

# Users Guide & Installation Handbook



Belling  
Range Gas UK

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think of everything

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## INTRODUCTION

### **Thank you for buying this British-built appliance from us.**

This guide book is designed to help you through each step of owning your new cooker, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care representatives become available.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

## WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182**, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

## **GAS WARNING**

### **If you smell gas:**

**Do not try to light any appliance.**

**Do not touch any electrical switch.**

**Call the Gas Emergency Helpline at 0800 111999**

# SAFETY

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## **BEFORE USING THE PRODUCT**

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.

It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

## **GENERAL**

**WARNING!** - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have

been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

## **WARNING!** -

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.

**WARNING!** - Danger of fire: Do not store items on the cooking surfaces.

**WARNING!** - Servicing should be carried out only by authorised personnel.

## SAFETY

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**WARNING!** - The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

**WARNING!** -

Do not spray aerosols in the vicinity of this appliance while it is in operation.

**WARNING!** - Do not store or use flammable liquids or items in the vicinity of this appliance.

**WARNING!** -

Do not modify this appliance.

**WARNING!** - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

**WARNING!** - Do not operate the appliance without the glass panel correctly fitted.

**WARNING!** - There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

**WARNING!** - Accessible parts may become hot when the grill is in use. children should be kept.

# SAFETY

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away.

**WARNING!** - Never place food, or dishes on the base of the main oven, the element is here and it will cause over heating.

**WARNING!** - Do not modify the outer panels of this appliance in any way.

**WARNING!** - This appliance must be earthed.

**WARNING!** - The top element gets extremely hot when in use, so take care to avoid touching it.

**WARNING!** - The use of inappropriate hob guards can cause accidents.

**GAS WARNING!** -  
If you smell gas:  
Do not try to light any appliance.  
Do not touch any electrical switch.  
Contact your local gas

supplier immediately.

**Caution:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

## OVEN / GRILL

### Do

- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any utensils that have been in the oven as they will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury
- Always use the Minute Minder (if fitted) if you are leaving the oven unattended this reduces the risk of food burning.

### Do Not

- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- Never use this appliance to heat anything other than food items and do not use it for heating the room.

# SAFETY

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## **GAS HOB**

### **Do**

- Always ensure that pan bases are dry and flat before using them on the hob.
- Always position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- Always use pans which are no smaller than 100mm (4"), or larger than 250mm (10"). Use a 230 mm (9") pan above the wok burner, if two or more other hotplate burners are in use at the same time.
- Always match the size of pan to the heat zone – do not use large pans on small zones or vice versa.
- Always make sure that the burner caps, rings and pansupports are correctly placed. This will prevent pans becoming unstable while in use and ensure an uninterrupted gas flow.

### **Do Not**

- Never use double pans, rim-based-pans, old or misshapen pans, or any pan that is not stable on a flat surface.
- Never leave cooking fat, or oil, unattended.
- Never use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- Never use the hob for any other purpose than cooking food.
- Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of the hob.
- Never leave any heat zone alight without a pan covering it. This causes a fire hazard.
- Never leave an empty pan on a heating zone.
- Never leave anything lying on the

hob.

- Never heat a sealed tin of food, as it might explode.
- Never use the hob surface for storage.

### **Fire Safety Advice**

Most kitchen fires occur when people are distracted or leave things unattended. Don't let yourself be distracted while cooking. If you're called away from the cooker, either take pans off the heat, or switch off your hob.

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

### **If a pan catches fire:**

- Do not move it - it is likely to be extremely hot.
- Turn off the heat if it's safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket, put it over the pan. If you have put the fire out, leave the pan to cool completely. Deep-fat frying presents more dangers in your kitchen.
- Never fill a chip pan (or other deepfat fryer) more than one-third full of oil
- Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.

# USING THE HOB - GAS

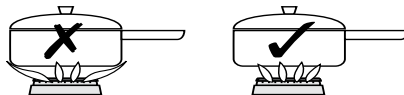
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- If your hob is supplied with left and right handed pan supports, ensure that they are located over the alignment pins and are sitting flat on the hob.
- Use pans which are large enough to avoid overflows onto the hob surface.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
- Pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface

## Hob Ignition & Use

- To turn on burners other than WOK, push in and turn the control knob to the full on position (large flame symbol). If your hob has an ignition switch on the fascia, press it in until your burner lights.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- To turn on the WOK burner (if fitted), turn the WOK burner control knob to the simmer position (small flame symbol). Push in the control knob and after a couple of seconds press the ignition switch.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- NOTE : After the WOK burner is lit, please allow the burner to warm up for a few minutes before placing the pan over it.

- To simmer, turn the control knob to the small flame symbol. This will ensure that the flame is just large enough to gently heat the contents of the pan.



- To turn off, turn the control knob clockwise to the 'off' position.
- Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.
- Avoid the use of pans that overhang the edges of the hotplate.

In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to light the burner.

## Energy Saving

- Position pans centrally over the elements.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables cut into small pieces will cook more quickly.
- Use a pan which is a close match to your burner size.
- Smaller burners are ideal for simmering and stewing in smaller pans, while the larger burners are ideal for frying and boiling.

# USING THE HOB - GAS

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## FOLD DOWN LID (IF FITTED)

**Caution:** Glass lids may shatter when heated. Turn off all the burners before shutting the lid.

When opening and closing the lid, use the cooler outer sides of the lid glass.

The lid must be opened fully, so there is no danger of it closing while the hob is being used.

Appliances fitted with glass lids are fitted with a safety system which will automatically turn off the hot plate burners if they are inadvertently left on as the lid is closed.

