



BEHIND EVERY GREAT MEAL

USER GUIDE

A commitment to:



Countries of destination:

GB - Great Britain
IE - Ireland
DE - Germany
ES - Spain

FR - France
IT - Italy
PL - Poland
NL - Netherlands

SE - Sweden
CN - China
NZ - New Zealand ☒
AU - Australia ☒

To contact Belling about your appliance, please call:



Customer Care Helpline

AU - 1 800 444 357

NZ - 09 274 8265



Warranty Registration

AU - 1300 556 816

NZ - 09 274 8265



To register your appliance online:

AU - www.belling.com.au

NZ - www.belling.co.nz



To register your appliance by mail:

**Please complete the warranty card
and return to the address supplied**



To contact us by email:

AU - sales@glendimplex.com.au

NZ - sales@glendimplex.co.nz

For spare parts and service information, please contact our Customer Care Department shown above

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

During the 3 year guarantee period (2 years in New Zealand), your appliance, as specified on your warranty registration card, your appliance is protected against electrical and mechanical break-down. To register your appliance, please call the number shown above, register online or complete the registration card included.

Please ensure that you have available your appliance model number and serial number. For full terms & conditions of the manufacturer's guarantee, refer to the website.

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

AU - Glen Dimplex Australia PTY LTD, 1340 Ferntree Gully Rd, Scoresby VIC 3179

NZ - Glen Dimplex New Zealand Ltd, 38 Harris Road, East Tamaki, Auckland, New Zealand

INTRODUCTION

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

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information and User Guides are available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

This unit must be installed by a competent electrician / qualified technician. In regions where applicable, please retain your Certificate of Compliance.

Disposal of Packaging Material

The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the correct manner.

GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.
Call the gas emergency helpline

SAFETY

WARNING

- During use the appliance becomes hot. 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.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the hob, since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner on any cooking range, hob or oven appliance.
- If your appliance is fitted with a lid, any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid (if fitted).
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- To avoid electric shock, ensure that the appliance is switched off before replacing the lamp.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- 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.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.

SAFETY

- If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.
- Never put items directly on the base of the oven or cover the oven with foil, as this can cause the base element to overheat.
- Accessible parts may become hot when the grill is in use. Children should be kept away.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not modify this appliance.
- Servicing shall be carried out only by authorised personnel.
- Do not use this appliance as a room or space heater.
- Do not place articles on or against the appliance
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Although every care has been taken to ensure this appliance has no sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.
- This appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.
- Connection should be made with a suitable flexible cable with a minimum temperature of 70°C.

CAUTION

- This appliance must not be installed behind a decorative door in order to avoid overheating.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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

SAFETY

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

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- (Gas through glass models only) In case of hotplate glass breakage, shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply, do not touch the appliance surface, do not use the appliance.
- Ensure shelving is correctly installed. See the sections on the shelf runners and shelf location within this book.

- **Fire Safety Advice**

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

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

- **Other Safety Advice**

- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panel correctly fitted.
- 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.
- Do not modify the outer panels of this appliance in any way.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance,

SAFETY

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.

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

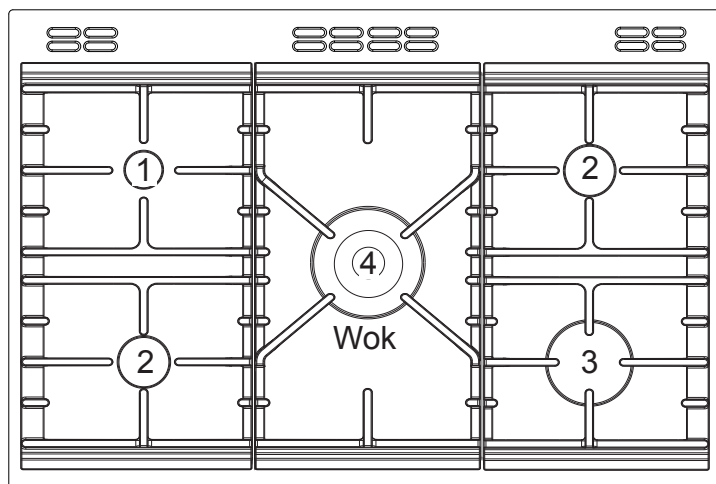
USING YOUR APPLIANCE

Getting to know your product

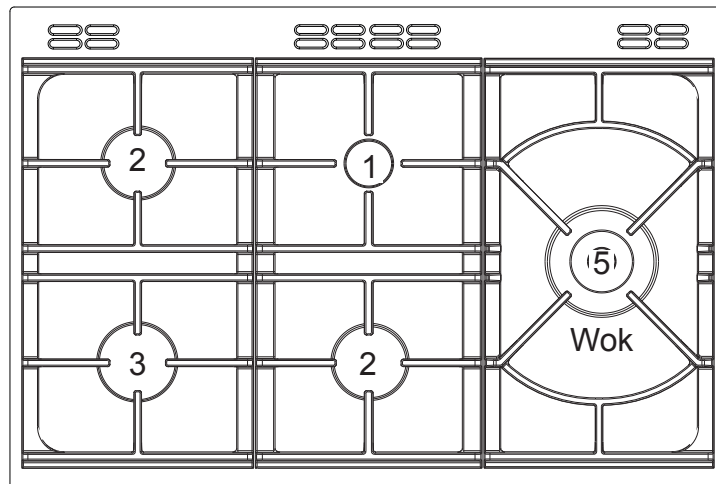
Note: Your appliance layout may differ depending on the model.

Note: All numbers refer to the nominal power rating in Kilowatts (kW)

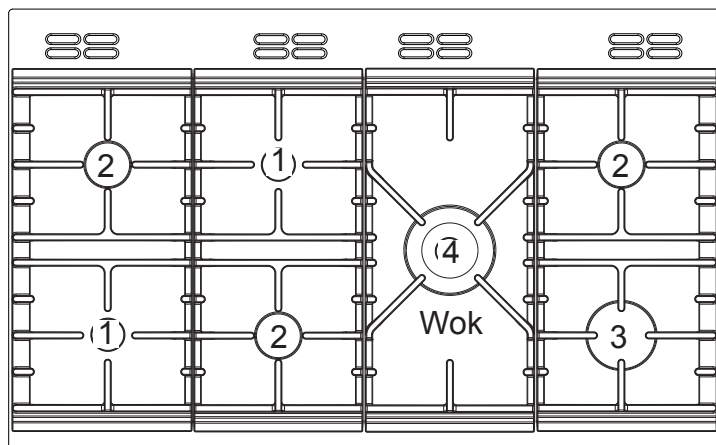
Dual Fuel Hob 90cm



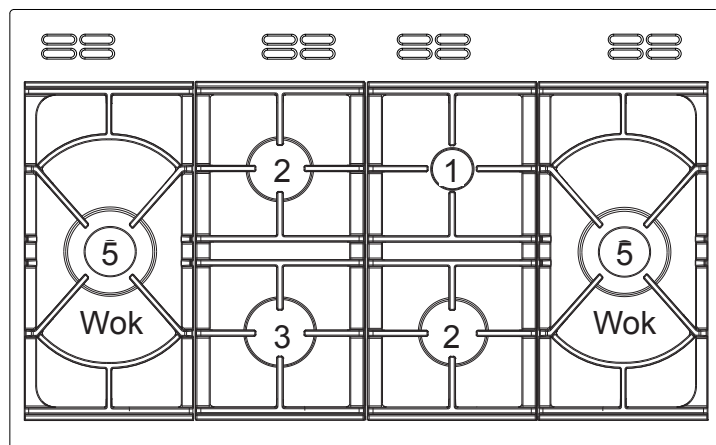
Gas-Thru-Glass Hob 90cm



Dual Fuel Hob 100/110cm



Gas-Thru-Glass Hob 100/110cm



90cm Deluxe

Fascia	
Top Oven	Fanned Oven with Splitter
Multifunction Oven	

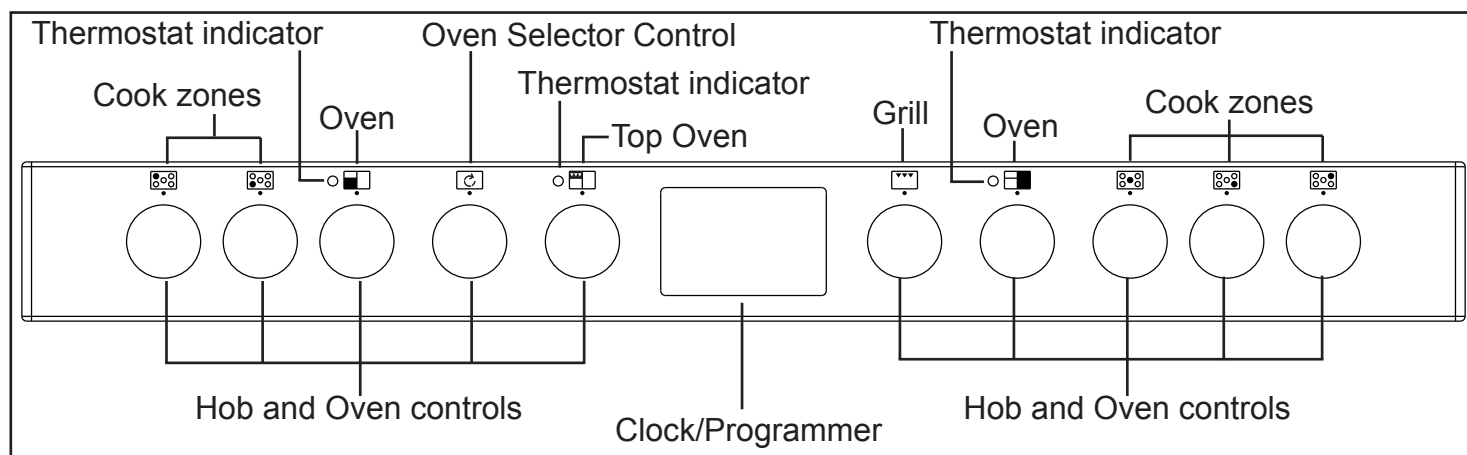
100/110cm Deluxe

Fascia	
Top Oven	Fanned Oven
Multifunction Oven	Slow Cook

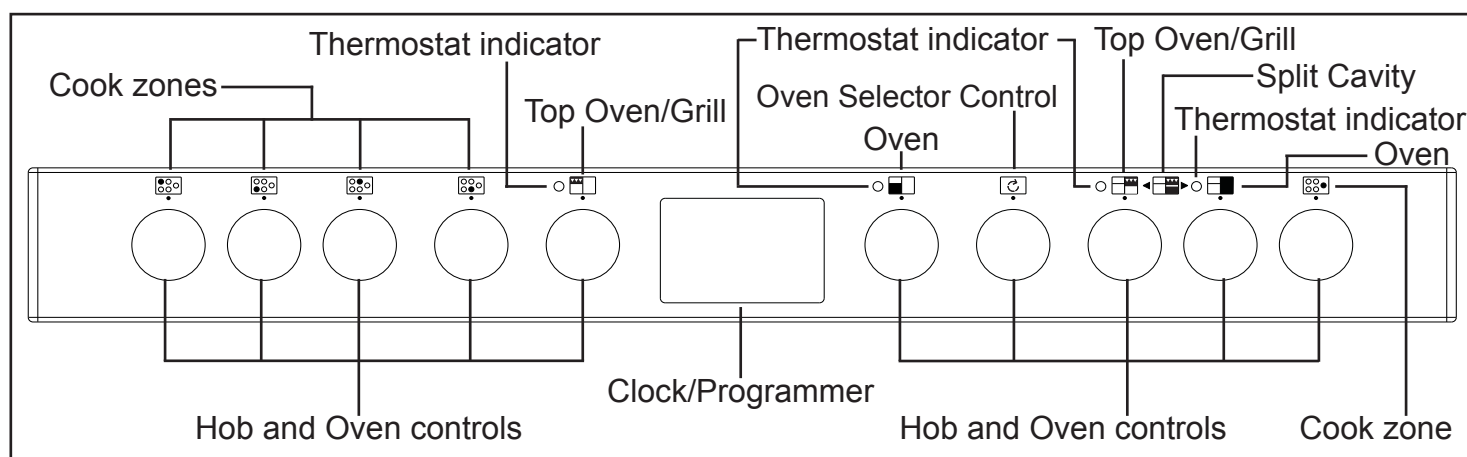
Note: Please refer to the shaded cavity diagrams throughout this book on it's use.

USING YOUR APPLIANCE

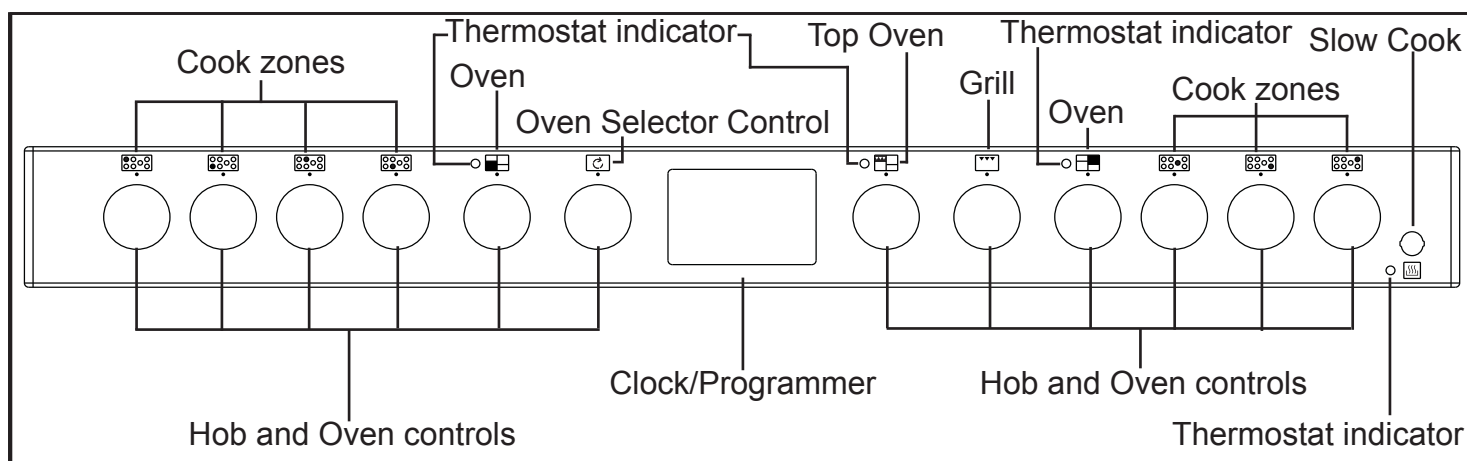
Control Panel 90cm Dual Fuel Deluxe



Control Panel 90cm Gas-Thru-Glass Deluxe

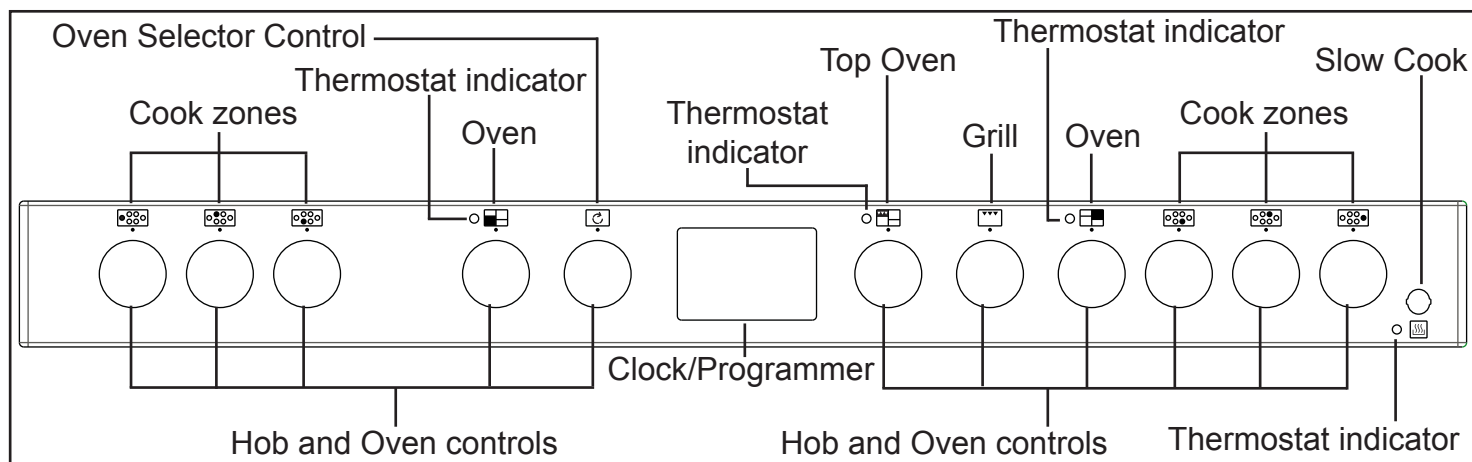


Control Panel 100/110cm Dual Fuel Deluxe



USING YOUR APPLIANCE

Control Panel 100/110cm Dual Fuel Gas-Thru-Glass Deluxe



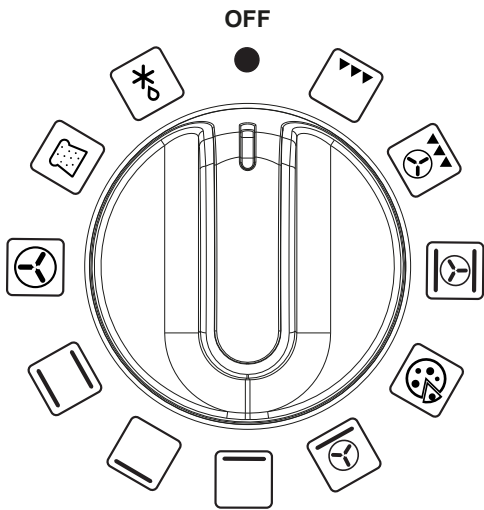
Appliance functions

Note: Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat your oven for 15 minutes and 3-5 minutes for grilling.

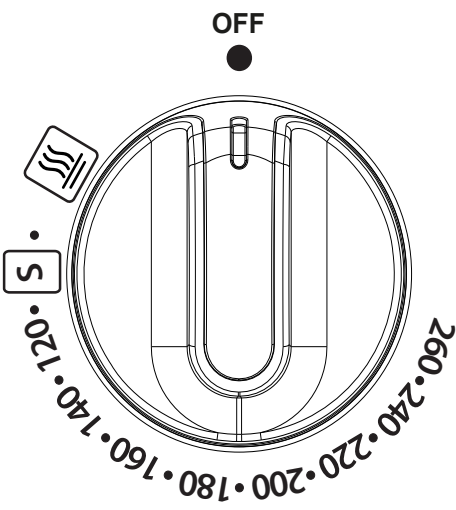
Only slow cook using the dedicated function. When using the multifunction oven, firstly select the fanned oven feature.

	Intense Baking		Defrost
	Base Heat with Fan		Conventional Oven
	Slow Cook		Fanned Oven
	Fanned Grill		Low Grill
	Oven Selector Control		Single Grill
	Conventional Grill		Dual Grill
	Top Heat		Base Heat
	Lights Only		Pizza Function
	Bread Proving		Keep Warm

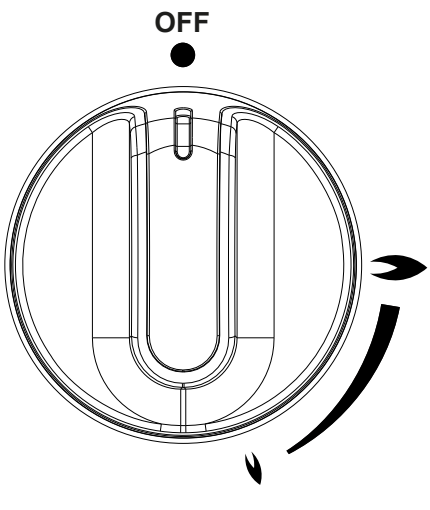
Oven Selector Control



Electric oven

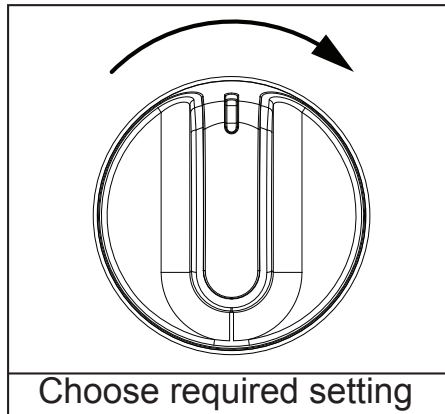


Hob



USING YOUR APPLIANCE

Ovens and Grill



When using the top oven or main oven, the white thermostat indicator light will come on until the selected temperature is reached.

When the Top oven/grill or grill is switched on, the cooling fans come on to keep the fascia and control knobs cool during cooking/grilling. The cooling fans may operate when the main ovens are in use, depending on the temperature setting. The fans may continue to operate for a period after the oven/grill has been switched off. During use the fan may cycle on and off, this is normal.

Important: Never put items directly on top of 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.

The left hand main oven will not operate if the programmer is set to Auto, see clock/programmer section.

Top Oven - Grill

THE DOOR **MUST** BE OPEN WHEN THE GRILL IS USED.

Main Oven - Grill

THE DOOR **MUST** BE CLOSED WHEN THE GRILL IS USED FOR FANNED AND CONVENTIONAL GRILLING.

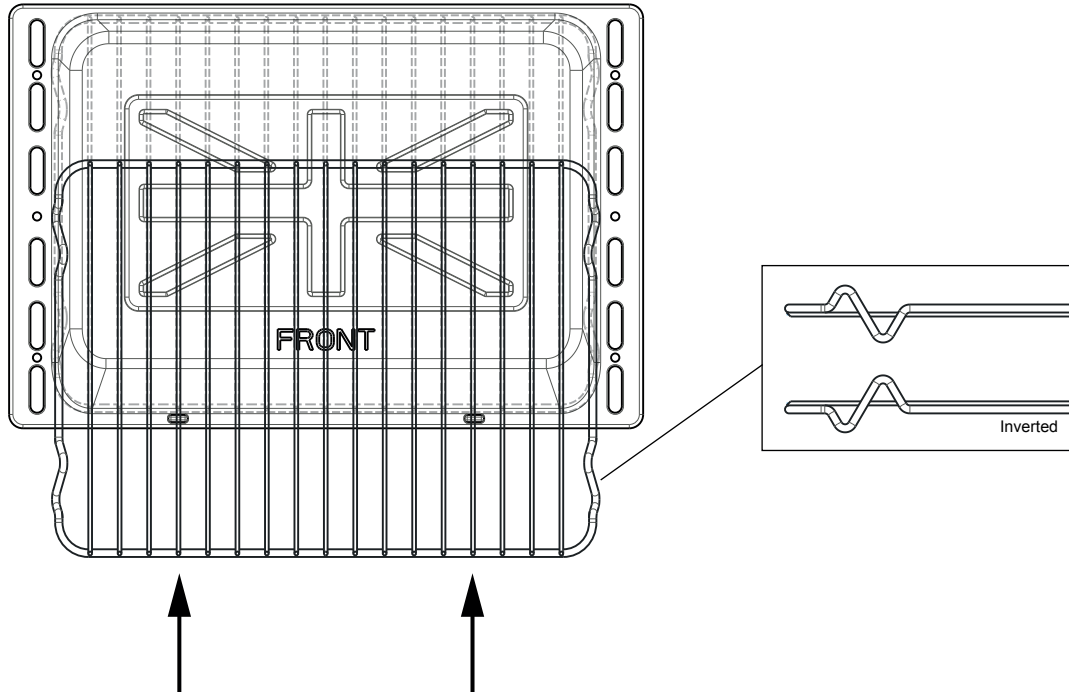
Tall Oven - Grill (90cm only)

THE DOOR **MUST** BE OPEN WHEN THE GRILL IS USED.

USING YOUR APPLIANCE

Grill pan and trivet

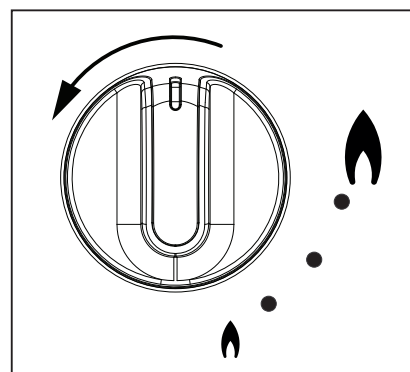
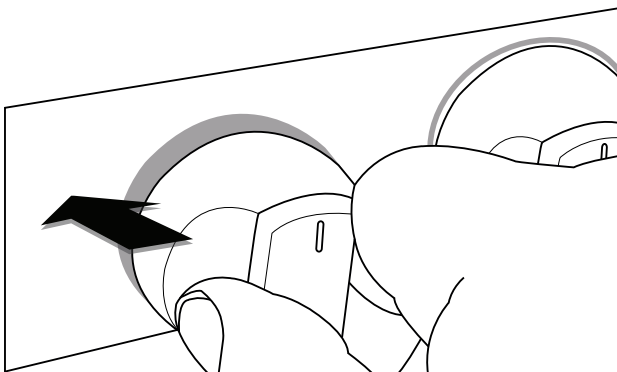
The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.



Hob

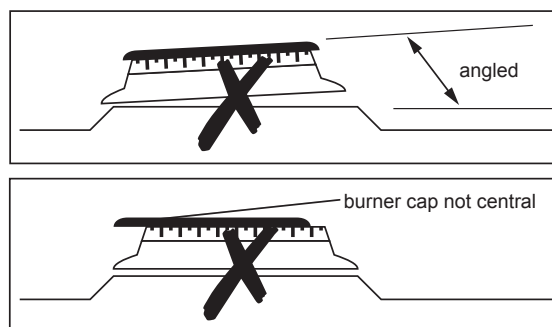
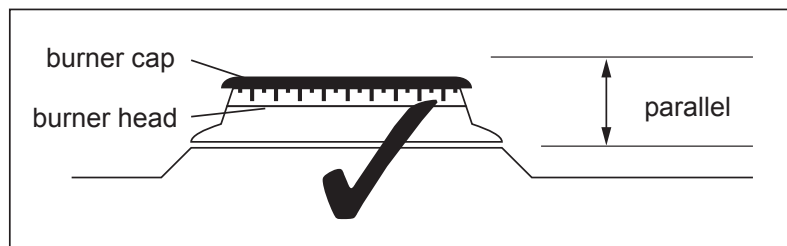
- Press the control knob to ignite the gas for up to 15 seconds then release. For the wok, please allow the burner to warm up for a few minutes.
- Once lit, turn the control knob to the required setting.

If the burner fails to ignite within this time, release the control knob and wait 1 minute before attempting to re-ignite.



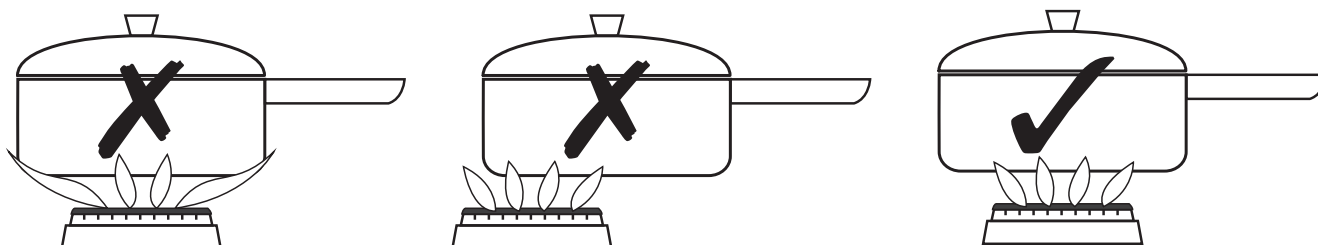
USING YOUR APPLIANCE

Fitting burner caps and heads



Pan placement

Always make sure that your pans are placed centrally and do not allow the flame to extend over the base of the pan. Do not place pans directly onto the burners.



Pan sizes required

Dual Fuel

Hob Cook Zones	Minimum Pan Sizes (mm)	Maximum Pan Sizes (mm)
Rapid & Wok	100	260
All other cook zones		250

90cm Gas-Thru-Glass

Cook Zones	Minimum Pan Sizes (mm)	Maximum Pan Sizes (mm)
Wok	100	300
All other cook zones		220

110cm Gas-Thru-Glass

Cook Zones	Minimum Pan Sizes (mm)	Maximum Pan Sizes (mm)
Wok	100	280
All other cook zones		220

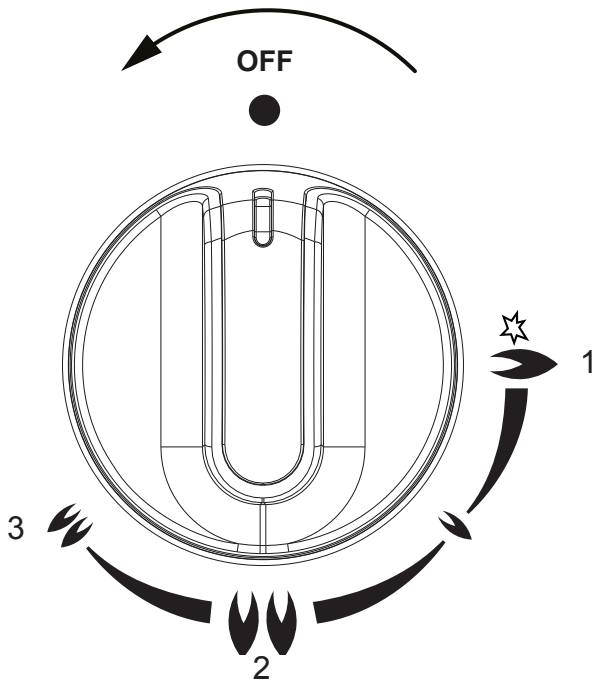
Warning: Do not allow cooking vessels to overlap cooking zones

Note: GTG - Ensure when locating the GTG pan supports, they securely locate onto the pins on the hotplate

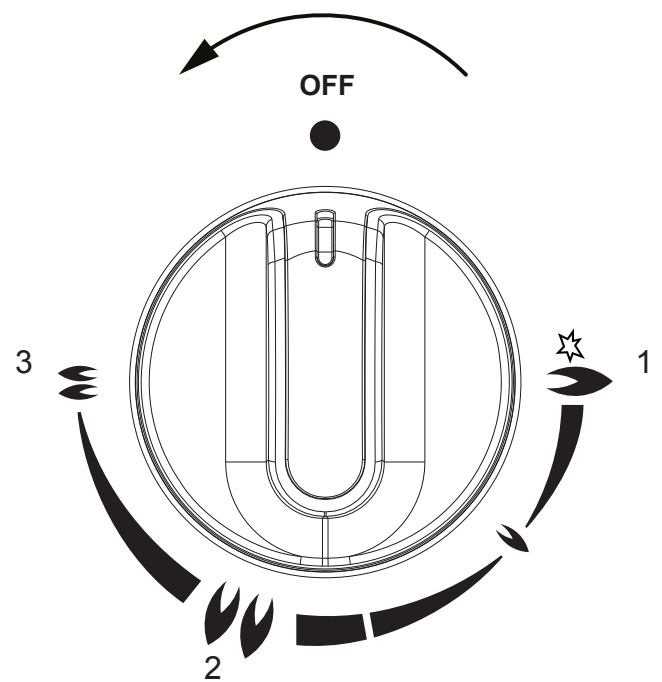
USING YOUR APPLIANCE

Using the Dual Wok

90cm Wok

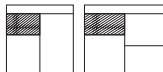


110cm Wok



To ignite the outer burner of the wok, turn the control knob to the ignition and flame symbol (1). Hold for 15 seconds until the flame takes hold. Then turn the control knob to the desired power.

To activate the outer and inner wok rings together, turn the control knob to the dual flame symbol (2). To reduce the power of both wok rings, turn the control knob to (3).



USING THE GRILL

BEFORE YOU START GRILLING. . .

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

- Do not close the door while the grill is in use.
- Turn the top oven control knob to the required grill setting.
- Turn the grill control knob (if fitted) to the heat setting you require.
- To switch off, return the control knob(s) to the 'off' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.
- To adjust your results, you can turn the grid over, or remove it altogether.
- The dual grill uses all of the top element and is ideal for grilling large quantities of food.
- The single grill uses part of the element only, and is better suited to grill smaller amounts of food.

The grill pan

This appliance comes with a grill pan and trivet.

Shelf & Trivet adjustments

Speed of grilling can be adjusted by changing the shelf position or the turning the trivet.

- High: For thin foods and toasting.
- Low: For thicker meat pieces.

Aluminium Foil

Never cover the grill pan or grill trivet with foil, or allow fat to build up in the grill pan, as this creates a fire hazard.



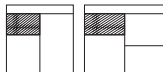
Warning: Accessible parts may become hot when the grill is in use. Children should be kept away

Types of grill

Dual grill: has two grill elements which can be used together, or as a single grill.



For best results:
Pre-heat the single grill for 5 minutes and the dual grill for 3 minutes.

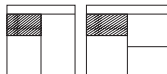


USING THE GRILL



As with any cooking guide, all times are approximate and can be adjusted to suit personal taste.

Food Type	Time Approx (mins)
Bacon	8-15
Sausages	12 - 15
Chops • Lamb • Pork	10 - 15 15 - 25
Toast • 2 slices • 4 slices	1 - 2 (per side) 1 - 2 (per side)
Bread products • Buns • Banana bread	1 - 2 (per side) 1 - 2 (per side)
Cheese on toast • 2 slices • 4 slices	4-5 4-5
Fish • fillets	10 - 15
Chicken • fillets	20 - 30
Beef Steaks • rare • medium • well done	7 - 10 10 - 15 15 - 20



USING THE TOP OVEN

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.

To turn on the top oven

Turn the temperature control knob until the required temperature is selected.

The white thermostat indicator will come on until the selected temperature is reached, and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the 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.

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.

Preheating

The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.

Preheat the oven until the indicator light switches off for the first time, this will take up to 15 minutes depending on the temperature selected.

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.

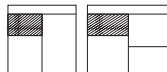
Shelf positions

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 up-stand 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.

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.



USING THE TOP OVEN

TOP OVEN BAKING GUIDE

Cooking times

These times are based on cooking in a preheated oven.

These cooking times are approximate, due to the size and type of cooking dish and 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.

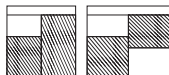
Cooking temperatures

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 pasrty	200 - 210	1	
Biscuits	160 - 200	2	10 - 20 mins
Sponge pudding	150	1	30 - 45 mins



USING THE MAIN OVEN - ELECTRIC

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

To switch on the oven

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

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

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

When using the oven

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

PREHEATING

Fanned oven

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

Conventional oven

Preheating is always required

Manual Operation (Left hand oven only)

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

The cooling fan

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

OVEN FURNITURE

Oven shelves

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

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

Baking tray and roasting tins

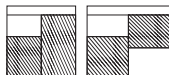
For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 250mm

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

Roasting tin 370mm x 320mm

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



USING THE MAIN OVEN - ELECTRIC

Slow cooking (S Setting or 100°C)

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

Aluminium foil

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

Cooking with a fanned oven

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

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

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

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

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

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

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

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

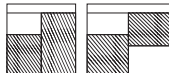
Notes:

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

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

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

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



USING THE MAIN OVEN - ELECTRIC

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.

Keep Warm (Setting or 70°C)

This setting temperature is set to allow the user to keep food warm without over cooking. This setting can also thaw frozen foods, or warm plates.

Do not use this as a cooking function.

Defrosting and cooling in the main oven

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

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

Defrosting times

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

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

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

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

Be safe

Do not defrost stuffed poultry using this method.

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

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

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

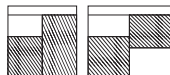
MAIN OVEN BAKING GUIDE

Cooking times & temperatures

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

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

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



USING THE MAIN OVEN - ELECTRIC

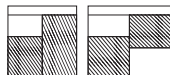
Note: This is a fanned oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results,

conventional temperatures need to be converted to fanned oven temperatures.

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

Conventional temperature (°C)	Fanned 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

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



USING THE MAIN OVEN - ELECTRIC

Traditional fruit cakes

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

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

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

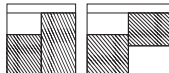
Roast turkey

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

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

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

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



USING THE MAIN OVEN - ELECTRIC

Roasting guide

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

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

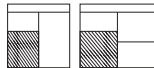
Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

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

Notes:

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

Cook in main oven at: 160°C - 180°C (fanned) 180°C - 200°C (conventional)		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 OVEN/GRILL - MULTI-FUNCTION

MULTIFUNCTION OVEN

The multifunction oven can be controlled by the programmer (see The Programmer/Clock for details).

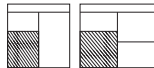
The programmer, must be set to manual before it can be used, or programmed.

Switching on the multifunction oven

- Use the function control knob to select the function you wish to use - see the functions table for details.
Note: You can change function during cooking if you wish, as long as the oven is in manual mode.
- Turn the temperature control knob to the temperature you wish to use.
- The thermostat indicator will come on to show that the oven is heating, and once the temperature is achieved, it will go out.
- To switch off the oven, simply turn the control knob back to the '•' position.
- The cooling fan may come on during use, and may continue to run for some time afterwards.



Important: Never place food, or dishes on the base of the main oven, the element is here and it will cause over heating.

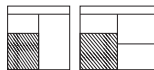


USING THE OVEN/GRILL - MULTI-FUNCTION

Oven & Grill Functions

The chart below details all of the functions which are available. Your oven may not have all of the functions shown here.

Main Oven Function		Recommended Uses
	Base Heat Only	Used to finish off the bases of food following cooking using the conventional or fanned modes. The base heat can be used to provide additional browning for pizzas, pies and quiche. Use this function towards the end of cooking.
	Top Heat Only	The heat is ideal from browning off the tops of food as it is not as fierce as the grill following conventional or fanned cooking. Provides additional browning for dishes like Lasagna or Cauliflower cheese. Use this function towards the end of cooking.
	Conventional Oven	This function is ideal for traditional roasting. The meat is placed in the middle of the oven, roast potatoes towards the top.
	Intensive Bake	Suitable for food with a high moisture content, such as quiche, bread and cheesecake. It also eliminates the need for baking pastry blind.
	Fanned Grill	The fan allows the heat to circulate around the food. Ideal for thinner foods such as bacon, fish and gammon steaks. Foods do not require turning. Use with the oven door closed.
	Fanned Oven	The even temperature in the oven makes this function suitable for batch baking, or batch cooking foods.
	Defrost	To defrost foods, such as cream cakes/gateaux, use with the oven door closed. For cooling dishes prior to refrigeration, leave the door open.
	Dual Grill	This function cooks food from the top and is ideal for a range of food from toast to steaks. As the whole grill is working, you can cook larger quantities of food.
	Single Grill	For smaller quantities of food, but is still ideal for anything from toast to steaks.
	Base Heat with Fan	Used to cook open pies (such as mince pies) the base element ensures that the base is cooked while the fan allows the air to circulate around the filling - without being too intensive.
	Bread Proving	This function circulates air at the correct temperature for proving bread dough before baking for up to 40°C.
	Pizza	This function is ideal for cooking pizza. The fanned oven operates with the addition of the base element to cook pizza perfectly



USING THE OVEN/GRILL - MULTI-FUNCTION

Before you start grilling. . . .

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

FANNED / CONVENTIONAL GRILL

- The grill function must be used with the door closed.
- Turn the selector control knob to the grill setting you require (conventional or fanned).
- Turn the temperature selector to the heat setting you require in a similar way to selecting the oven temperature.

To switch off, return the control knobs to the 'off' position.

The cooling fan may come on during use, and may continue to run for some time afterwards.

To adjust your results, you can turn the grid over, or remove it altogether.

The grill neon

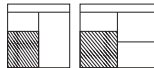
When grilling with the door closed, the neon will cycle on and off as the temperature is maintained inside the cavity.

i **Warning:** Accessible parts may become hot when the grill is in use. Children should be kept away.

i Types of grill

Single grill: has one grill element. The grill pan trivet **MUST** be inverted when using single grill in the main oven.

i For best results:
Pre-heat the single grill for 3 - 5 minutes.

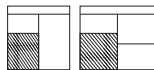


USING THE OVEN/GRILL - MULTI-FUNCTION

Fanned oven guide

- Some adjustment will have to be made to conventional cooking temperatures.
- The table below shows conventional cooking temperatures, fanned temperatures and gas marks. For optimum results using the fanned oven setting, conventional temperatures need to be converted to the fanned oven temperatures.
- For example an item which would cook at 180°C will now cook at the fanned oven temperature of 160°C.
- This is a high efficiency oven, you may notice an emission of steam when the door is opened.
- When cooking chilled or frozen foods, use the recommended cooking times and temperature on the packaging. Always make sure the food is piping hot throughout before serving.
- There are no zones of heat, and no flavour transfer when using a fanned oven - allowing you to cook a greater variety of foods together.
- If you are cooking on more than one shelf, you may need to slightly increase the cooking time.
- Always make sure that there is enough space between dishes, to allow food to rise, and to air to circulate.

Conventional temp (°C)	'A' Efficiency fanned 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 OVEN/GRILL - MULTI-FUNCTION

COOKING GUIDE

Pre-heating

To get the best results from your oven, we recommend pre-heating for around 5 to 15 minutes before placing your dishes in. This is especially important for items which are chilled, frozen, batter based, yeast based or whisked sponges.

If you are using a fanned function, you should still preheat but for a shorter time.

The items in the cooking guide below are based on a pre-heated oven, but can be adjusted to take into account personal taste.

Oven and bake-ware

Always use high quality trays and tins for cooking. Poor quality tins and trays can warp in the oven producing uneven results.

Never use dishes which are cracked, damaged or not oven proof as heating may lead to shattering inside the oven.

OVEN FURNITURE

Oven shelves

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

Position baking trays and roasting tins on the middle of the shelves, 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 recommended size baking trays and roasting tins that should be used are as follows;

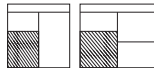
Baking tray 350mm x 250mm

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

Roasting tin 370mm x 320mm

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

Food Type	Temp. Setting °C			Time Approx.	Shelf Position
	Conv 	Fanned 	Intensive 		
Cakes					
Small cakes	190	175	-	15 - 25	2 & 4
Victoria sandwich	180	160	-	20 - 30	3
Semi rich fruit cake	150	125	-	2½ - 3hrs	2
Christmas cake	150	125	-	2½ - 3hrs	2
Puddings					
Bread & butter pudding	170	150	-	45 - 1hr	3
Fruit crumble	200	175	-	40 - 1hr	3
Miscellaneous					
Yorkshire pudding: large	220	200	200	40 - 45	4 - 5
small	220	200	200	15 - 20	4 - 5
Shortcrust pastry	200	180	180	depends on filling	4 - 5



USING THE OVEN/GRILL - MULTI-FUNCTION

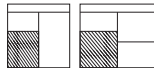
Roasting Guide

- Roasting times depend on the weight, shape and texture of the meat and personal preference. In order to calculate the roasting time, weigh the meat or poultry, including the stuffing, and follow the times given below.

Meat joints (including chicken) should be roasted at 180 - 200°C Conventional/ 160 - 180°C Fanned for 20 - 30 mins per 450g/1lb, plus 20 minutes on shelf position 2.

- Use of a trivet with the roasting tin will reduce fat splashing during open roasting, and will help to keep the oven interior clean.
- The use of a roasting tin larger than that supplied is not advised, as this may impair performance and lead to extended cooking times.

- Frozen meat must be thoroughly thawed before cooking. For large joints, it is advisable to thaw overnight.
- Frozen poultry must be thoroughly thawed before cooking. The time required depends on the size of the bird - eg: a large turkey may take up to 48 hours to thaw.
- When cooking stuffed meat or poultry, calculate the cooking time from the total weight of the meat plus the stuffing.
- Cooking joints in foil, covered roasters, lidded casseroles, or roasting bags will help to reduce meat shrinkage, give a more moist result and may reduce fat splashing. However, a slightly longer cooking times will be required, add 5 - 10 minutes per 450g (1lb) to the calculated cooking time. When using roasting bags do not exceed the temperatures recommended by the manufacturer, and do not allow the roasting bag to touch the sides or top of the oven.



USING THE OVEN/GRILL - MULTI-FUNCTION

Roasting Guide

Roast turkey

- Roasting turkey perfectly 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.
- Turkey should be roasted at 180°C - 190°C Conventional / 160°C - 180°C Fanned for 20 mins per 1lb, plus 20 minutes.
- 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 1lb 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. Always make sure that the turkey is cooked properly before serving.

Turkey Roasting times.

Most Turkeys are measured by the kilogram. Timing should be calculated in either of these ways:

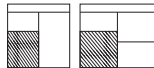
40 minutes per 1kg plus 10 minutes per 1/4 kg.

or

20 minutes per 1lb, plus 20 minutes.

The maximum size Turkey for this appliance is: 20lbs approximately 9kgs.

Please do not attempt to roast a Turkey larger than this, as the results cannot be guaranteed.



USING THE OVEN/GRILL - MULTI-FUNCTION

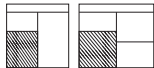
General Baking Guide

Trouble-shooting - fruit cakes

PROBLEM	POSSIBLE CAUSE
Fruit sinking to the bottom	Low oven temperature which may cause the cake to take longer to set, allowing the fruit to sink. Or, too much liquid, or raising agent. The fruit may not have been properly washed and dried.
Cake sinking / dipping in the centre	Too much raising agent in the mixture. Too hot, or too cool an oven. Or, not enough liquid or insufficient creaming.
Surface cracks	Too small a tin, or too much mixture in the tin. Too much raising agent in the mix, plus not enough liquid or insufficient creaming. The oven may be too hot.
Hard outer crust with a damp patch inside	Oven too hot, therefore the cake baked too quickly. Too much sugar, or insufficient liquid.
Burnt outside	Oven temperature too high. Oven too small for the size of cake. Insufficient protection around the tin. Cake baked on too high a shelf.
Texture with pronounced holes.	Too much raising agent. Flour unevenly mixed.
Texture too close and cake insufficiently risen.	Not enough raising agent. Not enough liquid. Too cool an oven. Insufficient creaming.
Cake crumbles when cut	Not enough liquid. Baked for too long. Not enough sugar. Too much baking agent.
Too dry	Over baking. Insufficient egg or liquid. Too much raising agent.

Trouble-shooting - sponge cakes

Domed top	Insufficient creaming of mixture. Cake baked on too high a shelf position, or at too high a temperature. Paper liners can cause the outer edge not to rise and the centre to peak.
Hollowed / sunken top	Too much raising agent. Oven temperature too low, or incorrect shelf position. Cake removed from oven before it's cooked. Use of soft tub margarine.
Very pale, but cooked	Oven temperature too low. Baked too low in the oven
Overflowing tin	Tin too small for the amount of mixture



USING THE OVEN/GRILL - MULTI-FUNCTION

Cooling and Defrosting Function

- To cool foods quickly straight after cooking, but before refrigerating or freezing, turn the oven control to the defrost position, and open the door.
- To defrost frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

Defrosting times

- Small or thin pieces of frozen fish or meat - eg; fish fillets, prawns, and mince will take approximately 1 - 2 hours. Placing the food in a single layer will reduce the thawing time.
- A medium sized casserole or stew will take around 3 - 4 hours.
- Always check foods are thoroughly defrosted before cooking.

Be safe

- Do not defrost poultry using this method.
- Do not defrost larger joints of meat 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, and fish speeded up using this method, but make sure they are completely thawed before cooking thoroughly.
- Place meat on a trivet in a meat tin, to catch the juices from the defrosting process.



USING THE OVEN - SLOW COOK (100/110CM ONLY)

Introduction

One of your oven compartments is an electric oven which provides a gentle heat suitable for slow cooking or keeping food warm. The oven is operated by a button at the right hand of the fascia, and a white neon will illuminate to show that the oven is switched on. Please check which side the slow cook oven is on, by looking at the specification at the front of this handbook.

The slow cook element is positioned in the base of the lower compartment- always make sure that the prepared cooking pot is placed centrally on the base of this compartment.

Do not use either compartment to store food or canned items.

Do not use the upper compartment for slow cooking, or food warming.

Cooking times

The cooking time varies according to the type of food being cooked, and experience will show how long foods should be cooked for, according to personal taste and preference.

In general foods should be cooked for at least 5 hours, and maybe left up to 8-10 hours without spoiling if covered. As a guide, foods cooked using the slow cook oven will take about three times longer than they would in a conventional oven.

Cookware

Any oven proof cookware maybe used for slow cooking, provided they have a close fitted lid.

To rectify a badly fitting lid a piece of cooking foil may be placed over the dish, under the lid.

For convenience and to save washing up, the most useful cookware for slow

cooking are the flame proof type which can be used over direct heat and for oven cooking, and are sufficiently attractive to use as serving dishes.

Keeping food warm

Turn the oven on, and allow to pre-heat for 20 minutes before placing the food in the oven. If food is to be kept moist then it is important to cover the dish or plate to prevent food from drying out. This can be done using aluminium foil if the dish does not have a lid.

Do not use cling film to cover food as it cannot withstand the heat produced in the oven.

Some foods are best left uncovered if you wish to keep the food dry and crisp.

Do not add gravy to plated meals until serving.

Carved meat should be placed on one plate and covered, adding just one tablespoon of gravy to keep it moist. When keeping plated meals warm it is recommended that the food is placed on hot rather than cold plates.

Slow Cooking

Slow cooking has always been the best way to prepare a nutritious hot meal with the minimum of preparation and maximum time away from the kitchen. The benefits of slow cooking have been recognized by cooks for centuries, and are still appreciated by cooks today.



USING THE OVEN - SLOW COOK (100/110CM ONLY)

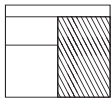
The advantages of slow cooking are as follows:

- Food can be left to cook unattended for several hours and will keep hot for several hours if left covered, without spoiling for a further 2-3 hours, so foods can be left to cook while you are out for the day, or over night.
- Inexpensive cuts of meat become deliciously tender when slow cooked.
- Slow cooking will also produce moist, tender "roasts" with minimal meat shrink-age and reduced oven soiling.
- Dishes such as soups, vegetables, puddings savory dishes and preserves are also suitable for slow cooking.
- There is no topping up of steamers, steam filled kitchens or constant checking to do.
- Make sure all frozen ingredients are well thawed out.
- Always ensure that frozen poultry has thoroughly defrosted in a refrigerator and all ice crystals have melted.
- Cut root vegetables into smaller pieces as they take longer than meat to cook.
- If possible they should be sauteed for 2-3 minutes before slow cooking.
- Ensure that root vegetables are always at the bottom of the pan immersed in the cooking liquid.
- A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach 88°C,
- Stuffed meat or stuffed poultry should not be slow cooked. Cook any stuffing separately.

Using the slow cook oven

Turn the oven on and preheat for 20 minutes. Always place the prepared cooking pot centrally on the base of the oven. Follow the guide lines for the best results.

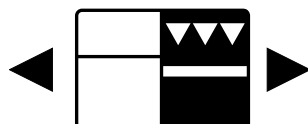
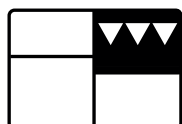
- The maximum capacity of oven proof dishes should be no more than 2.5 litres (4.5 pints).
- Please note: The more you fill the dish/pot the longer it will take to cook.
- Cooking times will vary depending on the size and shape of the meat, or poultry.
- Always bring soups, casseroles and liquids to the boil before placing in a preheated oven. To give more colour to meat or poultry, fry the meat to brown and add to stock which is hot.
- All meat and poultry recipes need a minimum of 5 hours to cook.
- Cover casseroles with a lid, or foil to prevent loss of moisture.
- Adjust seasonings and thickenings at the end of cooking time.
- Dried red kidney beans must be boiled for a minimum of 10 minutes following soaking before inclusion in any dish.
- Opening the door during cooking, leads to heat loss, and will lead to increased cooking times.



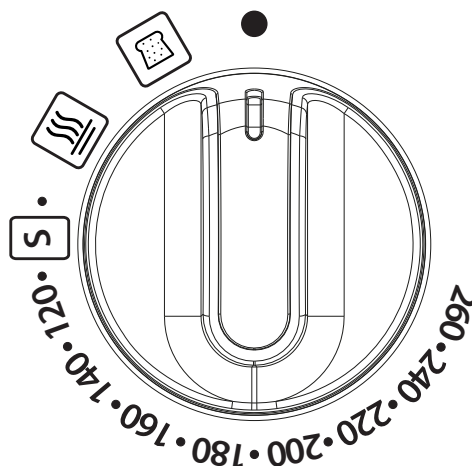
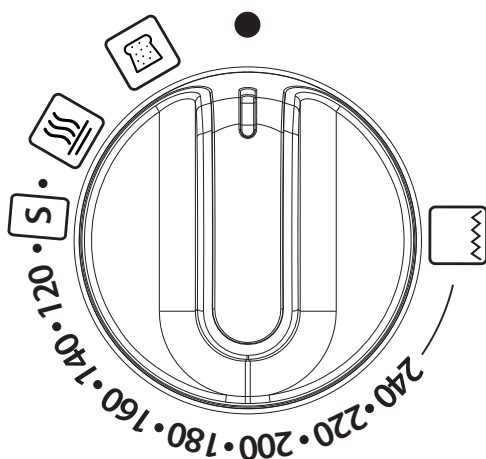
USING THE SPLITTER - 90CM DELUXE ONLY

With the Belling **PROFLEX™** splitter you can convert the tall oven into two separate fan ovens which can be controlled independently to maximise your cooking options.

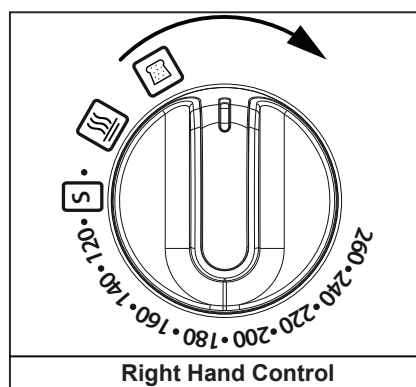
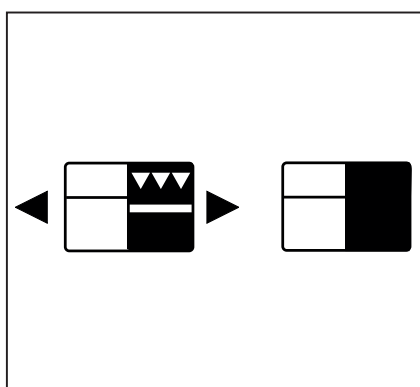
Left hand control



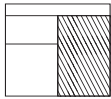
Right hand control



To activate the Tall Oven (without splitter)



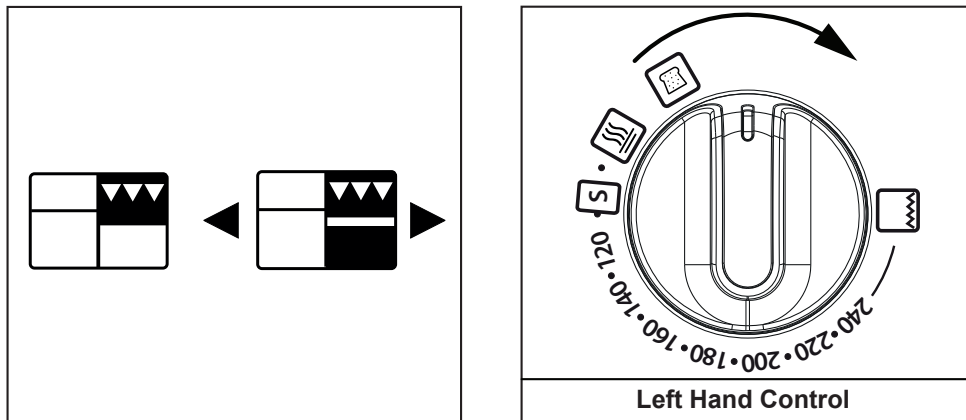
To use the tall oven without the splitter, turn the right hand control knob to the desired function or temperature.



USING THE SPLITTER - 90CM DELUXE ONLY

To activate the splitter function

Upper Oven (with splitter)

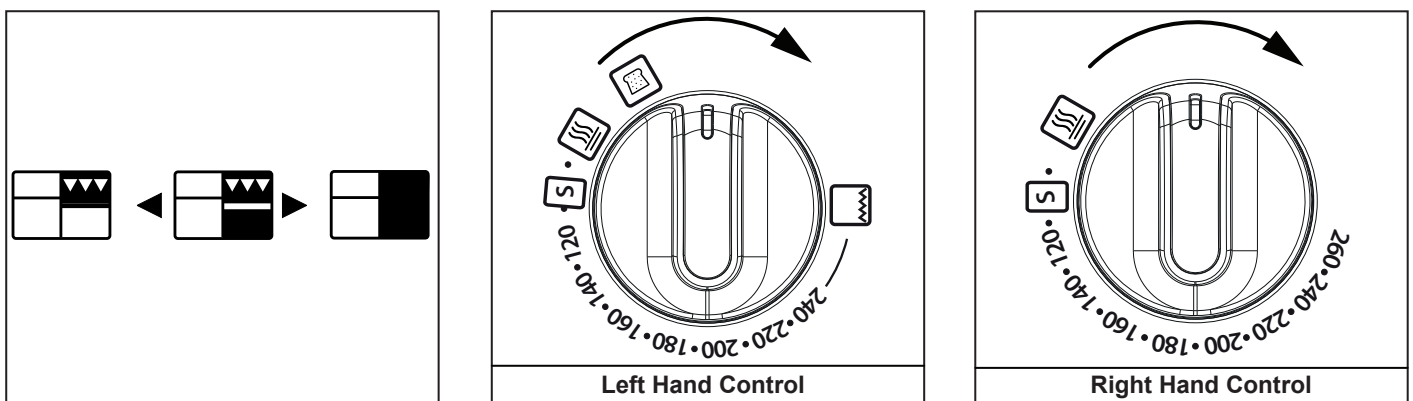


To use the upper oven separately, firstly insert the splitter then turn the left hand control knob to select the function or temperature. This will activate the top half of the oven.

Note: We do not recommend using the top oven only for cooking frozen foods and foods with high moisture as this can result in excess condensation. When cooking foods with a high moisture content, use either the full or both ovens.

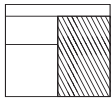
Please do not use the splitter as a shelf and only position into the dedicated guides in the tall cavity.

Lower Oven (with splitter)



With the upper oven activated, by turning the right hand control knob to a function or temperature, the lower oven can operate. The lower oven cannot be used separately.

Warning: Please allow the splitter to cool before removing.



USING THE SPLITTER - 90CM DELUXE ONLY

Using the upper and lower ovens

When using the upper and lower ovens at different temperatures, use the upper oven at the higher temperature and the lower oven at the lower temperature. The table below shows the minimum temperature that can be achieved in the lower oven when the upper oven is in use. For example with the upper oven at 200°C, the minimum temperature that can be used in the lower oven is 120°C.

Upper Oven temperature (°C)	Lower Oven Minimum temperature (°C)
100 (Slow Cook)	70 (Keep Warm)
120	80
140	90
160	100 (Slow Cook)
180	110
200	120
220	130

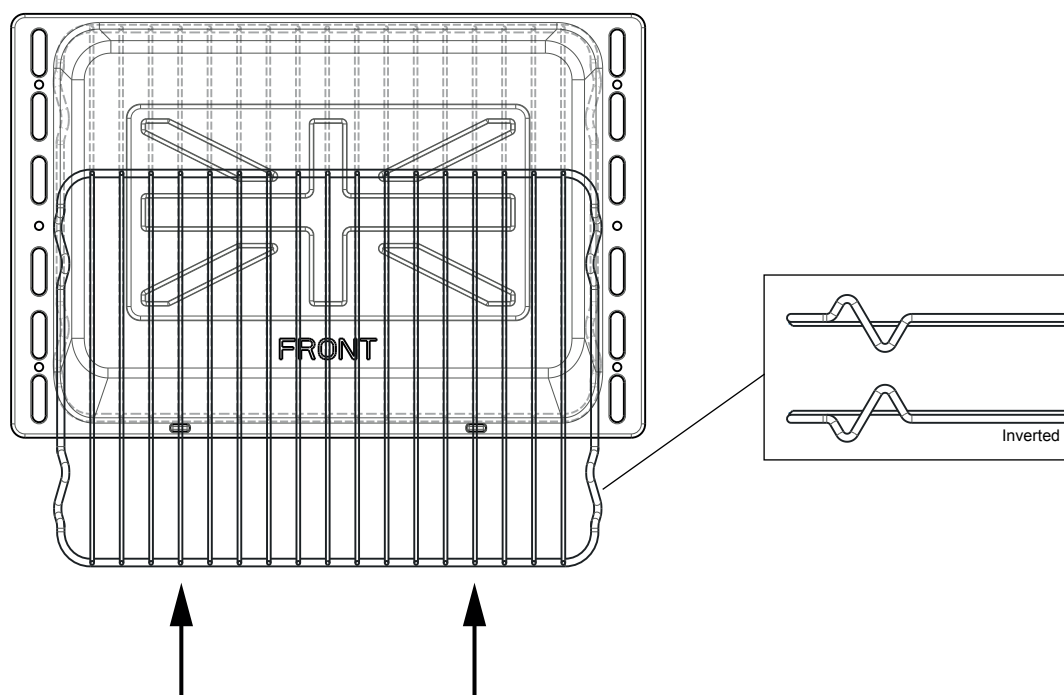
Grilling

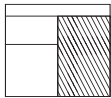
THE DOOR **MUST** BE OPEN WHEN THE GRILL IS USED FOR CONVENTIONAL GRILLING.

To operate the grill, turn the left hand control to the grill function symbol.

Grill pan and trivet

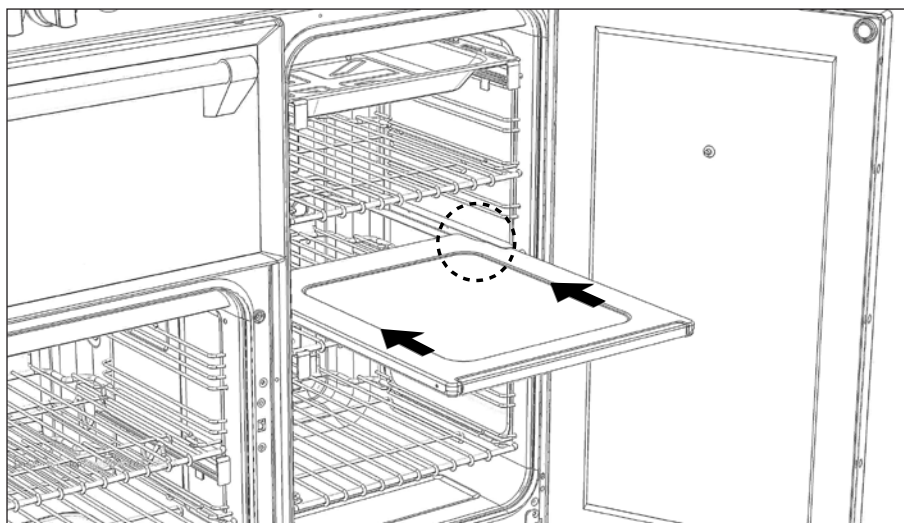
The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.





USING THE SPLITTER - 90CM DELUXE ONLY

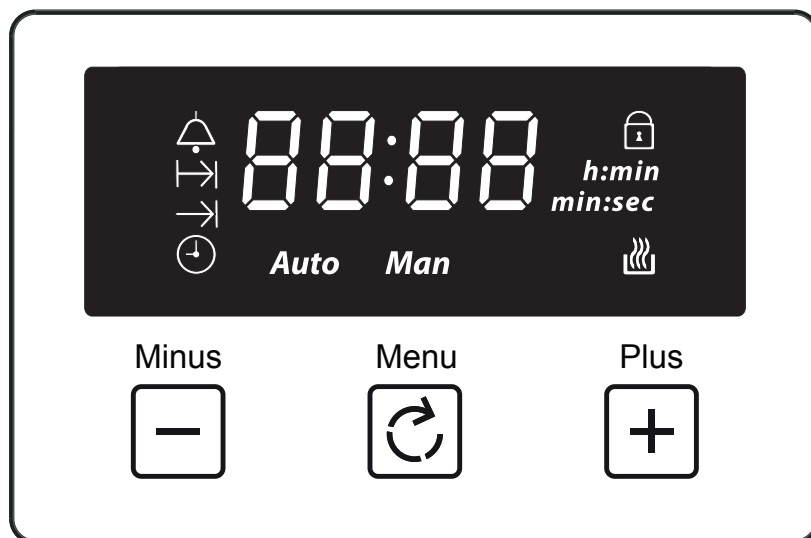
How to position the Splitter



CLOCK/PROGRAMMER

Please be aware that only the multifunction oven is controlled by the programmer.

Note: Your clock / programmer may not have all these functions



Minute minder



Cooking time / Duration



End of cooking time



Time of day



Keylock



Auto cooking

Auto

Automatic mode

Man

Manual mode

L 1, L 2, L 3

Volume level

23:59

7-segment display

99:00

Max. adjustable minute minder

23:59

Max. adjustable cooking time

h:min

Display hours:minutes

min:sec

Display minutes:seconds

Using the touch controls

Menu - Scroll through to select a function

Plus - Increase time or volume

Minus - Decrease time or volume

When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

Manual Mode

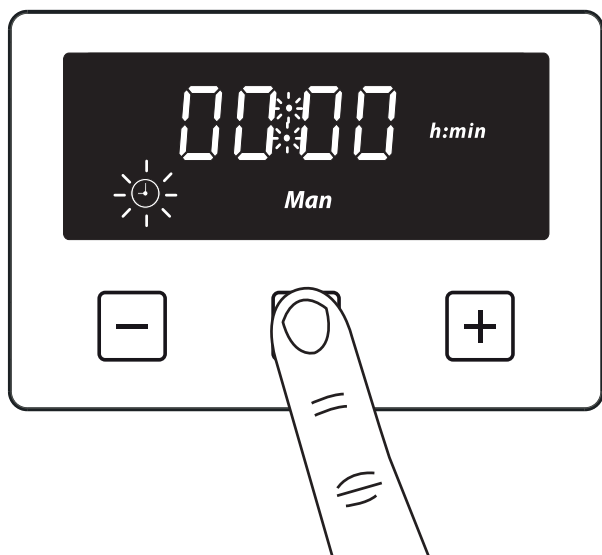
If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually. The manual icon is also on the display.

CLOCK/PROGRAMMER

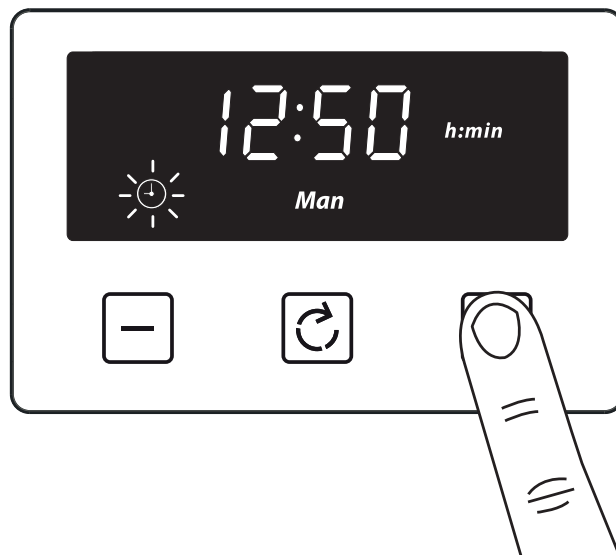
Setting the time of day

By pressing menu, scroll through the functions until you reach 'time of day'.

1 Press the function button until the 'time of day' symbol appears



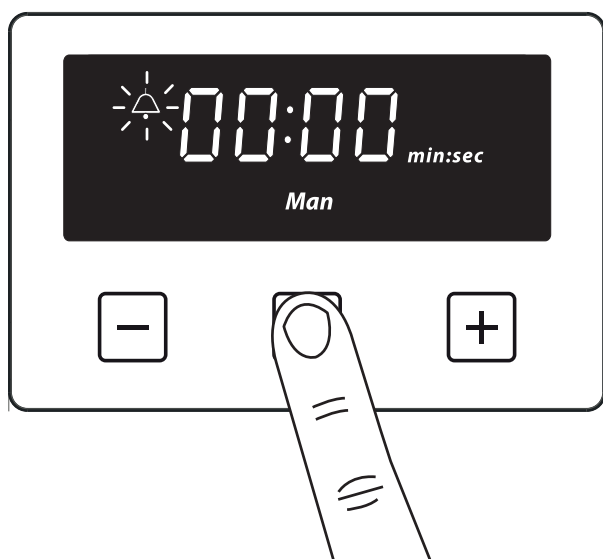
2 Press the plus or minus buttons to set a time



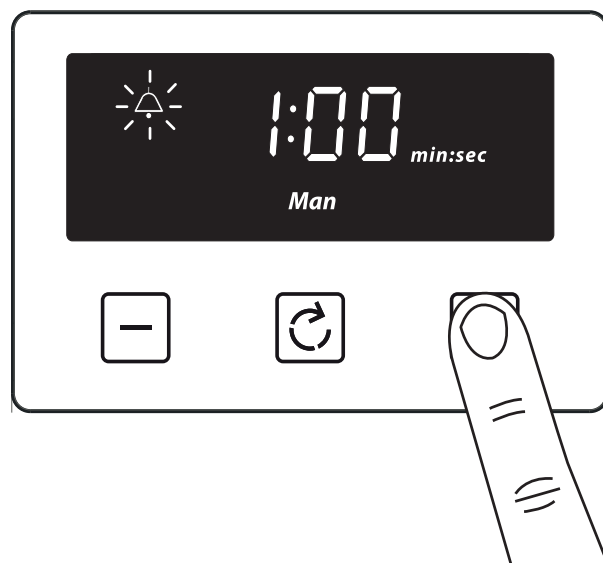
Setting the minute minder

The maximum cooking time that can be set is 99 minutes.

1 Press the function button until the 'minute minder' symbol appears



2 Press the plus or minus buttons to set a time



Once set, the minute minder will start to countdown in steps of seconds. The display will show the minute minder symbol and the remaining time. The countdown will continue in the background, if other functions are being set.

When the set time for the minute minder has completed, an alarm is heard and the minute minder symbol will flash on the display. Press any button to stop the alarm and the time of day is displayed.

CLOCK/PROGRAMMER

To modify or cancel the minute minder

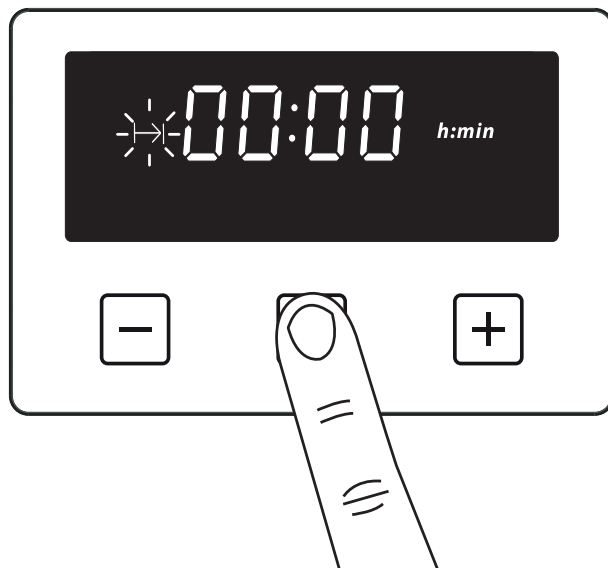
Return to the minute minder function and use either the plus or minus buttons to adjust the time. By setting the time to '0.00', this will cancel the countdown.

Setting the cooking time (the duration of time the oven will operate for) Semi Automatic cooking

Note: Only the bottom left hand oven on 1000cm and 1100cm appliances can use the Semi Automatic cooking function.

The maximum cooking time that can be set is 23 hours and 59 minutes.

1 Press the function button until the 'cooking time' symbol appears



2 Press the plus or minus buttons to set a time



Once set, the automatic mode, auto cooking symbol and the time of day is displayed.

When cooking is completed, an alarm is heard and the manual mode symbol flashes on the display. Press the Menu button to stop the alarm and then the 'time of day' will then be displayed. Pressing the Menu button again will return to manual mode.

To modify or cancel the cooking time

Return to the 'cooking time' function and use either the plus or minus buttons to set the time. By setting the time to '0.00', this will cancel the countdown.

CLOCK/PROGRAMMER

Setting the end of cooking time (to set a time for the oven to turn off) Fully Automatic

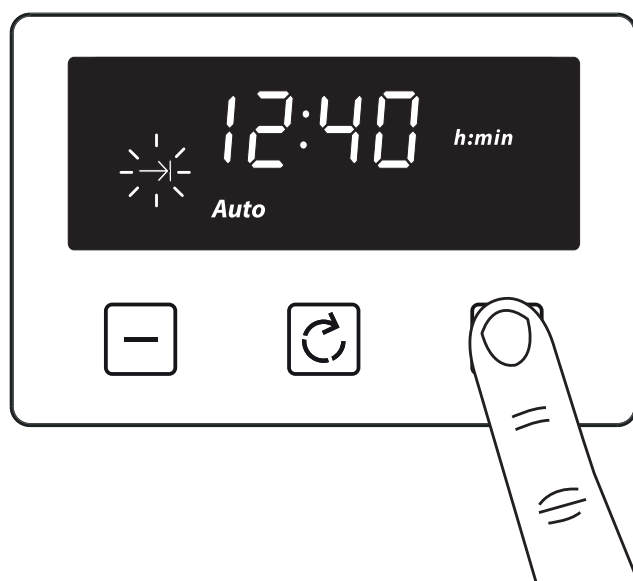
Enter cooking duration as described in 'Setting the cooking time' section.

The display shows the current 'time of day' plus the 'end of cooking time' symbol. The latest 'end of cooking time' is limited to the current 'time of day' plus the maximum time that can be set (23 hours and 59 minutes).

1 Press the function button until the 'end of cooking time' symbol appears



2 Press the plus or minus buttons to set a time



The auto cooking symbol disappears from the display once the time, the required cooking settings and temperature have been set. The appliance will not be switched on until the set cooking start time, that is the difference between the cooking end time and the cooking duration.

When cooking is completed, an alarm is heard and manual mode symbol flashes on the display. Press the menu button to stop the alarm. Pressing the Menu button again will return to manual mode.

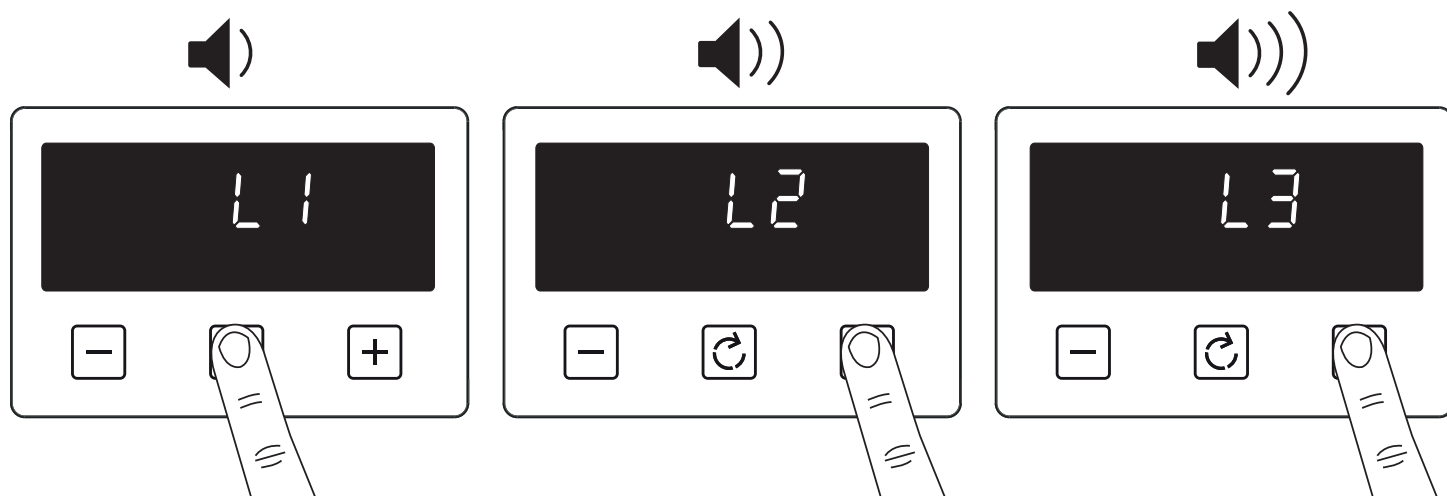
To modify or cancel the end of cooking time

Return to the 'end of cooking time' function and use either the plus or minus buttons to set the time. The 'end of cooking time' can be deleted by counting back using the minus button until it equals the current time of day.

CLOCK/PROGRAMMER

Setting the volume

Press the menu button until “LX” (X = 1, 2 or 3) flashes on the display. Use the plus or minus buttons to select a tone.

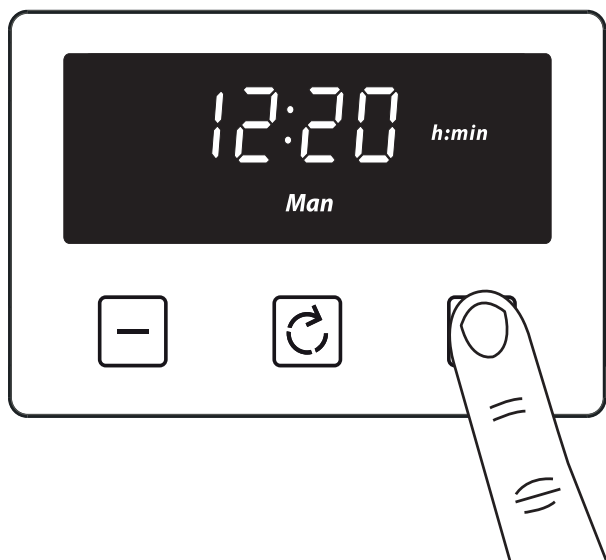


Note: Default tone is L3

Activating / deactivating Key lock

1 Press and hold the plus button for 3-5 seconds

2



Once the Key lock is active, the buttons will be inactive. A two beep signal will be heard if the buttons are pressed.

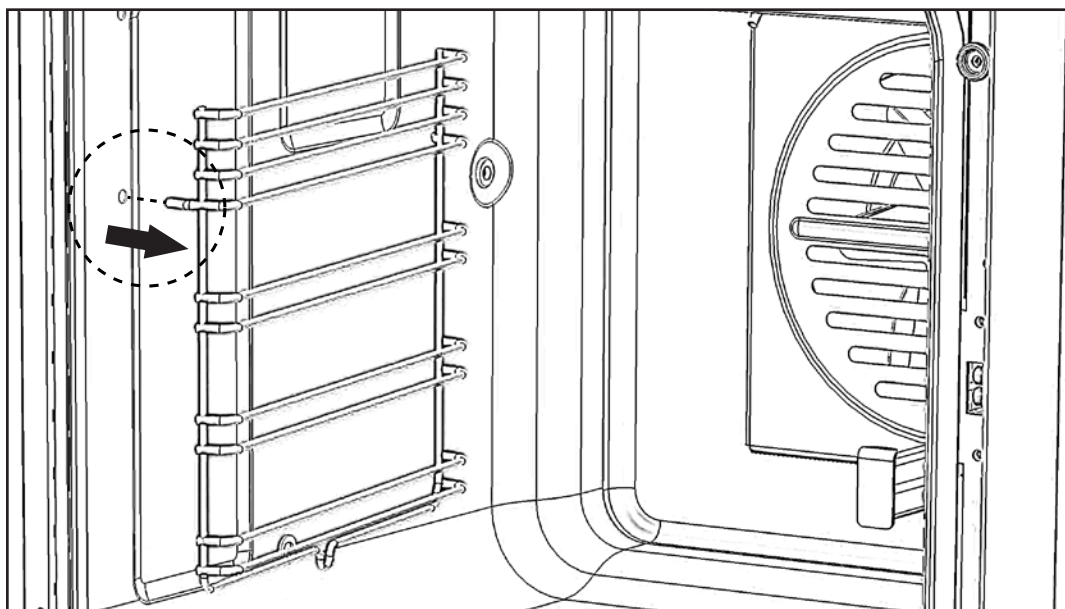
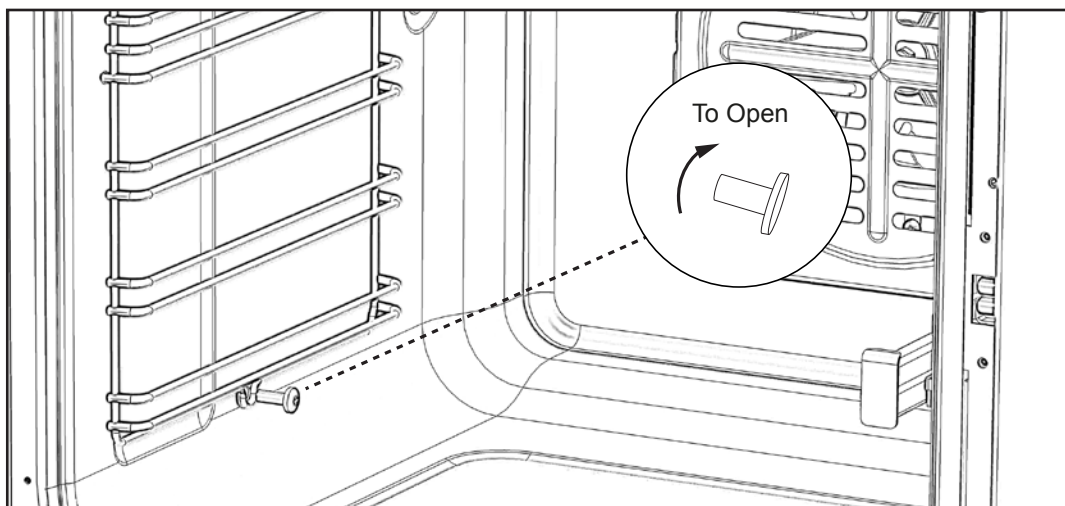
To deactivate the Key lock

Press and hold the plus button for 3-5 seconds. The Key lock symbol will disappear and the appliance can continue to be used.

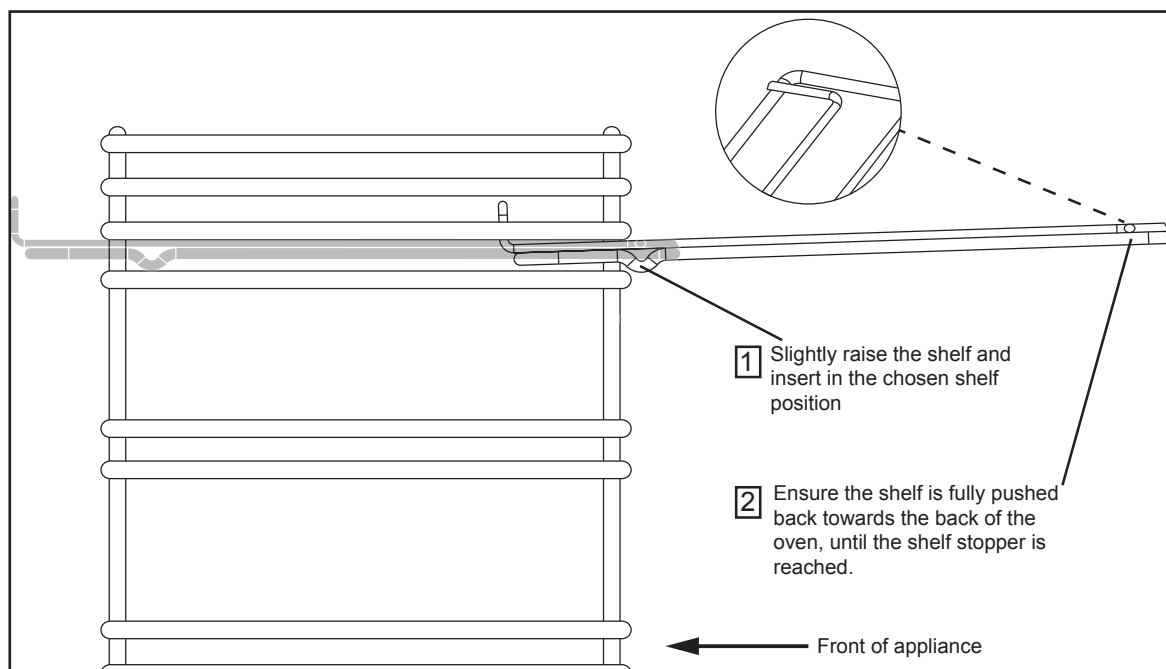
Note: In case of main power loss for a short time (about 1.5 minutes), timer maintains its status. Key lock status and buzzer tone are memorized independent of the power loss duration.

USING YOUR APPLIANCE

Removing Shelf Runners

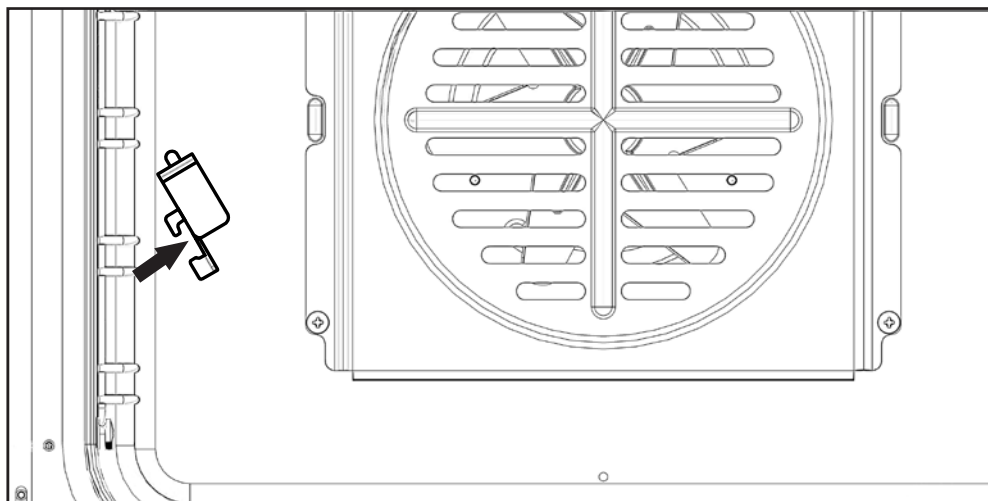
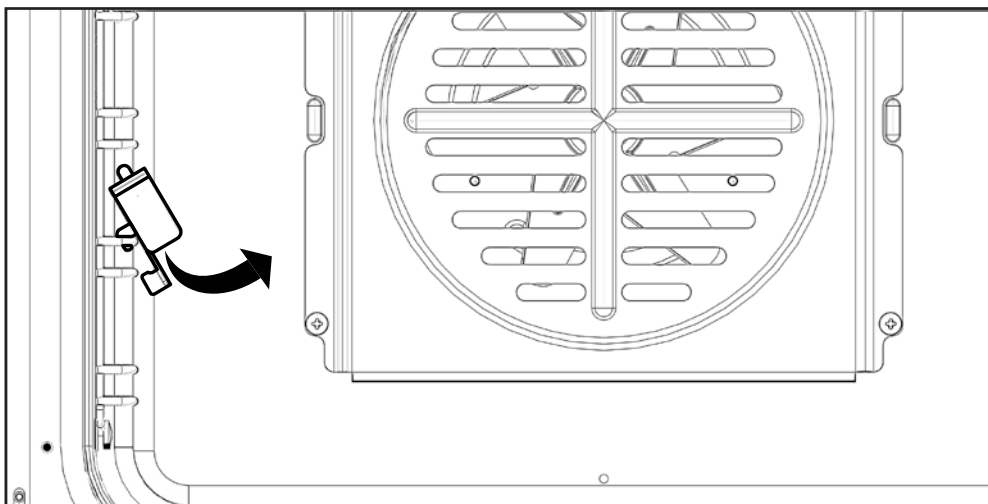
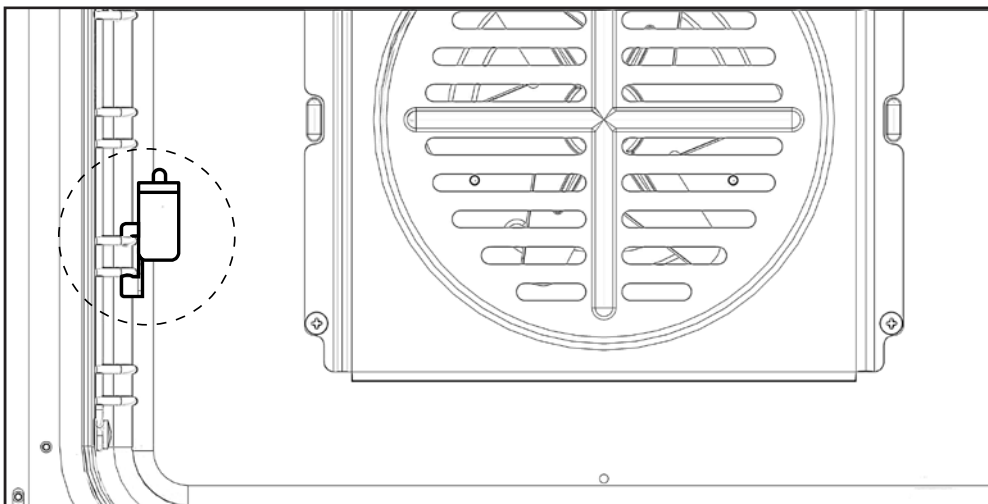


Standard shelves



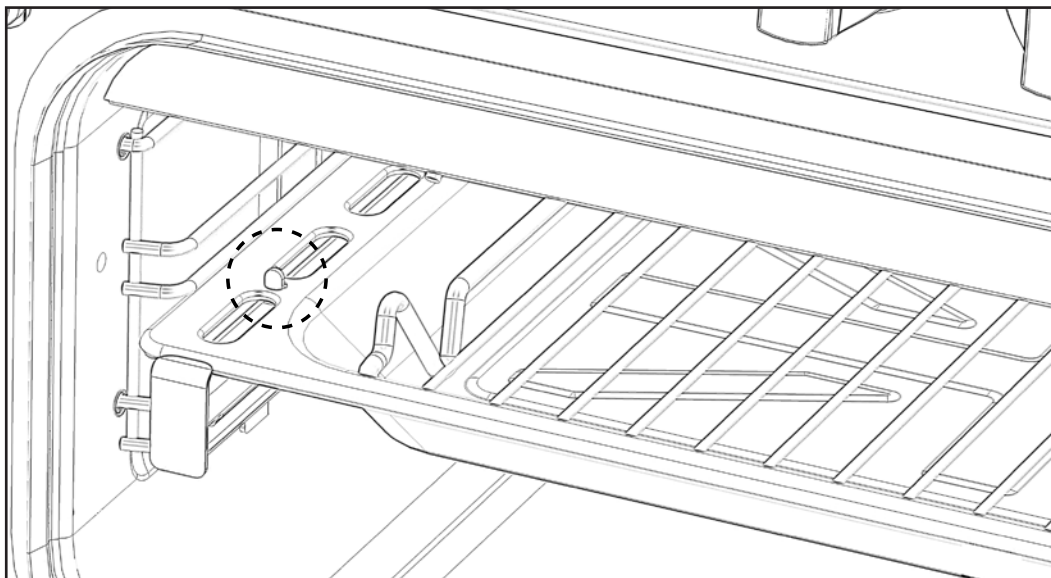
USING YOUR APPLIANCE

Removing Telescopic shelves



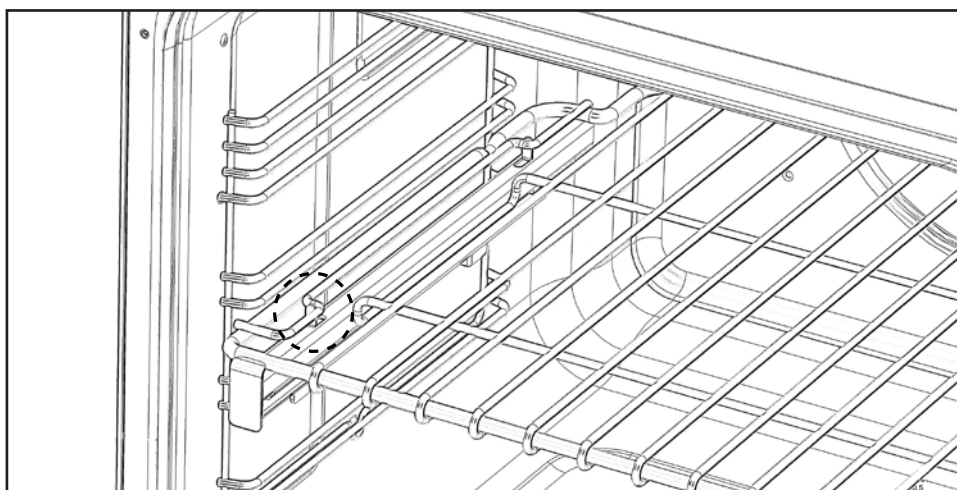
USING YOUR APPLIANCE

Full width oven pan

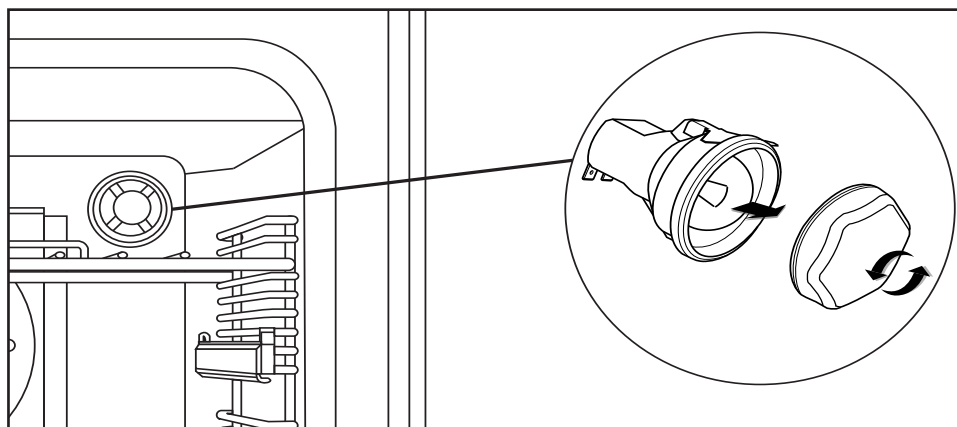


Note: Please ensure the wires / oven pan locate around the small tabs on the telescopic runner.

Telescopic sliders



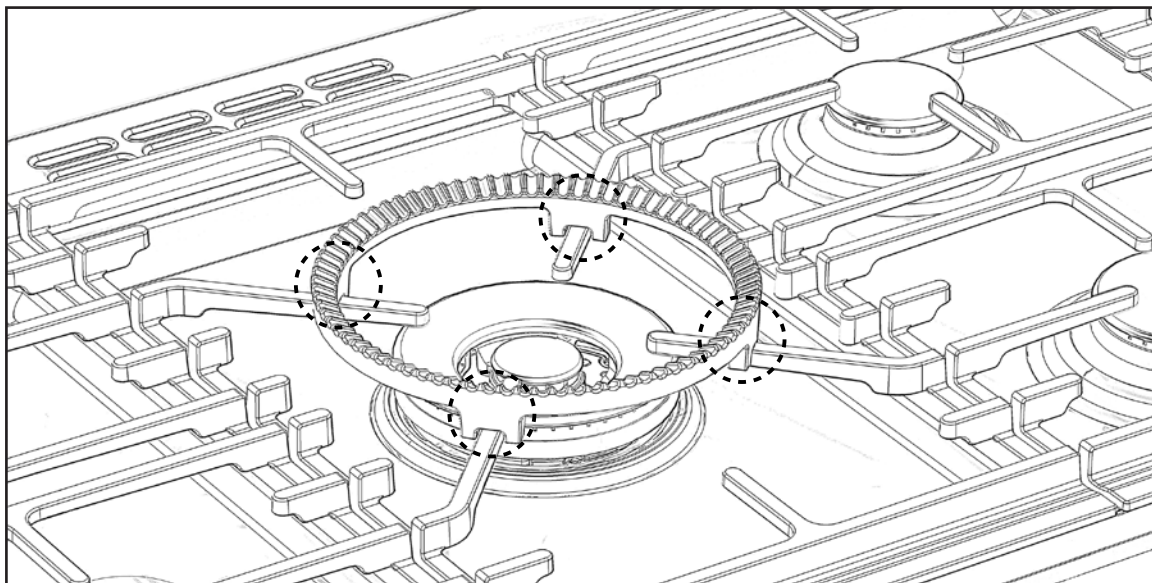
Changing the light bulb



Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. **Please remember that bulbs are not covered by your warranty.**

USING YOUR APPLIANCE

Wok Cradle



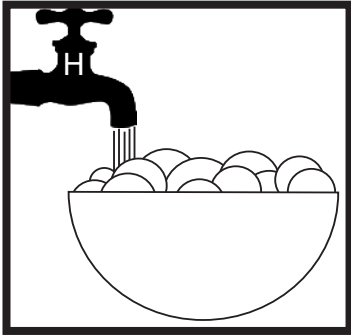
Please ensure the wok cradle sits securely on the 4 pan support fingers.

CLEANING YOUR APPLIANCE

Do's

Note: Always switch off your appliance and allow it to cool down before you clean any part of it.

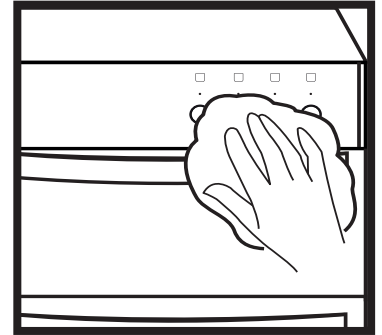
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



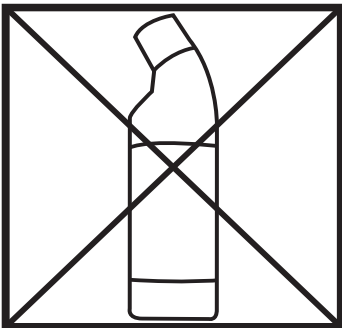
- Clean, wringing out cloth



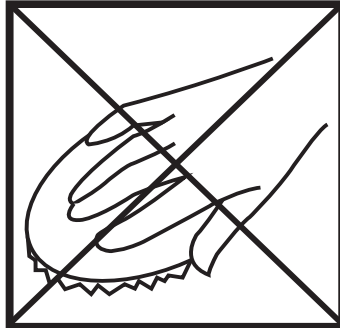
- Wipe with damp cloth
- Dry with a soft cloth

Tips: Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

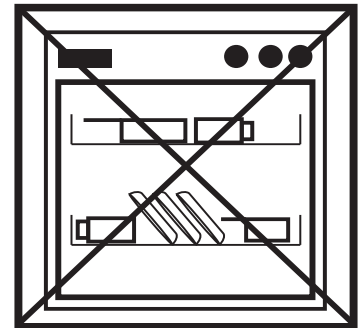
Dont's



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



- Do not place in the dishwasher:
- Cast iron griddle
 - Pan supports

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT ITS PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.

IN ADDITION TO THE ABOVE, DO NOT USE METAL SCRAPERS TO CLEAN THE OVEN DOOR GLASS.

INSTALLATION INSTRUCTIONS

Before you start please read the instructions.
Planning your installation will save you time and effort.

**FAILURE TO INSTALL APPLIANCES CORRECTLY IS DANGEROUS AND
COULD LEAD TO PROSECUTION.**

Installation shall only be carried out by a qualified installer or engineer. 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 required local regulations.

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

Please keep to the following points most carefully;

Although every care has been taken to ensure this appliance has no sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

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

The space for air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

Installations should be carried out in line with the National Regulations applicable for this product type.

REGULATIONS AND STANDARDS

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

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

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. GAS SAFE registered installers undertake to work to satisfactory standards. Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

WARNING: Servicing shall be carried out by authorized personnel

Gas Safety (Installation & Use) Regulations

This appliance must be installed by an authorised person in accordance with the Australian Gas Installation Standard AS/NZS 5601, the manufacturers installation instructions, local gas fitting regulations, and any other relevant statutory regulations.

Particular attention should be given to relevant requirements regarding ventilation.

Ventilation Requirements

Ventilation must be as specified by AS/NZS 5601 Installation code. The room containing the appliance should have an air supply.

An appliance should be installed in a location for complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surrounding at safe limits, under normal conditions.

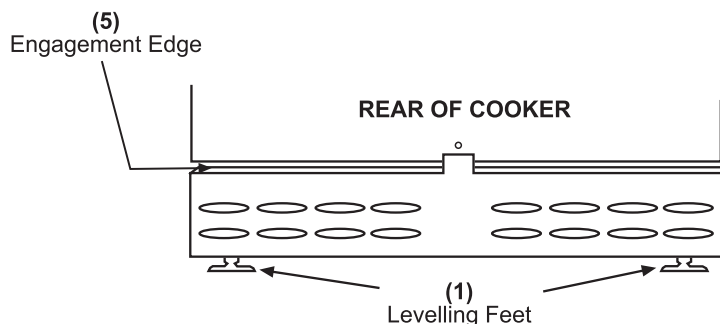
Windows and permanent vents should therefore not be blocked or removed without first consulting a GAS SAFE or local accredited gas installer.

BEFORE INSTALLATION

Levelling Your Cooker

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

The cooker is fitted with leveling feet (1) Level your cooker to your desired height using the leveling feet at the front and rear of the cooker.

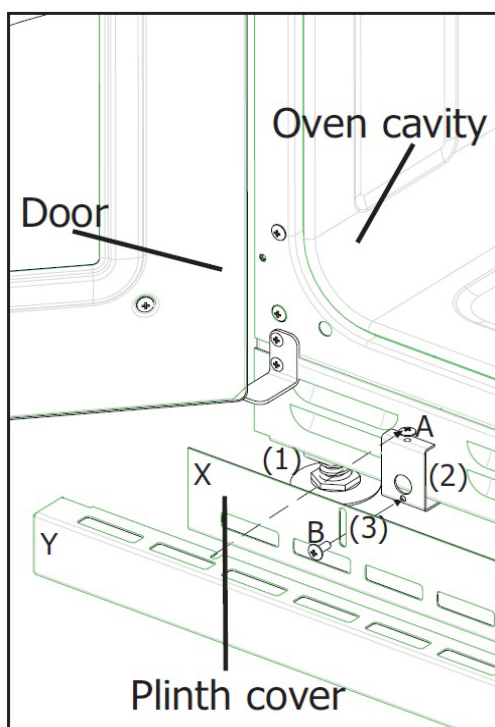


Rear wheels (if fitted)

Adjustment of the wheel height can be made with a screw driver, through the hexagonal hole in the front plinth

Fitting the plinth

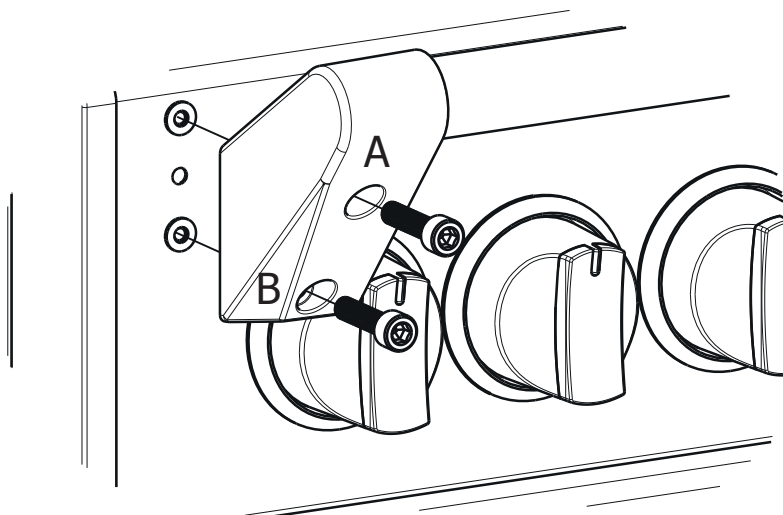
- Make sure the appliance is raised to a height of 915mm or above before beginning. If the appliance is below 915mm - you can only fit the plinth cover labelled X. You can adjust the height using the feet (1) of the appliance. If your appliance has a storage drawer at the bottom, you access the required holes through the base of the drawer after lifting the mat.
- Open the appliance doors, and loosen screw A located on bracket (2). Do not remove this screw entirely
- Insert screw B, through slot (3) and screw into the small hole at the bottom of bracket (2). Make sure that the plinth cover is flush to the appliance, but not over tightened.



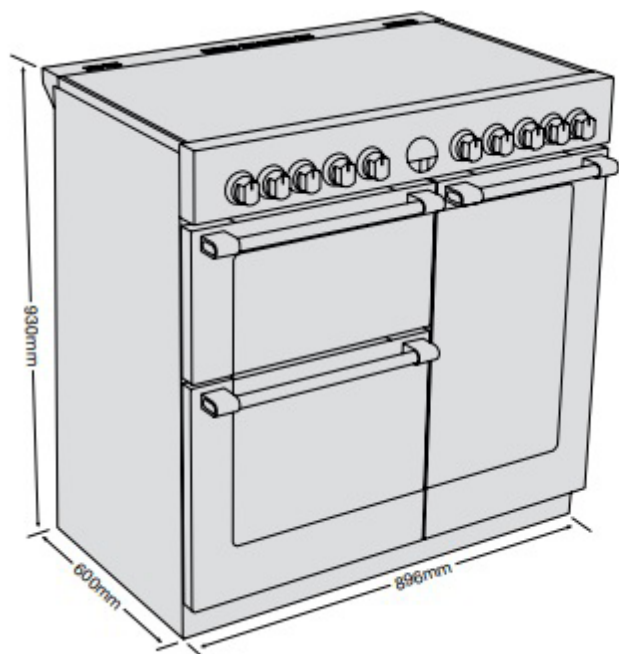
BEFORE INSTALLATION

Fitting the towel rail (if applicable)

- On the towel rail there are two holes, top (A) and bottom (B), these holes have corresponding holes on the fascia at each end.
- Both screws must be inserted through the towel rail at each end and screwed into the fascia. Both screws are M6 screws but the longer screw must be secured through the top hole. Using the Allen key provided, tighten the screws making sure that the towel rail is flush to the fascia, but not over tightened.



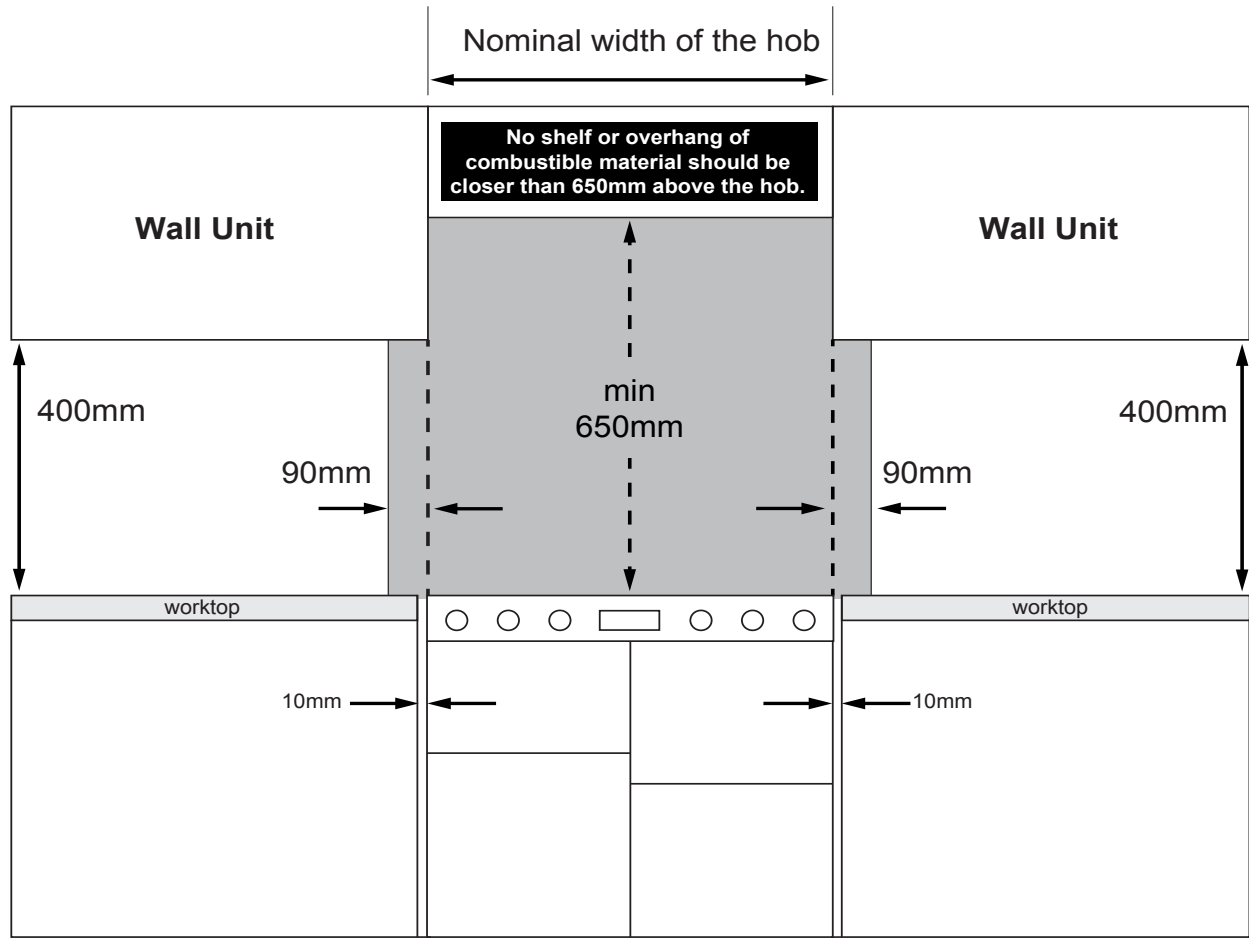
Vinyl wrapped surfaces (if applicable)



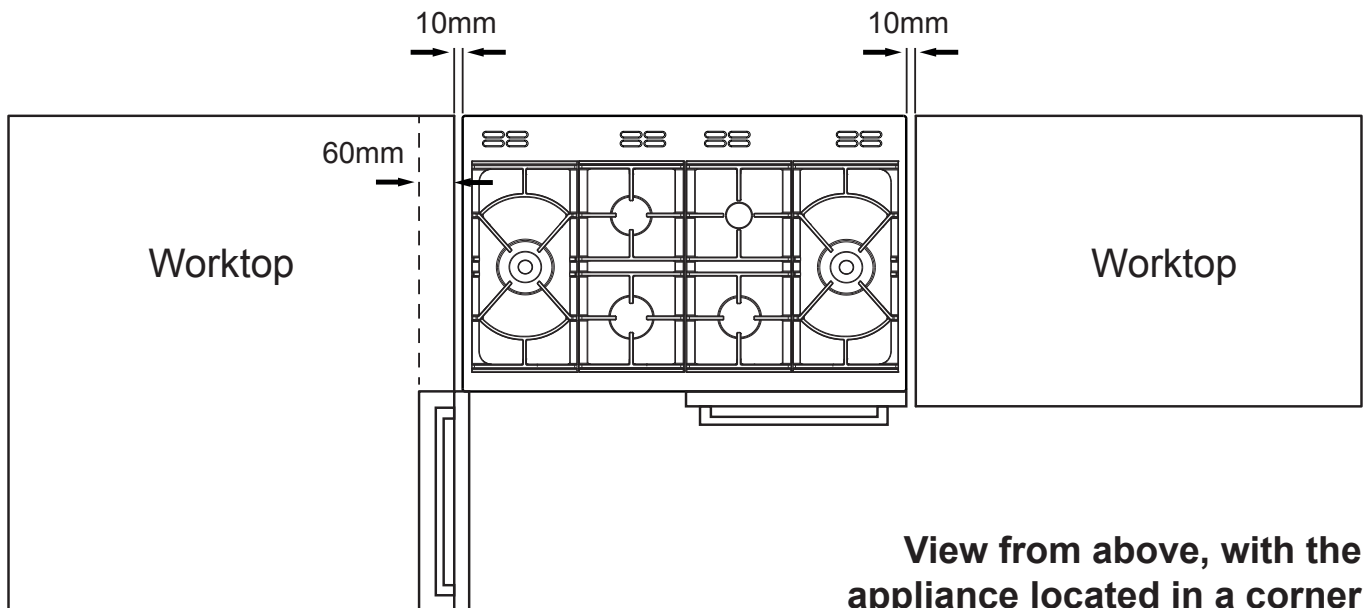
If this appliance is installed near vinyl wrapped surfaces, we strongly recommend using an installation kit available from the vinyl-wrap supplier. Belling cannot accept any responsibility for damage caused due to installation into cabinets with low temperature tolerances.

DIMENSIONS AND CLEARANCES

Cupboard / hood clearances



View from front



View from above, with the appliance located in a corner

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

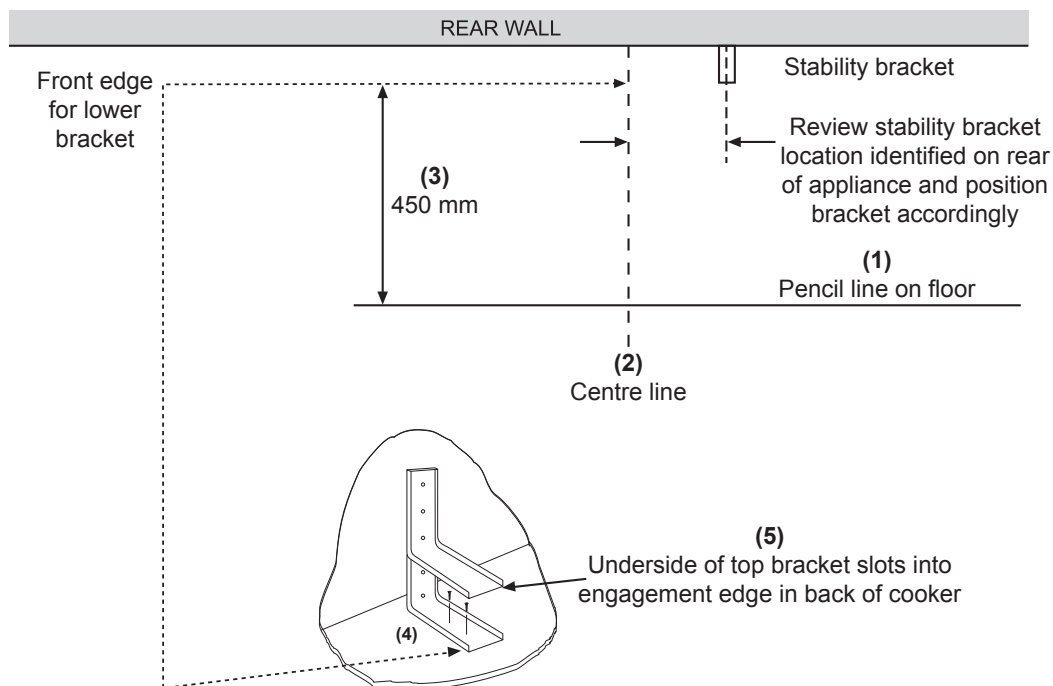
DIMENSIONS AND CLEARANCES

Stability Bracket

If the cooker is fitted with a flexible connection, a stability bracket should be fitted to engage in the back of the cooker. A stability bracket is included with this product.

A stability bracket can be fitted as follows:

1. Place the cooker in the position and draw a PENCIL LINE level with the front edge.
2. Mark the centre of the cooker to give the CENTRE LINE for the bracket.
3. Remove the cooker and mark off 450mm from the PENCIL LINE to locate the front edge of the lower bracket.
4. Fix the bracket to the floor. Measure from floor level to engagement edge in the back of cooker and add 3mm.
5. Assemble the underside of the top part of the bracket to this height



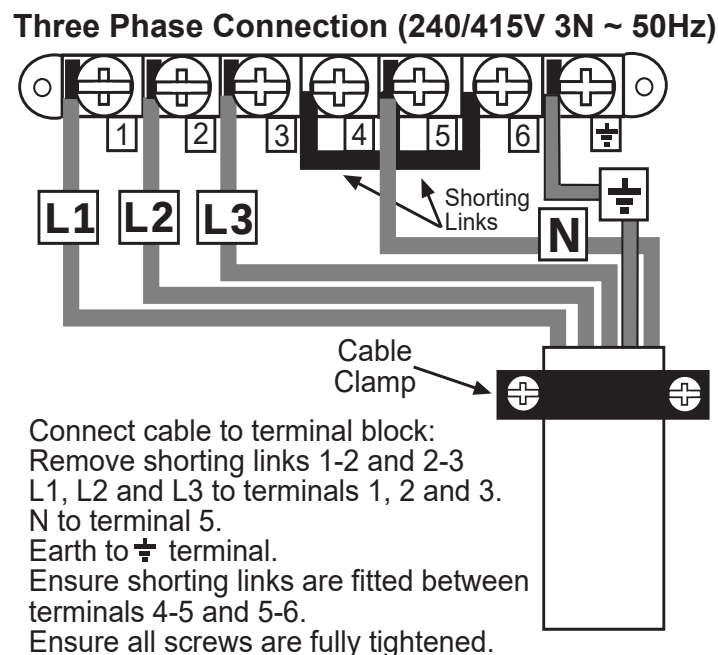
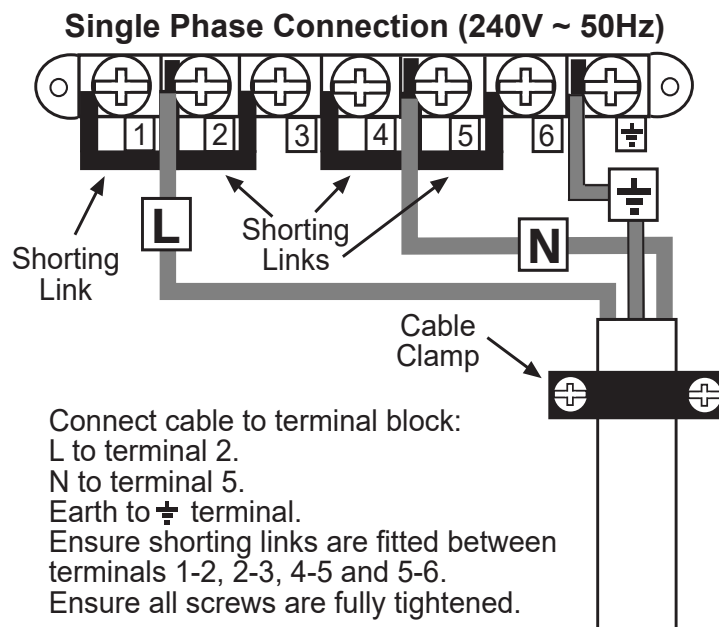
A restraining device shall restrict the appliance movement to no more than 80% of the hose length.

CONNECT TO THE ELECTRICITY AND GAS SUPPLY

WARNING: This appliance must be earthed.

- This appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.
- Access to the mains terminal is gained by removing the terminal block cover at the rear of the appliance.
- Connection should be made with a suitable flexible cable with a minimum temperature rating of 70°C.
- First strip the wires then push the cable through the cable clamp.
- Connect the cable to the terminal block and tighten the cable clamp screws - see diagram.
- Refit the terminal box cover.
- 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.

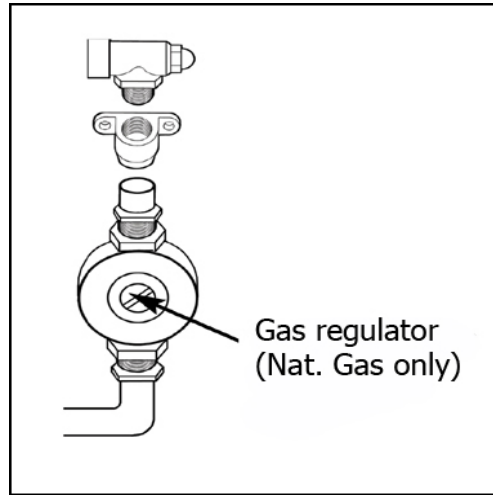
The terminal block screws and clamps can be damaged by excessive tightening and untightening. DO NOT USE POWER TOOLS!



CONNECT TO THE ELECTRICITY AND GAS SUPPLY

Connect to the gas supply

Means of isolation shall be provided at the shut off point by either an approved quick connect device or a Type 1 manual shut off valve. The outlet of the quick connect device shall be at, or below, the horizontal position.



Connection to the gas supply should be made using a AS/NZS 1869 class B hose assembly with an internal diameter of not less than 10mm and regulator (regulator for use with natural gas)

Note: Maximum length of hose 1200mm. The temperature rise of the areas at the rear of the cooker that are likely to come into contact with the flexible hose do not exceed 70°C.

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

Use a 1000mm - 1200mm length of flexible connector.

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

Natural Gas- Installations must conform to local codes or, in the absence of local codes, with AS/NZS 5601 as well as the requirements of any local council, gas, electricity authority or other statutory regulation.

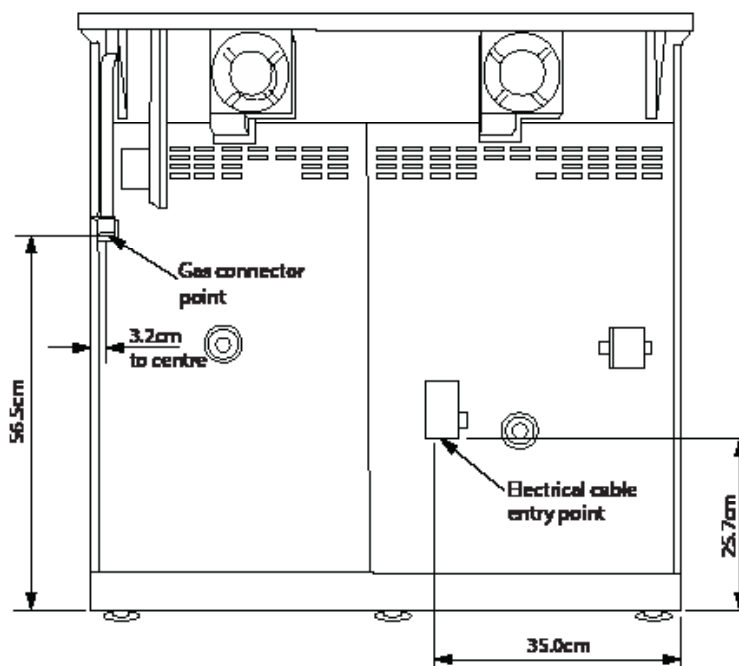
After installation, make sure all connections are gas sound.

CONNECT TO THE ELECTRICITY AND GAS SUPPLY

Electric and gas connection location (see illustration below)

The electric connection can be found on the rear of the appliance, 25.7cm from the bottom of the appliance and 35cm from the right hand side of the appliance.

The gas inlet can be found on the rear of the appliance, 56.5cm from the bottom of the appliance and 3.2cm from the left hand side of the appliance.



COMMISSIONING

The installer must test the operation of the appliance.

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

Natural Gas @ 1.00kPa

Pressure test point

The pressure test point is fitted on the outlet of the regulator or on an adapter which should be fitted onto the outlet of the regulator.

Hob burner

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

Maintenance Schedule

It is recommended that the appliance is inspected annually as part of a routine Maintenance Schedule, to ensure the electrical and gas components are in satisfactory condition

Before leaving the installation hand over the User Guide to the customer

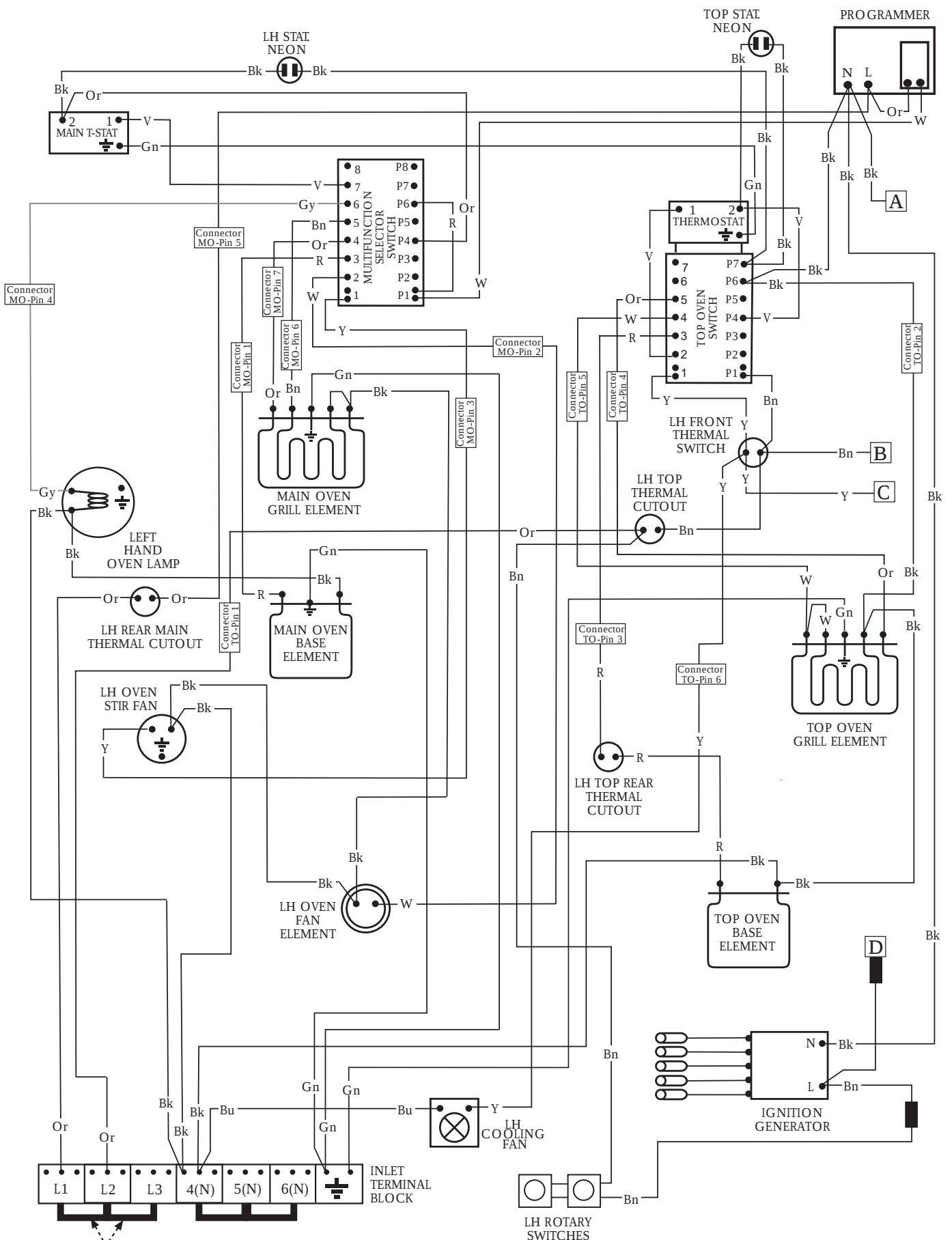
USING YOUR APPLIANCE

BELLING RICHMOND/COOKCENTRE 900DF- AU

WIRING DIAGRAM- LH OVEN

PAGE 1/2

Wiring colour code: Bk-Black, Bn-Brown, Bu-Blue, Gn-Green, Or-Orange, R-Red, W-White, Y-Yellow, V-Violet, Gy -Grey



Remove These Two Links for Multi-Phase Installations !

083724600
29.03.2018

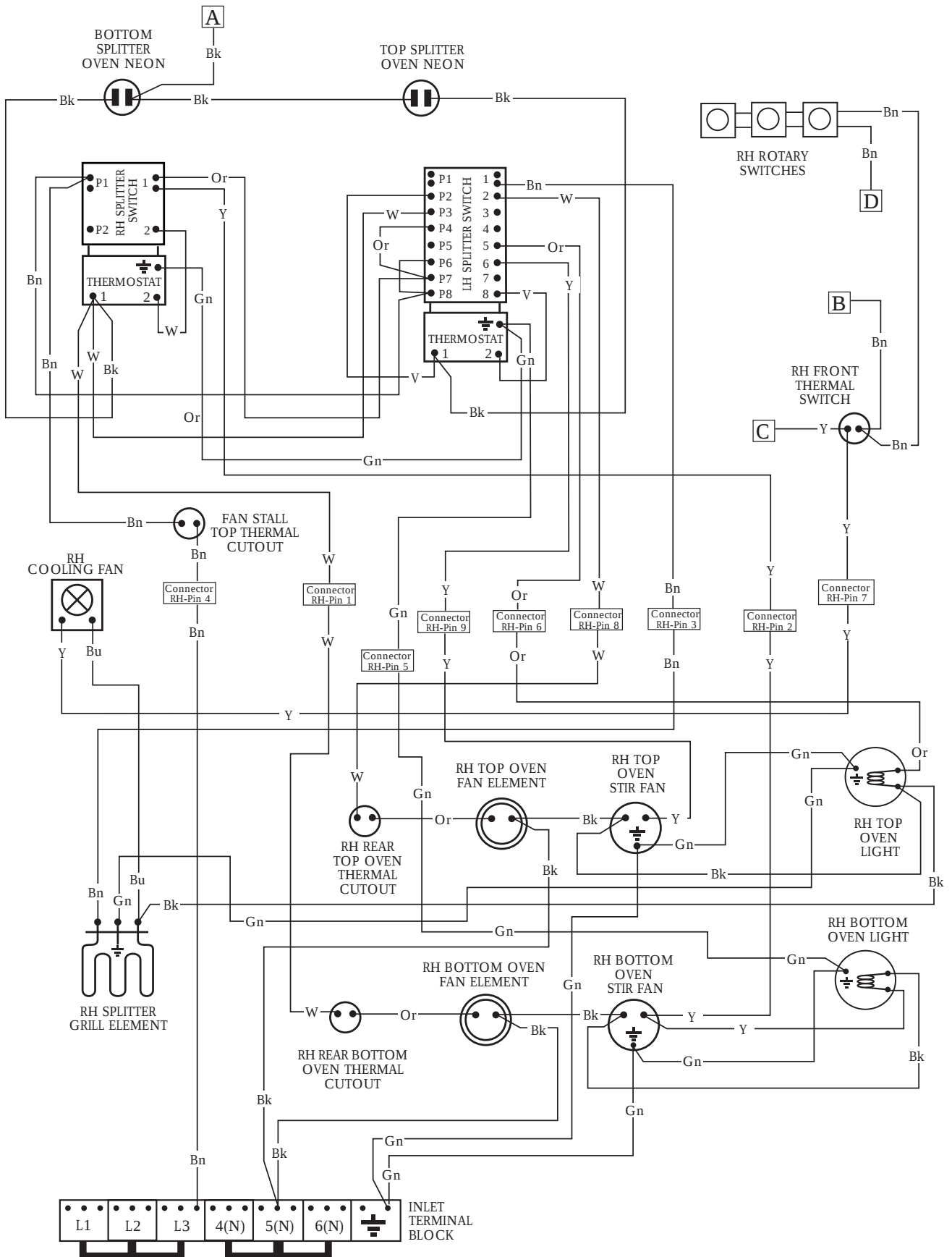
USING YOUR APPLIANCE

BELLING RICHMOND/COOKCENTRE 900DF- AU

WIRING DIAGRAM- RH OVEN

PAGE 2/2

Wiring colour code: Bk-Black, Bn-Brown, Bu-Blue, Gn-Green, Or-Orange, R-Red, W-White, Y-Yellow, V-Violet



Remove These Two Links for Multi-Phase Installations !

083724600
29.03.2018

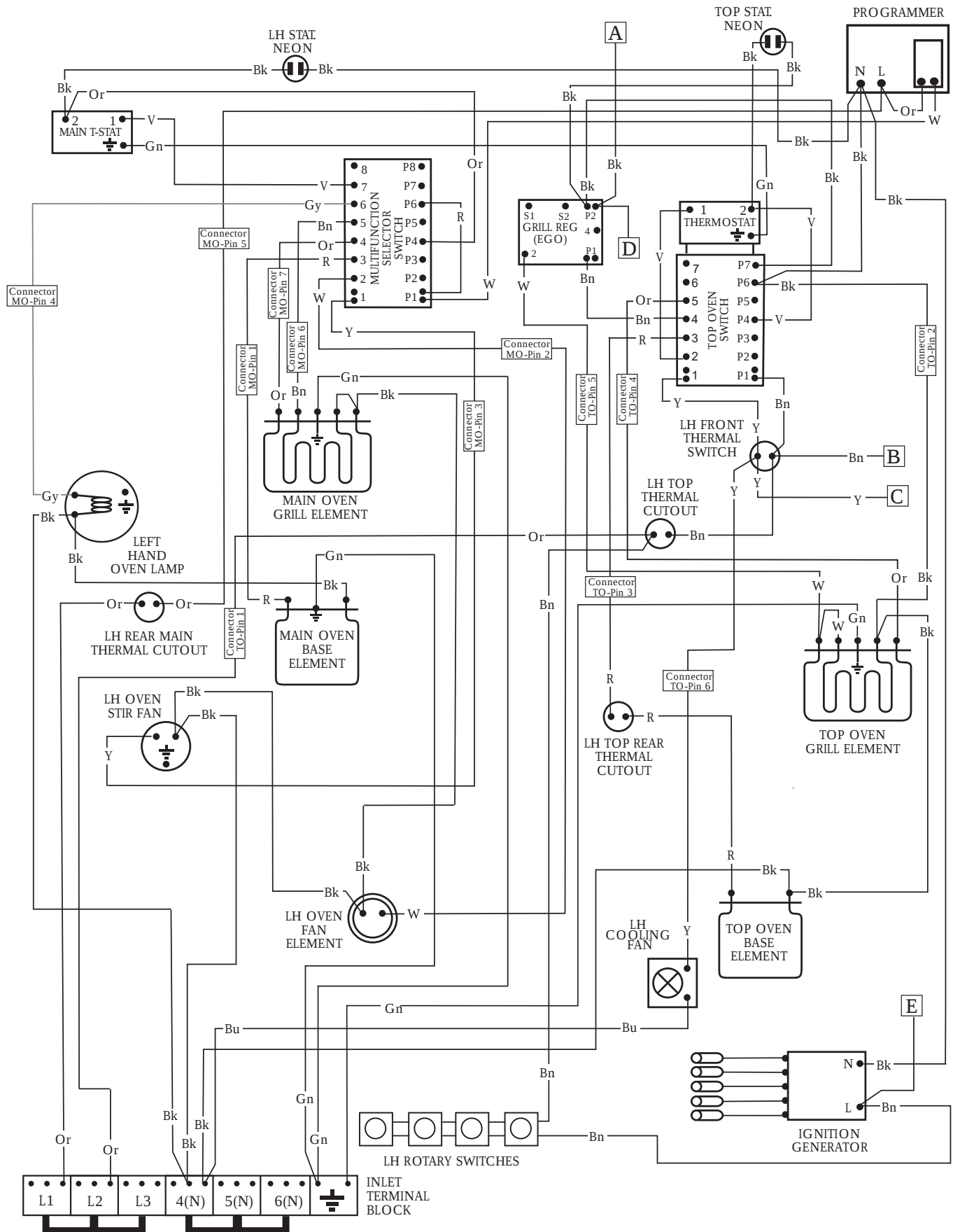
USING YOUR APPLIANCE

BELLING RICHMOND/COOKCENTRE 1100DF- AU

WIRING DIAGRAM- LH OVEN

PAGE 1 / 2

Wiring colour code: Bk-Black, Bn-Brown, Bu-Blue, Gn-Green, Or-Orange, R-Red, W-White, Y-Yellow, V-Violet, Gy -Grey



Remove These Two Links for Multi-Phase Installations !

083724800
16.04.2018

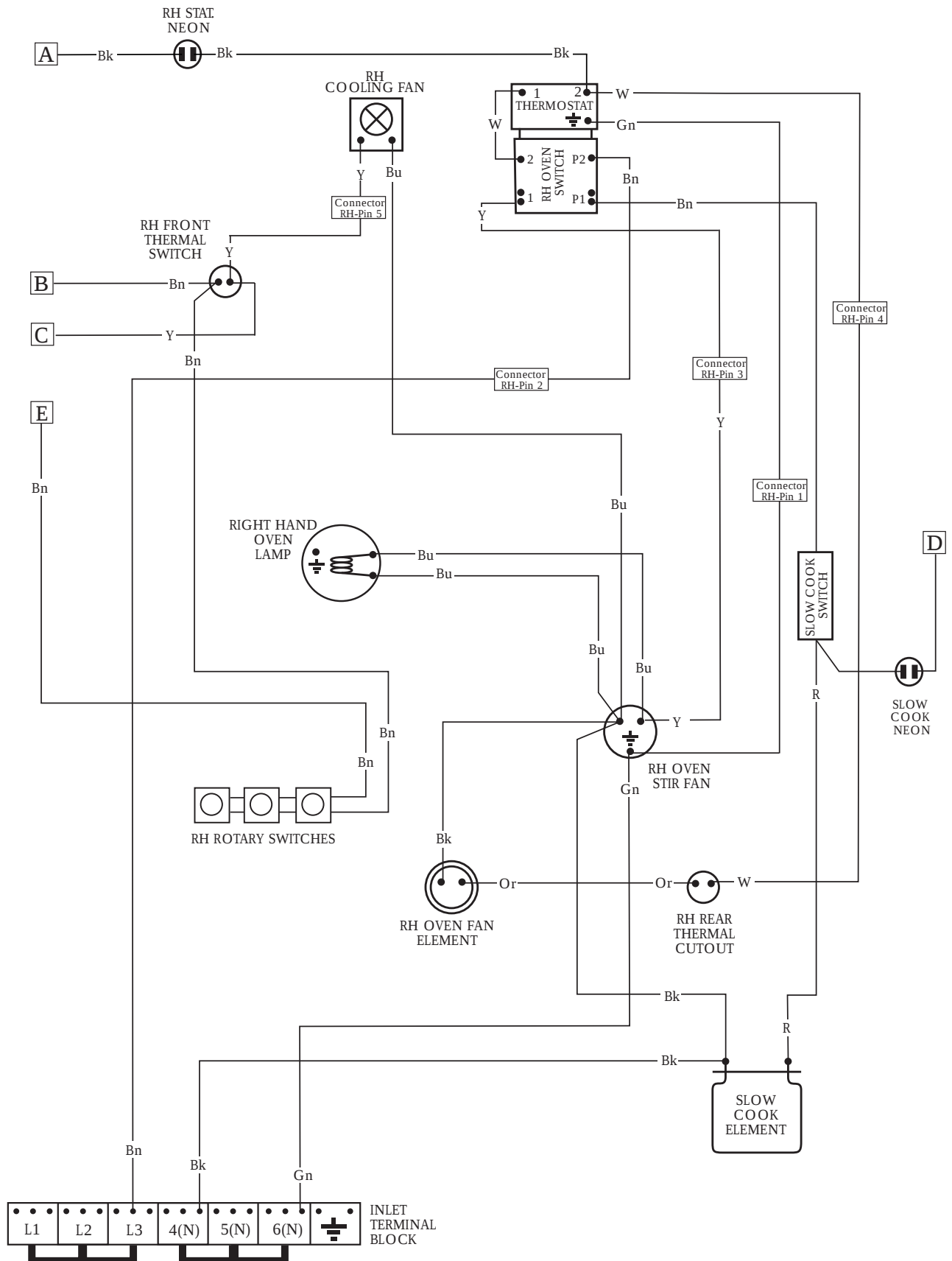
USING YOUR APPLIANCE

BELLING RICHMOND/COOKCENTRE 1100DF- AU

WIRING DIAGRAM- RH OVEN

PAGE 2/2

Wiring colour code: Bk-Black, Bn-Brown, Bu-Blue, Gn-Green, Or-Orange, R-Red, W-White, Y-Yellow, V-Violet



Remove These Two Links for Multi-Phase Installations !

083724800
16.04.2018

TECHNICAL DATA

Gas - range

Databadge	Lower part of the front frame
Appliance class	Class 1 - freestanding cooker
Electrical supply	240V/415 3N ~ 50Hz
Type of gas	Please see data badge for your specified gas type. Can be converted from natural gas to LPG. Never attempt to convert an appliance unless the data badge states you can.
Gas pressure settings	Natural Gas 1.0 kPa ULPG 2.75 kPa
Burner Aeration	Fixed

WARNING - This cooker must be earthed

Burner / Element	Nat Gas / ULPG			
	Nat Gas Nominal rate (MJ/h)	ULPG Nominal rate (MJ/h)	Injector (Nat Gas)	Injector (LPG)
Load (W) - 4100 - 4900				
Hob - small	3.4	3.4	82	50
Hob - medium	6.9	6.9	118	70
Hob - Large	10.0	10.0	142	87
Hob - wok	14.4	14.4	185	104
Total heat input (kW) (5 burners)	41.6	41.6	N/A	N/A
Total heat input (kW) (5 burners)	51.9	51.9	N/A	N/A

Electrical supply / load			
Electrical supply	Oven	Appliance Size (cm) / Load kW	
		90	110
240V	Multifunction	3.1	3.1
	Fanned	2.0	2.0
	Fanned (90cm tall oven)	2.5	N/A
	Fanned (90cm deluxe oven)	1.7 / 3.0	N/A
	Dual variable grill	1.7 / 2.7	1.7 / 2.7
	Conventional top	1.4	1.4
	Slow Cook	N/A	0.17

Oven Lamps / Fans	
Lamps (90cm deluxe Right Hand Oven)	25W each
Lamps	40W each

Electrical supply / load			
	Appliance Size (cm)	Electrical supply	Max. load (kW)
Dual grill models	90	240V/415 3N ~ 50Hz	8.45
	90 (deluxe)		8.98
	110		8.13

Gas-Thru-Glass appliances

Burner / Element	Nat Gas / ULPG			
	Nat Gas Nominal rate (MJ/h)	ULPG Nominal rate (MJ/h)	Injector Natural gas (0.01mm)	Injector ULPG (0.01mm)
Hob - small	3.6	3.6	83	51
Hob - medium	7.2	7.2	120	73
Hob - Large	10.8	10.8	148	89
Hob - wok	18.0	16.6	180 (External) 85 (Internal)	98 (External) 50 (Internal)
Total heat input (MJ/h) (5 burners)	46.8	45.4	N/A	N/A
Total heat input (MJ/h) (6 burners)	64.8	62.0	N/A	N/A

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

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