use cooker as a room heater.
- Never wear garments with long flowing sleeves whilst cooking.
- Never leave burners lit when not in use.

## FOR YOUR OWN SAFETY

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- Never use the hotplates with the burner caps removed.
- Never use badly designed or misshapen pans which may be unstable.
- Never allow pan handles to stick out beyond the hotplate (where they can be knocked) or over another burner.

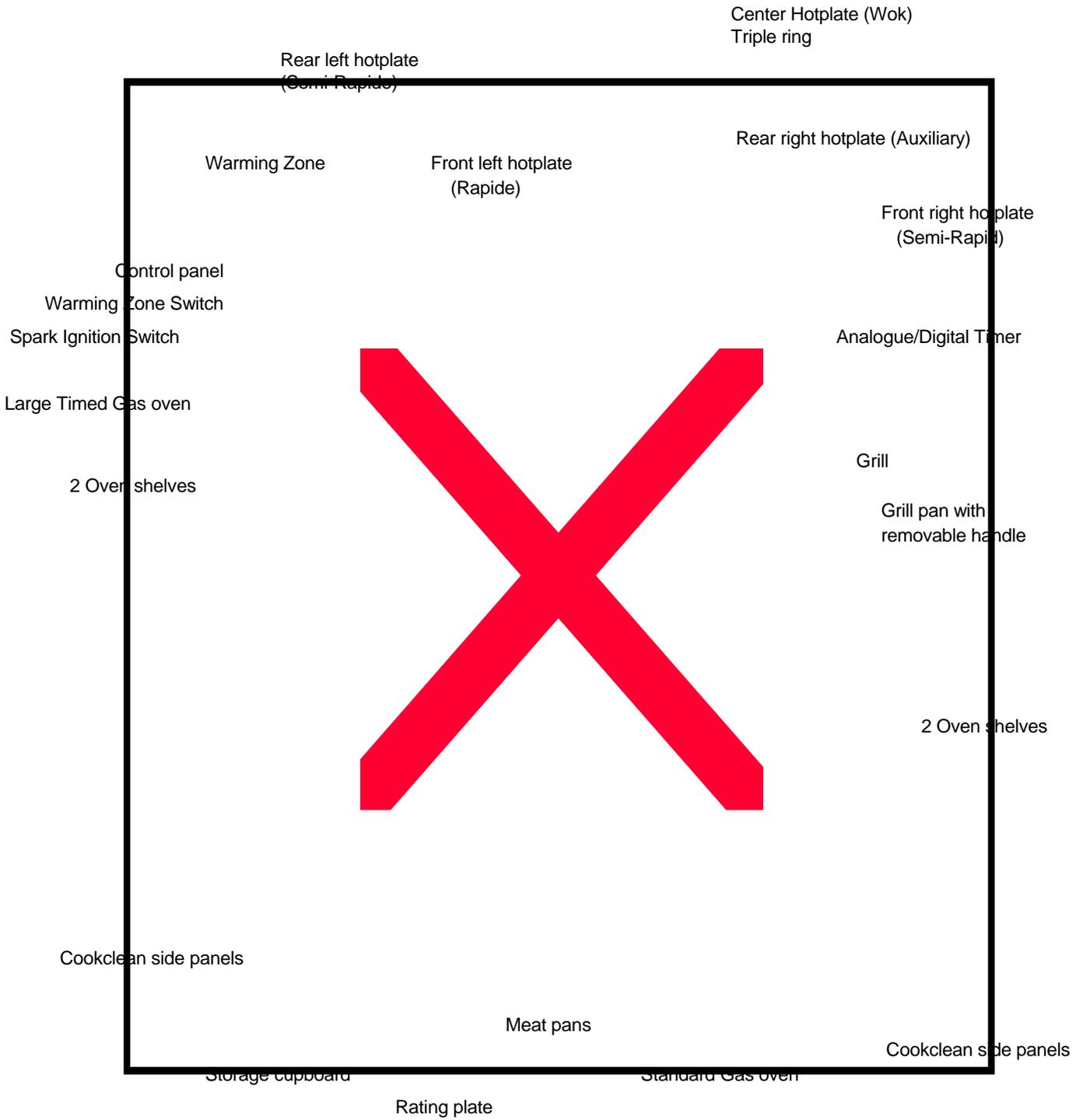
**IF YOU SMELL GAS** turn off all gas controls on the hob, open windows and turn off gas supply at the mains. Do not operate any electrical switches and contact your local gas supplier immediately.