The lid is not intended to be used as a work surface, as it becomes hot when any part of the cooker is in use, and the surface may be scratched if items with rough or sharp surfaces are placed on it.

## WOK RING (IF SUPPLIED)

**The wok ring should only be used with a wok. No other style of pan is suitable for use with this accessory.**

If desired, the wok ring should be located on top of the pan supports around the centre burner.

The locating cutouts on the bottom of the wok ring engage with the four fingers of the pan supports around the centre burner location.

Ensure the wok ring is located correctly, is fully engaged with the pan support fingers and is not able to rotate or slide across the pan supports before use.

Always locate the wok ring before lighting the burner.

**Caution:** The wok ring will become hot in use. Ensure it has cooled fully before removing or cleaning it.

**NOTE: Due to the temperatures the wok ring will operate under during use, discolouration will occur.**



# USING THE GRIDDLE (IF FITTED)

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## THE GRIDDLE

Only use the griddle which has been approved for use on this appliance. Do not use any other griddle, as this may be hazardous. Please read these instructions thoroughly before using the griddle for the first time.

- The griddle is made of quality cast iron, and has a non-stick cooking surface. Regular seasoning will prolong its life and prevent rusting. If the griddle shows signs of rust, wash and re-season.

## Before using the griddle for the first time

- Wash the griddle thoroughly in hot soapy water.
- Season with a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, by applying a thin coat to the element surface.
- Heat the griddle on full rate for 3 minutes. The griddle plate is now ready for use.

## Using the griddle

- The griddle should only be positioned front-to-back over the burners indicated by the griddle symbol on the fascia panel.
- Do not use the griddle over the large burners.
- Place the griddle carefully on the pan support over the burners, using the locating feet on the underside of the griddle. Take care to avoid damage to the surface of the pan supports.
- Before cooking, preheat the griddle for 3 minutes on full rate, which is indicated on the control knobs by a large flame symbol.

- After preheating, turn the control knobs to the small flame symbol.
- The griddle is now ready for cooking.
- Do not use metal implements, as they may damage the non-stick surface.
- Always allow the griddle to cool completely before moving or cleaning.

# USING THE GRILL - GAS (IF FITTED)

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**Caution:** Accessible parts may be hot when the grill is used - young children should be kept away.

A grill pan handle can be purchased as an optional extra from our spares department quoting the numbers below.

Handle - 082283705

Handle grip - 082469100

Complete grillpan pack - 012635666

Contact details can be found on the customer care page.

If cleaning the grill pan when it is hot, use oven gloves to move it.

Food for grilling should be positioned centrally on the trivet.

## Using the grill

**Important:** The grill door must be fully open when the grill is used.

Open the grill door. Push in and turn the control knob to the 'FULL ON' position. Hold the knob in for 15 seconds and press the ignition switch if fitted or hold a lit match or taper to the burner, until it lights. If the burner fails to light within this time, release the knob and wait for 1 minute before attempting further ignition.

Push the grill pan towards the back of the shelf, to position it under the grill.

The speed of grilling can be controlled by selecting a higher or lower shelf position. For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position. For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

The grill trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.

Variation in grilling can be achieved by setting the control between the small and large flame symbols.

**Important:** Never operate the grill between the large flame and the 'OFF' position.

To switch off, turn the control knob to the off position.

## Using aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard.

## The cooling fan (if fitted)

When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.

During use the fan may cycle on and off, this is normal.

# USING THE MAIN OVEN - GAS

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## USING THE MAIN OVEN

### Ignition

Push in and turn the main oven control knob to the 'FULL ON' position. Hold the control knob in, and press the ignition switch (if fitted) or hold a lighted match or taper to the burner, until the burner lights. If after 15 seconds, the burner has not lit, turn off the oven and leave the compartment door open. Wait at least one minute before a further attempt to ignite the burner.

Do not hold the control knob in for more than 15 seconds.

Turn the control knob to the required setting.

Note; Some appliance's are automatic ignition and do not include neither require an ignition switch.

To turn off, return the control knob to the "off" position.

Preheat the main oven for 15 minutes. If you are not preheating the oven, the cooking times in the baking guides may need to be extended, as they are based on a preheated oven.

The oven must be preheated when reheating frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges. Put the oven shelves in the position required before preheating the oven.

### Zones of heat

The temperature at the centre of the oven corresponds with the selected gas mark and is slightly higher towards the top of the oven and slightly lower towards the oven base. These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

### Oven light (if fitted)

Press the light button on the fascia panel. If there is no light button the oven light will come on when the oven control is operated.

## OVEN FURNITURE

### Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray            350mm x 330mm

Roasting tin            370mm x 320mm

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

### Oven shelves

Extra shelves may be ordered from your local supplier.

The oven shelf must be positioned with the up-stand at the rear of the oven and facing upwards.

## SLOW COOKING

Make sure that frozen foods are thoroughly thawed before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.

Always use the top half of the oven for slow cooking.

