



db1000DF dual fuel cooker

Installation & User's instructions Db1000DF 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.

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Product Specification

Db1000DF

Gas Type	I2H
Gas Supply Pressure	20mbar for G20 28mbar for G30 37mbar for G31 Convertible to LPG, but factory set for Nat. Gas
Electrical Supply	220V – 240V
Electrical Supply Frequency	50Hz
Total Heat Input (Gas)	11.0 kW (800 gms/hr – G30) (786 gms/hr – G31)
Front Left Hotplate (Rapide) Injector	2.9 kW (218 gms/hr – G30) (215 gms/hr – G31) 115
Rear Left Hotplate (Semi-Rapide) Injector	1.8 kW (127 gms/hr – G30) (125 gms/hr – G31) Injector 96
Centre Hotplate (Wok - Triple Ring) Injector	3.5 kW (254 gms/hr – G30) (250 gms/hr – G31) 135
Rear Right Hotplate (Auxiliary) Injector	1.0 kW (73 gms/hr – G30) (72 gms/hr – G31) 71
Front Right Hotplate (Semi-Rapide) Injector	1.8 kW (127 gms/hr – G30) (125 gms/hr – G31) 96
Total Heat Input (Electric)	4.47 – 4.87 kW
Light Only (Large Oven)	2 x 0.015 kW (SES)
Fan Oven Wattage (Large Oven) (Timed)	2.37 – 2.58 kW
Conventional Large Oven Wattage (Timed)	2.04 – 2.22 kW
Fan Grilling Wattage (Large Oven) (Timed)	2.43 – 2.65 kW
Defrost (Large Oven) Wattage (Timed)	0.046 – 0.050 kW
Full Grill Wattage (Electric)	2.41 - 2.62 kW
Half Grill Wattage (Electric)	1.30 - 1.42 kW
Small Conventional Oven Wattage	2.04 - 2.22 kW
Grilling Area	780 cm ²
Large Oven Capacity	55 Litres
Small Oven Capacity	32 Litres
Nominal External Dimensions (Excluding handles)	H 900mm – 915mm W 1000mm D 600mm
Countries of Destination	GB & IE

Introduction

Your Belling Cooker

Thank you for purchasing a new Belling platinum db3 cooker. Its stylish, practical design will enhance your kitchen and make cooking a pleasure. It features a large multifunction oven/Grill (Closed door), a small conventional oven, a storage compartment, 5 gas hob burners and a utensil holder. There is also an electronic clock/timer featuring a minute minder and automatic cooking facilities (large oven only).

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):-

**Customer Care Centre
Belling Appliances Limited,
Stoney Lane,
Prescot,
Merseyside,
L35 2XW**

BELLING HELPLINE Tel: 0151 432 7999

Please quote the cooker model and serial number with all inquiries. This can be found on the chassis behind the drop down storage compartment panel.

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

We advise you to keep these instructions in a safe place for future reference.

If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

Installation Instructions

This appliance has been tested and certified by Advantica Technologies Ltd 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.)

This appliance must be installed in accordance with BS6172:

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 shall be installed in accordance with the regulations in force, and used only in a well-ventilated space. Read the instructions before installing or using this appliance.

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

All rooms require an opening window or equivalent, while some rooms require a permanent vent in addition to the opening window. The cooker should not be installed in a bed-sitting room of less than 21m³, and furthermore should not be installed in any room of volume less than 5m³. If it is installed in a room of volume between 5m³ and 10m³ an air vent of effective area 50cm² is required., unless the room has a door that opens directly to the outside, in which case no air vent is required. If the room exceeds 11m³ no air vent is required

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

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 to your cooker 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 db3 is designed to 'slot-in' between 600mm deep cabinets, spaced at least 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.

Installation Instructions

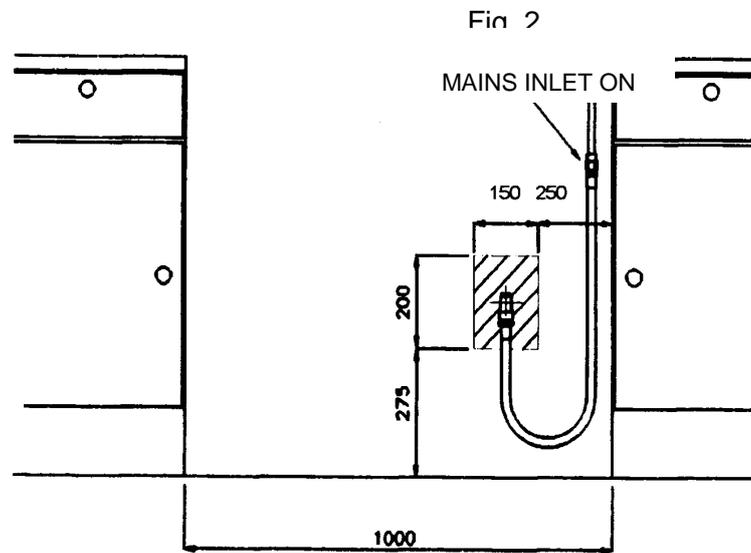
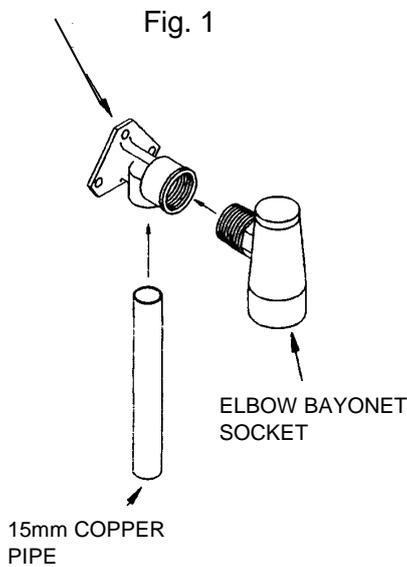
The wall behind the cooker and 450mm above and across the width of the cooker, should be of an incombustible material or easy clean surface such as ceramic

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 back-plate (Fig.1) is to be fitted behind the appliance then the suitable area for this fitting is shown as the area in (Fig.2).

Note: The adapter back-plate requires chasing into the wall if it protrudes more than 40mm. This is to allow the cooker to be pushed back to the wall.