### **ALWAYS**

- Always make sure you understand the controls prior to use.
- Always take care when touching any part of the cooker that may be hot. Use good quality dry oven gloves when removing or replacing food or dishes.
- Always stand back when opening the oven door to allow any build-up of heat or steam to disperse.
- Always keep the oven and grill doors closed when not in use to prevent accidents, but remember that the grill door must be kept open when grilling to prevent overheating.
- Always make sure that the roof, side, 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 before cleaning your cooker.
- Always supervise children and pets, particularly when grilling, as exposed parts of the grill may become hot.
- Always place pans centrally over the hotplate burners and make sure that they are stable.
- Always keep handles away from the edge of the hob and any other burners. 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 at the rear of the cooker clear of obstructions.

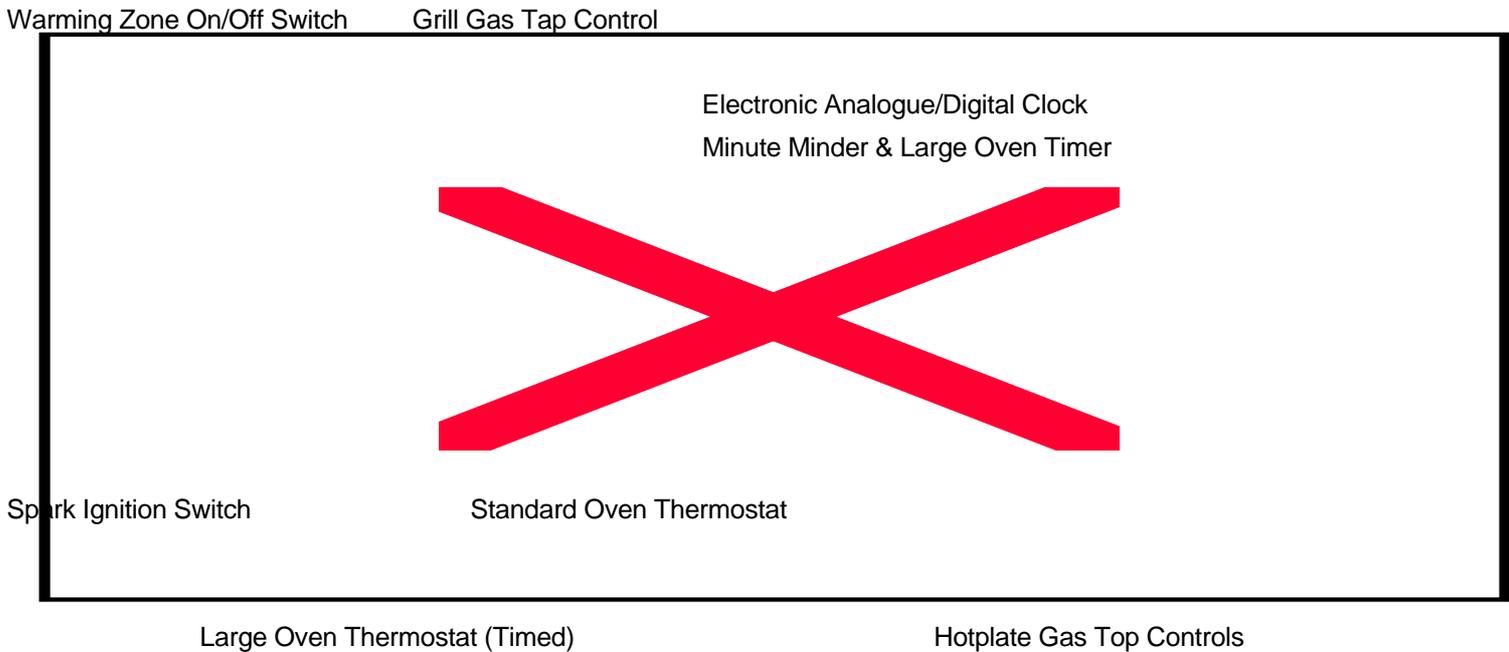
# KNOW YOUR COOKER

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# KNOW YOUR CONTROL PANEL

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## Control Knobs & Switches

The control knobs can only be rotated anti-clockwise from the off position.

The spark ignition switch is operated by depressing and holding in the depressed position, this will provide a repetitive spark to the burners.

The warning zone ON/OFF switch is operated by depressing and releasing!  
**OFF to ON (ON to OFF) – DEPRESSED POSITION = ON.**

# TIMER INSTRUCTIONS

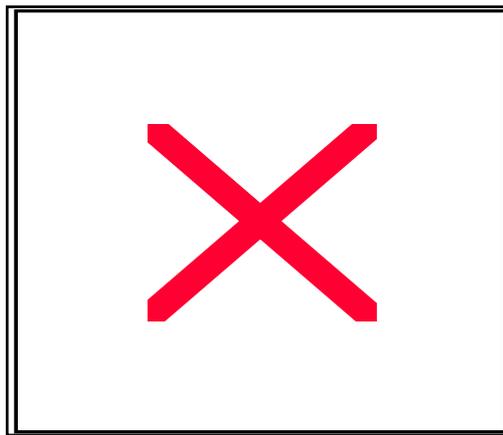
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**IMPORTANT NOTE:** Please allow 1-2 seconds after selecting a function for the circuit to activate.

**To set the time of day.** 1. Turn the control knob to  Push in the control knob and hold (the clock hands will move). Release the knob when the correct time is displayed.

**To set the large oven and minute minder** 2. Turn the control knob to  . **THIS WILL CANCEL AND OVERRIDE ANY PRESET AUTO FUNCTION**

**Auto timer (Large oven) and minute minder** 3.



-  Manual Operation