# USING THE MAIN OVEN - GAS

For roasting joints of meat or poultry, and for pot roasts preheat the oven to gas mark 6 and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

## MAIN OVEN BAKING GUIDE

| Dish                                | Recommended gas mark | Suggested shelf position | Approximate cooking time (preheated oven)                   |
|-------------------------------------|----------------------|--------------------------|---|
| Scones<br>Meringues                 | 7<br>"S" slow set    | middle - top<br>bottom   | 8 - 15 mins<br>2 - 3 hours                                  |
| <b>Cakes</b>                        |                      |                          |   |
| Small cakes                         | 5                    | middle - top             | 15 - 25 mins  |
| Whisked sponge                      | 5                    | middle - top             | 20 - 25 mins  |
| Swiss roll                          | 6                    | middle - top             | 10 - 12 mins  |
| Victoria sandwich<br>(2 x 180mm/7") | 4                    | middle - top             | 20 - 30 mins  |
| Genoise sponge                      | 4                    | middle                   | 20 - 30 mins  |
| Madeira (180mm/7")                  | 3                    | middle                   | 1 - 1¼ hours  |
| Gingerbread                         | 3                    | middle                   | 1 - 1¼ hours  |
| Semi rich fruit cake<br>(205mm/8")  | 2 or 3               | middle - top             | 2½ - 3 hours  |
| Christmas cake<br>(205mm/8")        | 1 or 2               | bottom                   | depending on<br>recipe                                      |
| Dundee cake (205mm/8")              | 3                    | middle - bottom          | 2 - 2½ hours  |
| <b>Pastry</b>                       |                      |                          |   |
| Rough Puff                          | 7                    | middle - top             | Cooking time<br>depends on<br>recipe and type<br>of filling |
| Flaky/Puff                          | 6                    | middle - top             |   |
| Shortcrust                          | 6                    | middle - top             |   |
| Flan                                | 6                    | middle - top             |   |
| <b>Biscuits</b>                     |                      |                          |   |
| Nut brownies                        | 5                    | middle - top             | 25 - 35 mins  |
| Brandy snaps                        | 4                    | middle - top             | 10 - 12 mins  |
| Flapjacks                           | 4                    | middle - top             | 20 - 25 mins  |
| Gingernuts                          | 4                    | middle - top             | 10 - 20 mins  |

# USING THE MAIN OVEN - GAS

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## Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

## Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at gas mark 5 for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

# USING THE MAIN OVEN - GAS

## Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

## Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

| Cook in oven at Gas Mark 5 |           | Approximate Cooking Time<br>(pre-heated oven) |
|----------------------------|-----------|---|
| <b>Beef</b>                | Rare      | 20 minutes per 450g (1lb), plus 20 minutes    |
|                            | Medium    | 25 minutes per 450g (1lb), plus 25 minutes    |
|                            | Well done | 30 minutes per 450g (1lb), plus 30 minutes    |
| <b>Lamb</b>                | Medium    | 25 minutes per 450g (1lb), plus 25 minutes    |
|                            | Well Done | 30 minutes per 450g (1lb), plus 30 minutes    |
| <b>Pork</b>                |           | 35 minutes per 450g (1lb), plus 35 minutes    |
| <b>Poultry</b>             |           | 20 minutes per 450g (1lb), plus 20 minutes    |

# USING THE TALL FANNED OVEN - (90CM ONLY)

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**Accessible parts may be hot when the oven is used. Young children should be kept away.**

The tall fanned oven fitted to your appliance is electric

## **To switch on the oven**

Turn the oven control knob(s) to the required setting.

The red thermostat indicator (if fitted) will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the control knob to the off ● position.

## **When using the oven**

As part of the cooking process, hot air is expelled through a vent in the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

## **PREHEATING**

### **Fanned oven**

When cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread, we recommend that the oven is preheated until the neon switches off for the first time. For any other types of cooking, a preheat may not be required.

### **Conventional oven**

Preheating is always required

## **Manual Operation (fanned only)**

The programmer must be set to manual operation before the main oven can be used. If A (Auto) is on the programmer display, return the oven to manual by pressing the up and down buttons simultaneously. Any programme which has been set is cancelled.

## **The cooling fan**

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

## **OVEN FURNITURE**

### **Oven shelves**

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

Position baking trays and roasting tins on the middle of the shelves.

### **Baking tray and roasting tins**

For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 250mm

This size of baking tray will hold up to 12 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

# USING THE TALL FANNED OVEN - (90CM ONLY)

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## Slow cooking (S Setting or 100°C)

- Make sure that frozen foods are thoroughly thawed before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.
- Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to (S) or 100°C (slow cook setting) for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

## Aluminium foil

Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

## Cooking with a fanned oven

**As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.**

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven.

This makes it ideal for batch baking - eg; when planning a party as all the items will be cooked within the same length of time.

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperature may have to be reduced. Please refer to the conversion chart.

Preheating is generally not necessary as a fan oven warms up quickly.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.

When batch baking foods that will rise during cooking - eg; bread - always ensure that enough space has been left between the shelves to allow for the rise.

## Notes:

When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - eg; 2 victoria sandwiches or 2 casseroles.

Although you need to keep in mind the points 'To help the air circulate freely' with careful choice of dishes and tins, it is possible to cook a complete meal, and perhaps something else for the freezer, in the oven at the same time.

When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide.



# USING THE TALL FANNED OVEN - (90CM ONLY)

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There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

## To help the air circulate freely

Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

## Defrosting and cooling in the main oven

To defrost frozen foods, turn the main oven control to the defrost position, place the food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

## Defrosting times

Small or thin pieces of frozen fish or meat - eg; fish filets, prawns & mince will take approximately 1 - 2 hours.

Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

## Be safe

Do not defrost stuffed poultry using this method.

Do not defrost larger joints of meat and poultry over 2kg/4lb using this method.

Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

## MAIN OVEN BAKING GUIDE

### Cooking times & temperatures

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

Allow enough space between shelves for food that will rise during cooking.

Do not place items on the oven base as this will prevent air circulating freely.