ADAPTER BACKPLATE
ELBOW



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 oven doors sufficiently to allow a comfortable grip on the underside front edge of the oven roofs, avoiding grill elements or oven furniture.

Adjust the cooker at the rear to the required height, using the 2 jacking screws situated behind the rear access cover and secure with the lock-nuts. Position the cooker and adjust the height at the front with the 2 jacking screws situated at the front underside. Check that the cooker is level by using a spirit level (adjusting the jacking screws 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

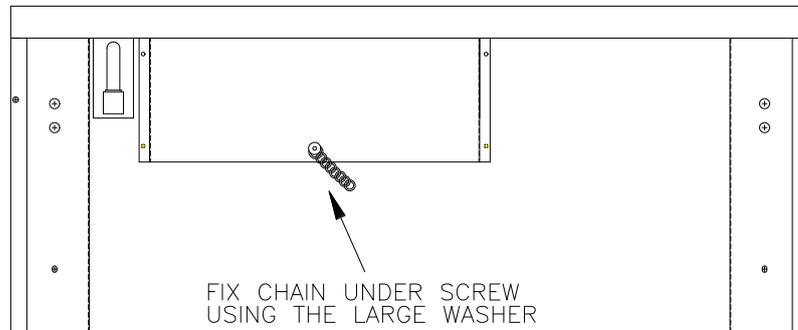
Connection to the appliance should be made with an approved appliance flexible connection to BS669. A length of 1200mm is recommended.

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 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



Connecting to Electrical Supply

For your own safety, we recommend that your cooker is installed by a suitably qualified person.

The cooker should be installed in accordance with the latest edition of the IEE Regulations.

WARNING: THIS APPLIANCE MUST BE EARTHED!

The cooker must be connected to the correct electrical supply as stated on the rating plate, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the cooker. We recommend that the cooker circuit is rated to 30 Amps.

We also recommend that 4mm² P.V.C. (minimum 2.5mm² - maximum 6.0mm²) Insulated twin and earth cable is used to connect the cooker control unit.

The power supply cable should conform to BS6004

IMPORTANT:

For access to the mains terminal block and for supply cable connection, it is necessary to remove the access cover situated at the bottom of the back panel. The live and neutral positions are marked with the letters L and N respectively, marked in front of the terminal block. The earth terminal is marked by the earth symbol. Secure the mains cable using the cable clamp.

Connect the mains cable as follows:-

Live to terminal L.

Neutral to terminal N

Earth to the earth stud.

Installation Instructions

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

Both ovens, grill and clock will not operate unless the mains control unit is live and switched on.

Check for Gas Soundness

Gas pressure should be checked on a semi-rapid hob burner. Remove the injector and fit the pressure test nipple supplied. Light the other four burners and then note the pressure. This should be as stated on the rating label.

Note: Replace the injector after checking.
Retain the test nipple in a safe place for future use.

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).

Before you cook for the first time, we recommend that you turn on each element and hotplate in turn to burn off any odors 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 the instructions.

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 line the shelves, floor, or sides of the ovens or grill with aluminum foil as overheating and damage may result.
- Never place anything which 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 which 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.

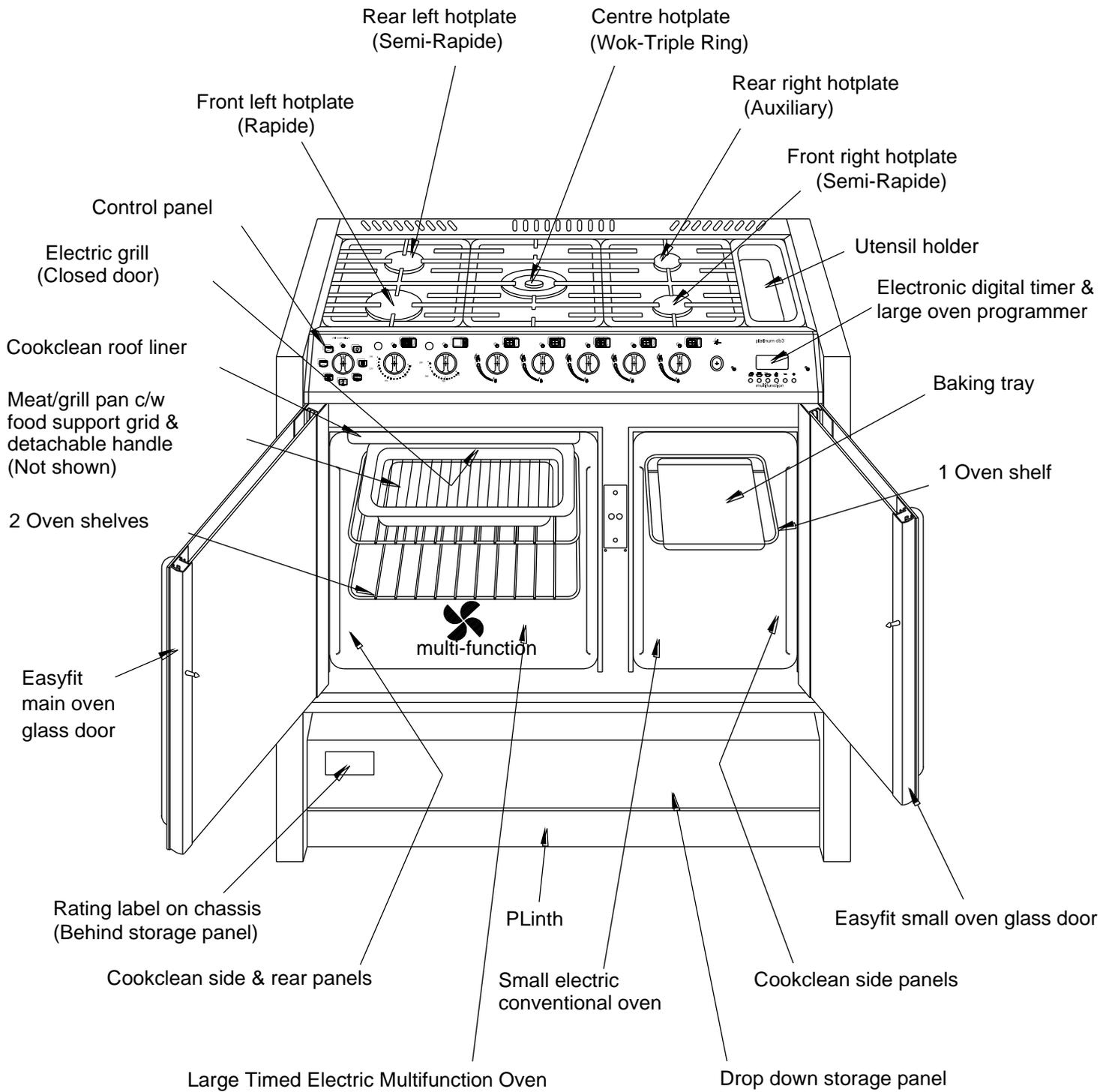
- Never use the hotplates with the burner caps removed.
- Never use badly designed or misshapen pans which may be unstable.
- Never allow pan handles to stick out beyond the hotplate (where they can be knocked) or over another burner.