-  Cook Time
-  Start Time
-  Clock Set / Time of Day
-  Minute Minder

**To set the Minute minder**

3a. Turn the control knob to  . Push in the control knob and hold ( the digital display will increase in minute intervals to a maximum of 90 minutes). Release the knob when the correct minute value is displayed. The display will count down to zero and show remaining time. An audible alarm (double bleep) will sound after the required duration. To cancel the alarm, push in the control knob or turn to another function. The alarm will automatically switch off after 2 minutes duration. If the required time is overshoot, or you wish to cancel, then push in and hold the control knob. The display will count up through 90 to '00'.

**Delayed Cooking (Auto)**

3b. Turn the control knob to  . Push in the control knob and hold (the clock hands will move). **SET TO THE REQUIRED START TIME.**  
Turn the control knob to  Push in the control knob and hold (the digital display will increase in minute intervals to a maximum of 180 minutes). Release the knob when the required cook time is displayed. If there is too long a delay between setting the start time and cook time, an audible bleep will be heard and the digital display will flash to prompt setting. When a program is set the clock face will display the start time. To return the clock to the time of day, turn the control knob to  **THIS WILL NOT CANCEL ANY PROGRAM'S ENTERED.**

# TIMER INSTRUCTIONS

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## Delayed Cooking (Auto) Large Oven Only

**3b** Set the large oven thermostat to the required temperature.

The oven will automatically ignite at the designated time and cook for the duration specified and automatically switch off.

An audible alarm (quadruple bleep) will sound after the required duration.