# USING THE TALL FANNED OVEN - (90CM ONLY)

Note: This is a high efficiency oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, 'A' efficiency temperatures and gas marks. For optimum results,

conventional temperatures need to be converted to 'A' efficiency temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the 'A' efficiency temperature of 160°C.

| Conventional temperature<br>(°C) | 'A' Efficiency Oven<br>(°C) | Gas Mark |
|----------------------------------|-----------------------------|----------|
| 100                              | 100                         | 1/4      |
| 110                              | 110                         | 1/4      |
| 130                              | 120                         | 1/2      |
| 140                              | 130                         | 1        |
| 150                              | 140                         | 2        |
| 160                              | 150                         | 3        |
| 180-190                          | 160                         | 4-5      |
| 200                              | 170                         | 6        |
| 220                              | 180                         | 7        |
| 230                              | 190                         | 8        |
| 250                              | 200                         | 9        |

| Food Type                   | Temperature settings (°C)   |   | Time Approx.       | Shelf Position |
|-----------------------------|---|---|--------------------|----------------|
|                             | Conv<br> | Fanned<br> |                    |                |
| Cakes                       |   |   |                    |                |
| Small cakes                 | 190   | 160   | 15 - 25            | 2 - 4          |
| Victoria sandwich           | 180   | 160   | 20 - 30            | 3              |
| Semi rich fruit cake        | 150   | 125   | 2.5HRS - 3HRS      | 2              |
| Christmas cake              | 150   | 125   | 2.5HRS - 3HRS      | 2              |
| Puddings                    |   |   |                    |                |
| Bread and butter pudding    | 170   | 150   | 45 - 1hr           | 3              |
| Fruit crumble               | 200   | 175   | 40 - 1hr           | 3              |
| Miscellaneous               |   |   |                    |                |
| Yorkshire pudding:<br>large | 220   | 200   | 40 - 48            | 4 - 5          |
| small                       | 220   | 200   | 15 - 20            | 4 - 5          |
| Shortcrust pastry           | 200   | 180   | Depends on filling | 4 - 5          |

# USING THE TALL FANNED OVEN - (90CM ONLY)

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## Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1") space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

## Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 160°C - 180°C (fanned) or 180°C - 200°C (conventional) for 20 minutes per 450g (1 lb), plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 450g (1 lb) to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 450g (1 lb) to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

# USING THE TALL FANNED OVEN - (90CM ONLY)

## Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

## Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

| <b>Cook in main oven at:</b><br><b>160°C - 180°C (fanned)</b><br><b>180°C - 200°C (conventional)</b> |                             | <b>Approximate Cooking Time</b><br><b>(preheated oven)</b>   |
|--|-----------------------------|--|
| <b>Beef</b>  | Rare<br>Medium<br>Well done | 20 minutes per 450g (1lb), plus 20 minutes<br>25 minutes per 450g (1lb), plus 25 minutes<br>30 minutes per 450g (1lb), plus 30 minutes |
| <b>Lamb</b>  | Medium<br>Well Done         | 25 minutes per 450g (1lb), plus 25 minutes<br>30 minutes per 450g (1lb), plus 30 minutes   |
| <b>Pork</b>  |                             | 35 minutes per 450g (1lb), plus 35 minutes   |
| <b>Poultry</b>   |                             | 20 minutes per 450g (1lb), plus 20 minutes   |

# USING THE CLOCK PROGRAMMER-GAS (IF FITTED)



## Function

The 'function' button in the centre is used for setting the minute minder and setting up the automatic cooking. See below for details.

### To set the time of day



When the power is turned on to the appliance, the time of day starts from 0.00.

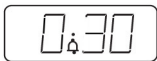
Press and release the ∇ (minus) and ▲ (plus) buttons simultaneously. Set the time of day, eg 2.00 with the ∇ and ▲ buttons while the 'dot' between the hours and minutes is flashing.

### To select an alarm tone



Press and hold the ∇ (minus) button to listen to the first tone. Release the ∇ button and press it again to listen to the second tone, etc. Releasing the ∇ button after the tone has sounded will automatically select that tone.

### Setting the minute minder



Press and release the function button. The minute minder bell symbol will appear and flash on the display. Use the plus and minus buttons to set the required alarm time. After setting, the display will revert to show

the time of day and the bell symbol will stop flashing. Pressing the function button will display the minutes remaining. If the time has counted down to the last minute, the remaining seconds are shown. The tone will sound at the end of the time set. To cancel the tone, press the function button.

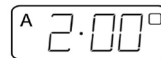
### Semi-automatic cooking

This clock function can be used when you have started cooking a meal or a dish in the oven and want to set the time for the oven to switch off.

Press and release the function button twice. The display will show the oven symbol flashing and also the A (auto) symbol is shown. Use the plus and minus buttons to set the display to show the length of cooking time required (eg, 2 hours \*). After setting, the display will revert to show the time of day and the oven and auto symbols will be shown in the display.

The function button can be pressed and released twice to show how much cooking time remains on the clock. At the end of the cooking time, the alarm will sound and the oven will automatically switch off. To switch off the alarm, press the function button. If you wish to cancel the remaining cooking time on the clock before the alarm sounds, press the minus button until the display returns to 0.00.

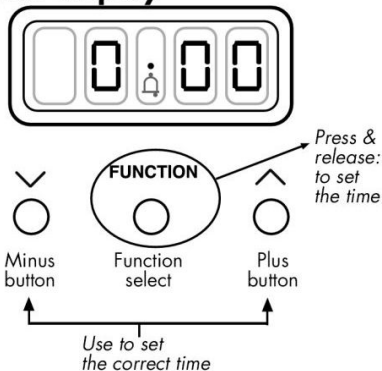
NOTE - the minute minder function can be used independently from other timer functions. Eg. it is still possible to use the minute minder facility during a semi automatic cooking function. When both programs are running simultaneously, both the semi automatic indicator A, and oven symbol will be displayed alongside the minute minder bell indicator in the time of day display.