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.

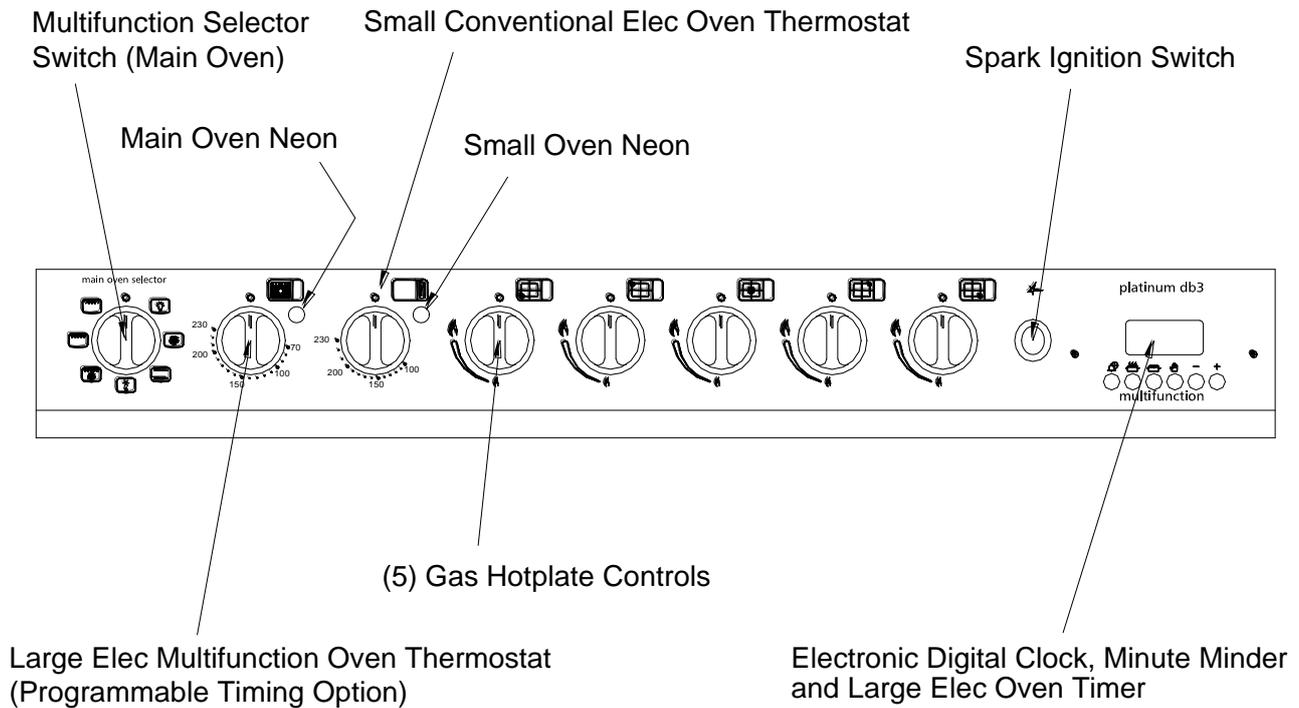
ALWAYS

- 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.
- Always make sure that the roof, side and back panels, and shelves are fitted correctly before using the oven or grill.
- Always keep your cooker clean, as a build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains supply 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



Know Your Control Panel



Control Knobs & Switches

The hob (Gas hotplates) control knobs can only be rotated anti-clockwise from the off position.

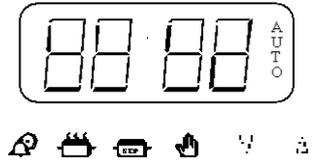
The ovens thermostat control knobs can only be rotated clockwise from the off position.

The multifunction selector switch knob can be rotated in either direction from the off position.

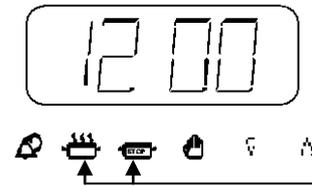
The spark ignition switch is operated as follows.

Depress and hold in the push-button. This will provide a repetitive spark to the burners.

To set the Time of Day



- Step 1 Make sure all the oven controls are turned off.
- Step 2 Check that the electricity supply to the oven is switched on.
- Step 3 When switched on the display will show 0.00 and Auto flashing intermittently.

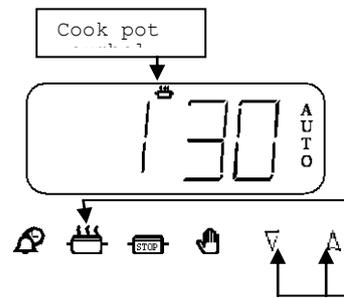


- Step 4 Press and hold the and buttons together (the display shows 12.00). At the same time press either the “+” or “-“ button to set the correct time of day.

RELEASE AND THE TIME OF DAY IS NOW SET.

To set Timer to switch

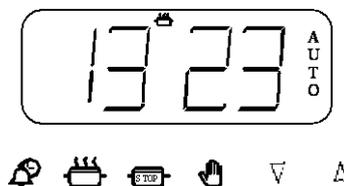
*(This allows you to cook immediately for a chosen period of time **OFF Automatically** before the oven switches **OFF Automatically**)*



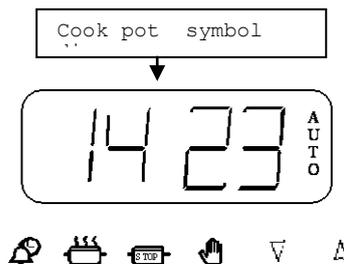
- Step 1 Ensure the time of day is set correctly.
- Step 2 Place food onto the correct shelf position in the oven.
- Step 3 Turn the oven control to the required temperature (The oven should now be operating).
- Step 4 Press and release the button. The display will read 0.00 with the cook-pot lit.

