

Users Guide & Installation Handbook



Belling
Built-in Electronic Electric - AU

belling®
think of everything

082760004 01/04/2014

CONTENTS & OUR WARRANTY

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INTRODUCTION

Should you need it

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our warranty and guarantee. Simply fill in the details on the card and post it off, this will register your appliance.

Glen Dimplex Australia PTY LTD
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If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty, terms and conditions do apply, so please read through the literature carefully.

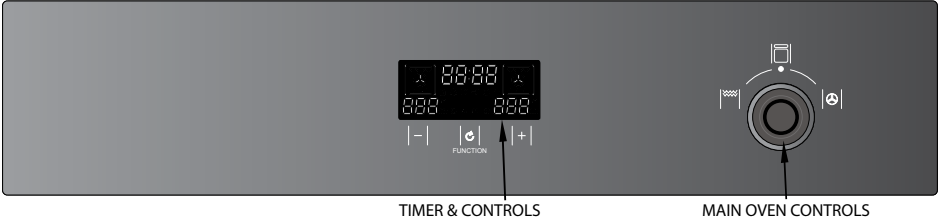
Please ensure that you have available your appliances model number and serial number, there is a space at the back of this book for recording that information.

Important Notice

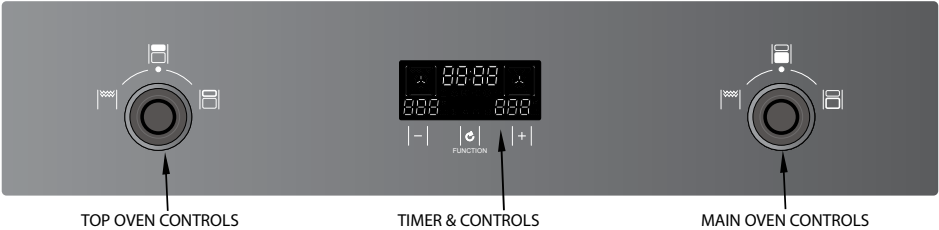
Please note there may be a cooling fan fitted to this appliance. It is an integral part of its safety and functionality. When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency, (particularly built in appliances) see clearance dimensions in the installation section of the booklet. During use the appliance must never be disconnected from the mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

INTRODUCTION

60cm Product



90cm Product



Timer Symbols



	Fanned Oven		Base Heat
	Intense Bake		Single Grill
	Conventional Oven		Dual Grill
	Pizza		Fanned Grill

	Child Lock		Temperature °C
	Minute Minder		Rapid Preheat
	Duration		Timer in Manual Mode
	End Time		Time in Auto Mode
	Time Mode		Auto Cook in Progress
	Time		Defrost
	Temperature		

The previous image identifies the symbols that will be found on the timer display.

Child Lock Function

To operate, ensure that both controls are in the "off" position. Touch and hold the |+| button for 5 seconds. The lock symbol will illuminate.

To deactivate the lock function, repeat the process.

SAFETY

BEFORE USING THE PRODUCT

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

Please note:- these safety warnings cover both gas and electric products.

GENERAL

WARNING! - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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

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

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

surfaces.

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

- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Do not modify this appliance.

CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

SAFETY

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

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

WARNING! - Never put items directly on the base of the oven or cover the oven base with foil, as this can cause the base element to overheat.

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

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

WARNING! - This appliance must be earthed.

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

WARNING! - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may well

result in shattering of the glass.
WARNING! - Do not operate the appliance without the glass panel correctly fitted.

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

OVEN / GRILL

Do

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

Do Not

- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.

Never use this appliance to heat anything other than food items and do not use it for heating the room.

USING THE GRILL - ELECTRIC

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

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

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

The cooling fan

When the grill is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during grilling. The fan may continue to operate for a period after the grill control has been switched off.


The 90cm double cavity has a grill in both the top oven and main oven, whereas the 60cm has a grill in the main oven.



Preheating

For best results, preheat the grill for 3 - 5 minutes.

To switch on the grill

Open the oven / grill door.

Turn the top oven control knob (90cm) or main oven control knob (60cm), anti clockwise towards the grill symbol  to the required setting from 1-9.

The first setting is Eco grill []. To switch to the full grill setting touch the centre of the control knob and the display will show [] for full grill.

For 60cm, see "Using the Main Oven".

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

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

For grilling smaller quantities of food the centre (economy) grill can be utilised.

For grilling larger quantities of food, the full grill can be utilised.

When using the grill in the top oven, the speed of grilling can be controlled by adjusting the grill setting or by selecting a higher or lower shelf position. For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position. For thicker foods such as chops or chicken pieces, use the low shelf position.

USING THE TOP OVEN (90CM ONLY)

When you are cooking keep children away from the vicinity of the oven.


Caution: The top element gets extremely hot when in use, so take extra care to avoid touching it.

The top oven is a conventional oven.

*Note: The top oven is not controlled by the programmer.


Top Oven Control


Light Only Mode

Turn the oven control knob towards the  symbol.

The first position is the light only mode and can be used to aid you in the cleaning of your oven.


To switch on the oven

Turn the oven control knob towards the  symbol past the light only mode.

The top oven is now in conventional oven mode and the display will show the conventional oven symbol .

To set the temperature rotate the control knob until the desired temperature is displayed. Temperature can be set from 50°C to 250°C

Oven Functions

To toggle between the oven functions touch the centre of the control knob. This will change the oven mode to base heat only and the base heat symbol  will appear on the display.

To switch off, return the top oven control knob to the "off" position.

Important: Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

Preheat

During preheat the control knob will flash slowly to indicate that the set

temperature has not been reached. Once the temperature is reached the knob will illuminate permanently.

Preheat the oven until the control knob stops flashing, this will take up to 20 minutes depending on the temperature selected.

The cooling fan

When the top oven is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during cooking. The fan may continue to operate for a period after the oven control has been switched off.

If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.

Shelf positions

There are 3 shelf positions which are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element.

The oven shelf must be positioned with the upstand at the rear of the oven and facing up. Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

USING THE TOP OVEN (90CM ONLY)

When using the top oven

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

Top oven baking guide

Cooking times

These times are based on cooking in a preheated oven.

These cooking times are approximate, because the size and type of cooking dish will influence time as personal preferences.

Shelf positions

As a general guide, when cooking frozen

or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

Cooking temperatures

The temperature settings and time given in the Baking Guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

Use the baking guide as a reference for determining which temperatures to use.



Item	Temperature °C	Shelf position	Approximate cooking time
Small cakes	180	1	15 - 20 mins
Victoria sandwich (2 x 180mm / 7")	160	1	20 - 25 mins
Swiss roll	200	1	8 - 12 mins
Semi rich fruit cake (180mm x 7")	140	1	2¼ - 2¾ hours
Scones	215	1	10 - 15 mins
Meringues	90 - 100	1	2 - 3 hours
Shortcrust pastry	200 - 210	1	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210	1	
Choux pastry	200 - 210	1	
Biscuits	160 - 200	2	10 - 20 mins
Sponge pudding	150	1	30 - 45 mins
Milk pudding	140	1	2 - 2½ hours

USING THE MAIN OVEN - 60 & 90CM

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



Main Oven Control  .


Light Only Mode

Turn the oven control knob towards the   symbol.

The first position is the light only mode and can be used to aid you in the cleaning of your oven.

To switch on the oven

Turn the oven control knob towards the   symbol past the light only mode.


The main oven is now in fanned oven mode and the display will show the fanned oven symbol .

To set the temperature rotate the control knob until the desired temperature is displayed. Temperature can be set from 50°C to 250°C

Oven Functions


To scroll through the different oven functions touch the centre of the control knob. If the cooker is already up to temperature, the preheat function will not operate.

1st Touch - Rapid Preheat


This will illuminate the rapid preheat symbol  and allow the oven to get to the desired temperature quicker.

If the temperature has already been achieved, this function will not show.

2nd Touch - Intense bake


The display will show the Intense bake symbol .

3rd Touch - Conventional Oven

The display will show the Conventional oven symbol .

This could be used for cooking traditional, unfanned recipes, or one shelf cooking.

4th Touch - Pizza mode

The display will show the Pizza mode setting .

This could be used for foods requiring extra base heat e.g. Pizza

5th Touch - Defrost

The temperature display will show the defrost symbol .

Touching the control knob again will revert back to fanned oven.

Preheat

During preheat the control knob will flash slowly to indicate that the set temperature has not been reached. Once the temperature is reached the knob will illuminate permanently.


When cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread, we recommend that the oven is pre-heated until the control knob stops flashing. For any other types of cooking, a pre-heat may not be required.

When using the oven

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

USING THE MAIN OVEN - 60 & 90CM

Main Oven Grill

To switch on the main oven grill rotate the control to the  symbol.

The display will show the single grill symbol [~]. The heat setting can then be set from 1-9.

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

Touch 1 - Fanned grill (90cm ONLY)

The display will show the fanned grill symbol [x].

Touching the control knob again will revert back to single grill.

For fanned grill, use with the door closed.

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

Touch 1 - Dual grill (60cm ONLY)

The display will show the grill symbol .

Touching the centre of the control knob again will switch to the fanned grill function and display symbol [x].

Touch 2 - Fanned grill (60cm ONLY)

The display will show the fanned grill symbol [x].

Touching the control knob again will revert back to single grill.

For fanned grill, use with the door closed.

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

The cooling fan

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

Oven furniture

Oven shelves

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

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

Baking tray and roasting tins

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

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

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

Slow cooking 100°C

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

USING THE MAIN OVEN - 60 & 90CM

Aluminium foil

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

Cooking with a fanned oven

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

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

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

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

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

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

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

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

Notes:

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

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2

items per shelf - e.g. 2 victoria sandwiches or 2 casseroles.

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

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

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

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

To help the air circulate freely

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

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

Defrosting and cooling in the main oven

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

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

Defrosting times

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

USING THE MAIN OVEN - 60 & 90CM

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

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

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

Be safe

Do not defrost stuffed poultry using this method.

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

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

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

Main oven baking guide

Cooking times & temperatures

The temperature settings and times given

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

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

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

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

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

The table below shows conventional cooking temperatures, 'A' efficiency temperatures and gas marks. For optimum results, conventional temperatures need to be converted to 'A' efficiency temperatures.

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

USING THE MAIN OVEN - 60 & 90CM

Main oven baking guide

Dish	Recommended temperature °C	Approximate cooking time (Preheated oven)
Scones	180	8 - 15 mins
Meringues	110	2 - 3 hours
Cakes		
Small cakes	160	15 - 25 mins
Whisked sponge	160	15 - 20 mins
Swiss roll	170	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	160	20 - 30 mins
Genoese sponge	160	20 - 25 mins
Madeira (180mm/7")	160	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	130	1 - 1¼ hours 2½ - 3 hours
Christmas cake (205mm/8")	Depending on recipe	Depending on recipe
Dundee cake (205mm/8")	130	2 - 2½ hours
Pastry		
Flaky/Puff	180	Depending on recipe and type of filling
Short crust	170	
Choux	170	
Plate tarts (2 x 180mm/7")	170	
Biscuits		
Shortbread rounds	160	25 - 35 mins
Nut brownies	170	20 - 25 mins
Brandy snaps	160	10 - 12 mins
Flapjacks	160	20 - 25 mins
Ginger nuts	160	10 - 20 mins

USING THE MAIN OVEN - 60 & 90CM

Traditional fruit cakes

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

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

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

Roast turkey

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

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

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.

- Turkey should be roasted at 160°C - 180°C for 20 minutes per lb., plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb. to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

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

Roasting guide

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

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

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

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

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5

USING THE MAIN OVEN - 60 & 90CM

minutes per 450g (1lb) to the calculated cooking time.

- Smaller joints weighing less than 1.25kg (2½lb.) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at: 160°C - 180°C Main Oven (Fanned)		Approximate Cooking Time (Preheated oven)
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well Done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

USING THE TOUCH PROGRAMMER



Select a function




Plus - increase time or volume






Minus - decrease time or volume

Power ON/initial operation



After connecting the appliance to the mains, the display shows the default TIME of DAY **12:00** flashing.

In the event of a power failure, the oven & grill elements will not automatically switch on when power is resumed; thus, on resumption of power, touch any of the touch control symbols & the display will show the default time **12:00** permanently. The colon & the symbol  continue to flash & the current TIME of DAY can now be set.

Time of Day

Select the TIME of DAY mode by using the FUNCTION symbol until the  symbol flashes; set the TIME of DAY by using the  or  symbols.

Volume Level

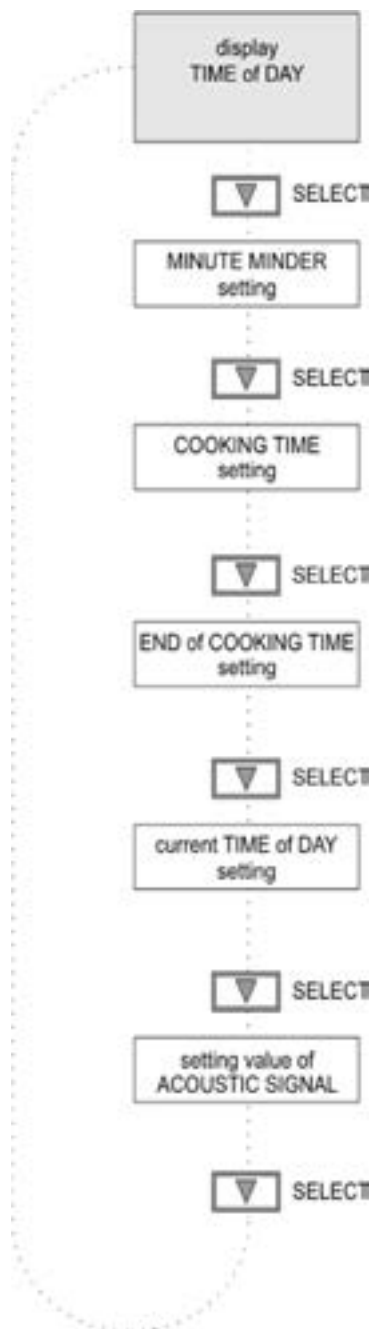
Select the volume level by using the FUNCTION symbol until the symbols **11**, **12** or **13** appear on the display. The signal volume can be set using the  or  symbols; the acoustic signal sounds in the selected volume.

ACOUSTIC SIGNAL volume:

11 = Low


12 = Medium


13 = Loud




USING THE TOUCH PROGRAMMER

Minute Minder


Select the MINUTE MINDER mode by using the FUNCTION symbol until the MINUTE MINDER symbol  is flashing. The MINUTE MINDER can be set using the $|+|$ or $|-|$ symbols up to a maximum of **99:00** minutes.

Five seconds after setting the MINUTE MINDER, the count down starts in steps of seconds. The display shows the MINUTE MINDER symbol  & the remaining time is displayed continuously. While setting other functions the MINUTE MINDER counts down in the background.

The remaining time can be changed at any time by using the $|+|$ or $|-|$ symbols. The countdown is deleted by setting the MINUTE MINDER to **00:00**.

The MINUTE MINDER time has expired once it reaches **00:00**; the MINUTE MINDER symbol  flashes & the ACOUSTIC SIGNAL is heard.

Touching any touch control symbol automatically terminates the MINUTE MINDER mode.


The ACOUSTIC SIGNAL & the MINUTE MINDER symbol  are switched off & the current TIME of DAY is displayed.

Automatic cooking


There are 3 automatic cooking modes for operating the main oven. In all cases the main oven function should be selected before the automatic mode is set.


Cooking Time

This mode allows you to set the amount of time the oven operates for before it switches off.

Select the COOKING TIME mode by using the FUNCTION symbol until the COOKING TIME symbol  is flashing. The COOKING TIME can be set using the $|+|$ or $|-|$ symbols up to a maximum COOKING TIME of **23:59**.

Five seconds after setting the COOKING

TIME, the MANUAL mode changes to the AUTOMATIC mode, the COOKING POT symbol  & the current TIME of DAY are displayed.


To change or delete the time, select COOKING TIME mode until the COOKING TIME symbol  is flashing. The time is changed using the $|+|$ or $|-|$ symbols or deleted by setting it to **00:00**.


Once the COOKING TIME has expired, the ACOUSTIC SIGNAL is heard. The display shows **00:00** & the **M** symbol flashes.


After seven minutes maximum or after touching any of the touch control symbols, the ACOUSTIC SIGNAL stops but the **M** symbol continues to flash. Touch the FUNCTION symbol, the **M** symbol is displayed continuously & the current TIME of DAY is displayed, except if the MINUTE MINDER is active.

End of Cooking Time

This mode allows you to set the time of day you want the oven to switch off.

To select the END of COOKING TIME mode keep touching the FUNCTION symbol until the END of COOKING TIME symbol  is flashing. The END of COOKING TIME can be set using the $|+|$ or $|-|$ symbols. The display shows the current TIME of DAY plus the set COOKING TIME. The latest END of COOKING TIME is limited to the current TIME of DAY plus **23:59**.

Five seconds after setting, the MANUAL mode changes to AUTOMATIC mode & the display shows the COOKING POT  symbol & the current TIME of DAY.

To modify or delete the END of COOKING TIME, select the function until the END of COOKING TIME symbol  is flashing. The END of COOKING TIME can be modified by using the $|+|$ or $|-|$ symbols.



The END of COOKING TIME can be deleted by counting back using the $|-|$ symbol until it equals the current TIME of DAY.

USING THE TOUCH PROGRAMMER

Fully Automatic

This mode is used to set the COOKING TIME and END of COOKING TIME and allows the oven to switch on at the correct time to ensure the food is ready for the desired end time. This mode requires both the COOKING TIME and END of COOKING TIME to be set. The programmer will then automatically set the start time. The clock on the timer must be set to the correct time.

Cancelling an automatic mode

To cancel an automatic cooking mode, simply switch the main oven control knob to off. This will switch off the automatic cooking mode. The  and  symbol will no longer be illuminated.

CLEANING

General

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

Painted & Plastic parts

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

Stainless steel & Aluminium surfaces

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

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

Enamel surfaces & parts

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

Glass parts

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

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

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

Chrome plated parts

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

CLEANING

REMOVING OVEN PARTS FOR CLEANING

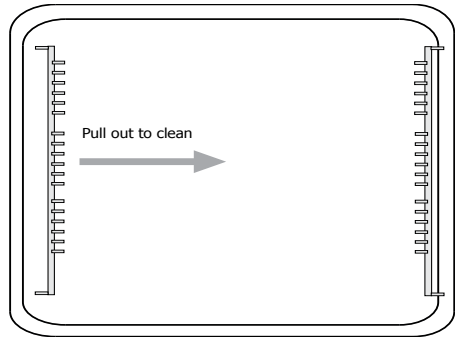
Inner Door Glass (glass doors only)

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

that it is replaced immediately.

Shelf Runners

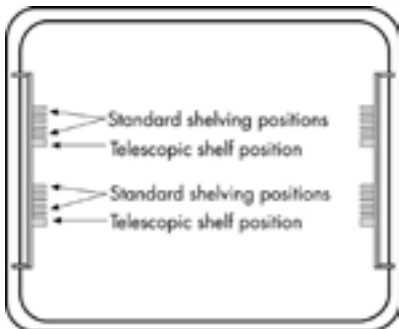
- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.



CLEANING

TELESCOPIC SHELVING SYSTEM (if fitted)

- In addition to the traditional shelving fitted in your appliance, the telescopic shelving system is fitted in the most commonly used location in your cavity.
- The shelves with the telescopic system are easier to pull out than traditional shelving, which means the oven door stays open for a shorter period of time. The smooth action also reduces the likelihood of fat, or food, spillage, and gives you extra security.
- You do not have to use the telescopic shelves all of the time. You can place the shelves in the traditional positions if you would like more choice.
- The telescopic shelves remove easily from the runner for re-positioning or cleaning, but we recommend that you reposition your shelving before cooking, and remove the shelving for cleaning when the shelves are cold to prevent burning yourself.



To remove the telescopic shelves

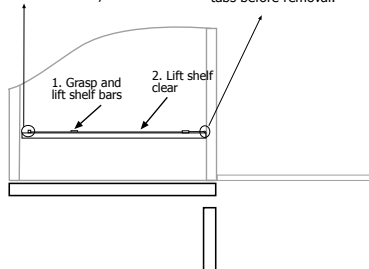
- Make sure the shelf is cool enough to touch.
- Push the oven shelf back into the cavity, until it hits the stop position.
- Grasp the shelf bars in the centre, and lift the back of the shelf clear of the stop position.
- You can then lift the front of the shelf clear of the retaining tabs.

To replace the telescopic shelves

- Make sure the oven runners are pushed all the way back into the cavity.
- Tilt the shelf and make sure the front of the shelf is against the stop position.
- Carefully place the shelf back onto the runner and snap in place firmly.
- Make sure the back of the shelf is inside the retaining tabs and slide it in and out of the oven to make sure it works correctly.

Make sure the shelf is firmly pressed against the stop position at back of the oven cavity

Note: Make sure the shelf is unclipped from the retaining tabs before removal.



INSTALLATION

STEP 1 : PREPARE INSTALLATION

Do not lift the appliance by the door handle.

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

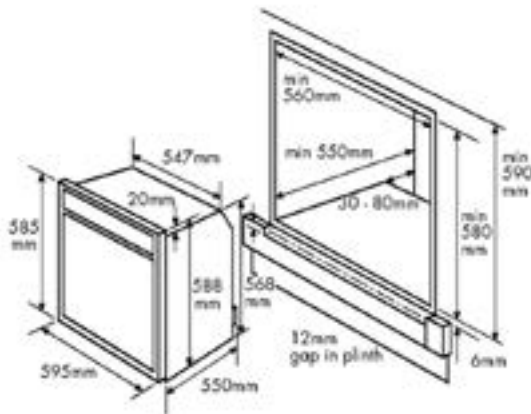
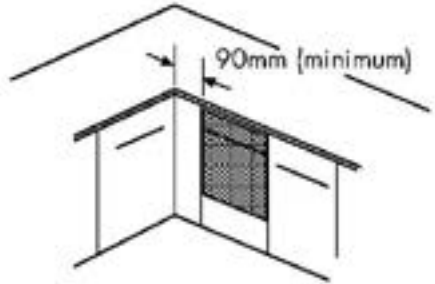
Please note that the weight of this appliance is approximately 31kg (60cm) or 57 (90cm) unpacked. Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.

Housing dimensions

The appliance is designed to fit into a standard 600mm wide housing unit with minimum internal dimensions as shown. 590mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.



INSTALLATION - 60CM

i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.

ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.

iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.

iv) When installing the appliance below a worktop, there must be a minimum ventilation area of 60cm² below the appliance, in either area (1) or (2), as indicated below. There must be a 5mm gap between the front top edge of the oven and the underside of the worktop.

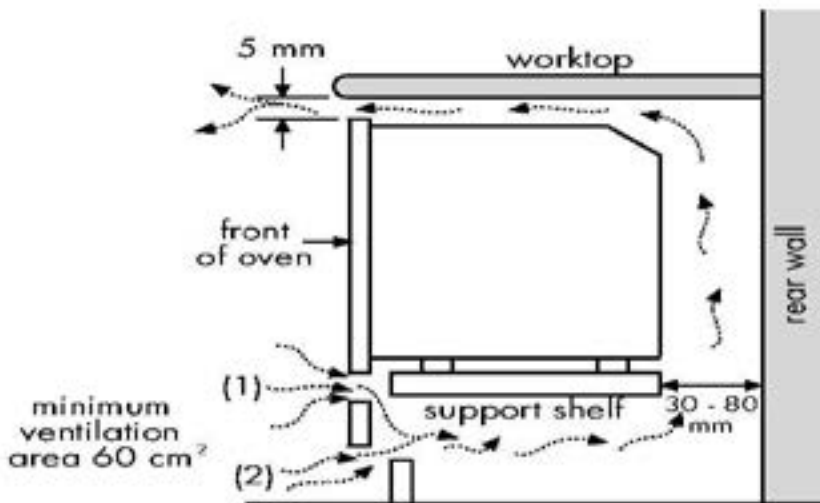
Important: Do not modify the outer panels of this appliance in any way.

Ensure that you route all mains electrical cables and flexible tubing well clear of any adjacent heat source, such as an oven, grill or hob.

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

Installing the appliance under a worktop

Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.



INSTALLATION - 90CM

Step 1 : Prepare installation

Do not lift the appliance by the door handle.

Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

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

Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Note: When removing the appliance from the base tray packaging care should be taken to ensure the appliance is not damaged.

Siting the appliance

If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

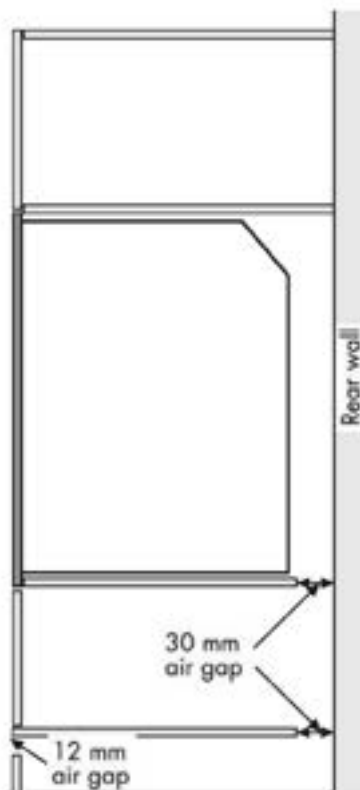
When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.

When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge of the support shelf and the rear wall of approximately 80mm.

If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf and any other shelf below the appliance.

Cut 12mm from the top of any plinth that may be fitted (see diagram).

Important: Do not modify the outer panels of this appliance in any way.

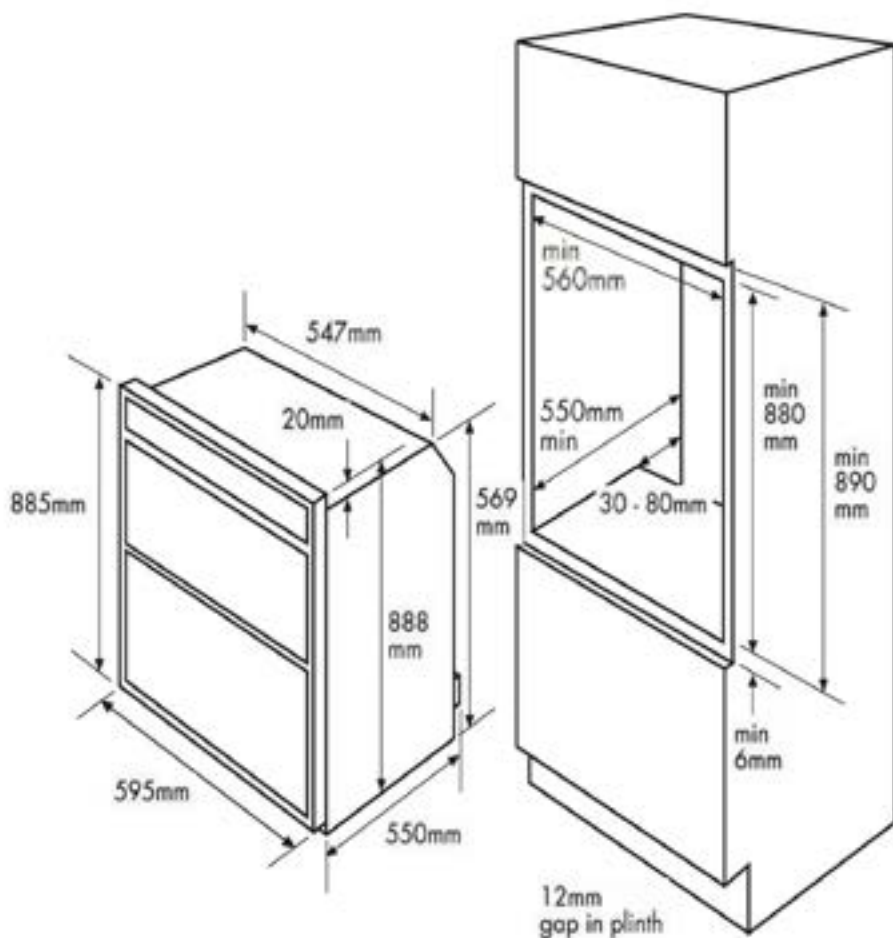


INSTALLATION - 90CM

Dimensions

The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown.

Note: All sizes are nominal, some variation is to be expected.



INSTALLATION

STEP 2 & 3 CONNECT TO THE ELECTRICITY SUPPLY

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" & who will comply with the I.E.E. & local regulations.

Important: Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

Warning: This appliance must be earthed.

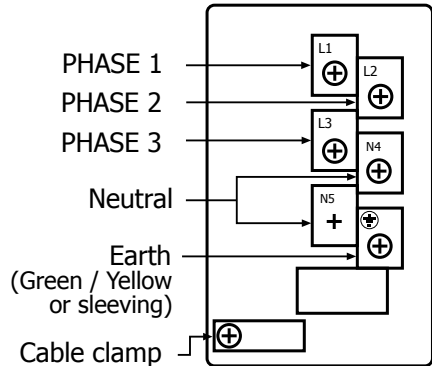
For BI appliance:

1. The appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm
2. Access to the mains terminal is gained by removing the terminal block cover at the rear of the appliance.
3. Connection should be made with a suitable flexible cable.
4. First strip the wires then push the cable through the cable clamp.
5. Connect the cable to the terminal block and tighten the cable clamp screws - see diagram.
6. Refit the terminal box cover.
7. Sufficient cable should be used to allow the cooker to be pulled out, but must hang clear of the floor so it does not become twisted or trapped when the cooker is pushed back.

Please ensure that the user has this copy of the handbook, and the appliance is in place.

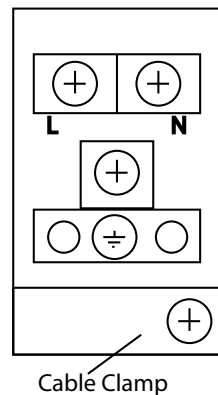
For 90cm appliances:

Your appliance will be fitted with the terminal block below, for multi phase appliances please remove the links from terminals L1, L2 and L3 only. Leave neutral links fitted to terminals N4 and N5.



For 60cm appliances:

Your appliance will be fitted with the terminal block below,



INSTALLATION

STEP 4: SECURE APPLIANCE INTO HOUSING UNIT

Note : The unit housing the appliance must be appropriately fixed. Ensure that the appliance is centrally located. Take care not to damage the appliance or cabinetry.

60cm ovens

- Open the oven door and screw the 4 fixing screws through the holes in the front frame.

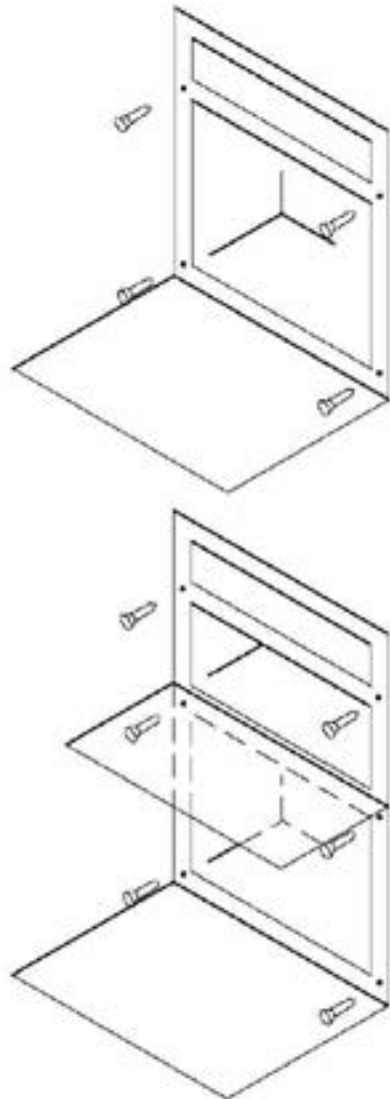
90cm ovens

- Open the grill / top oven door, and screw 2 fixing screws through the top corner holes in the front frame.

- With the grill / top oven door still open, screw 2 fixing screws through the holes located under the grill compartment. Close the grill / top oven door.

- Open the main oven door and screw 2 fixing screws through the bottom corner holes in the front frame.

60/90 fixing positions



INSTALLATION

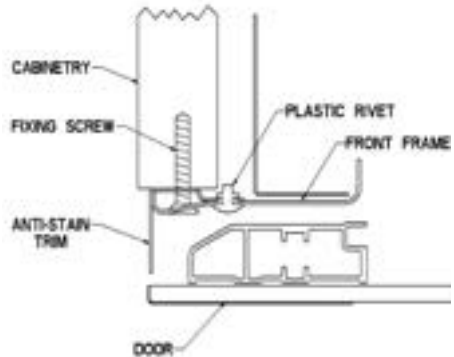
Anti-stain trim (if fitted)

The anti-stain trim is factory fitted to the edges of the appliance front frame.

This trim provides the cabinetry with extra protection from any escape of heat.

- When Installing the product, ensure the anti-stain trim is correctly located on the edges of the front frame, before positioning and securing the appliance to the cabinet.
- When securing the appliance, the fixing screws provided are driven through the anti-stain trim into the cabinet.

Note : When supplied the anti-stain trim may be loose and is only supported by plastic rivets. The anti-stain trim will be secured when the fixing screws are fully home into the cabinet. The plastic rivets should not be removed.

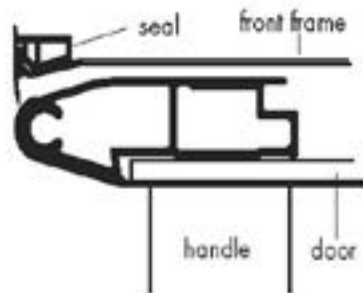


Edging strip (if fitted)

The edging strip is factory fitted to the edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat.

When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.

When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.



TECHNICAL DATA

ELECTRIC PRODUCTS

Electrical supply/load

60cm BI Appliances

Appliance	- BI60MFSe
Fuel Type	- Electric
Total Rating 220V - 240V ~ 50Hz	- 2.6kW - 3.1kW

90cm BI Appliances

Appliance	- BI90MFSe
Fuel Type	- Electric
Total Rating 220V - 240V ~ 50Hz	- 5.1kW - 6.0kW

Oven Function Ratings 240V

Top Oven Dual Grill	- 2.8kW
Top Oven	- 2.56kW
Main Oven (Fanned)	- 2.0kW
Main Oven (Conventional)	- 2.1kW
Oven Lamps	- Halogen 40W

Countries of destination

AU - Australia, NZ - New Zealand.

Warning: This appliance must be earthed.

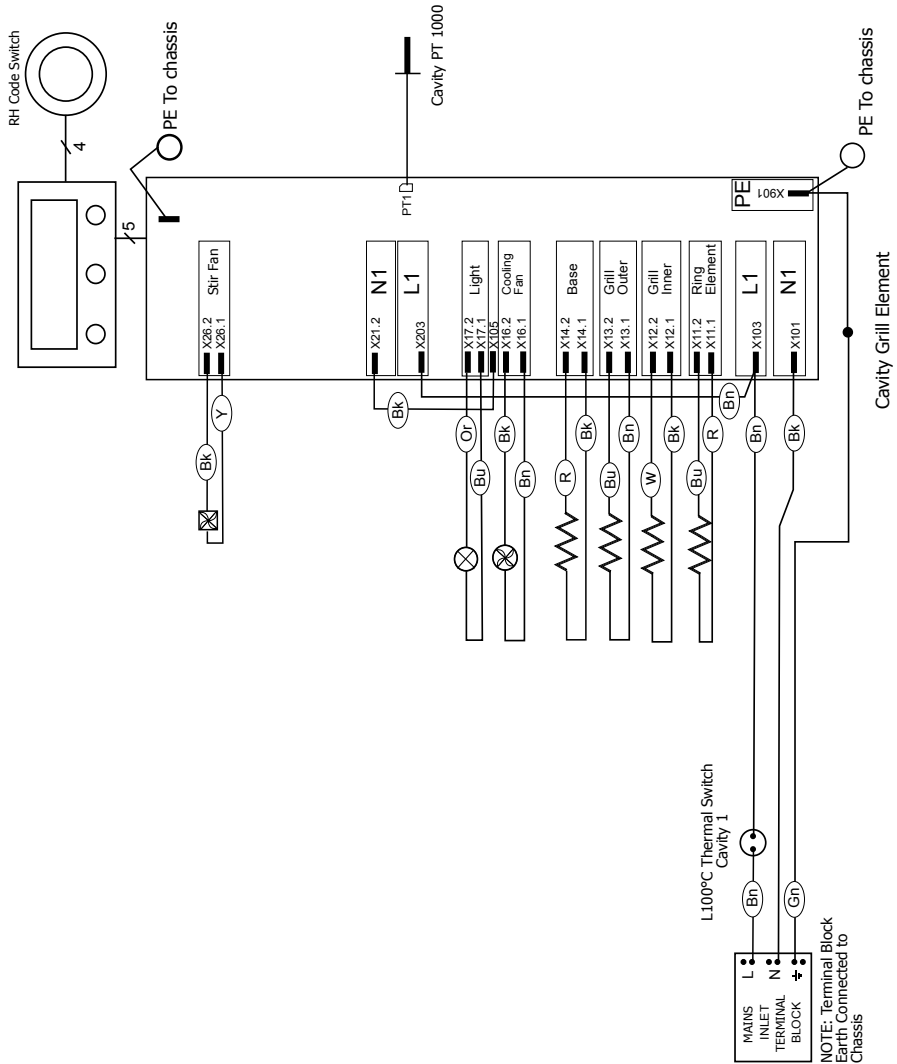
Databadge is located at the bottom of the front frame, behind the door.

WIRING DIAGRAM

BEL BI60MFSe AU

Wiring Diagram

Wiring Colour Code : Bk -Black, Bn -Brown, Bu -Blue, Gn - Green/Yellow, Or -Orange, R -Red,
W -White, Y -Yellow.

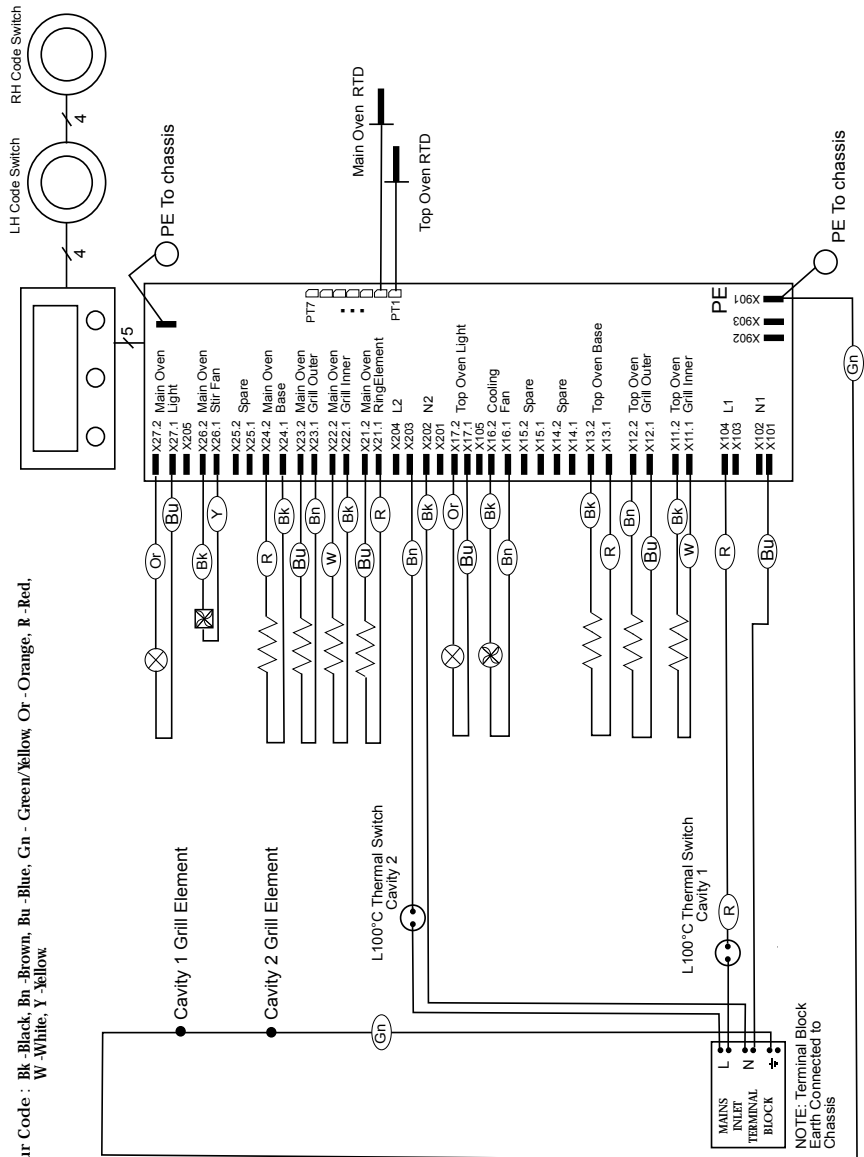


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WIRING DIAGRAM

Wiring Diagram

Wiring Colour Code : Bk -Black, Bn -Brown, Bu -Blue, Gn - Green/Yellow, Or -Orange, R -Red,
W -White, Y -Yellow



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CUSTOMER CARE

FAQs

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

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

What parts must NOT be cleaned in a dishwasher?

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

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

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

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

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

Why is there condensation on the doors?

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

Why is there steam or smoke escaping from the oven?

- Your oven is fitted with a steam vent at the top of the main oven. This is to allow excessive steam out of the oven whilst cooking wet foods such as quiche or pizza.
- If your main oven smokes during its use, it is important that the oven cavity is kept clean and not contaminated with grease or old foods.

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

- Yes. Your oven is fitted with a cooling fan to keep the operator controls cool. In some cases the cooling fan may continue to run even after the oven is switched off to disperse the residual heat of the oven.

What is a Multifunction oven?

- A multifunction oven combines a variety of features, which are explained fully earlier in this book (if fitted), it allows you more flexibility when cooking.

The neon on my appliance keeps going out and coming back on again.

- Yes. In most cases the neon (if fitted) will cycle on and off to show that oven is maintaining your temperature choice.

My new oven is giving off a strange smell?

- This is the smell of the oven being used for the first time. After a small period of uses, the smell will deteriorate. Whilst inside the oven your food will never be polluted by this smell.

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

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

CUSTOMER CARE

CHANGING LIGHT BULBS (where fitted)

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

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

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

Please remember that bulbs are not covered by your warranty.

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

TROUBLESHOOTING

In the unlikely event of your product developing a fault follow these simple steps.

If this does not resolve the issue try switching the appliance off at the wall, leave for 15 seconds and retry.

If these steps do not resolve the issue then call the service department.

Electric.

Error Code		Meaning	Resolution
10	21	Display Overheat	Cool product down. Check cooling fan is working.
10	22	display keys active	Clean display touch controls. Is there condensation across touch controls ?
20-25/30-35	1	Control Knob Overheat	Cool product down. Check the cooling fan is working.
40/70	51	Voltage Supply Error	Check supply conection.
40/70	86	Voltage Supply Error	Switch off supply for 15 seconds and retry.
40/70	96	Power Board Overheat	Cool product down. Check the cooling fan is working.

Please keep this handbook for future reference, or for anyone else
who may use the appliance.

CONTACT US

Calling for a service

If you should experience any problems with your cooker please contact your retailer or place of purchase.

Important note:

Service work is to be conducted by authorised persons only. It is advisable to have your cooker checked regularly and maintained in good condition. An annual maintenance is recommended.

Always check the instruction book before calling a service agent to make sure you have not missed anything.

Glen Dimplex Australia Pty Ltd Customer Care:

Tel: Australia 1-300-556-816
New Zealand 09-274-8265

Before you contact a service agent, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode



Glen Dimplex Australia PTY Ltd, Reply Paid 84780
Unit 1/21, Lionel Road,
Mount Waverley, Victoria 3149, Australia.
e-mail: sales@glendimplex.com.au
web: www.glendimplex.com.au