\* As shown

# USING THE MINUTE MINDER (IF FITTED)

## Initial display



## Setting the minute minder

- Press and release the plus button to change the display from clock to minute minder - the bell symbol will light.
- Use the plus and minus buttons to set the length of time before the alarm tone will sound. The display will increase/decrease in units of 10 seconds up to 99 minutes 50 seconds, and in units of 1 minute from 1 hour 40 minutes upwards. The maximum period which may be set is 10 hours.

The display format will change after 99 minutes and 50 seconds to 1 hour and 40 minutes.

During countdown, the minute minder has priority on the display, which will show (in minutes : seconds, or hours : minutes) the time remaining.

When countdown is complete, the tone will sound for 7 minutes, or it can be reset with one touch of any button.

To cancel the minute minder at any other time, run down the set time with the minus button.

The display will revert to show the time of day.

## MECHANICAL MINUTE MINDER

Turn the minute minder control knob fully to the maximum setting, then turn back to the desired setting.

When countdown is complete, the timer will give a audible signal for a few seconds before it stops.

## ELECTRONIC MINUTE MINDER

The digital timer enables you to set the time of day (24 hour clock) and the minute minder alarm.

### Setting the "Time of Day"

- Switch on the electricity supply to the appliance.
- The display will flash.
- Press and release the time of day button.
- Set the time of day with the plus and minus buttons.
- The time will be set 7 seconds after the last plus or minus operation.

### Alarm tones

After setting the time of day, you can select one of three alarm tones.

Press the minus button to listen to the first tone, then release the minus button and press it again to listen to the second tone, etc.

Releasing the minus button after a tone has sounded will automatically select that tone.

# CLEANING

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## General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel cladded stips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.

## Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- Do not use abrasive cleaners, wire or nylon cleaning pads on these parts.

## Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands

- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.
- Do not use steam cleaners.

## Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well and dry with a soft clean towel or cloth.
- Do not use steam cleaners.

## Glass parts

**WARNING:-** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.

Rinse away any excess cleaner and dry with a soft cloth.

## Chrome plated parts

- Use a moist soap filled pad, or place in a dishwasher

# CLEANING

## REMOVING OVEN PARTS FOR CLEANING

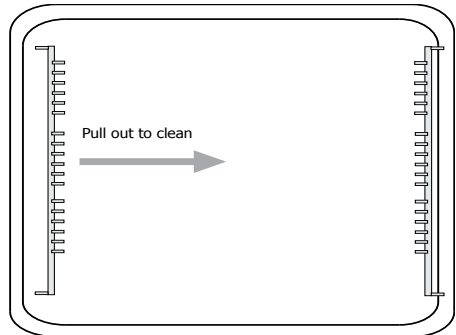
### Inner Door Glass (glass doors only)

- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the Stop position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- **Warning:** Do not operate the appliance without the glass panel correctly fitted.
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend

that it is replaced immediately.

### Shelf Runners

- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.



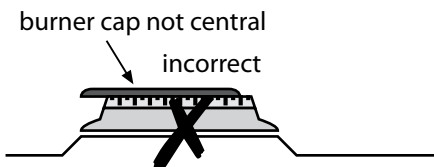
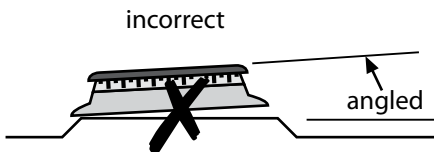
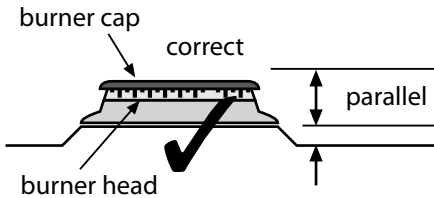


# CLEANING

## GAS HOB

### Burner caps and heads

- The slots in the burner head where the flames burn should be cleared of deposits.
- Clean with a nylon brush, rinse and then dry thoroughly. There may be brown coloured markings on your burners; these are carbon deposits or fat stains and can be removed using a soap filled pad.
- Do not put burners in the dishwasher or soak them. Using dishwasher powders, washing up liquids and caustic pastes can damage the burners.
- Burner caps and heads must be repositioned correctly so that they sit squarely on to the hob as shown. This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.



### Cast iron griddle or pan supports (if fitted)

- Ensure the griddle has fully cooled and scrape off any stubborn marks and bits of food with a plastic or wooden cooking implement. Rinse in warm soapy water and dry with a tea towel.
- Do not clean in a dishwasher.
- If you notice any rusting on your griddle, or pan-supports, simply clean in warm soapy water, then re-season.
- To season: Heat the griddle for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and re-heat the griddle for one minute.

# INSTALLATION INSTRUCTIONS - GAS

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## **Before you start: Please read the instructions. Planning your installation will save you time and effort.**

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. GAS SAFE registered installers undertake to work to satisfactory standards.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

## **In the UK the regulations and standards are as follows:**

1. Gas Safety Regulations 1996 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. BS 6172 Installation of Domestic Gas cooking Appliances.
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations. In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Appliances.

## **Ventilation requirements**

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.

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2: 1989:

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.

For room volumes up to  $5\text{m}^3$  an air vent of  $100\text{cm}^2$  is required.

If the room has a door that opens directly to the outside, or the room exceeds  $10\text{m}^3$ , NO AIR VENT is required.

For room volumes between  $5\text{m}^3$  and  $10\text{m}^3$  an air vent of  $50\text{cm}^2$  is required.

If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.

This appliance must not be installed in a bed sitting room of less than  $20\text{m}^3$  or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a GAS SAFE gas installer.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation requirements.

