

BFS54DOCG

Freestanding Double Oven with Ceramic Cooktop

INSTRUCTION MANUAL

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USING THE UNIT.

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For future reference we suggest that you staple a copy of your purchase receipt here and complete the below so the information is always at hand.

Product Details

Model number:

Description:

Serial number:
(Located on the product rating label)

Purchase Details

Date of purchase:

Place of purchase:

Store name:

Address:

Telephone:

Invoice / receipt number:

Installation Details

Electrical date of installation:

Electrician Installers Details: Company / Installers Name:

Licence Number:

Telephone Number:

Gas date of installation:

Gas installers details: Company / Installers Name:

Licence Number:

Telephone Number:

Plumbing date of installation:

Plumbers installers details: Company / Installers Name:

Licence Number:

Telephone Number:

CONGRATULATIONS



Dear Customer,

Congratulations on the purchase of your new product from Belling.

We recommend you please take some time to read the instruction manual thoroughly to familiarise yourself with the functionality and operations to ensure optimum performance of your new appliance.

After reading the manual, please store it in a safe and accessible location for future reference.

Installation

The installation of your new appliance must be carried out by a qualified installer / technician in accordance to local regulations.

Please ensure all packaging materials are disposed of correctly.

Customer Care

Our Customer Care centre is available should you wish to learn more about your appliance in relation to how to use it to its best potential, or tips on cleaning as well as available accessories. For further details please contact our Customer Care Team

Australia

1800 444 357 or email customercare@hapl.com.au

Thank you

Regards,

Belling Australia

WARNINGS & PRECAUTIONS

CONDITIONS OF USE

This appliance is intended to be used for domestic use, not commercial use.

IMPORTANT SAFETY INFORMATION

DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

DO NOT MODIFY THIS APPLIANCE.

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

SAFETY PRECAUTIONS

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If a stationary appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, the instructions shall state that means for disconnection must be incorporated in the fixed wiring in accordance with the national wiring rules.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.
- A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Danger of fire: Do not store items on the cooking surfaces.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

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

WARNINGS & PRECAUTIONS

- Unless the instructions for cooking ranges state that the range must not be placed on a base, the instructions for cooking ranges that are placed on the floor shall state that if the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- Unless the instructions state to the contrary, the instructions for cooking ranges and ovens shall state that the appliance must not be installed behind a decorative door in order to avoid overheating.
- If a cooking range does not have a supply cord, the instructions shall state the type of cord to be used, taking into account the temperature of the rear surface of the appliance.
- If the cooking range is not provided with a supply cord fitted with a plug or an installation male connector, the instructions shall state the size of the supply cord that has to be used and shall include the substance of the following:
- If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected to the supply by a supply cord fitted with:
 - an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub circuit in the fixed wiring that supplies this cooking range; or
 - an appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.
- To ensure your safety all electric appliance should only be installed or service by qualified staff. If the supply cord is damaged, it must be replaced by the manufacture, its service agent or similarly qualified staff in order to avoid a hazard.
- Appliance must be installed according to current laws and regulations by qualified tradesmen/ Installers.

The Manufacturers and Importers/Distributors and Retailers shall not be liable to any legal liability, personal injury and property damage due to incorrect operation or incorrect Installation.

Warnings for use of oven and appliance hob

Oven warnings

- DO NOT push down or apply any weight on open oven door.
- DO NOT place dishes on open door of oven.
- DO NOT line oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or craze the enamel floor of the oven cavity liner.
- Use of olive oil and other poly-unsaturated oils (vegetable oils) when roasting uncovered food causes deposits inside the oven which are very difficult to remove.

Ceramic hotplate warnings

- Do not place heat resistant mats, wire mats or aluminum foil under pots or pans.
- Do not cook food directly on the ceramic glass surface.
- Do not use round bottom woks or similar utensils which could lead to overheating of hotplates and possible damage to the cooking surface.
- Do not use the ceramic cook top as extra bench space or as a cutting board.
- Immediately clean glass when sugary liquids have spilt egg, stewed fruit, jam, melted sugar.

Disposal of your old machine



This symbol on the product or on its packaging indicates that this product should not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

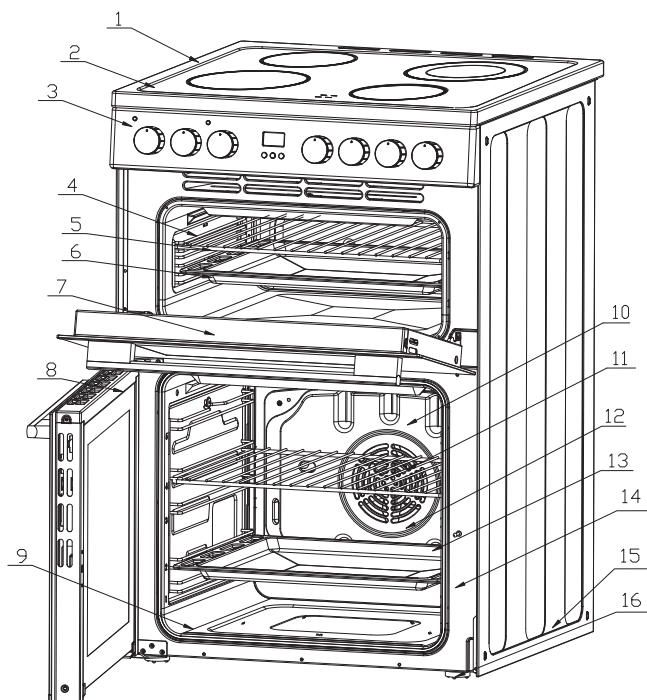
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the retailer who you purchased this product from.

Installation, Cleaning and Servicing

- An authorized person must install this appliance. (Certificate of Compliance to be retained).
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the Installation Instructions must be followed.
- In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt plate must be installed.
- Where the appliance is installed next to cabinets, the cabinet material must be capable of withstanding 85°C.
- Only authorized personnel should carry out servicing (Certificate of Compliance to be retained).
- Always ensure the appliance is switched off before cleaning.
- Do not use caustic soda- based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To be serviced only by an authorized person.
- Appliances requiring connection to 220-240V and must be earthed.
- Gas models are NOT APPROVED for installation in marine craft, caravans or mobile homes.

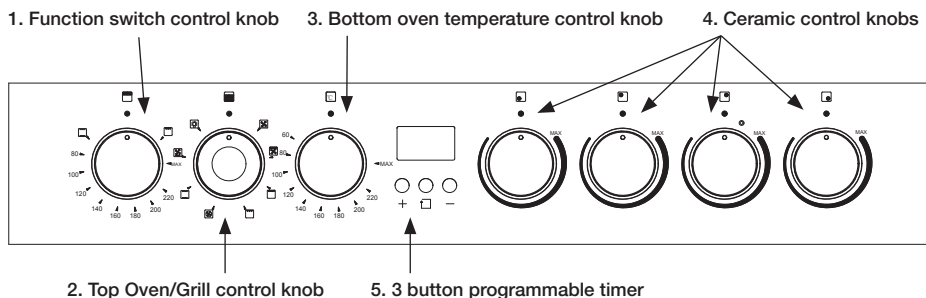
Product Description



1. Ceramic Hob
2. Ceramic Burners
3. Control Panel
4. Guide Bracket
5. Shelf
6. Baking Tray
7. Top Oven Door
8. Bottom Oven Door
9. Oven Element (hidden under floor - conventional models only)

10. Oven Element (hidden under floor - conventional models only)
11. Oven Element (fan forced models only)
12. Fan & Element Cover (fan forced models only)
13. Door Seal
14. Drawer Panel
15. Anti-Tilt Panel
16. Anti-Slip Feet

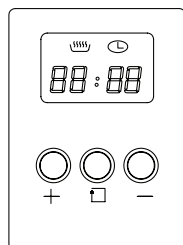
Front Control Panels



- | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>1. Function switch control knob</p> <p>a. Sets the desired oven function</p> <p>2. Top Oven/Grill control knob</p> <p>a. Sets the top oven to either grill or oven function</p> <p>3. Oven temperature control knob</p> <p>a. Sets oven temperature</p> | <p>4. Ceramic control knobs</p> <p>a. Turns element on and adjusts individual temperature</p> <p>5. 3 button programmable timer</p> <p>a. Sets the clock</p> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|

Preparing your product for the first time

- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odor during first operation. It is recommended to 'run in' your oven before you cook for the first time. Run the oven at 180°C for 2-4 hours and ensure that the room is well ventilated.
- Please install oven furniture as outlined in the "Fitting Oven Accessories and Cleaning" section.
- Set the time on your oven in order for your oven to work.



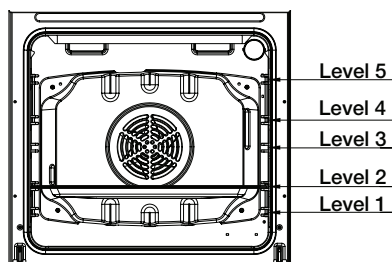
- Your Belling oven is fitted with a 3 button programmable timer, you must set the time of day before you can operate your appliance.
- After the appliance has been electrically connected "00.00" will be displayed and the "⌚" will flash.
- To set the time of day, press the "+" or "-" buttons. 15 seconds after the last change, the "⌚" will disappear, confirming the time has been set.

Note: The clock has a 24-hour display

Preparing your product for the first time (cont.)

Oven shelf positions

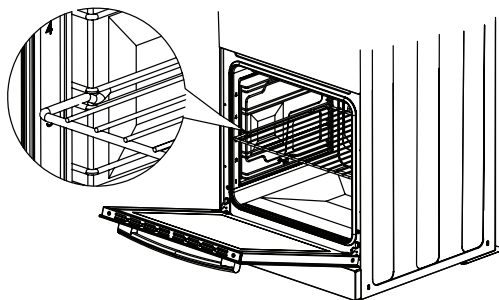
- The main oven has 5 shelf positions to choose from. Position 1 is the position at the bottom of the oven and position 5 is located at the highest point of the oven.
- The 5 position side rack system can house both the standard oven shelves and baking tray.



Fitting oven shelves

- Ensure shelf orientation is correct (refer picture).
- The shelf has a safety bar fitted to reduce the risk of dishes sliding off the shelf, this is the rear of the shelf.
- Slide into oven at an angle until raised back of shelf is past the stop on side runners.
- Lower front of shelf and push in until stop is reached.

Note: The top ledge is not a shelf position

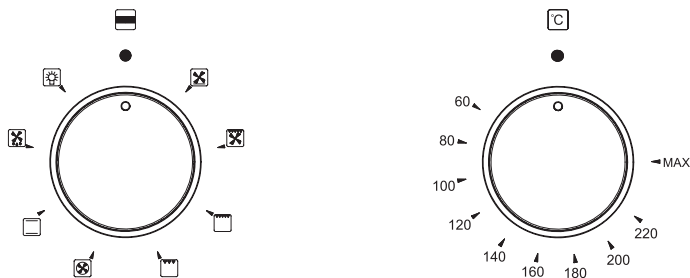


Oven Safety Warnings

- Always follow the instructions for putting the shelves and side racks into the oven, to avoid accidents.
- Do not line the oven with foil, it will damage the enamel.
- Do not place cookwares or anything else on the bottom of conventional oven model as trapped heat will damage the oven.
- Do not touch the hot surfaces or heating elements inside the oven.
- Do not use the oven door as a shelf.
- Do not push down on the open oven door.
- Do not place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.

Using the Main Oven of your Electric Cooker

Set: 1) Oven Function 2) Temperature



Oven Light

Turns on only the oven light, the light remains on for all other functions.



Defrost

The fan starts operating. To use this function, take your frozen food and place it in the oven on a shelf on the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food to catch the melting ice. This function will not cook or bake your food, it will only help to defrost it.



Conventional Oven

The lower heating elements and upper heating elements will start operating. This function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta and lasagne. It is best to cook on one shelf at a time with this function. It is recommended to pre-heat the oven for approximately 10 minutes.



Fan Forced

The ring heating element and fan will start operating. This function evenly disperses the heat in the oven. All foods on racks will be cooked evenly. It is recommended to pre-heat the oven for approximately 10 minutes.



Single Grill

The grill heating element will start operating. This function is ideal for grilling and toasting foods, use the upper shelves of the oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the centre of the grid. Always place a tray underneath to catch any drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes.

When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.



Dual Grill

The grill heating element and upper heating elements will start operating. This function is ideal for faster grilling and for covering a larger surface area, such as grilling meats. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop foods sticking. Always place a tray underneath to catch any drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes.

When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.



Fan Grill

The grill heating element, upper heating elements and fan will start operating. This function is ideal for faster grilling of thicker foods and for covering a larger surface area. The fan will ensure even cooking. Use the upper shelves of the oven and place foods in the centre of the grid. Lightly brush the wire grid with oil to stop foods sticking. Always place a tray underneath to catch any drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes.

When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.

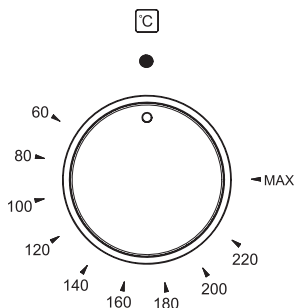


Base Heat with Fan (Pizza)

The ring heating element, lower heating elements and fan will start operating. This function is ideal for baking food evenly, such as pizza, in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures the cooking and crisping of the base of the food.

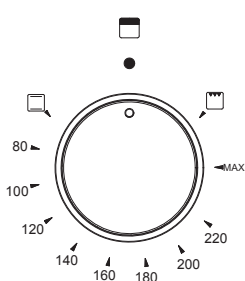
Oven Temperature (Thermostat) Knob

- Selection of cooking temperature is carried out by turning the knob anti-clockwise to the required temperature, between 60°C to MAX.
- If the appliance is electric the “oven indicator lamp” will come on when the oven is heating up. When it goes out it means that it reaches the required temperature. The oven indicator lamp going ‘on & off’ during use is then normal. This means that oven temperature is being constantly maintained at the selected level.



Using the Top Oven/Grill of your Electric Cooker

Oven/Grill Function



Grill mode

Select ‘Grill’ mode with cooking mode selection knob and turn cooking temperature selection knob to ‘Max’. When set to Grill mode, the top inner element operates. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. Grill mode can also be used for dishes that require a high temperature on the surface such as beef steaks, veal, ribsteak, filets, hamburgers, etc.

Grill food with the oven door closed (when not using fan).

Grill Safety Warnings

- Always turn off the grill immediately after you have finished cooking and pull drawer out or remove grill tray otherwise fat left in the tray in the hot grill compartment will continue to smoke or could catch fire.
- Wash grill tray & insert after every use.
- Grill insert rack can be inverted to provide 2 different settings for the distance from top of food to the grill element.
- Do not line the grill rack with foil.
- Do not leave the grill unattended and check progress of cooking every 1 – 2 minutes (especially bread).
- Do not try to grill place food more than 25mm thick. Food may catch fire.
- Do not store flammable materials near the grill.

Using the Top Oven/Grill of your Electric Cooker (cont)

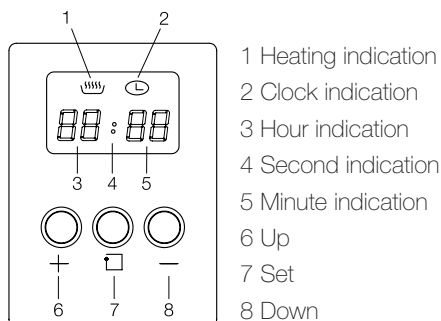


Convection mode

When set to Convection mode, the top and bottom heating elements operate together like a 'normal' conventional oven that you have probably used before.

Convection mode is best suited for traditional baking and roasting and you should only use one shelf at a time, otherwise the heat distribution will be uneven. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish place the dish on the top or second shelf. For more heat at the bottom of the dish, place the dish on third or fourth shelf.

Using the Programmable Clock



Starting-up procedure





After power on, the screen will display "00: 00" and "⌚" clock indicator will be on.

Time of day setting procedure

NOTE: Digital clock is displayed in 24 hour format

When "⌚" clock indicator and hour indication are flashing, press "+" up key or "-" down key to select a number value from (0-23) for the hour time, then press "⏸" set key to change to the minute setting. Whilst flashing press '+' up key or '-' down key to select a number value from (0-59) for the minute time. The "⌚" clock indicator will remain flashing for 15 seconds once the time is set and neither of the "+" up key or "-" down keys and pressed again whilst flashing.



Duration timer setting procedure

Press "  " selection button 3 times until "  " heating indicator is flashing, then press " + " up key or the " - " down key to select the cooking duration time in hours. Then press the "  " selection button to enter the cooking duration time in minutes setting. The "  " heating indicator will remain flashing for 15 seconds once the cooking duration time is set and neither of the " + " up key or " - " down keys are pressed again whilst flashing.

Alternatively press the "  " selection button and the oven will start cooking immediately.

If duration timer setting does need to exceed 59 minutes then initially the "  " selection button should be pressed 4 times instead of 3 to bypass the hour duration selection.

Audible 'End of Cooking' buzzer

The buzzer will sound for up 60 seconds at the end of the cooking time duration that has been set has been reached. The " 00: 00 " display and "  " heating indication will flash for this period unless the "  " selection button is pressed. The clock will return to the time of day display when either of the above tow actions occur.

Remarks

- If you press " + " up key or " - " down key for more than 3 seconds, the value will change quickly.
- When setting the Time of Day or Duration Timer the " : " does not blink although will blink when in either either normal Time of Day mode or Duration Timer is displayed.

Cooking Guide

Dishes	Fan-forced			Conventional		
	Thermostat (°C)	Shelf Position	Cook Time (min)	Thermostat (°C)	Shelf Position	Cook Time (min)
Layered Pastry	170 – 190	1, 2 or 3	35 – 45	170 – 190	1 or 2	35 – 45
Cake	150 – 170	1, 2 or 3	30 – 40	170 – 190	1 or 2	30 – 40
Cookie	150 – 170	1, 2 or 3	25 – 35	170 – 190	1 or 2	30 – 40
Grilled Meatballs						
Watery Food	175 – 200	2	40 – 50	175 – 200	2	40 – 50
Chicken				200	1 or 2	45 – 60
Two-tray Cake	160 – 180	1 or 4	30 – 40			
Two-tray Pastry	170 – 190	1 or 4	35 – 45			

Dishes	Intensive Bake			Grill		
	Thermostat (°C)	Shelf Position	Cook Time (min)	Thermostat (°C)	Shelf Position	Cook Time (min)
Layered Pastry	170 – 190	1 or 2	25 – 35			
Cake	150 – 170	1, 2 or 3	25 – 35			
Cookie	150 – 170	1, 2 or 3	25 – 35			
Grilled Meatballs				200	4	10 – 15
Watery Food	175 – 200	2	40 – 50			
Chicken	200	1 or 2		200	Cook with skewer	50 – 60
Two-tray Cake				200	3 or 4	15 – 25
Two-tray Pastry				200	4	15 – 25

Using the hotplates of your cooker

Hotplate Safety Warnings

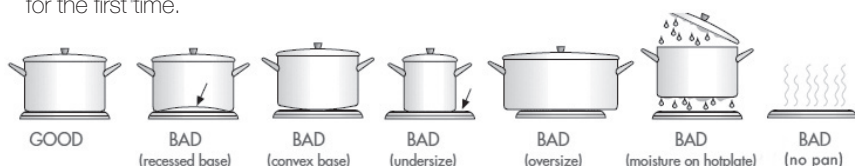
- Do not use if the ceramic glass top is cracked or broken.
- Do not leave aluminium foil on the hot ceramic hotplates (permanent damage will occur)

NOTE: Stored heat in the hotplate can be used for the last few minutes of cooking. Simply turn off the control.

Choose the right saucepans

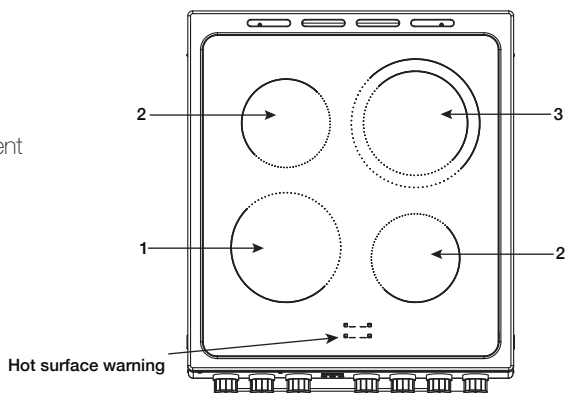
The image below will help you in making sure that the correct saucepans are used on your cooktop.

- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the hotplate. Small pans waste energy.
- Always put dry pots and pans on the hotplates.
- Do not use pots and pans which are too large. Pans which overhang the hotplate more than 50 mm can damage the hob
- Check the hotplates on your cooker against the diagrams below before you use your cooker for the first time.



Hotplate Configuration

1. Front Left Element
a. 1800W
2. Front Right and Rear Left Element
a. 1200W
3. Rear Right Element
a. 2000W



Before First Use

- Do not use the cook top if the glass is cracked.
- The ceramic cook top is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. However, it must be remembered that as it is glass, it may break.
- The smooth glass surface has a pattern to show where the elements under the glass are located.
- When a hotplate is on, the hot surface warning light will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C

Cleaning the Enamel

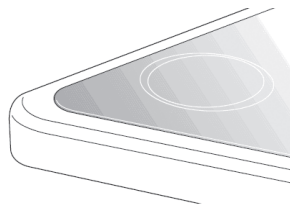
- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully.

Cleaning the Control Panel

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.

Cleaning the Electric Cook top

- Remove all spilt food with the razor blade scraper supplied while the hotplate is still warm – NOT HOT.
- If aluminium foil, plastic items or foods with a high sugar content melt onto glass, use the razor blade scraper to remove immediately before the hotplate has cooled, otherwise pitting of the surface may occur. High sugar content foods include jam, fruit, carrots, tomatoes and peas.
- When the ceramic hotplate has cooled, wipe clean with dishwashing detergent on a damp cloth.



Note: Do not use abrasive sponges or scourers, oven sprays or stain removers on ceramic hotplates. These may damage, scratch or stain the ceramic cooktop. Any pitting, staining or scratching will not be covered by warranty.

Cleaning the Oven

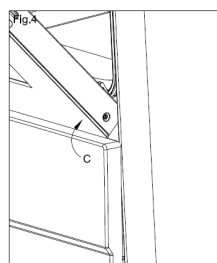
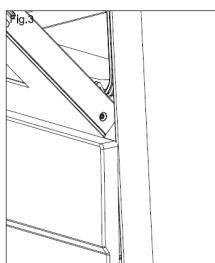
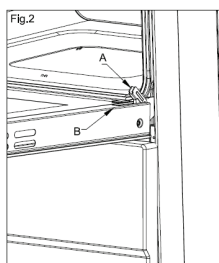
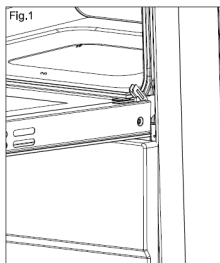
- Open the door fully.
- Remove oven shelves and side racks.
- Clean in hot soapy water.

Cleaning the oven door /How to remove the oven doors

For a more thorough clean, you can remove and disassemble the oven door. Proceed as follows:

Oven door structures 1 remove and assemble procedure:

- Open the door to the full extent (fig.1);
- Open the lever A completely on the left and right hinges (fig.2);
- Hold the door as shown in fig.3
- Gently close the door (fig.3)until left and right hinge levers A are hooked to part B of the door (fig.4).
- Withdraw the hinge hooks from their location following arrow C (fig.4);
- Rest the door on a soft surface;
- To replace the door, repeat the above steps in reverse order.

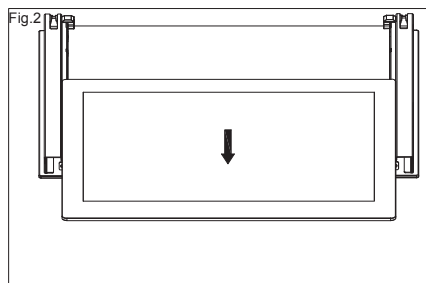
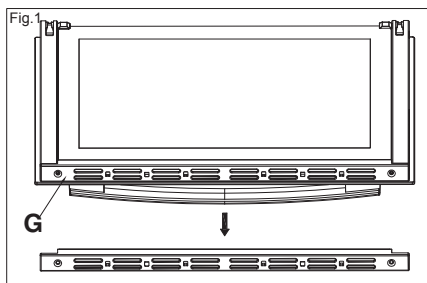


Removing the Inner Pane of Glass

- Double oven door: Remove the seal G by unscrew the no.2 bolts (fig.1)
- Gently pull out the inner pane of glass(fig.2)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.

Cleaning the door glass

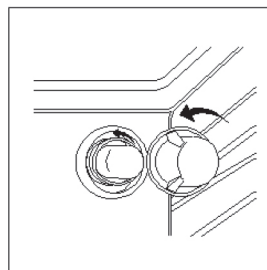
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- Do not use the oven without the inner door glass fitted.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Replacing the Oven Lamp

- Disconnect the oven from the power supply at the fusebox by means of the switch used to connect the appliance to the electrical mains; or unplug the appliance (gas)
- Remove the glass cover of the lamp-holder by rotating anti-clockwise
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
- Voltage: 220-240V
- Wattage: 25W
- Type: E 14

Replace the glass cover. Reconnect the appliance to the mains power supply.



Solving Problems

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.

Problem	Possible causes	What to do
No spark obtained when gas burner knob is pushed / turned	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
Burner will not light even though spark can be seen/heard	Gas supply valve is turned off	Turn on gas supply
	Burner crown & cap not positioned correctly	Remove parts and refit carefully
	Port blockage in ignition area	Make sure that ports and ignition area are clean and dry
Oven or grill not working	Digital Clock not set properly	Refer to digital timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it

Problem	Possible causes	What to do
Digital timer display flashing	Power failure or interruption	Reset time of day
	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven		This is normal
		Allow 2–4 hours for odour to dissipate (open all windows)
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

Installing your new cooker

Safety warnings about installation

- The cooker must be installed and serviced only by an authorized person.
- A certificate of compliance must be supplied by Installer and is to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- You must follow the installation instructions in this booklet.
- The surrounding kitchen cabinets must be able to withstand 85°C. We will not accept responsibility for damage caused by installation in to kitchen cabinets which cannot withstand 85°C.
- The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- The vents; openings and air spaces must not be blocked.
- The anti-tilt plate must be installed to avoid accidental tipping.
- The stabilizing bolt must be installed to avoid accidental moving.
- You must not pull the cooker by the door handles.
- Power socket, if provided for gas models, and electricity isolation switch for electric models and gas models without a 20A plug, is to be installed in an accessible position near the cooker (but not behind cooker).
- If the supply cord or cable is damaged, it must be replaced by an approved service agent or a similarly qualified person in order to avoid a hazard.

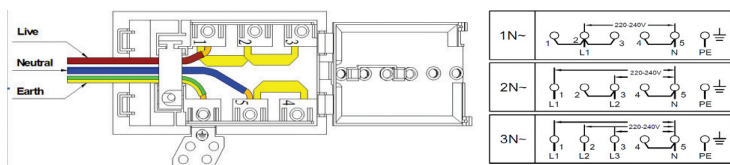
Note: Only service centers should carry out servicing. Otherwise warranty may be void.

Installing cooker - power connections

Fitting on a Power Supply Cable

Connecting appropriate power supply ` terminal board/ connector block:

- Using a screwdriver ,prize open tabs of the Terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads, using brass 'bridge' for single phase supply.
- Fasten cable clamp and close the cover of the terminal board.
- The ac power supply should be 220-240 V, 50/60 Hz. For electric cookers, the minimum 45A fuse, or at least 45A a distribution circuit breaker. For gas cookers, the minimum 20A fuse, or at least 20A circuit breaker. The appliance has been designed to fit in a 550mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.



Installing cooker - power connections (cont)

Warning: Connect the power cord must be in accordance with the instructions listed in the table below

	Wire cross-sectional area(mm ²)				
Connection mode	L1	L2	L3	N	E
1N~	Min 4	–	–	Min 4	Min 4
2N~	Min 2.5	Min 2.5	–	Min 4	Min 4
3N~	Min 1.5	Min 2.5	Min 2.5	Min 4	Min 4

Connecting the supply cable to the mains

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box .The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length. Before switching fuse ON in meter-box check:

- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate.
- Go to section "Installing your new cooker".

Unpacking and installation Instructions for Installer

Unpacking

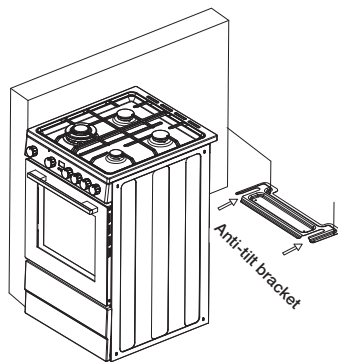
- Please check the product and make sure that there is no damage.
- Read the relevant Installation Sections of this Manual. Ensure understanding.
- Confirm that product is compatible with available electrical/gas supply. Ensure proposed installation position does not conflict with Installation Sections.
- Check the attachment packing in good condition, complete accessories.
- Use screw driver to remove two fixed Anti-tilt plate screws and plate.

Locating the cooker

Study the diagrams following to be sure of the dimensions required to locate the cooker safely. Make sure that the top of the cooker is at least 10mm higher than the level of the bench tops. The appliance has been designed to fit in a 550mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.

Installation Sequence

- Determine position of cooker and anti-tilt plate.
- Securely fix the anti-tilt plate to the floor with appropriate fasteners.
- Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
- Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
- Pull the cooker back out and drill the bolt location hole. Use a 10mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.
- Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Then slide the bolt through the bracket and into the hole.
- Connect Electricity supply/gas supply but do not turn on until installation is completed.
- Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the leveling feet as required.



Warning for installer

Only a qualified person in compliance with the instructions provided must install the appliance. Manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it; - Air duct is supposed to use in Ventilation.

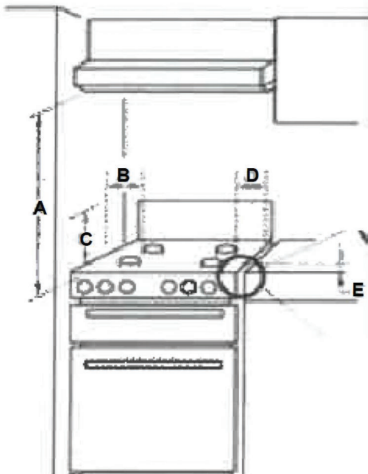
Assembly

When packaging is removed from product you will notice there are several items nested in the packaging base. The burner crowns, burner caps and trivets can be fitted to the hob.

Note: That Wok trivet is a different size and must be correctly located over Wok burner.

Locating the cooker

This appliance must be installed by an authorised person in accordance with this instruction manual, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.



Side clearances - (Measurements B & C)

Where B, measured from the periphery of the nearest burner to any vertical combustable surface, or vertical combustable surface covered with toughened glass or sheet metal, is less than 200mm, the surface shall be protected to a height of C, of not less than 150mm above the hob for the full dimension (width or depth) of the cooking surface area.

Additional requirements for freestanding and elevated gas cooking appliances - (Measurements D & E)

Where D, the distance from the periphery of the nearest burner to a horizontal combustable surface is less than 200mm, then E shall be 10mm or more, or the horizontal surface shall be above the trivet.

Overheat clearances - (Measurement A)

The distance between the highest part of the hob of the cooking appliance should be higher than 600mm for a range hood and higher than 750mm for an overhead exhaust fan.

Installation of the anti-tilt plate

Determine position of cooker and anti-tilt plate.

Securely fix the anti-tilt plate to the floor with appropriate fasteners.

Fasten the stability bolt bracket to the front frame with the 2 screws supplied.

Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.

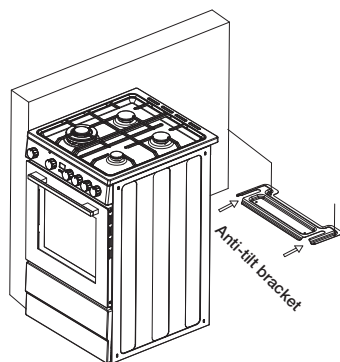
Pull the cooker back out and drill the bolt location hole.

Use a 10mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.

Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole.

Then slide the bolt through the bracket and into the hole.

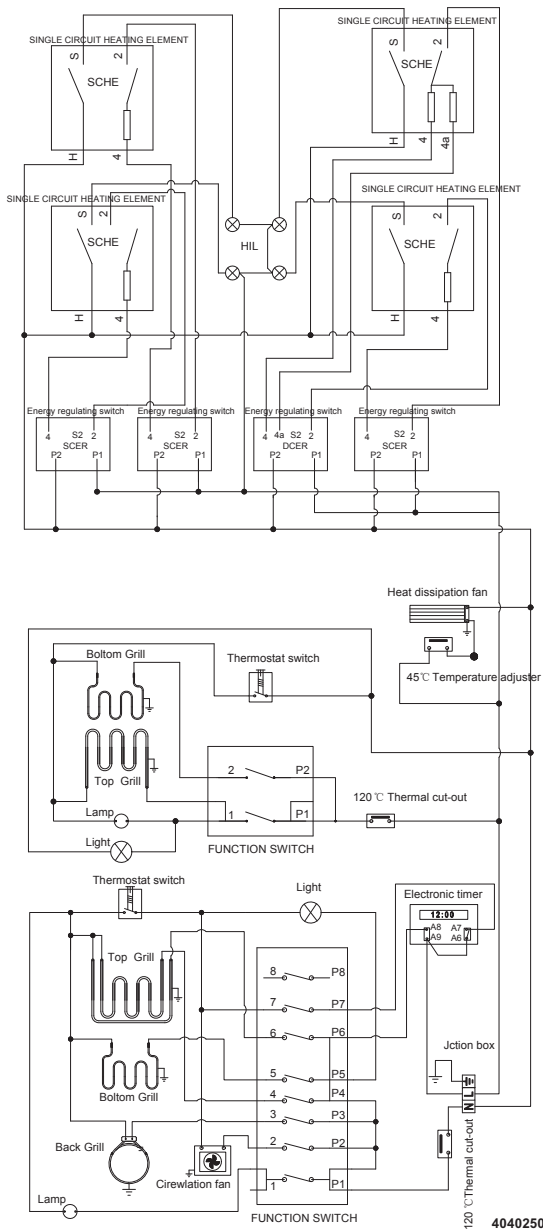
Connect electricity supply but do not turn on until installation is completed.



Note: If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organization or the retailer.



Model	BFS54DOCG
Oven capacity (L)	35L+73L
Voltage (V)	240V
Frequency (Hz)	50HZ
Circuit breaker (A)	16A
Top oven power (W)	1825W
Down oven power(W)	2570W
Hobs power (W)	6750W
Product dimension (mm)	538 x 600 x 900
Package size (mm)	578 x 704 x 942
Gross/net weight (kg)	47.5kg/42.5kg



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Congratulations on your new purchase and thank you for choosing Belling.

Our dedication to quality and reliability allows us to cover Belling cooking appliances under a domestic warranty for 3 years that includes all parts and labour for even more peace of mind.

Registering your Belling product online takes only minutes. You can also read important warranty information, our FAQs for troubleshooting and other useful information.

We are here to provide service and support regarding your Belling products. For queries please contact customer care on 1 800 444 357 or email customercare@hapl.com.au

To register your product for warranty please go to www.belling.com.au/warranty

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