Within 2 seconds press and hold the “Up” or “Down” button until the required cooking period is set.

(Adjustment can be made by pressing the “-“ button)



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



At the end of the cooking period the Auto symbol will flash and an intermittent beeping sound will be heard. This will continue for approximately 2 minutes unless the timer is reset within this period (See step 6).

The oven will no longer operate until the timer has been reset to manual operation (See steps 5 & 6 on the next page).

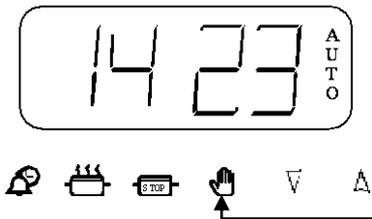
Timer Instructions

To set Timer to switch OFF Automatically (Continued)

Step 5 Turn off the oven control

Step 6 Press the  button to cancel the beeping (If 2 minutes has not elapsed)

Press  button again to return to manual operation.



To set Timer to switch ON & OFF Automatically

(This allows you to cook at a specified time for a chosen period before the oven switches OFF Automatically)

Step 1 Ensure the time of day is set correctly.

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

Step 3 Press and release the “” button. The display will read 0.00 with the cook-pot lit. Within 2 seconds press and hold the “Up” button until the required cooking period is set. (Adjustment can be made by pressing the “Down” button).

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

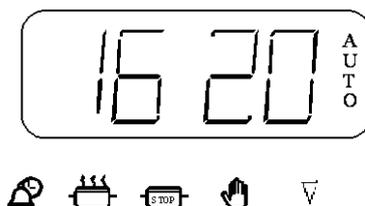
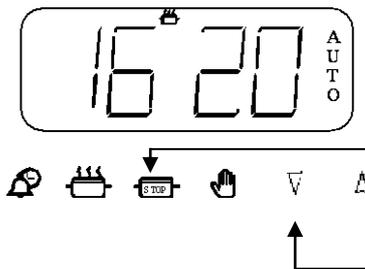
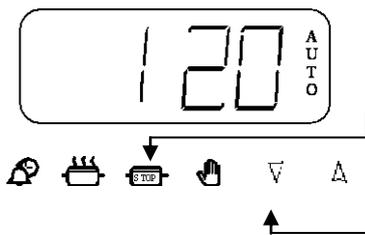
Step 4 Press and release the “” button. The display will read the earliest possible end time with the cook-pot and Auto symbol lit.

Within 2 seconds press and hold the “Up” to set the time you require the food to be ready, with only the Auto symbol lit. (Adjustment can be made by pressing the “Down” button).

Step 5 Turn the oven control to the required temperature. *(The oven will now switch on later at the designated time, cook for the required period and switch off automatically at the stop setting).*

At the end of the cooking period the Auto symbol will flash and an intermittent beeping sound will be heard. This will continue for approximately 2 minutes unless the timer is reset within this period (See Step 7).

The oven will no longer operate until the timer has been reset to manual operation (See steps 6 & 7 on the next page).

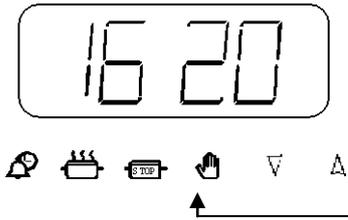


To set Timer to switch ON & OFF Automatically (Continued)

Step 6 Turn off the oven control

Step 7 Press the  button to cancel the bleeping (If 2 minutes has not elapsed)

Press  button again to return to manual operation.



Other Notes On Timer

1. When cooking Automatically the cook period can be checked at **Operation** any time simply by pressing the “  “ button.
2. When cooking Automatically the stop time can be checked at any time simply by pressing the “  “ ton. (This also can be altered at any time by following Step 4 previously).
3. Having set a cooking period and stop time an electronic device stores the information. The device within the timer will switch the oven on at the required start time.
4. If a mistake is made and is not easily rectified, alter the cook period to show 0.00 (As per step 3 above) then press the “ “ button  See step 7 above).
5. After an automatic sequence the bleeping sound can be switched off by pressing any of the following three buttons.
  
However, the large oven cannot be operated until the timer has been set to manual. Press the  tton (See Step 7 above).
6. If at any time the display shows three flashing zeros 0.00. It is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day. If there is any food in the oven, make sure that it has been cooked thoroughly before serving.
7. To give yourself more time to set each function press and hold the required function button and at the same time press “ + “ or “ - “ button.

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

Timer Instructions

To Set the Minute Minder

Step 1 Ensure the time of day is set correctly

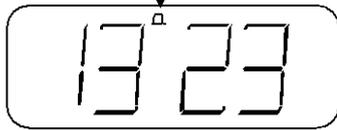


Step 2 Press and release the “” button. Within 5 seconds press and hold the “Up” button until the required time is set (A bell symbol will light).



This can be adjusted by pressing the “Down” button.

On releasing the buttons the timer will revert back to the time of day.



At the end of the set time a bleeping sound will be heard and the bell symbol will flash.



This can be cancelled by pressing the “”.

Note: If necessary the Minute Minder can be cancelled before the tone sounds by pressing the “” button and then press the “Down” button until 0.00 appears in the display window.

Automatic Cooking (Large Oven)

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 a 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 odours. 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.
2. Potatoes should be par-boiled or brushed with fat to prevent discoloration during delay time.
3. 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 T ¹⁸ hob

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 1.75kW.

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

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

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.

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.

Use of Hotplates

Control Setting Guide Hotplates

COOKING CHART

Burner Control Knob position	Uses	Type of Food
 SMALL FLAME	Simmering	Stews of fish, poultry and meet. Milk puddings – steamed puddings. Soups - boiled joints of meat e.g. Ham, mutton, beef, scrambled egg. Apple sauce.
 LARGE FLAME	Steady Boiling Shallow Frying Fast Boiling	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.

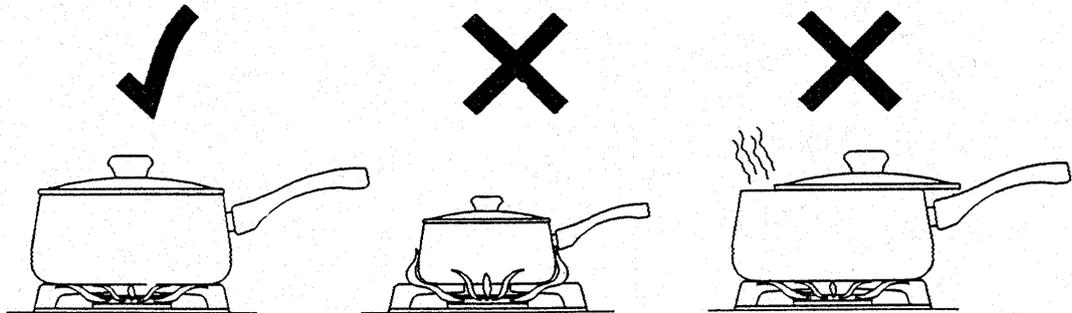
Using The Hob

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.
- 4 Only fill kettles or pans with the amount of liquid needed.
- 5 Turn down the gas as soon as the contents of the pan boil.
- 6 Do not light the burner until the pan is in position and turn off before removing the pan.
- 7 Cut vegetables into smaller pieces so that they cook quicker and cook more than one vegetable in the same pan, e.g. carrots and potatoes.
- 8 In hard water areas descale kettles regularly.
- 9 Consider using a pressure cooker.

Deep Fat Frying

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 power 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.

Utensil Holder

Adjacent to the hotplates on the right hand side is a “Utensil holder” This provides a handy location for the resting of mixing spoons and utensils whilst using the hob. The tray is removable for cleaning (see cleaning enamel).

Please note that as this tray is located close to burners it may become hot. Care must be taken when removing. If in doubt, remove using oven gloves.

Main Multifunction Oven & Grill

Operation

The main oven, on the left hand side of the cooker, is multifunctional and incorporates both fan and conventional oven/grill facilities.

For “Light Only” and “Defrost” turn the multifunction selector switch to the required function only (Thermostat remains in the **Off** position).

The main oven light and fan (If selected) will come on.

If the thermostat is accidentally switched on during the “defrost” setting, it will only activate the neon on the control panel. **There will be no power transferred to the oven elements.**

For “Fan Oven”, “Conventional Oven”, “Fan Grilling”, “Full Grill” and “Half Grill”, turn the multifunction selector switch to the required function. The main oven light (plus fan if selected) will come **On**. Set the main oven thermostat to the required temperature. The neon indicator lamp on the control panel will immediately come **On** and will go out when the required temperature is reached, subsequently switching **On** and **Off** at intervals to indicate that the correct temperature is being maintained. The fan (If selected) and oven light will operate continuously until the multifunction switch is turned **Off** or the timer is set to Auto.

NOTE: If the oven light and fan (If selected) does not come **ON** when the multifunction switch is turned, Check that the electricity supply is switched **On** and that the timer is set for **manual operation**. If the neon indicator does not come **On** when the thermostat control is turned, check that a function has been selected.

To turn off the multifunction switch, turn the control knob either way to the zero position.

To turn off the oven thermostats, turn the control knobs fully anti-clockwise to the zero position.

Note: If you find that the oven is getting hotter than normal, when using a particular temperature, then the thermostat may need to be replaced.

WARNING:-

DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN.

MULTIFUNCTION SETTINGS

Off



The main oven will be off with the exception of the oven clock display.

Light Only



Illumination to oven only. The main oven thermostat stays in the **Off** position.

Main Multifunc^t 22 Oven & Grill

Fan Oven



Rear element & Fan. Use the main oven thermostat to control the temperature. Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating is often unnecessary.

However, foods such as bread, scones, Yorkshire pudding etc. do benefit from being placed in a pre-heated oven. The charts on pages 28 and 29 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements it may be necessary to increase or decrease temps by 10°C. Because the fan oven cooks so efficiently, we recommend that when cooking recipes not designed for a fan oven, you reduce the temperature by about 25°C and the time by about 10 minutes in the hour. If large quantities are being cooked, it will be necessary to increase the cooking time somewhat to compensate for the extra load.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked. It should be noted that at the end of the cooking period there might be a puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced. To ensure even circulation do not use meat pans larger than 415 x 320 (16½" x 12½") and baking trays no larger than 330 x 255 (13" x 10"), these should be positioned centrally on the oven shelf.

- Do not fit shelves upside down
- Never use more than three shelves in the oven (Two supplied with the cooker), as air circulation will be restricted.
- Food or cooking utensils should not be placed on the floor of the oven
- To avoid unnecessary cleaning, rod shelves not in use should be removed from the oven.

Cold start cooking

Preparation and Roasting Large Poultry

Place the bird directly onto the shelf in the first or second shelf position, 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 a turkey that can be accommodated is 25lbs (11.5kg) provided it will fit within the constraints of the oven.

Main Multifunction Oven & Grill

Conventional Oven



Outer Top & Under base elements. Use the main oven thermostat to control the temperature. The charts on pages 28 and 29 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements it may be necessary to increase or decrease temps by 10°C.

If large quantities are being cooked, it will be necessary to increase the cooking time somewhat to compensate for the extra load.

Anything requiring long slow cooking such as Casseroles and rich fruitcakes can be put into a cold oven. Satisfactory results in a cold oven can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 20 minutes.

Shelves should be evenly spaced. To ensure even circulation do not use meat pans larger than 415 x 320 (16½" x 12½") and baking trays no larger than 330 x 255 (13" x 10"), these should be positioned centrally on the oven shelf.

- Do not fit shelves upside down
- Never use more than two shelves in the oven (Two supplied with the cooker), as air circulation will be restricted.
- Food or cooking utensils should not be placed on the floor of the oven
- To avoid unnecessary cleaning, rod shelves not in use should be removed from the oven.

Defrost



Fan only. The main oven thermostat stays in the **Off** position.

Inner & Outer top elements with Fan. Use the main oven thermostat to control the temperature. The charts on pages 28 and 29 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements it may be necessary to increase or decrease temps by 10°C.

If large quantities are being cooked, it will be necessary to increase the cooking time somewhat to compensate for the extra load.

The food is placed directly on a shelf positioned low in the oven and the meat/grill pan supplied is positioned on the floor of the oven to catch juices. For best results and even cooking, it is necessary to turn the food occasionally. For small items of food it may be advantageous to place the food support grid from the grill/meat pan on the shelf. This will help to prevent food from dropping through the shelf.

- Do not fit shelves upside down
- Never use more than one shelf in the oven (Two supplied with the cooker), as air circulation will be restricted.
- To avoid unnecessary cleaning, rod shelves not in use should be removed from the oven.

Fan Grill



Main Multifunction ²⁴ Oven & Grill

Full Grill (Conventional)



Inner & Outer top elements. Use the main oven thermostat to control the temperature.

The charts on pages 28 and 29 are a guide only, giving approximate cooking

temperatures and times. To suit personal taste and requirements it may be necessary to increase or decrease temps by 10°C.

If large quantities are being cooked, it will be necessary to increase the cooking time somewhat to compensate for the extra load.

NOTE: CLOSED DOOR GRILLING

**Half Grill
(Conventional)**



Inner top element. Use the main oven thermostat to control the temperature. The cooking guides are generally as for Full Grill except that there is a 45% power reduction and the heat is more central. This is especially good for cooking small quantities of food positioned centrally on the shelf.

NOTE: CLOSED DOOR GRILLING

Using the grill

THE GRILL WILL NOT OPERATE WHEN THE OVEN TIMER IS SET!

CAUTION

Grilling should never be undertaken with the grill/oven door open.

Never operate the grill without the grill roof in place.

WARNING! Accessible parts may become hot when the grill is in use.

DO NOT allow children near the appliance when the grill is in use.

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

- Check that the electricity supply is switched on.
- Remove the grill pan, load with food and adjust the top shelf to the height required.
- Close the door, turn the multifunction switch knob to either full or half setting. Turn the main oven thermostat control knob to max °C and pre-heat the grill for approximately 2 mins.
- Open the door and place the loaded grill pan on the shelf centrally under the element. Detach the handle (if used) and store.
- Close the door and turn the control knob to the required temperature setting.
- Use the detached grill pan handle or oven gloves to adjust or remove the pan. Turn the food regularly.

Main Multifunct 25 Oven & Grill

Grill Pan & Grid

The grill pan is positioned centrally on a shelf and pushed back to the shelf stop. Always use oven gloves when pulling the pan forward to turn/serve.

The height of the grill pan is determined by the shelf position. The top position is most suited for toasting or sealing food. To avoid burning, or excessive smoking

and spitting, make sure that the food is not too close to the element. For thicker foods requiring longer cooking time, turn the thermostat to a lower setting after sealing both sides on max setting.

The handle is detachable. To fit, gently squeeze the ends of the wire handle and insert from below into the grill pan bracket. Do not use the grill pan handle to tip the grill pan sideways, for example, to empty fat or crumbs from the pan, as the handle may become detached from its fixing bracket.

CAUTION! WHEN REMOVING THE GRILL PAN HANDLE ALWAYS USE OVEN GLOVES AS THE WIRE MAY BE HOT.

To obtain best results always use the wire grid. This will ensure that foods do not cook in their own fats and will prevent any distortion of the grill pan. It can be used either way up to position the food nearer to or further away from the grill element. The heated area of the inner grill element is in the center of the grid, although there is enough spread of heat around this area to cook items such as tomatoes and mushrooms which require lower cooking temperatures.

GRILL CHART

The following chart is a guide only.

Food	Preheat	Shelf Position (from bottom)	Setting °C	Approx. Cooking time
Toast	2 min	6 Up	230	2 mins
Small cuts- Sausages Bacon	2 min	5 Up	230 for 4 mins (reduce to 180)	15 – 20 mins
Chops etc Gammon	2 min	4 Up	180	30 – 40 mins
Fish	2 min	5 Up (In base of pan)	230	8 – 10 mins
Pizzas	2 min	4 Up	180	12 – 15 mins

Storage and Reheating of Food.

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.

Main Multifunction Oven Cooking Guide

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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.

Shelf position 6 is the highest. It is not necessary to Pre-heat the fan oven before roasting. Note: Where times are stated they are approximate only.

Baking	Conventional Oven (Top & Base Heat)	Fan Oven
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Food	Preheat	Temp °C	Time (approx)	Pos,n	Preheat	Temp °C	Time (approx)
Scones	Yes	220/230	9-12 mins	2 Up	Yes	210/220	9-12 mins
Small cakes	Yes	180/190	15-25 mins	3 Up	No	180/190	20-25 mins
Victoria Sandwich	Yes	160/170	20-25 mins	2 Up	No	160/170	25-30 mins
Sponge Sandwich (Fatless)	Yes	180/190	15-20 mins	2 Up	Yes	170/180	15-20 mins
Swiss Roll	Yes	190/200	8-12 mins	2 Up	Yes	180/200	12-15 mins
Semi-rich Fruit Cakes (7")	Yes	150/160	1¼-1¾ hrs	2 Up	No	140/150	1¼-1½ hrs
Rich Fruit Cakes	Yes	130/140	Depend on recipe and size	2 Up	No	130/140	Depend on recipe and size
Shortcrust Pastry	Yes	190/200	Depend on size & filling	2 Up	No	190/200	Depend on size & filling
Puff Pastry	Yes	190/200	Depend on size & filling	2 Up	No	190/200	Depend on size & filling
Yorkshire Pudding	Yes	190/200	40-45 mins	3 Up	Yes	180/190	40-50 mins
Individual Yorkshire Pudd's	Yes	200/210	20-30 mins	3 Up	Yes	190/200	20-25 mins
Milk Pudding	Yes	140/150	1¾-2 hrs	2 Up	No	130/140	1½-2 hrs
Baked Custard	Yes	130/140	40-50 mins	3 Up	No	140/150	35-45 mins
Bread	Yes	190/200	25-35 mins	3 Up	Yes	200/210	30-35 mins
Meringues	Yes	80/90	3-3½ hrs	3 Up	No	80/90	3-4 hrs

Conventional Oven (Top & Base Heat)					Fan Oven			
Meat	Pre-heat	Temp °C	Time (approx)	Shelf Pos'n	Meat	Pre-heat	Temp °C	Time (approx)
Beef/Lamb (Slow roast)	Yes	170/180	35 mins per 450g (1 lb) + 35 mins over	2 or 3 Up	Beef	No	160/180	20-25 mins per 450g (1 lb) + 20 mins extra
Beef/Lamb (Foil covered)	Yes	190/200	35-45 mins per 450g (1 lb)		Lamb	No	160/180	20-30 mins per 450g (1 lb) + 25 mins extra
Pork (Slow roast)	Yes	170/180	40 mins per 450g (1 lb) + 40 mins over		Pork	No	160/180	25-30 mins per 450g (1 lb) + 25 mins extra
Pork (Foil covered)	Yes	190/200	40 mins per 450g (1 lb)		Veal	No	160/170	25-30 mins per 450g (1 lb) + 20 mins extra
Veal (Slow roast)	Yes	170/180	40-45 mins per 450g (1 lb) + 40 mins over		Chicken/Turkey up to 4kg (8 lb)	No	160/180	18-20 mins per 450g (1 lb) + 20 mins extra
Veal (Foil covered)	Yes	190/200	40-45 mins per 450g (1 lb)		Turkey to 5.5kg (8 to 12 lb)	No	150-160 or 150	12-14 mins per 450g (1 lb) + 12 mins extra For every 450g (1 lb) over 5.5kg (12 lb) allow 10 min per 450g (1 lb) and roast at 150°C
Poultry/Game (Slow roast)	Yes	170/180	25-30 mins per 450g (1 lb) + 25 mins over		Casserole Stews	No	140-150	1½-2 hrs
Poultry/Game (Foil covered)	Yes	190/200	25-30 mins per 450g (1 lb)					
Casserole Cooking	Yes	150	2-2½ hrs					

If using aluminum foil, never:

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

Main Multifunction 28 n Cooking Guide

**Shelf positions are counted from the base upwards i.e.: lowest shelf position is 1.
No Pre-heat required for Fan Grilling.**

Fan Grilling						
Type of meat or poultry	Weight kg	Temp °C	Time (min/kg)	+ extra time (mins)	Total cooking time (mins)	Tips

PORK Chops – thick		170	25		Dependent on size	Season, grill on shelf position 2 up. Turn over after 15 mins.
Gammon Steaks		160	30		Dependent on size	Grill on shelf 2 up. Turn after 15 mins.
Pork joints (Any type)	1.0	160-170	60-70	45	105-120	Score fat with sharp knife and rub on salt. Pork should be thoroughly cooked. Overcook rather than undercook. Grill on shelf position 1 up
	1.5	150-170	60-70	45	130-150	
	2.0	140-150	65-75	50	180-230	
	2.5	140-150	65-75	50	220-240	
	over 2.5	140	70-75	50	-	
LAMB Chops – thick		170	25		Dependent on size	Season, grill on shelf position 2 up. Turn over after 15 mins.
Lamb joints (Any type)	1.0	160-170	30-40	45	78-88	Score fat. Season with pepper and rosemary. If you prefer the lamb pink choose the shorter time. Grill on shelf position 1 up
	1.5	160-170	35-40	45	90-110	
	2.0	150-160	35-45	50	120-140	
	2.5	150-160	40-45	50	150-170	
	over 2.5	150	45-50	50	-	
BEEF joints which have an outside layer of fat Eg. Rib, Rolled, Sirloin.	1.0	170-180	40-50	20	60-70	Season. If joint preferred rare, grill for the shorter time. If preferred well done, grill for the longer time. Grill on shelf position 1 up
	1.5	170-180	40-50	20	80-90	
	2.0	160-170	40-50	20	100-110	
	2.5	160-170	45-50	30	140-150	
	over 2.5	160	45-50	40	-	
Steak	0.5	170	30-40	-	15-20	Grill on shelf position 2 up
CHICKEN Whole	1.0	180	30	30	60	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1 up
	1.5	180	30	30	75	
	2.0	170	35	30	100	
	2.5	170	35	30	115	
	over 2.5	160-170	40	30	-	
Chicken joints	Up to 1kg	180	30	30	60	Grill on shelf position 1 up
DUCK	1.5	180	30	30	75	Dry thoroughly and lightly salt. Grill on shelf position 1 up
	2.0	180	30	30	90	
	2.5	180	30	30	115-130	
GOOSE	Up to 4	170-190	40	40	-	Can be stuffed. Grill on shelf position 1 up
	4-5	160-170	45	40	-	
TURKEY	Up to 5	170	-	-	150-165	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1 up
	6-8	150	-	-	165-175	
GAME Grouse	Any	170-180	30-50	-	-	Well hung meat will require less cooking time. Grill on shelf position 1 up
Partridge	Any	170-180	40-50	-	-	
Pheasant	Any	170-180	40-50	-	-	
Mixed Grill etc. Beefburgers , Sausages, Bacon	450g (1 lb)	170	25 mins per 450g (1 lb)		30	Prick sausages before cooking. Turn food regularly for even cooking. Grill on shelf position 2 up.

Turn food over half way through the cooking time.

Small Oven Cooking Guide

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Baking Food	Conventional Oven (Top & Base Heat)			Shelf Position
	Preheat	Temp °C	Time (approx)	
Scones	Yes	220/230	8-15 mins	2 Up
Small cakes	Yes	180/190	15-20 mins	
Victoria Sandwich	Yes	160/170	20-25 mins	
Sponge Sandwich (Fatless)	Yes	180/190	20-25 mins	
Swiss Roll	Yes	200/210	8-12 mins	
Semi-rich Fruit Cakes (7")	Yes	150/160	1-1¼ hrs	
Rich Fruit Cakes	Yes	130/140	Time dependent on size & recipe	
Shortcrust Pastry	Yes	190/200	Time dependent on size & filling	

Puff Pastry	Yes	200/210	Time dependent on size & filling	1 Up
Yorkshire Pudding	Yes	200/210	30-40 mins	
Individual Yorkshire Pudd's	Yes	200/210	20-30 mins	2 Up
Milk Pudding	Yes	130/140	90-120 mins	
Baked Custard	Yes	140/150	40-50 mins	
Bread	Yes	200/210	30-45 mins	
Meringues	Yes	100	150-180 mins	

Meat	Conventional Oven (Top & Base Heat)			Shelf Position
Food	Pre-heat	Temp °C	Time (approx)	
Beef/Lamb (Slow roast)	Yes	170/180	35 mins per 450g (1 lb) + 35 mins over	2 Up
Beef/Lamb (Foil covered)	Yes	190/200	35-45 mins per 450g (1 lb)	
Pork (Slow roast)	Yes	170/180	40 mins per 450g (1 lb) + 40 mins over	
Pork (Foil covered)	Yes	190/200	40 mins per 450g (1 lb)	
Veal (Slow roast)	Yes	170/180	40-45 mins per 450g (1 lb) + 40 mins over	
Veal (Foil covered)	Yes	190/200	40-45 mins per 450g (1 lb)	
Poultry/Game (Slow roast)	Yes	170/180	25-30 mins per 450g (1 lb) + 25 mins over	
Poultry/Game (Foil covered)	Yes	190/200	25-30 mins per 450g (1 lb)	
Casserole Cooking	Yes	150	2-2½ hrs	
If using aluminium foil:				
<ol style="list-style-type: none"> 1. Remember it is important to increase the cooking time by one third. 2. Never allow foil to touch sides of oven. 3. Never cover oven interior with foil. 4. Never cover shelves with foil 				

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C.
Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

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

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

Temperature Conversion Scale

Approximate Oven Temperature

Conversion Chart

GAS MARK	CONVENTIONAL OVEN		FAN OVEN °C (It is not always necessary to pre-heat oven)
	°F	°C	
1/2	250	120	100
1	285	140	120
2	320	160	140
3	340	170	150
4	365	185	165
5	400	205	185
6	430	220	200
7	455	235	215
8	475	245	225
9	490	255	235

Care and Cleaning

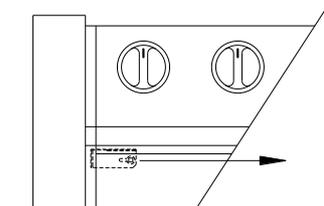
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In the interests of both safety and hygiene your Belling platinum DB2 needs to be kept clean. A build-up of grease or fat from cooking could cause a fire hazard.

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 both oven doors 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.



SLACKEN SCREW AND SLIDE BRACKET TOWARDS THE CENTRE OF THE OVEN (RIGHT HAND BRACKET = OPP HAND)

Door Removal

The doors are designed for easy removal. Open

fully so that the door is at right angles to the oven cavity, slacken the screw holding the securing bracket (see fig) and slide the bracket towards the center of the oven. Lift the door up off its hinges and pull forward. The inner glass will now slide out for cleaning.

To replace the doors reverse the procedure.

Please note that that the inner glass is specially treated and requires replacing with the correct face to the oven (The Non-printed face).

When replacing, take care to ensure that the hinge pins line up with the holes in the extrusion and that the door has dropped correctly into position before closing the door.

DO NOT FORCE THE FITTING AS THIS WILL CAUSE DAMAGE.

Cleaning

Stainless Steel (Doors caps, Control panel Storage panel, Plinth & Side Buttresses).

Wipe or spray a proprietary stainless steel cleaner onto the surface. Leave for a few seconds and polish with a lint free cloth.

Vitreous Enamel (Hob, Utensil holder, Pan supports, Burner caps, Grill pan, baking tray, Oven Base & Oven rear panels) Base & Oven rear panels.

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. Stubborn stains can be removed with a cream, paste, liquid cleaner or by rubbing with fine steel wool or soap pads. The Grill pan/meat pan, baking tray and utensil holder may be washed in a dishwasher.

Paint (Hob frame, Front supports, Control panel under-tray, Rear vent & Hob frame).

Wash with a cloth wrung out in hot soapy water only.

DO NOT USE ABRASIVES

Ovens and Grill

The rod shelves, small 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 Cook-clean enamel, the hob or hob surround, or any of the door seals or plastic parts of the cooker.

Care and Cleaning

Oven and Grill

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

Pan Supports and Burner Caps / Burner Bodies

As for enamel cleaning.

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.

Belling Cookclean Panels

both ovens have side runners that are coated with special enamel which will absorb and gradually vaporize 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 230°C 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 slackening the 2 screws on each panel, and then lifting them out.

To clean these Cook-clean 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 Cook-clean 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.

Replacing the Oven Lamp (Both ovens)

If the oven lamp fails you can replace it yourself by following these few instructions. **WARNING!** Switch off the cooker at the mains supply before attempting to replace the oven lamp.

Remove the oven shelves. Unscrew and remove the lamp cover glass.

Unscrew the lamp and replace it with a new 15W S.E.S. lamp.

These are the only lamps suitable for use in your cooker.

Replace the lamp cover glass before switching on.

Note: The oven lamp is not covered by the guarantee.

For a replacement call our Spares Department on 01709 579907

Is There Something Wrong With Your Cooker?

Fault Finding Guide

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

Problem	Check

Nothing Works.	Is the main cooker wall switch turned on? Is the timer working? If the timer is not working it is likely that there is no electricity supply to your cooker.
Large oven does not work. Small oven working OK!	Ensure timer is set to manual. (Refer to 'Timer Instructions' pages 14-18) Ensure the multifunction control is set to the required position.
Ignition failure	If all burners fail to ignite, check that sparks appear at the burners, a clicking noise should be heard. If not first check that: <ul style="list-style-type: none"> • The electricity supply is turned on. • The mains cooker switch on the wall is in the ON position. If only a hotplate burner is failing to light check that: <ul style="list-style-type: none"> • The burner cap and ring are fitted correctly. • The holes in the burner ring are not blocked. • The five hotplates may be lit with a match in the event of ignition failure or power cut to the electricity supply.

Cooking Results ^{Not} Satisfactory?

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PROBLEM	CHECK
<u>GRILLING</u> Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill burner.
Fat Splattering	Ensure that the grill is not set at too high a setting.

<u>BAKING GENERAL.</u> Uneven rising of cakes	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.
Sinking of cakes	The following may cause cakes to sink: <ul style="list-style-type: none"> • Cooking at too high a temperature. • Using normal creaming method with soft margarine. Use the all-in-one method.
Over/ Under Cooking. Fast/Slow cooking	Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperature by $\frac{1}{2}$ gas mark (10°C) to suit personal taste. Do not use oven/meat pans greater than 2 $\frac{1}{4}$ " in height.

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: 0151 432 7999(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 post-code

In order to provide a complete service history for your Belling platinum DB2, 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



Belling Appliances Ltd, Stoney Lane, Prescot, Merseyside, L35 2XW

Tel: Belling Help Line 0151 432 7999

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