**Failure to install appliances correctly is dangerous and could lead to prosecution.**

# INSTALLATION INSTRUCTIONS - GAS

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Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

## **Moving the cooker**

Please note that the weight of this appliance is in excess of 60kg (unpacked). Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Important: Ensure that you route all mains cables well clear of any adjacent heat source.

# INSTALLATION INSTRUCTIONS - GAS

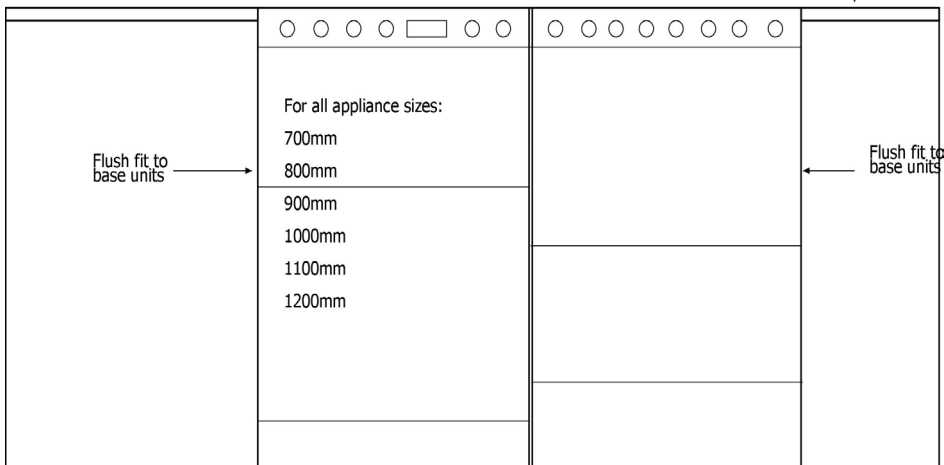
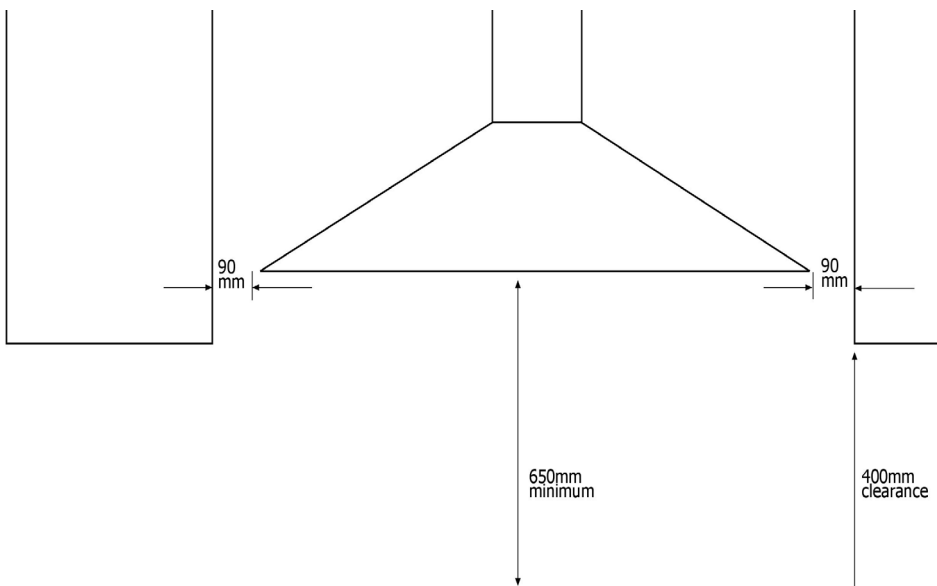
## Clearances

This cooker may be fitted flush to the base units of your kitchen.

- No shelf, overhang, cupboard, or cooker hood should be less than 650mm above the hob top, but please check this with the hood manufacturer's instructions.

- If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open.
- The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

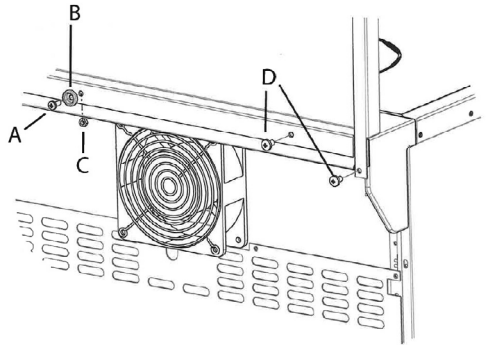
The important dimensions are those around the appliance.



# INSTALLATION INSTRUCTIONS - GAS

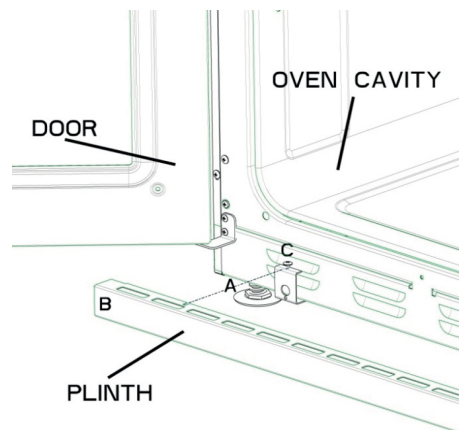
## Fitting the splashback (if applicable)

- Remove screw "A" (x2 Black), buffer "B" (x2) and nut "C" (x2), before fitting the splashback
- Position the splashback at the rear of the appliance. Align the screw holes on the splashback with the corresponding screw holes, on the appliance rear.
- Fit screws "D" (x4 steel), to fix the splashback onto the appliance.
- Refit the screws "A" (x2), buffer "B" (x2), and nuts "C" (x2), as shown.