To cancel the alarm, push in the control knob or turn to an other function.

The alarm will automatically switch off after 2 minutes duration. If an error has been made or you wish to cancel turn the control knob to  to reset.

## Example

You wish to cook a casserole for three hours and you want it ready for 6.00pm.

Turn the control knob to  Push in the control knob and set the clock to 3.00 p.m.

Turn the control knob to  Push the control knob and hold till the digital display reads 180 and release.

Set the large oven thermostat to the required temperature.

Turn the control knob to  you require the correct time to be displayed (not a requirement).

Your casserole will be ready at 6.00 p.m.

## Timed Cooking (Auto)

**3c** Turn the control knob to  h in the control knob and hold ( the digital display will increase in minute intervals to a maximum of 180 minutes).

Release the knob when the required minute value is displayed.

Set the large oven thermostat to the required temperature.

After 4 seconds the oven will automatically ignite, cook for the duration specified and automatically switch off.

An audible alarm (quadruple bleep) will sound after the required duration.

To cancel the alarm, push in the control knob or turn to another function.

The alarm will automatically switch off after 2 minutes duration.

## Checking Data

**3d** To view programmed settings turn the control knob to the appropriate symbol.

## In the event of Power Failure

**3e** If there is a power failure or the appliance has been disconnected from the mains electricity supply, then on re-connection the timer will bleep and the digital display will flash '00'.

**THE TIME OF DAY MUST BE SET FOR THE TIMER TO OPERATE**

## Automatic Cooking (Large Fan Oven)

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### Rules to follow when cooking automatically

When planning your meal, remember that the oven control setting refers to the center of the oven - it is warmer above and cooler below.

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

# USING THE HOB

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## Description of Hotplate Burners

The hob is made of enamelled mild steel and fitted with five gas hotplate burners.

The left front hotplate burner (Rapide) is rated at 3.0kW.

The left rear and right front hotplate burners (Semi – Rapide) are rated at .75kW.

The centre hotplate burner (Wok – Triple Ring) is rated at 3.5Kw.

The right rear hotplate burner (Auxiliary) is rated at 1.0kW.

## Use of Hotplates

Check that the electricity supply is switched on. 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. Turn the control knob to the required setting.

A simmer position is achieved when the control knob is turned fully anti-clockwise.

**To turn off**, turn the control knob fully clockwise to the '0' symbol.

Under certain conditions a slight 'popping' noise can be heard from the hotplates. This is perfectly normal and will not affect the performance of the appliance.

## Control Setting Guide Hotplates

There are four sizes of hotplate burners on the hob and all are easily adjusted to any rate of cooking required.

The chart given below is provided as a guide only and personal experience will soon familiarise you with the correct burner and setting to use. This depends on the size, thickness, material of saucepans and the quantity and type of ingredients being cooked.

## COOKING CHART

Burner Control Knob position	Uses	Type of Food
 <b>SMALL FLAME</b>	<b>Simmering</b>	Stews of fish, poultry and meet. Milk puddings – steamed puddings. Soups - boiled joints of meat e.g. Ham, mutton, beef, scrambled egg. Apple sauce.
 <b>LARGE FLAME</b>	<b>Steady Boiling</b>  <b>Shallow Frying</b>  <b>Fast Boiling</b>	Vegetables. Boiling jam after the sugar has been added. Burgers, pancakes, omelettes, bacon Eggs and raw fish. Bringing vegetables to the boil, stir frying battered fruits fish and pasta.

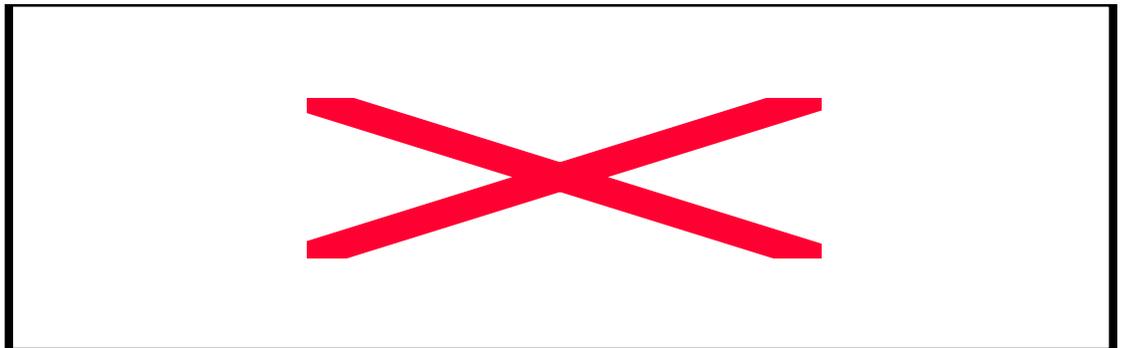
# USING THE HOB

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## Choosing Your Utensils

Any type of flat based kettle or pan from 100mm (4in.) to 230mm (9in.) base diameter may be used. 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. Asbestos mats should not be used on the pan supports because they may impede burner performance or damage the pan support.

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.



## 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.
- 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 descale kettles regularly.
- 9 Consider using a pressure cooker.

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## USING THE HOB

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### 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, and the electricity supply is switched **OFF**.

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.

### Warming Zone

Adjacent to the hotplates, on the left hand side, is a warming zone. This provides a constant heated area with a maximum surface temperature of 110° C.

#### **IMPORTANT**

**Care should be taken that utensils placed on the warming zone do not have sharp or rough bases as these could damage the enamel.**

### Using the Warming Zone

The warming zone is operated by depressing the appropriate on/off switch on the control panel.  
(Refer to Know Your Control Panel – page 13).

#### **The warming zone is suitable for the following:**

Plate and dish warming  
Keeping food hot  
Melting ingredients  
Warming rolls and croissants  
Keeping coffee and sauces hot.

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## GRILLING

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### CAUTION

**ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. YOUNG CHILDREN SHOULD BE KEPT AWAY.<R>**

**DO NOT** use the grill with the door closed.

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

### To use the grill

1. Check that the electricity supply is switched on.
2. Open grill door and remove the grill pan. The door must remain fully open when the grill is being used.
3. Push in and turn the control knob anti-clockwise to the large flame symbol . Press the ignition button until the burner lights.
4. Turn the control knob to the desired setting.  
Only turn the control knob between the large flame symbol  and the small flame symbol  for adjusting the setting.
5. To turn off, turn the control knob clockwise to zero.

Slide the grill pan along the chosen runner towards the rear of the grill compartment until it touches the stops.

An odor may be noticed when first using the grill. This is due to the newness and will soon disperse.

The following chart is a guide. Grilling can be started from cold but for best results preheat for approximately two minutes.

Grill Setting	Runner Position	Food
High	High	Toast, crumpets, bacon, thin sausages, Beef burgers, kidneys, fish fingers, fillet steak, tomatoes, toasted snacks
High	Low	Thick sausages, rump and sirloin steak fish fillets, fish steaks, small whole fish.
Reduced	Low	Chicken portions, chops, large whole fish.

For all gratin dishes e.g. Macaroni Cheese and Meringue Toppings e.g. Baked Alaska, place the dish on the floor of the grill compartment. The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

**Note:** Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in **CARE AND CLEANING** section.

Before closing the grill door make sure that the burner is off.

When the main oven is in use, the grill compartment can be used for plate warming.

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## THE OVENS

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The Belling Farmhouse has one large gas and one standard oven. The ovens have different heat zones with the thermostat settings referring to the temperature on the middle shelf; above the shelf it is hotter and below it is cooler. Both ovens have two shelves and six possible shelf positions enabling full use of the different temperatures inside the oven. Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting at the front to withdraw. Two meat tins are provided with the cooker.

### To use the oven

1. Check that the electricity supply is switched on.
2. Refer to the cooking chart(Pg.18) and place oven shelves in the appropriate positions.
3. Push in and turn the oven control knob fully anti-clockwise. The oven burner will light automatically.
4. Turn the control knob clockwise to the required setting. (Refer to Cooking Chart). Both ovens are marked from 1-9 with the addition of an 'E' setting for slow cooking. There is a delay of about one minute whilst the safety device operates before the burner comes on full. The flame stays high during the heating up time and is then reduced automatically to keep the oven at the required gas Mark. If there is no ticking sound, re-check that the electricity supply to the cooker is on, and that the automatic control is set to manual (large oven).
5. To turn off, turn the control knob fully clockwise to the zero.

An odor may be noticed when first using the ovens. This is normal and will soon disperse. Never place dishes on the oven base over the burner. Both ovens can be used manually. The large oven (Top L.H.S) can be operated by setting the automatic timer controls for a cooking program.

### Cold start cooking

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

### Preparation and Roasting Large Poultry

Place the bird directly onto the shelf in the fifth or sixth shelf position, **of** with a large roasting tin on the oven base to collect the juices. It is important to check that the bird and foil **DO NOT** overhang the burner at the back of the oven. The maximum weight of turkey that can be accommodated is 18lbs (8.1kg) provided it will fit within the constraints of the oven.

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## THE 'E' SETTING

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This is used for slow cooking, keeping food warm and warming plates or dishes for short periods. Extra care must be taken when warming bone china.

Some advantages of slow cooking are:

The oven stays cleaner because there is less splashing. Timing of the food is not as critical, so there is less fear of overcooking. Inexpensive cuts of meat are tenderized. Fully loading the oven can be very economical. Cooking times can be extended in some cases by up to two hours for late comers. The kitchen stays cooler.

### Using the 'E' Setting for Slow Cooking

Points to bear in mind when preparing food.

1. Make sure all dishes will fit into the oven before preparing food.
2. All dishes cooked by the 'E' setting should be cooked for a minimum of 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases
3. Joints of meat and poultry should be cooked at Mk6 for 30 minutes before turning to the 'E' setting and never be cooked lower than the middle shelf position.
4. Joints of meat over 6lbs(2.6kg) and poultry over 4 lbs (2kg) should not be cooked using the 'E' setting.
5. Always stand covered joints on a rack over the meat tin to allow good air circulation.
6. Pork joints and poultry must be checked for an internal temperature of at least 88C° using a meat thermometer.
7. This method is unsuitable for stuffed meat and poultry.
8. Always bring soups, casseroles and liquids to the boil before putting in the oven.
9. When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
10. Always thaw frozen food completely before cooking.
11. Root vegetables will cook better if cut into small pieces.
12. Adjust seasonings and thickening at the end of the cooking time.
13. Remember to use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.

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## Storage and Reheating of Food.

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

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

### **'Cook - Chill Dishes'**

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

## Oven Cooking Chart

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the appropriate gas Mark. Shelf position 1 is the highest.

FOOD	Gas Mark	Shelf Position	Approx. Cooking time and Comments
<b>Fish</b>			
Oily and white fish	3 or 4	5	25-60 mins. depending on recipe
<b>Meat and Poultry</b>			
Beef	4 or 5	5	25-30 mins. per 450g (1 lb) + 25 mins extra.
Ham	5	5	40 mins. per 450g (1 lb) covered in foil plus 40 mins. extra
Lamb	5	5	30 mins. per 450g (1 lb) + 30 mins. extra
Pork	5	5	40 mins. per 450g (1 lb) + 40 mins. extra
Chicken	5	5	25 mins. per 450g (1 lb) + 25 mins. extra
Duckling & Goose	5	5	25 mins. per 450g (1 lb) + 25 mins. extra
Turkey	4 or 6	5 or 6	15-20 mins. per 450g (1 lb) + 20 mins.
Casseroles	3	4 or 5	2 - 6 hrs. depending on cut of meat
<b>Vegetables</b>			
Baked Jacket	4 or 6	3	1 <sup>1</sup> / <sub>2</sub> -3 hrs. until soft, depending on size.
Potatoes			
<b>Puddings</b>			
Milk Puddings with warm milk.	3	5	1 <sup>3</sup> / <sub>4</sub> -2 <sup>1</sup> / <sub>2</sub> stand dish on baking tray and started (500ml/pt)
Baked Custard (500ml/1pt)	3	5	45 - 60 mins. in bain-marie
Baked Sponge	4	3	40 - 50 mins.
<b>Puddings</b>			
Baked Apples	3	3	30 - 45mins. depending on type and size of apples.
Meringue Topped	1	3 or 4	15 mins or until "tinged" with brown.
<b>Puddings</b>			
Apple Tart (1x205mm/8")	6	3	45 - 60 mins.
Fruit Crumble	5	3	35 - 45 mins

If using aluminum foil:

1. Remember it is important to increase the cooking time by one third.
2. Do not allow the foil to touch the sides of the oven.
3. Do not cover the oven interior with foil.
4. Do not cover the oven shelves with foil.

## Oven Cooking Chart

FOOD	Gas Shelf Mark	Shelf Position	Approx. Cooking time and Comments
<b>Cakes, Pastries &amp;</b>			
<b>Biscuits</b>			
Small Cakes	5	2 and 4	17 - 25 mins.
(12 per tray) 2 trays 1 tray	5	2	17 - 25 mins.
Victoria Sandwich (2x180mm/7")	4	2 and 4	20 - 30 mins.
Swiss Roll (3 egg quantity)	5	2	20 - 25 mins.
Christmas Cake (1x205mm/8")	2	3 or 4	3 - 6 hrs. depending on recipe
Madeira Cake (1x180mm/7")	4	3	1 <sup>1</sup> / <sub>4</sub> - 1 <sup>1</sup> / <sub>2</sub> hrs.
Rich Fruit Cake (1x180mm/7")	2	3	3 - 3 <sup>1</sup> / <sub>2</sub> hrs.<127>
Scones - 16 per tray	7	2 and 4	10 - 30 mins. depending on recipe.
Short bread (1x180mm/7")	2	3	45 - 60 mins. depending on recipe
Biscuits	4	2 - 4	15 - 25 mins. depending on recipe.
Shortcrust Pastry	6	2 and 4	15 - 60 mins. depending on recipe
Rich Shortcrust	5	2 and 4	20 - 40 mins. depending on recipe.
Flaky/Puff Pastry	7	2 and 4	10 - 30 mins. depending on recipe
Choux Pastry	6	2	25 - 35 mins.
<b>YEAST MIXTURES</b>			
Bread - rolls	7	2 or 3	15 - 45 mins. depending on recipe
<b>MISCELLANEOUS</b>			
Yorkshire Pudding large	7	2	35 - 45 mins.
individual	7	2	20 - 30 mins.
Meringues	"E"	5 and Baseplate	2-5 hrs.starting on shelf 5 until"set" and then on the baseplate until dried out, turn if necessary.

When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.

Soft Margarine - Use the oven settings recommended by the margarine manufacturer and not those indicated on the cooking chart.

# TEMPERATURE CONVERSION SCALE

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## Approximate Oven Temperature Conversion Chart

GAS MARK	CONVENTIONAL OVEN		FAN OVEN °C (It is not always necessary to pre-heat oven)
	°F	°C	
<b>1/2</b>	250	120	100
<b>1</b>	295	140	125
<b>1</b>	320	160	140
<b>3</b>	345	175	155
<b>4</b>	375	190	170
<b>5</b>	400	205	185
<b>6</b>	435	225	205
<b>7</b>	475	245	225
<b>8</b>	490	255	235
<b>9</b>	510	265	245

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## CARE AND CLEANING

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

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

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

To move the cooker forward, open the grill door and LH oven door and with two hands positioned under the roof of the compartments, 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.

### **Control Panel / Oven Doors**

Wipe over with a cloth wrung out in hot soapy water, then wipe with a cloth wrung out in clear water. Dry with a soft clean cloth.

**DO NOT use scouring pads, oven cleaners, aerosols, or abrasive cleaners which may damage the surfaces and the plastic control knobs.**

### **Ovens and Grill**

The rod shelves, oven roof, and other enamel parts of both ovens and hob can be cleaned using household cream cleanser with a nylon pad or sponge. Heavier soiling may require the use of a proprietary oven cleaner or steel wool pad, but do not allow these to contact the Cookclean enamel, the hob or hob surround, 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.

To remove the oven roof, simply slide it forward out of the cooker. Remember never to operate the oven without its roof in position.

### **Pan Support and Burner Caps / Burner Bodies**

As for enamel cleaning above.

**NOTE:** Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner cap ports or the burner body, especially the gas way and air hole. Remove any blockage with a nylon brush.

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## **Belling Cookclean Panels**

Both ovens have side runners that are coated with a special enamel which will absorb and gradually vaporise any splashes which occur during cooking. This 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 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 mark 8 for about 30 minutes.

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

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 side runners can then be removed from the ovens by unscrewing the three screws on each panel, and then lifting them out.

To clean these Cookclean panels by hand, scrub them with a nylon pad or brush, using cold water and a little gentle detergent (although this may cause some discoloration). 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 both the ovens at maximum setting for about 30 minutes to prevent deterioration of the enamel.

Do not clean them in a dishwasher.

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## IS THERE SOMETHING WRONG WITH YOUR COOKER?

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### Fault Finding Guide

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

<b>Problem</b>	<b>Check</b>
Nothing Works.	Is the main cooker wall switch turned on? Is the timer working? If the timer is not working it is likely that there is no electricity supply to your cooker.
Large oven does not work. Ensure timer is set to manual by turning the timer control knob Standard oven working OK! Grill working	To the manual position. (Refer to 'Timer Instructions' pages 14-15)
Ignition failure	If all burners fail to ignite, check that sparks appear at the burners, a clicking noise should be heard. If not, check that the main cooker wall switch is turned on. If only a hotplate burner is failing to light check that: <ul style="list-style-type: none"><li>- the burner cap and ring are fitted correctly.</li><li>- the holes in the burner ring are not blocked.</li></ul>

## COOKING RESULTS NOT SATISFACTORY?

PROBLEM	CHECK
<p><u>GRILLING</u></p> <p>Uneven cooking front to back</p>	<p>Ensure that the grill pan is positioned centrally below the grill burner.</p>
<p>Fat Splattering</p>	<p>Ensure that the grill is not set at too high a setting.</p>
<p><u>BAKING GENERAL.</u></p> <p>Uneven rising of cakes</p>	<p>Ensure that the oven shelves are level by using a spirit level on the rod shelf. The oven should be checked both left to right and front to back.</p>
<p>Sinking of cakes</p>	<p>The following may cause cakes to sink:</p> <ol style="list-style-type: none"> <li>1. Cooking at too high a temperature.</li> <li>2. Using normal creaming method with soft margarine. Use the all-in-one method.</li> </ol>
<p>Over/ Under Cooking. Fast/Slow cooking</p>	<p>Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperature by <math>\frac{1}{2}</math> gas mark (10°C) to suit personal taste. Do not use oven/meat pans greater than 2<math>\frac{1}{4}</math>" in height.</p>

# SERVICE

## Calling for Service

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

Belling Appliances After Sales Division (Service) Tel: 0345 454540 (all calls will be charged at local rate).

Belling recommend your cooker should be serviced by a competent person every two years.

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	Authorized Stamp or Signature



Cooking at its best

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

Tel: Belling Help Line 01709 579902

General Enquiries 01709 579900.

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