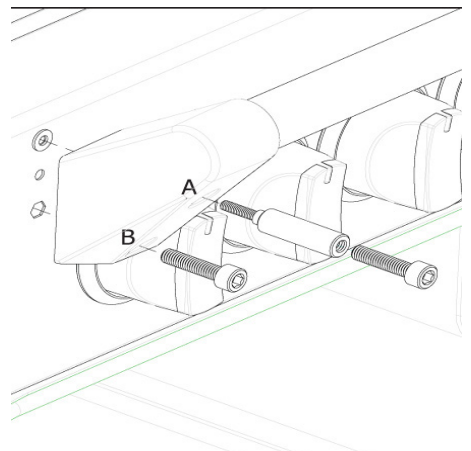
## Fitting the towel rail (if applicable)

- On the towel rail there are two holes, top (A) and bottom (B), these holes have corresponding holes on the fascia at each end.
- The screw for the top hole (A), must be screwed into the supplied adaptor, where as the remaining screw just goes through the bottom hole (B). Both screws are M6 screws. Using the allen key provided, tighten the screws making sure that the towel rail is flush to the fascia, but not over tightened.



## Fitting the plinth (if applicable)

- Ensure the appliance is raised to a height of 915mm or above using adjusting feet (A) before beginning.
- Open the appliance doors and loosen screw (C), do not remove the screw entirely. If your appliance has a storage drawer at the bottom, you access the screws through holes located at the base of the drawer after lifting the mat.
- Fit plinth (B) and secure using screw (C).



# INSTALLATION INSTRUCTIONS - GAS

## LEVELLING YOUR COOKER

Place a spirit level on a baking sheet onto an oven shelf.

**The cooker is fitted with LEVELLING FEET.** Level your cooker to your desired height using the levelling feet at the front and rear of the cooker.

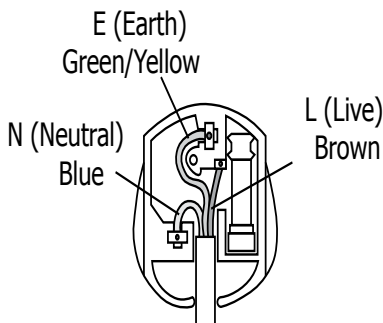
## CONNECT TO THE ELECTRICITY SUPPLY

(mains ignition models only)

Warning: This appliance must be earthed.

The flexible mains lead is supplied connected to a BS 1363 fused plug, the plug is fitted with the correct fuse.

Replace only with a fuse of the same rating and type.



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

Green and yellow = Earth,

Blue = Neutral,

Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.

2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.

3. The wire which is coloured brown must be connected to the terminal marked L (Live) or coloured Red.

The plug and socket must be accessible after installation. Should the mains lead of the appliance ever require replacing, this must be carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

Under no circumstances should the mains electric cable be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

# INSTALLATION INSTRUCTIONS - GAS

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## CONNECT TO THE GAS SUPPLY

The inlet to the cooker is ½" BSP internal situated at the rear right corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink.

Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Use a 900mm - 1125mm length of flexible connector.

Ensure that all pipework is of the correct rating for both size and temperature.

Flexible connections should comply with BS 669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.

After installation, make sure all connections are gas sound.

## COMMISSIONING

### Burner aeration

All burners have fixed aeration and no adjustment is possible.

### Pressure setting

Pressure test point: Use the oven injector.

### Grill

Open the top oven / grill door. Push in and turn the top oven / grill control knob clockwise to the 'FULL ON' position. Hold the control knob in, and press the ignition switch (if fitted) or hold a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition. until the burner lights.

### Hob burner

Turn the control knob to the FULL ON position, wait a second before pressing the ignition switch or holding a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

### Ovens

Open the oven door. Turn the control to the FULL ON position and press the ignition switch, or hold a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

### Before leaving the installation

1. Place all the loose parts of the cooker into position.
2. Show the customer how to operate the cooker and give them this handbook. Thank you.

# TECHNICAL DATA

**Data badge** - lower part of front frame.

## Type of gas

Natural Gas I2H  
LP Gas I3+

See data badge for specified gas type.

Never attempt to convert an appliance - unless the data badge states you can.

**Burner Aeration:** Fixed

## Pressure setting:

G20 Natural Gas @ 20mbar  
G30 Butane @ 28-30mbar  
G31 Propane @ 37mbar

## Pressure test point

Use the oven injector

**Appliance class** - class 1 freestanding cooker

**Warning:** This cooker must be earthed

## Total wattage

5 burner - Qn 18.7kW  
7 burner - Qn 21.9kW  
8 burner - Qn 23.4kW

## Countries of destination

GB, IE

| Hotplate Burner / Element | Nat Gas |          | LPG Gas |         | Butane g/h | Propane g/h |
|---------------------------|---------|----------|---------|---------|------------|-------------|
|                           | kW      | Jet      | kW      | Jet     |            |             |
| 8 burner                  |         |          |         |         |            |             |
| Hob - small x 2           | 1.0kW   | 77       | 1.0kW   | 50      | 73         | 72          |
| Hob - medium x 4          | 2.0kW   | 104      | 2.0kW   | 70      | 145        | 143         |
| Hob - large x 2           | 3.0kW   | 129      | 3.0kW   | 87      | 218        | 215         |
| Grill x 1                 | 2.4kW   | 1.15mm   | 2.4kW   | .76mm   | -          | -           |
| Oven x 2                  | 2.5kW   | 180 amal | 2.4kW   | 70 amal |            |             |
| 7 Burner                  |         |          |         |         |            |             |
| Hob - small x 2           | 1.0kW   | 77       | 1.0kW   | 50      | 73         | 72          |
| Hob - medium x 3          | 2.0kW   | 104      | 2.0kW   | 70      | 145        | 143         |
| Hob - large x 1           | 3.0kW   | 129      | 3.0kW   | 87      | 218        | 215         |
| Hob - wok x 1             | 3.5kW   | 63/121   | 3.5kW   | 35/87   | 254        | 250         |
| Grill x 1                 | 2.4kW   | 1.15mm   | 2.4kW   | .76mm   |            |             |
| Oven x 2                  | 2.5kW   | 180 amal | 2.4kW   | 70 amal |            |             |
| 5 burner                  |         |          |         |         |            |             |
| Hob - small               | 1.0kW   | 77       |         |         |            |             |
| Hob - medium x 2          | 2.0kW   | 104      |         |         |            |             |
| Hob - large               | 3.0kW   | 129      | N/A     | N/A     | N/A        | N/A         |
| Hob - wok                 | 3.5kW   | 63/121   |         |         |            |             |
| Grill                     | 2.4kW   | 1.15mm   |         |         |            |             |
| Oven                      | 2.5kW   | 180 amal |         |         |            |             |

|                 | Feature   | Rating                        |
|-----------------|---|-------------------------------|
| Electric @ 230V | Cooling fan<br>Oven lights<br>Electric oven (if fitted) | 10W each<br>25W each<br>2.3kW |



# CUSTOMER CARE

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## FAQs

### **What parts of the appliance can be washed in a dishwasher?**

- Any enamelled parts such as the grill pan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

### **What parts must NOT be cleaned in a dishwasher?**

- Parts such as burner skirts and caps, control knobs and any cast iron items must not be cleaned in a dishwasher, they should be cleaned with hot soapy water and a nylon brush once they are cool enough.

### **There's been a power failure and the product won't work.**

- Switch off the electricity supply.
- When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

### **My oven is a single combined oven and grill - can I use both functions together?**

- No. You can only use one or the other.

### **Why is there condensation on the doors?**

- Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:
- Preheat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.
- Whenever you can, cook wet foods at higher temperatures.
- Don't leave food in the oven to cool down.
- Automatic cooking will normally pro-

duce condensation when the oven is cooling down with food inside.

### **Should the cooling fan continue to run once the appliance has been switched off?**

- Yes. This is to make sure that you can always touch the control knobs to make temperature adjustments, and turn your appliance off.

### **Can all gas appliances be converted from Natural Gas to LP Gas?**

- Not all gas appliances can be converted. If Category II is stated on the databadge, then the appliance may be converted and a conversion kit must be obtained if not already provided. If in doubt, please contact Customer Care for further advice - do not attempt to convert an appliance if it is not compatible.

### **Why won't the ignition work?**

- Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket. Check that the gas supply is switched on.

### **Call Customer Care for a Service Engineer's visit if:**

- You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
- The cooling fan fails to work.

# CUSTOMER CARE

## CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting

range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at [www.gdhaonline.co.uk](http://www.gdhaonline.co.uk) or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

| Product Description          | Where used                                 | Purpose   |
|------------------------------|--|---|
| Ceramic Hob Cleaner          | All Ceramic glass hobs including Induction | Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle. |
| Ceramic Hob Scraper kit      | All Ceramic glass hobs including Induction | Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner   |
| Sealed Hotplate Conditioner  | All sealed/solid plate hobs                | Restores the sleek matt black finish to solid hotplates   |
| Multipurpose Kitchen Cleaner | General kitchen cleaner                    | Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.   |
| Oven Cleaner                 | All cooking appliances.                    | Cuts through grease & burnt on grime. 500ml bottle  |
| Restor-A-Cloth               | All cooking appliances.                    | Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel   |
| Stainless Steel Cleaner      | All stainless steel parts                  | Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.  |
| Rectangular carbon filters   | Cooker Hoods                               | New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free  |
| Round Carbon Filters         | Cooker Hoods                               | New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free  |

# CUSTOMER CARE

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## CHANGING LIGHT BULBS (where fitted)

**Warning:** There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

Not all appliances have the same number and type of bulbs. Before replacing your bulb, open the oven door and see which type you have. Then use the table to help you change your bulb correctly.

Bulbs can be purchased from hardwarestores (always take the old bulb with you).

Please remember that bulbs are not covered by your warranty.

| No of Lamps | Instructions  |
|-------------|---|
| 1           | Remove the oven shelves.<br>Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove (Where fitted).<br>Unscrew the lens cover by turning anticlockwise.<br>Remove the bulb and replace.<br>Replace the lens cover and oven back. |

# CUSTOMER CARE

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To contact Belling about your appliance, please call

**Warranty Registration**

**0844 481 0182**

to register your appliance

**Customer Care Helpline**

**0844 815 3746**

in case of difficulty within the UK

Alternatively general, spares and service information is available from our website at  
**[www.belling.co.uk](http://www.belling.co.uk)**

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

|                           |  |
|---------------------------|--|
| Ovens                     | Open the door; adjacent to the oven cavity |
| High-level grill products | Inside the base compartment                |
| Hobs                      | On the underside of the product            |

Enter appliance numbers here for future reference:

Model No

|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|
|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|

Serial No

|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|
|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|

## SERVICE RECORD

| Date of purchase   | Installed by | Installation Date |
|--------------------|--------------|-------------------|
|                    |              |                   |
| Place of purchase: |              |                   |

| Date | Part(s) replaced | Engineer's name |
|------|------------------|-----------------|
|      |                  |                 |
|      |                  |                 |
|      |                  |                 |

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW