

# belling



## **USER GUIDE**

**BELLING 60cm DUAL FUEL (ALL MODELS)**

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# INTRODUCTION

Congratulations and thank you for purchasing your new Stoves range cooker. We hope you will enjoy many years of excellent cooking performance and service.

This user guide is designed to help you to care for and get the best out of your new product.

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

General information, spares and service information is 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 on the back cover).

## MODELS COVERED BY THIS DOCUMENT

Model Number:	Model Description:
444411812	BEL MRA FARMHOUSE 60DF ANT
444411813	BEL MRA FARMHOUSE 60DF BLK
444411814	BEL MRA FARMHOUSE 60DF CRM

## COUNTRIES OF DESTINATION:

GB- Great Britain	✓
IE - Ireland	✓
DE - Germany	
FR - France	
PL - Poland	
NL - Netherlands	
SE - Sweden	
NZ - New Zealand	
AU - Australia	

## CONTACT INFORMATION:

### Customer Care Helpline:

0344 815 3746

Alternatively, use the contact form on our website

[www.belling.co.uk](http://www.belling.co.uk)

Details about warranty registration and spares & service information are also available on our website.

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

Your new appliance comes with our FREE 3 year warranty (UK only), protecting you against electrical and mechanical breakdown.



To register your new appliance for its warranty (UK only) please visit our website [www.belling.co.uk](http://www.belling.co.uk). For full terms & conditions of the manufacturer's guarantee, please refer to the website above.

In addition, you may wish to purchase an extended warranty. Details of how to do this are also on our website [www.belling.co.uk](http://www.belling.co.uk).

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.

Glen Dimplex Home Appliances, Element,  
Temple Court, Risley, Warrington, WA3 6GD.

## EUROPEAN DIRECTIVES

This appliance is produced in accordance with all applicable local and international standards and regulations.

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in compliance with the WEEE directive.

All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at the end of their working life, that these products must be taken to a recognized collection point, such as local authority sites/ local recycling centres.



### DISPOSAL OF PACKAGING MATERIAL

Some of the materials used to package this appliance can be recycled. Please dispose of the packaging materials in the appropriate containers at your local waste disposal facility.

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

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

This appliance complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. 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.

## DISPOSAL OF PACKAGING MATERIAL

# SAFETY & WARNING INFORMATION

Please read the following information carefully:

## WARNINGS



### Warning

**This appliance must be connected by a competent person who is a member of a 'Competent Person Scheme', who will comply with the required regulations.**

**Any servicing, maintenance or repair work on the appliance must only be carried out by authorised personnel.**

**Installation, maintenance and repair work that is carried out by unauthorised persons could be dangerous and could invalidate the manufacturer's warranty.**



### Warning

**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 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.**

**Young children should be supervised to ensure they do not play with this appliance.**

**Do not store items of interest to children in cabinets above the appliance. Children climbing on the appliance could be seriously injured.**



### Warning

**If the hotplate surface is cracked, switch off the appliance and do not use it to avoid the possibility of electric shock.**

**Warning**

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**Warning**

The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements, and hot external and internal surfaces, including doors.

Use oven gloves.

Children less than 8 years of age shall be kept away unless continuously supervised.

**Warning**

The cooker must be switched off before removing the guard and, after cleaning, the guard must be replaced in accordance with the instructions.

**Warning**

A steam cleaner is not to be used on this appliance.

**Warning**

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.

**Warning**

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

**Warning**

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

**NEVER** try to extinguish a fire with water, but switch off the appliance and then cover the flames e.g. with a lid or a fire blanket.

**Warning**

Danger of fire: do not store items on the cooking surfaces or in the oven cavities.

**Warning**

Use only 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 guards can cause accidents.

**Warning**

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not allow curtains, paper or other flammable items to come into contact with the cooker.

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

**Warning**

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

**Warning**

Do not modify this appliance.

**Warning**

Do not place articles on or against the appliance.

**Warning**

Do not operate the appliance without the glass door panels correctly fitted.

**Warning**

The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently.

The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

**Warning**

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

**Warning**

If a lid is fitted to your appliance any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.

**Warning**

This appliance must be earthed.

**Warning**

The grill **MUST** be used with the door **OPEN**.

**Warning**

This appliance must not be used as a space heater.

**Warning**

Never use cooking vessels on the hob that overlap its edges.

Saucepan handles may become hot during use.

Keep pan handles out of the reach of children.

**Warning**

If the electrical connection cable becomes damaged, it must be replaced by a suitably-qualified person.

The cable must not be replaced by an unauthorised person.

**Warning**

**GAS WARNING!** - If you smell gas even though the appliance controls are turned off:

Do not try to ignite any gas appliance; do not smoke; do not use any naked flames.

Do not touch any electrical switches or use a mobile telephone.

Open doors and windows to ventilate the property. Evacuate people and pets to fresh air outside a safe distance away from the property.

Switch the gas supply off using the emergency isolation valve at the gas meter.

Telephone the local gas emergency service immediately from a neighbour's property or use a mobile phone outside a safe distance away from the property.

In Great Britain telephone 0800 111 999; in Northern Ireland telephone 0800 002 001; in the Republic of Ireland telephone 1800 20 50 50; in the Isle of Man telephone 0808 1624 444; in Jersey telephone 01534 755555; in Guernsey telephone 01481 749000.

Do not re-enter the property until the emergency engineer has attended and has advised it is safe to do so.



### **Warning**

**This appliance must be installed in accordance with the regulations in force and only used in a well-ventilated space.**

**Read the instructions before installing or using this appliance.**

**Prior to installation, ensure that the local distribution conditions (the gas type and gas pressure) and adjustment of the appliance are compatible.**

**The adjustment conditions for this appliance are stated on the label or data badge.**

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



### **Caution**

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

**Always ensure that the appliance is switched off before cleaning or carrying out user maintenance.**

**Do not clean the appliance with a steam cleaner.**

**Always clean up food spillages immediately, after switching the appliance off, taking care to avoid burning yourself.**

**Do not use scourers, sharp metal scrapers or any abrasive or corrosive cleaning agents - risk of damage and glass breakage.**

**Do not remove the data badge labels or clean them with corrosive cleaners.**

**Do not stand on the hob surface.**

**Do not allow any part of your body, hair, clothing, etc. to come into contact with the hob surface until it has cooled.**

## **CAUTIONS**



### **Caution**

**In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as an external timer, or connected to a circuit that is regularly switched on and off by the utility.**



### **Caution**

**Only use the temperature probe recommended for this oven.**

**Caution**

After use, switch off the hob burner by its control knob.

After use, ensure that all touch controls are switched off and that all control knobs are in the off position.

**Caution**

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**Caution**

This appliance is not intended to be operated by means of an external timer or separate remote control system.

**Caution**

Make sure that you have removed all packaging and wrapping from the outside and inside of the appliance before it is used.

**Caution**

The cooking process must be supervised. A short-term cooking process has to be supervised continuously.

Some of the items inside this appliance may have additional wrapping.

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

**Caution**

Accessible parts may be hot when the grill and/or the oven are in use. Young children shall be kept away.

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

**Caution**

When using the grill, the oven door must be kept **OPEN**.

**Caution**

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

**Caution**

**When opening oven doors, grip the handle in the centre and hold it from underneath.**

**Caution**

**Do not cover the appliance.**

**Caution**

**Take care if moving the appliance, panel edges could be sharp. Failure to use caution could result in injury or cuts. Do not attempt to lift or move the appliance by pulling on the door handles.**

**Caution**

**If you will not be using the appliance for some time, switch off the power supply at the isolator switch on the wall.**

**Caution**

**The use of gas cooking appliances 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.**

**Prolonged, intensive use of the appliance may require additional ventilation, for example increasing the rate of mechanical ventilation where present or opening windows, to safely remove the products of combustion to the outside (external air) whilst also providing additional ventilation for room air changes.**

**Consult a professional before installing additional ventilation.**

## OTHER SAFETY ADVICE

### 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 cookware that has been in the oven as it will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners.
- 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 dishes or other items on the door while it is open. Do not apply downward pressure to open oven doors. Do not allow children to climb onto open oven doors. Do not slam the oven doors shut. When shutting oven doors, ensure there is nothing obstructing them from closing. Risk of breakage.
- Never wrap foil around the oven shelves or allow foil to block the flue. Do not line the oven cavities or grill pan with aluminium foil - risk of fire. Do not use liners on the oven floors - risk of build-up of trapped heat which can cause permanent damage to the oven enamel.
- Never drape tea towels, dishcloths or clothes, etc. near the oven or from the door handles 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.

## FIRE SAFETY ADVICE

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

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

If a pan catches fire:

- Do not move it - it is likely to be extremely hot.
- Turn off the heat if it's safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket, put it over the pan. If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.

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.

## GAS HOB: DO's & DON'Ts

### DO

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

### DO NOT:

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

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



**Note**


**Automatic cooking will normally produce condensation when cooling down and the food is still inside the oven.**


# GETTING TO KNOW YOUR PRODUCT



## Important

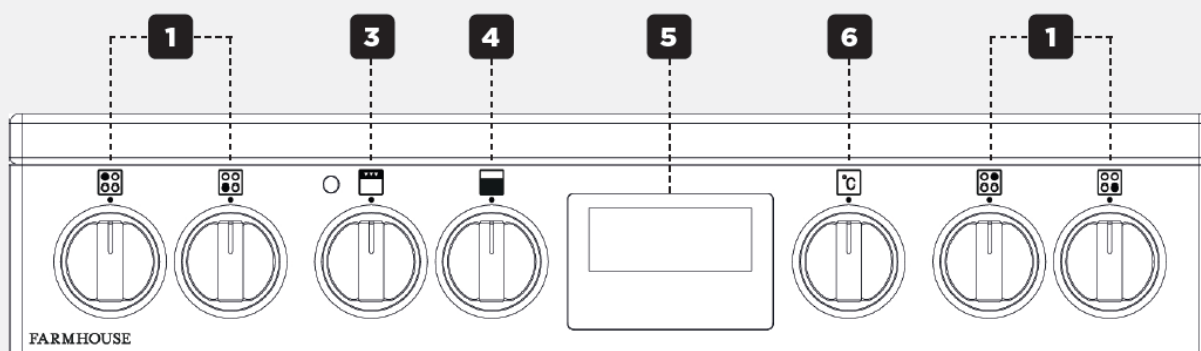
If the clock/programmer is locked, it must be unlocked before the main fanned oven can be used.

To unlock the clock/programmer press and hold the '+' key for 5-10 seconds, until the padlock symbol  disappears.

To lock the clock/programmer press and hold the '+' key for 5-10 seconds, until the padlock symbol  appears.

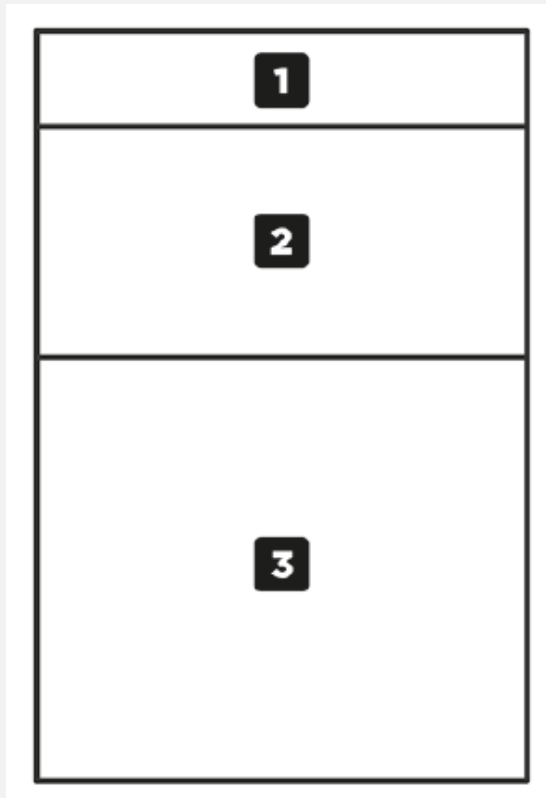
Your appliance layout may differ depending on the model.

## CONTROL PANEL



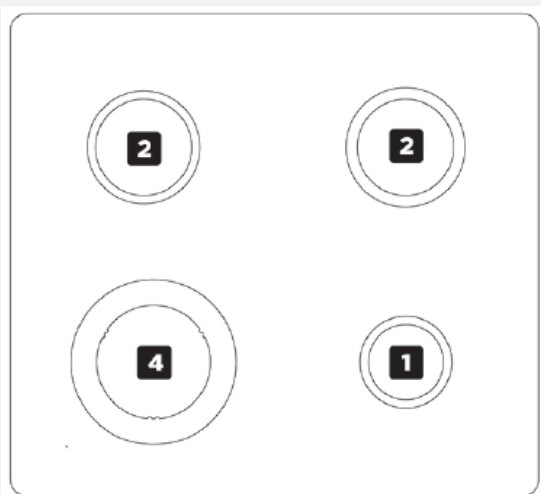
1	Hob Cooking Zone controls
3	Top Oven/ Grill control
4	Main Oven function control
5	Clock/Programmer
6	Main Oven temperature control

## CAVITY OVERVIEW



CAVITY OVERVIEW	
1	FASCIA
2	GRILL/ TOP OVEN
3	MAIN OVEN - fanned oven with air-fry function - the main oven which can be controlled by the timer

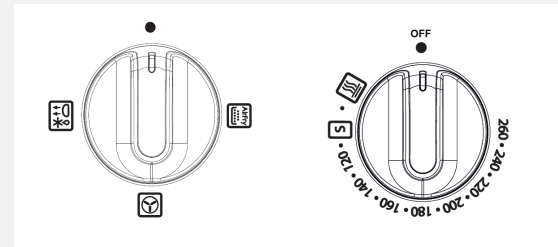
## HOB



## Hob Cooking Zones




1	Small	Right hand front
2	Medium	Right hand rear Left hand rear
4	Wok	Left hand front



## MAIN OVEN OVERVIEW



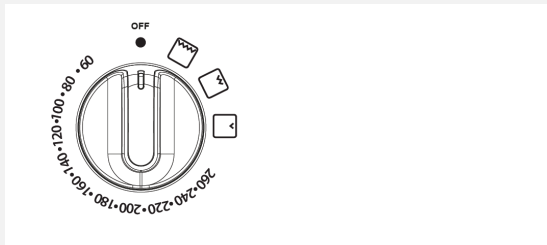
To operate the main oven please select a cooking function with the left-hand control knob and a temperature with the right-hand control knob.

## MAIN OVEN COOKING FUNCTIONS AND SETTINGS

Symbol	Function
	<p><b>Fanned Oven</b></p> <p>Use any suitable shelf position.</p> <p>Can batch bake on more than one level simultaneously - leave enough room for baking to rise.</p> <p>Requires little to no pre-heating.</p> <p>Reduce the temperature by around 20°C and reduce cooking time a little compared to conventional ovens. Ensure food is thoroughly cooked through prior to serving.</p>
	<p><b>Air-Fry function</b></p> <p>For best results, lay out the food in one layer on the air-fryer tray, as evenly-spaced as possible.</p> <p>Insert the air-fryer tray into the middle shelf position of the main oven.</p> <p>Insert the grill pan into the lower shelf position of the main oven, beneath the air-fryer tray, to catch any drips.</p> <p>Turn the main oven function control dial to the air-fry function and turn the main oven control dial to 220°C.</p> <p>For best results, when consulting recipes and cooking instructions on food packaging, please look for the conventional oven timings, not the worktop air-fryer timings or regular fanned oven timings. Reduce the conventional oven timings by about 30%. Ensure that the food is thoroughly cooked prior to serving.</p> <p>The air-fry function is great for cooking chips, potato wedges, vegetables, chicken pieces, chicken nuggets, and any foods which you would normally grill.</p> <p>However, the air-fry function is not suitable for baking cakes, pastries or breads, as they may become tough, and is not designed for frying foods in a wet batter.</p>
	<p><b>Defrost / dough-proving</b></p> <p>Leave the main oven temperature control in the off position.</p> <p>Use with the door closed to defrost frozen bread or gateaux, or when leaving dough to rise prior to baking.</p> <p>Use with the door open to cool cooked food prior to refrigerating.</p>




Symbol	Function
	<p><b>Keep warm temperature setting - 70°C</b></p> <p>Use in conjunction with the fanned oven function.</p>
	<p><b>Slow cook temperature setting - 100°C</b></p> <p>Used for slow cooking of casseroles, chillis, stews, etc.</p> <p>Use in conjunction with the fanned oven function.</p>

## OVERVIEW OF THE TOP OVEN/ GRILL



- When using the top oven as a conventional oven, with the door closed, turn the top oven/grill control knob to the required temperature.
- Pre-heat for 15 minutes for best results and use a middle shelf position.
- When using the top oven as a grill, with the door open, turn the top oven/grill control knob to the required grill setting.
- Pre-heat for 3 to 5 minutes for best results.

## GRILL FUNCTIONS IN THE TOP OVEN

<b>Full-width grill - high heat - use with the door open</b>	
<b>Central part of grill comes on - high heat - use with the door open</b>	
<b>Browning function - low heat - use with the door open</b>	

# USING THE HOB

## IGNITION PROCEDURES

### IGNITION OF GAS BURNERS.

Correct procedure for ignition of all gas burners on this appliance:

#### PRIOR TO IGNITION:

- Position correctly sized, flat bottomed pan(s) directly onto the pan support(s) above the selected burner(s).

#### WOK BURNER (IF FITTED)

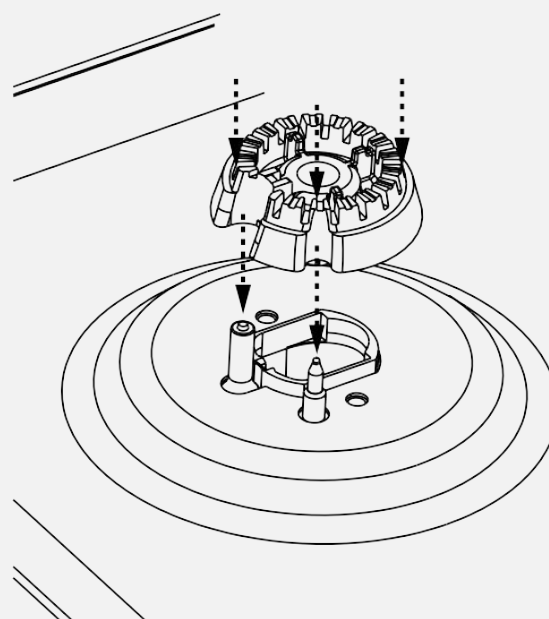


- Position a flat-bottomed wok or a correctly sized, flat-bottomed pan directly onto the pan support above the wok burner.
- If wishing to use a round-bottomed wok, place the wok support stand directly onto the pan support above the wok burner, then place the round-bottomed wok directly on to the wok support stand. The wok support stand is supplied with Stoves models, and can be purchased as an optional extra for Belling models - part number 094110300. Please contact our Customer Care team for more information.

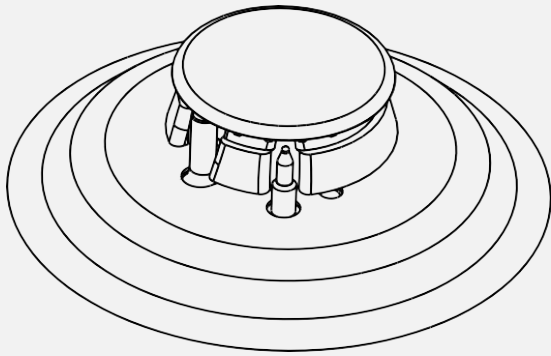
## AUTOMATIC IGNITION

- Push in and turn the selected gas burner control knob to the full flame symbol. Keep the control knob depressed. Sparking to the selected burner will commence automatically. Sparking will cease automatically once the flame is established. Continue to hold the control knob in for up to 15 seconds after the flame has lit before releasing; this will allow time for the flame safety device to warm up.
- If the burner fails to ignite within this time, release the control knob and wait 1 minute before attempting to re-ignite.
- In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to ignite the burner.
- Use pans which are large enough to avoid overflows onto the hob surface.
- Wipe up any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

## FITTING BURNER CAPS AND HEADS



When fitting the burner head, make sure that the notch lines up with the hole in the base.

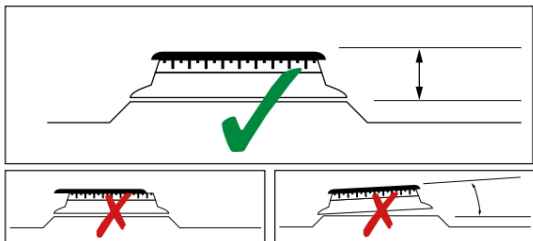
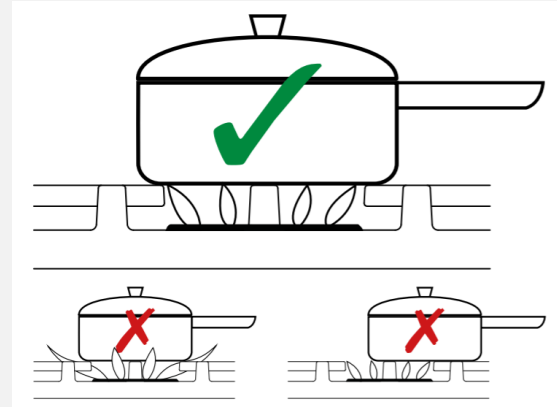


**Note**

The burner heads can be taken apart for cleaning. Please make sure they are absolutely dry before replacing them.

**PAN SIZES REQUIRED**

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.



Check that the burner head is level and the cap is fitted centrally on the burner head.



**Warning**

Do not allow cooking vessels to overlap cooking zones.

**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.

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

# OVENS & GRILLS

## OVENS

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

When the top oven or grill is switched on, the cooling fan(s) 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 and length of cooking time. The fan(s) may continue to operate for a period after the oven/grill has been switched off. During use the fan(s) may cycle on and off, this is normal.



### Note

The cooling fan may run for around 1 hour after use. This is normal to ensure the exterior parts of the cooker fully cool down and because the oven cavity is very well-insulated to prevent heat escaping during the cooking process. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.



### Important

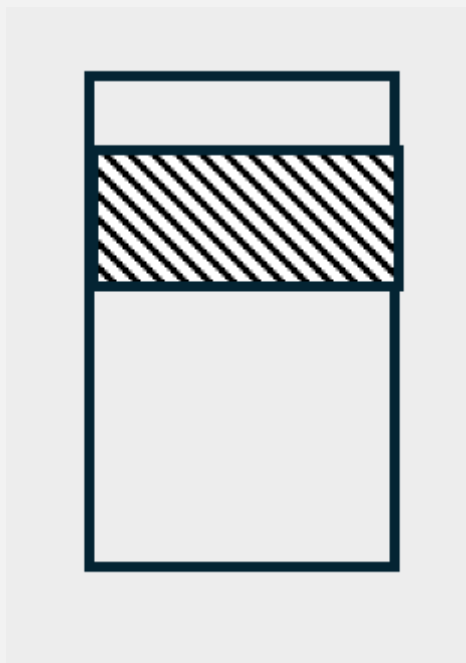
Never put items directly on top of the base of the oven, or cover the oven base with foil, as this may cause damage. Always position items on the shelf.



### Note

The main oven will not operate manually if the programmer is set to automatic cooking, or is locked. See the Clock/Programmer section for more information.

# USING THE GRILL



## Warning

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

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



## Tip

For best grilling results use shelf position 2 and a 6 minute pre-heat.



## Note

The cooling fan may run for around 1 hour after use. This is normal to ensure the exterior parts of the cooker fully cool down and because the oven cavity is very well-insulated to prevent heat escaping during the cooking process. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.

## THE COOLING FAN

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

## USING THE GRILL



### Caution

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



### Important

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



### Warning

The grill-pan handle is designed for sliding the grill-pan in and out. Do not attempt to carry the grill pan by the handle.

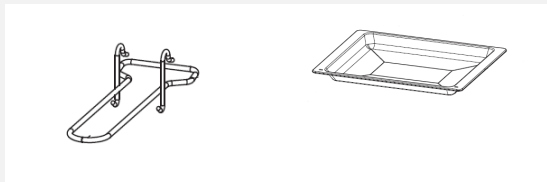


### Warning

The top oven/grill door must be open when the grill is used for conventional grilling.

1. Open the grill door. Turn the control knob to the required setting. For best cooking results, we recommend that you preheat the dual grill for 3 minutes and the single grill for 5 minutes.
2. Push the grill pan towards the back of the shelf to position it under the grill.
3. To switch off return the control knob to the off position.

## GRILL PAN AND TRIVET

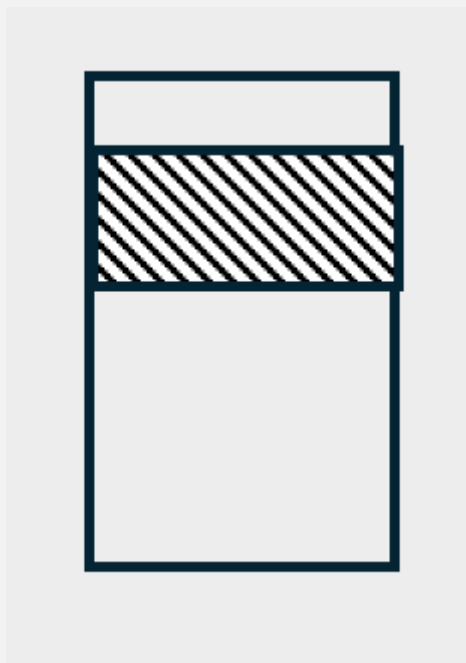


The trivet sits inside the grill-pan.

The holes and the sloping lip of the grill-pan go at the back.

The grill-pan handle clips over the front of the grill-pan. Ensure that the grill-pan handle prongs are at the top, and the wider support piece sits underneath the grill-pan.

# USING THE TOP OVEN



## Warning

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.



## Note

The top oven is a conventional oven and is not controlled by the programmer.

## TO TURN ON THE TOP OVEN

1. 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.

2. 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.

## COOLING FAN

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

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

## **PREHEATING**

**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.**

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

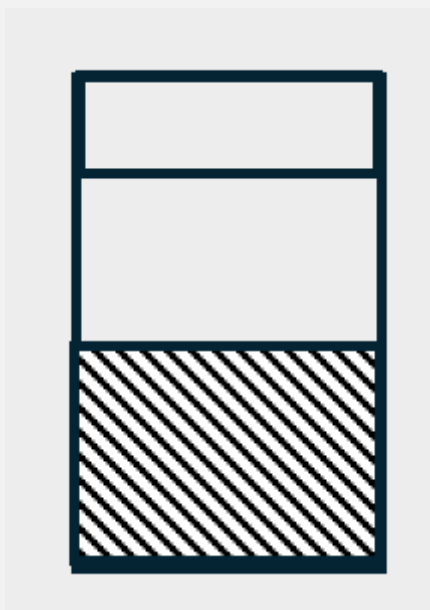
**Put the oven shelves in the position required before preheating the oven.**

**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. 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.**

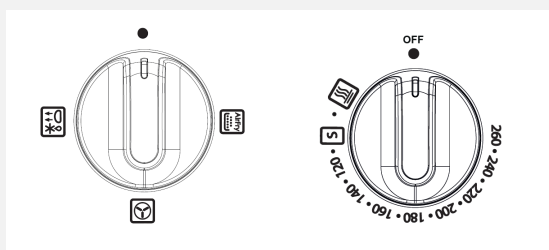
# USING THE MAIN OVEN



## Warning

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

## SETTING A HEATING OPERATION



To start a heating operation, a heating function and a heating temperature must be selected.

### Setting a heating function

- Rotate the function control to select the desired heating function.

To modify or cancel the heating function:

- Rotate the function control to select another heating function.
- Rotate the function control to the off position to cancel the heating function.

Setting a heating temperature:

- Rotate the temperature control to select the desired heating temperature.

To modify or cancel the heating temperature:

- Rotate the temperature control to select another heating temperature.
- Rotate the temperature control to the off position to cancel the heating temperature.

## PREHEATING

The oven starts preheating when a heating function and heating temperature have been set.

The neon light next to the main oven temperature control knob lights up when the oven is pre-heating, and goes out when it has reached temperature.

## COOKING WITH A FANNED OVEN



### Caution

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.



### Tip

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.

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.



### Tip

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperatures may have to be reduced by about 20°C.

- There are no zones of heat in a fan oven as the convention 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.



### Note

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



### Tip

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



### Note

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



### Tip

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.



### Note

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.

**Note**

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

**Note**

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

**DEFROSTING AND COOLING IN THE MAIN OVEN**

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. Leave the temperature selector in the off position.

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

**DEFROSTING TIMES****Note**

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

**Note**

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

**Note**

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

**Caution**

**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.**

**USING THE DOUGH-PROVING FUNCTION**

- After kneading the dough, add the dough to a suitably-sized greased bread-baking tin. The dough should roughly half-fill the tin.
- Cover the baking tin with cling film.

**Tip**

It is a good idea to brush the underside of the cling film with a little vegetable oil to help prevent the dough sticking to the cling film when it rises.

- Place the covered baking tin in the cold oven and close the door.
- Select the dough-proving function on the function selector. Do not select a temperature - leave the temperature selector control in the 'off' position.
- Leave the dough in the oven for approximately 1-2 hours to allow time for the dough to rise, roughly doubling in size and filling the baking tin.
- Remove the cling film and bake the dough as usual.

## USING THE AIRFRY FUNCTION

Simply choose the AirFry setting on the main oven, then place your chips, vegetables or chicken on the specially designed air fryer tray.

The tray allows more air to circulate speeding up cooking time, reducing the need for any extra oils making cooking healthier.

AirFry is great for cooking chips, meat and to prepare foods that you would normally grill.

There's a few things which don't AirFry well including cakes, pastries and breads as they can become dry or tough. Foods in a wet batter also can not be cooked by AirFrying.

1. Select the AirFry function on the main oven and set the temperature to 220°C.
2. Position the metal Airfry tray on the 3rd (centre) shelf position from the bottom. Food should be evenly spaced on the AirFry tray in a single layer to allow for even cooking.
3. Place a baking tray on the shelf position below the AirFry tray to catch any crumbs or drips.



### Warning

For recipes with 30 minutes or longer cooking time a 5-10 minute pre-heat time is recommended.

Frozen or dense foods may require additional cooking time.



### Note

If you're using a non-air fryer recipe, make sure you shorten the cooking time as food will cook faster than in a conventional oven.



### Important

- Air Frying in a large oven cavity allows for more food to be air-fried simultaneously, so longer cooking times are to be expected compared to a worktop air fryer. Please adjust cooking times accordingly.
- For best results, when consulting recipes and cooking instructions on food packaging, please look for the conventional oven timings, not the worktop air fryer timings or regular fanned oven timings.
- Reduce the conventional oven timings by around 30%.
- Ensure that the food is thoroughly cooked prior to serving.



### Note

It may be necessary to lightly spray the AirFry tray with oil to avoid food sticking to it.








### Important

Greasy foods may cause smoke during the AirFry cycle, maintaining a clean oven and using a baking tray below to catch debris is recommended.

## MAIN OVEN FUNCTIONS

With the exception of defrost/dough-proving, both a cooking function and a temperature

must be selected in order for the main oven to work.

<p><b>Fanned Oven</b></p> <p>Use any suitable shelf position.</p> <p>Can batch bake on more than one level - please leave enough space between shelves to allow baking to rise.</p> <p>Does not generally require pre-heating.</p> <p>Reduce cooking temperature by around 20°C, and reduce the cooking time a little, compared to conventional ovens.</p>	
<p><b>Air Fryer</b></p> <p>Place the air fryer tray in the middle shelf position.</p> <p>Place the grill pan below it to catch any drips or food particles.</p>	
<p><b>Defrost/Dough proving</b></p> <p>Leave the main oven temperature control in the off position.</p> <p>Use with the door closed for defrosting frozen items (such as bread and gateaux).</p> <p>Use with the door open for cooling cooked food prior to refrigeration.</p>	
<p><b>Slow Cook - 100°C</b></p> <p>For the slow cooking of casseroles, stews, chillis, etc.</p> <p>Used in conjunction with the fan oven setting.</p>	
<p><b>Keep Warm - 70°C</b></p> <p>For keeping cooked food warm prior to serving.</p> <p>Not suitable for reheating cooked food which has already gone cold.</p> <p>Used in conjunction with the fan oven setting.</p>	

## OVEN FURNITURE

- Extra shelves may be ordered from our spares website - please see website address on the back cover.

### Ordering Extra Shelves

Type of shelf	Type of model	Cavity	Part number
50cm	Belling RCA Cookcentre and Farmhouse range cookers	All cavities except right- hand tall oven cavity on 90cm models.	094108600
40cm	Belling RCA Cookcentre and Farmhouse range cookers - 90cm models only	Only for right- hand tall oven cavity on 90cm models.	094108602

#### Baking trays and roasting tins:

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

- Baking tray 350 mm x 250 mm This size of baking tray will hold up to 12 small cakes.
- Roasting tin 370 mm x 320 mm

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.

# CLOCK/PROGRAMMER



## Important

If the clock/programmer is locked, it must be unlocked before the main oven can be used.

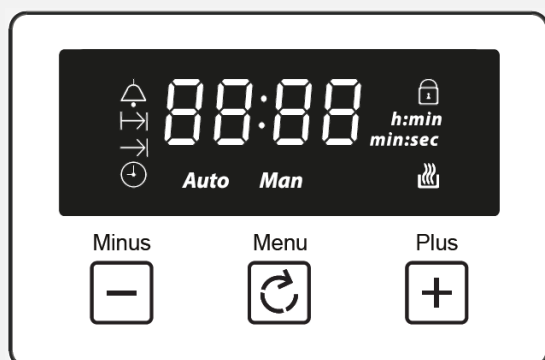
To lock/unlock the clock/programmer, press and hold the '+' key for 5-10 seconds until the padlock symbol appears/disappears.

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





## Note

Your clock/programmer may not have all of these functions.



	<p><b>Alarm (Minute Minder)</b> - reminds you to check, turn, stir or baste food after a set time, but does not switch the oven off automatically.</p>
	<p><b>Cooking duration time</b> - allows the main oven to switch off automatically.</p>
	<p><b>End of Cooking time</b> - used in conjunction with the cooking duration time, allows the main oven to switch on and off automatically, so you can put food in the oven before going out and have it ready for your return.</p>
	<p><b>Clock</b> - for setting the time of day.</p>
<p><b>Auto</b></p>	<p><b>Automatic Cooking Mode</b> - the main oven will switch off (or on and off) automatically.</p>
<p><b>Man</b></p>	<p><b>Manual Cooking Mode</b> - the main oven can be used manually.</p>
	<p><b>Adjustment Keys</b>  For adjusting volume Level &amp; Cooking Times</p>
<p>Menu</p>	<p><b>Menu key (function key)</b> - allows you to select the timer functions. Each press of the menu key scrolls through the timer functions menu as</p>

	follows: minute minder > set cooking duration time > set cooking end time > set time of day > adjust volume level.
<i>h:min</i>	Units of time (hours: minutes, or minutes: seconds).
88:88	Time Display.
	The main oven is in use.
	Child-lock is active - the timer keys will not respond until the child- lock is deactivated.
L 1.1.2.1.3	Timer volumes - L1 is the quietest level, L3 is the loudest level.

## USING THE TOUCH CONTROLS

- Left key: minus/decrease
- Middle key: menu key for scrolling through functions.
- Right key: plus/increase
  - When a function is selected and the time is set, the chosen function will automatically start a few seconds after the last key press.

## MANUAL MODE

If you do not set a cooking duration time or cooking end time on the clock/programmer, then the main oven can be switched on and off manually using the function control and temperature control knobs.


To operate the main oven manually, the time of day must be set on the clock, and the display must show <sup>Man</sup> to indicate manual mode.



If necessary, touch the middle menu key  twice until 'Man' <sup>Man</sup> appears on the display steadily.

## SETTING THE TIME OF DAY



### Note

When the cooker is first connected to the power supply, or following a power cut, the clock symbol  will be flashing on the display. The main oven will not work until the time of day has been set. While the clock symbol is flashing, use the plus and/or minus keys to select the current time of day, using the 24 hour format. If you hold down the plus or minus key the time will change more quickly. The time of day will be accepted a few seconds after the last key press and the clock symbol will stop flashing.

To adjust the time of day, for example at the beginning and end of daylight saving time, touch the 'Menu' key  four times until the clock symbol  starts to flash. While the clock symbol is flashing, use the plus and/or minus keys to select the current time of day, using the 24 hour format. If you hold down the plus or minus key the time will change more quickly. The time of day will be accepted a few seconds after the last key press and the clock symbol will stop flashing.



### Note

The main oven functions will not work until the clock time of day has been set.



### Note

A short time after the last touch of a timer key (after approximately 60 seconds), the timer display will dim a little. This is an energy-saving function. Pressing any timer key will brighten the timer display again.








## SETTING TIMERS













### Note

The timer can only operate the main oven automatically when a function and a temperature have been selected.











### MINUTE MINDER

- Touch the middle 'Menu' key  once. The minute minder bell symbol  flashes. While the bell symbol is flashing, use the plus and/or minus keys  to set the required time (up to a maximum of 99 minutes). After a few seconds, the time entered is accepted, the bell symbol stops flashing and shows steadily, and the remaining minute minder time counts down in the display.
  - When the time has elapsed, the alarm sounds. Touch the middle 'Menu' key  to silence the alarm. The alarm will stop automatically after 5 minutes.
  - If you want to change or cancel the minute minder time, touch the 'Menu' key  again until the bell symbol  flashes. While the bell symbol is flashing, use the plus and/or minus keys  to adjust the required time, or take the time down to 00:00 (h: min) to cancel the minute minder function.

### SETTING THE COOKING DURATION TIME (SEMI-AUTOMATIC COOKING - MAIN OVEN SWITCHES OFF AUTOMATICALLY)

- Ensure that the time of day has been set. Place the food in the main oven and select a cooking function and temperature. Touch the 'Menu' key  twice until the cooking duration symbol  flashes. While the cooking duration symbol is flashing, use the plus and/or minus keys  to set the time required (up to a maximum of 23 hours and 59 minutes). After a few seconds, the time entered is accepted, the duration symbol  stops flashing and shows steadily. The display shows 'Auto' <sup>Auto</sup> along with the cookpot symbol .
  - If you want to check the remaining duration time, change it or cancel it, touch the 'Menu' key  twice again until the duration symbol  flashes. The remaining time appears briefly on the display. While the duration symbol is flashing, you can use the plus and/or minus keys  to adjust the duration time, or take the time down to 00:00 (h: min) to cancel the semi-automatic cooking function.
  - When the duration time has elapsed, the alarm sounds and the oven heating is turned off. Touch the 'Menu' key  once to silence the alarm. 'Man' <sup>Man</sup> flashes in the display. Remember to turn the function selector and temperature selectors off. Then touch the 'Menu' key  again to return to manual mode. 'Man' <sup>Man</sup> appears steadily in the display.

## SETTING THE COOKING END TIME (FULLY-AUTOMATIC COOKING - MAIN OVEN SWITCHES ON AND OFF AUTOMATICALLY)

- Ensure that the time of day has been set. Place the food in the main oven and select a cooking function and temperature. Set the cooking duration time as described above. Touch the 'Menu' key  three times until the cooking end time symbol  flashes. While the cooking end time symbol is flashing, use the plus and/or minus keys  to set the required end time. After a few seconds, the end time is accepted, the end time symbol  stops flashing and shows steadily. The display shows 'Auto' <sup>Auto</sup>. The timer will calculate the required start time (for example, a cooking duration time of 1 hour and a required end time of 18.00 = required start time of 17.00).
- If you want to check the end time, change it or cancel it, touch the 'Menu' key  three times again until the end time symbol  flashes. The end time appears briefly on the display. While the end time symbol is flashing, you can use the plus and/or minus keys  to adjust the end time, or take the time down to the current time of day to cancel the fully-automatic cooking function.
- When the required start time arrives, the cookpot symbol  lights up and the oven heating is switched on. When the end time arrives, the alarm sounds and the oven heating is turned off. Touch the 'Menu' key  once to silence the alarm. 'Man' <sup>Man</sup> flashes in the display. Remember to turn the function selector and temperature selectors off. Then touch the 'Menu' key  again to return to manual mode. 'Man' <sup>Man</sup> appears steadily in the display.

When entering times, the time entered is automatically accepted around 5 seconds after the last key touch.

The minute minder counts down in the foreground. The cooking duration time and cooking end times count down in the background while the display shows the current time of day.

## ACTIVATING/ DEACTIVATING THE CHILD LOCK

- Press and hold the plus/ increase button (right hand button) for 3-5 seconds. The child lock symbol will appear.
- Once the child lock is active, the buttons will be inactive. A beep signal will be activated if the buttons are pressed.
- To deactivate the child lock, press and hold the plus/increase (right hand button) for 3-5 seconds. The child lock symbol will disappear and the appliance can continue to be used.

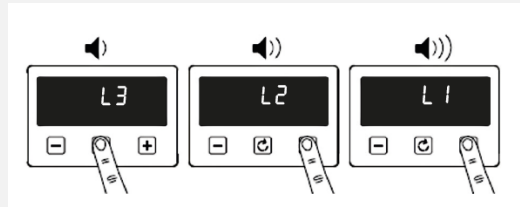


### Notice

**In case of main power loss for a short time (about 15 minutes) the timer will maintain key lock status.**


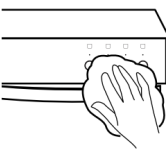
## SETTING THE VOLUME

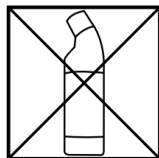

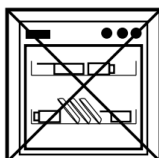
- Touch the menu key repeatedly until 'L1', 'L2' or 'L3' flashes on the display.



- Use the plus or minus keys to select a volume level, which changes the pitch of the timer alarm.
- L1 is the quietest level; L3 is the loudest level.

# CLEANING YOUR APPLIANCE

Cleaning: Do's	
	Use warm, soapy water
	Wipe the appliance with a damp cloth <ul style="list-style-type: none"> <li>• Clean the cloth regularly</li> </ul>
	Dry with a soft dry cloth

Cleaning: Don'ts	
	Don't use undiluted bleaches or Chloride products
	Don't use Wire Wool, Abrasive cleaners, Nylon pads or Steam Cleaners
	Do not wash the cast iron griddle, wok cradle, pan supports or telescopic sliders in the dishwasher



## 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.



## Note

**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.



## Caution

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.

## Cleaning And Care Guidance



### Caution

In addition to the above, do not use metal scrapers to clean the oven door glass, ceramic hob surface or any glass lids.

Area of appliance / material	Cleaning guidance	Example products
<p><b>Burner caps</b></p>	<p>Wash with warm soapy water.</p> <p>For heavier staining, use a non-abrasive cream cleaner, following the instructions on the package.</p> <p>Please ensure that burner caps and skirts are re-positioned correctly after cleaning to avoid issues with the flame pattern and possible scorching of the hotplate.</p>	<p>Washing-up liquid.</p> <p>Non-scratch cream cleaner.</p>
<p><b>Burner skirts</b></p>	<p>Clean with warm soapy water and a soft sponge or soft nylon brush.</p> <p>For heavier staining, use a non-abrasive cream cleaner, following the instructions on the package.</p> <p>Make sure that there are no blockages in the burner skirt holes.</p>	<p>Washing-up liquid.</p> <p>Soft sponges, nylon washing up brush.</p> <p>Non-scratch cream cleaner.</p>
<p><b>Cast iron pan supports.</b> (Also applies to griddles and wok support cradles if used as optional extras).</p>	<p>Wash with warm soapy water.</p> <p>Dry thoroughly, do not leave wet to avoid rusting.</p> <p>For heavier staining, use a non-abrasive cream cleaner, following the instructions on the package.</p> <p>Season cast iron by applying a thin layer of unsalted vegetable oil using kitchen paper. Do not use sticky corn oil. The oil can be 'baked on' by using a medium heat from the hob burners for a few minutes. This will help to improve the non-stock properties of the cast iron.</p>	<p>Washing-up liquid.</p> <p>Non-scratch cream cleaner.</p> <p>Unsalted vegetable oil.</p>
<p><b>Chrome oven shelves, grill pan trivets,</b></p>	<p>Immerse a soft cloth in warm soapy water, wring out and wipe the shelves and shelf guides.</p>	<p>Washing-up liquid.</p>

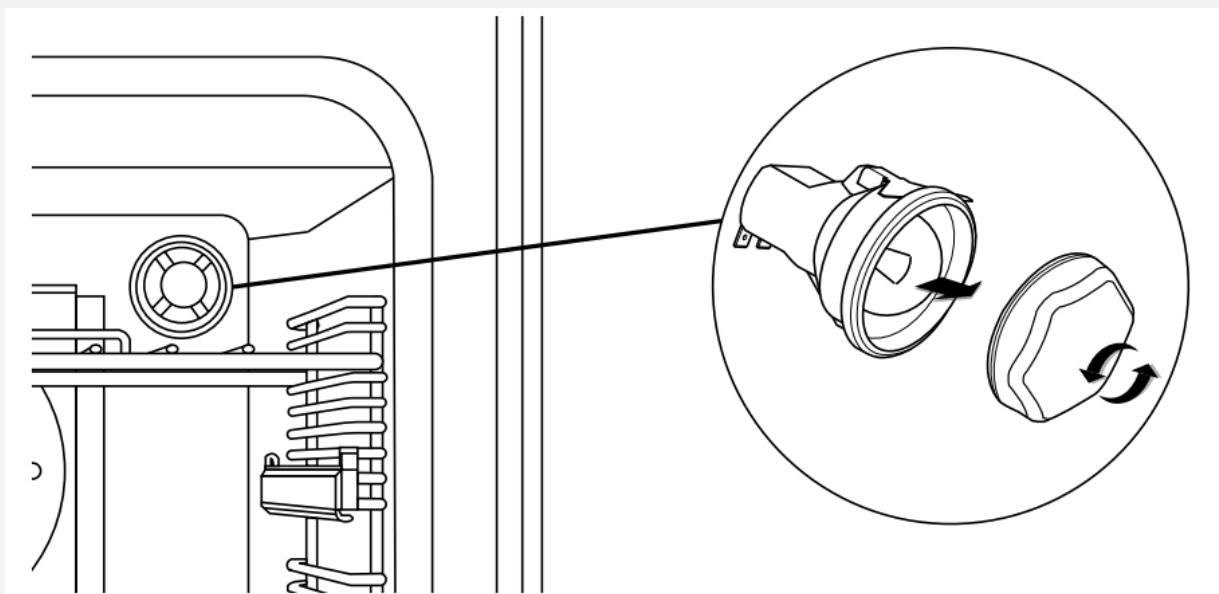
<b>Area of appliance / material</b>	<b>Cleaning guidance</b>	<b>Example products</b>
and shelf guides. (Also applies to telescopic sliders if used as optional extras).	<p>For heavier soiling, soak in warm soapy water, then clean with a non-scratch sponge.</p> <p>Wave-shaped sponges can be useful for cleaning chrome shelves and grill pan trivets.</p> <p>Wipe telescopic sliders with a damp cloth. Do not wash them in the dishwasher as the detergent will remove the lubricant from the runners which can prevent gliding and make them stiff.</p>	Wave-shaped sponge.
Control knobs and bezels	<p>Wipe with a damp cloth.</p> <p>On most models control knobs can be removed for more through cleaning in warm soapy water. Please refer to the section for removing and replacing the knobs, bezels and the springs that go in between them. It is a good idea to keep the user guide handy, or to take some photographs before you start removing the control knobs, so that you will be able to see which knob and bezel goes in which position when you are refitting them.</p> <p>Do not attempt to remove control knobs from pyrolytic oven models, or from models with retractable control knobs.</p>	Washing-up liquid.
Enamelled oven cavities and grill pans	<p>Wash with warm soapy water.</p> <p>For heavier soiling, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse.</p> <p>Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings.</p> <p>Do not allow fat to build up in grill pans and do not line grill pans with aluminium foil as this presents a risk of fire.</p> <p>Grill pans can be lined with special non-stick PTFE cooking liners.</p> <p>Non-stick PTFE cooking liners can reduce soiling in ovens. Place these liners on the lower shelf,</p>	<p>Washing-up liquid.</p> <p>Proprietary oven cleaner.</p> <p>Non-stick PTFE cooking liners.</p>

<b>Area of appliance / material</b>	<b>Cleaning guidance</b>	<b>Example products</b>
	<p>below the shelf where the food is being cooked, not on the floor of the oven cavity as this could block heat from the base element and cause damage.</p>	
<b>Glass door parts</b>	<p>Wash with warm soapy water.</p> <p>To remove grease from inner glass panels, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse.</p> <p>Polish with a soft microfibre cloth.</p> <p>Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings.</p>	<p>Washing-up liquid.</p> <p>Proprietary oven cleaner.</p> <p>Microfibre cloths.</p>
<b>Grill compartment</b>	<p>It is a good idea to leave the grill element on for a few minutes after finishing cooking to burn off any grease on the heating element. Do not leave a grill-pan containing grease under the grill element during this procedure.</p> <p>Once the grill compartment has cooled down, it can be wiped down with a damp wrung-out cloth which has been soaked in warm soapy water.</p> <p>Wave-shaped sponges can be useful for cleaning chrome shelves, grill pan trivets, and for cleaning the roof of the grill cavity, getting in between the grill element.</p>	<p>Washing-up liquid.</p> <p>Wave-shaped sponges.</p>
<b>Rubber door seals</b>	<p>Clean with warm soapy water.</p> <p>Do not attempt to clean fibreglass door seals on pyrolytic ovens.</p>	<p>Washing-up liquid.</p>
<b>Steel - gas hotplates, fascia control panels, electric hotplate frames. door fronts</b>	<p>On gas hobs, please ensure that the burner caps and burner skirts are correctly assembled and sitting level, as otherwise the flames may be forced out at a strange angle, causing scorching to the stainless steel hotplate.</p> <p>Clean steel parts with warm soapy water and a soft sponge.</p>	<p>Washing-up liquid.</p> <p>Microfibre cloths.</p>

<b>Area of appliance / material</b>	<b>Cleaning guidance</b>	<b>Example products</b>
	<p><b>Do not scrub fascias / control panels as the markings could start to wear away.</b></p> <p><b>Rinse with warm water and a soft cloth.</b></p> <p><b>Polish dry with a microfibre cloth.</b></p>	

# APPLIANCE MAINTENANCE

## CHANGING THE LIGHTBULB



1. Switch the cooker off at the wall. Remove the oven shelves, grill pan and air fry tray.
2. Unscrew the lens cover by turning anticlockwise.
3. Remove the old bulb and replace it with a new one. Handle the new bulb with a piece of kitchen paper as skin oils can damage halogen bulbs.
4. Replace the lens cover and put the oven shelves back.



### Warning

Switch off the power before you change the light bulb.



### Note

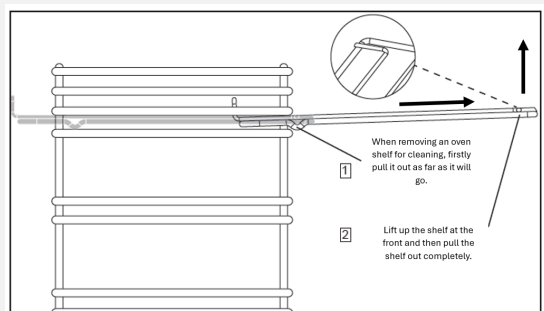
Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Usually a 25 watt G9 halogen capsule bulb - part number 082650920.

Please remember that bulbs are not covered by the manufacturer's warranty.

## OVEN SHELVES

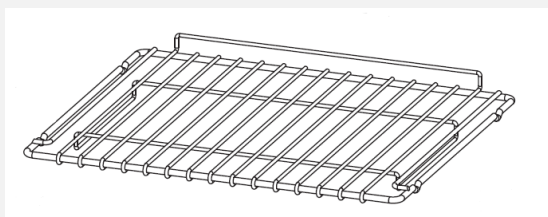
The oven shelves use anti-tip notches to prevent them being accidentally pulled out fully with hot food and cookware on them, to help prevent accidents.

### Shelves With Anti-Tip Notches.



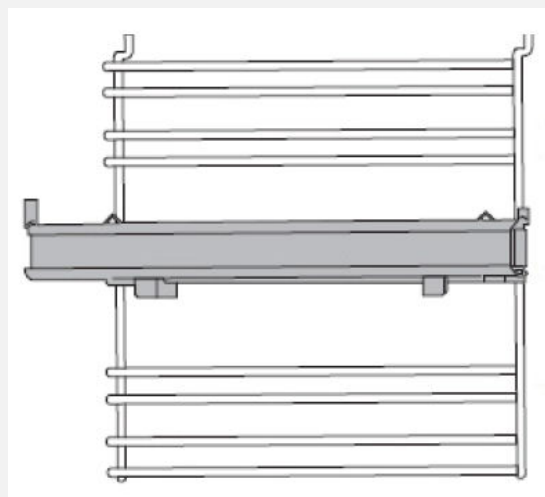
To remove the shelves fully, for cleaning or to reposition them, pull the shelf out as far as it will go, then lift upwards at the front to pull out fully.

### Shelves.



When inserting the shelves into the shelf guides, ensure that the upstand piece is at the back of the shelf and is pointing upwards.

## Shelf Guides.



### Caution

Each shelf guide position consists of an upper and a lower wire. Please insert the shelf between the two wires, and not sitting on top of the upper wire.

## REMOVING AND REPLACING SHELF GUIDES

The shelf guides have lugs which attach into holes on the side of the oven cavity. The shelf guide wires at the bottom (and at the top for the main oven) clip over retainers to keep the shelf guides in position. The retainers look like small cotton reels or bobbins which are attached to the side of the oven cavity,



To remove the shelf guides for cleaning, firstly please remove the shelves, grill pan and air fry tray as appropriate. Gently stretch the shelf guide wire at the bottom, pushing up and away from the retainer (or pushing down and away from the retainer in the top oven) to release the wire from the retainer.



The shelf guide can then be pulled away from the side of the oven cavity. The shelf guide lugs will come out of the holes in the side of the cavity.



The shelf guide is replaced in the opposite manner. Insert the lugs into the holes on the side of the oven cavity. Then, in the main oven, gently stretch the guide wire at the top to loop it under the upper retainer. Then gently stretch the guide wire at the bottom to loop it over the lower retainer in the main oven. In the top oven, gently stretch the guide wire at the bottom to loop it under the retainer.

## REMOVING AND RE-FITTING CONTROL KNOBS, SPRINGS AND BEZELS

- The control knob assembly consists of the knob at the front, a bezel with markings around the knob, and a spring between the knob and the bezel.
- For cleaning, the bezels can be carefully slid forward to allow easy cleaning of the fascia control panel behind with a cloth.
- The bezels will spring back into position when you let go.
- For more thorough cleaning, the knobs, bezels and springs can be removed as follows.
- Firstly, please take a moment to note the positions of the different types of bezels on the cooker, take some photographs or have the appliance user guide handy. This will help you to replace the controls in the correct positions after cleaning.
- Ensure that all of the control knobs are in the 'off' position, and that the cooker is turned off at the wall.
- Push the control knob in towards the bezel.
- Then, holding the knob and bezel together, pull them both towards you and off the cooker spindle.
- Be careful not to lose the spring, or the small silver clip which is inside the control knob shaft.
- To re-fit the control knobs, bezels and springs after cleaning, please follow these steps:
  - Place the bezel face up on a surface.
  - The flat side of the D-shaped hole and the printed dot for the 'off' position should be at the top.
  - Place the spring over the hole in the middle of the bezel.
  - Ensure that the knob is facing upwards, with the indicator mark at the top.
- Place the knob firmly over the spring, ensuring that the shaft on the back of the knob is located through the middle of the spring.
- The flat side of the D-shaped shaft at the back of the knob should be lined up with the flat side of the D-shaped hole in the middle of the bezel.

- **Press down on the knob to push it into the bezel and keep it held down.**
- **The flat side of the D-shaped shaft at the back of the knob should be facing upwards.**
- **While holding the knob and bezel together, push the control knob assembly on to the cooker spindle.**
- **The cooker spindle is also D-shaped, so ensure that the flat side of the D-shaped shaft at the back of the knob is aligned with the flat side of the spindle.**
- **The control knob assembly has now been correctly installed and the controls can be used as normal.**

# FAQs

For up-to-date frequently asked questions, please visit our [Mini Range Cooker FAQ page](#) at:


[Mini Range Cooker FAQs](#)

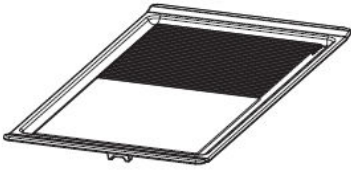
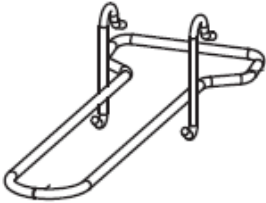
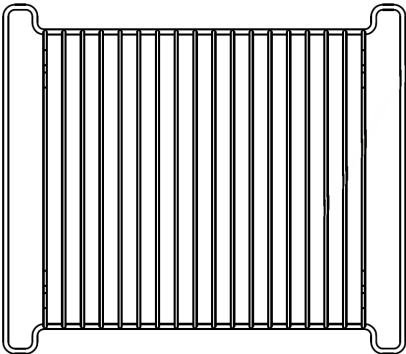
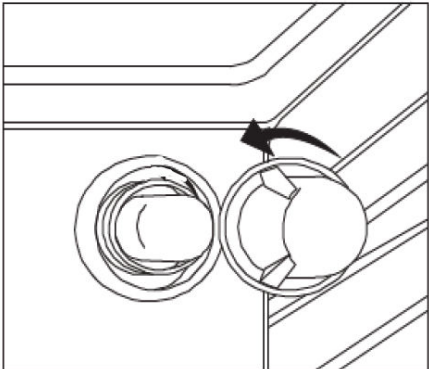
# **KEY PARTS AND OPTIONAL ACCESSORIES**

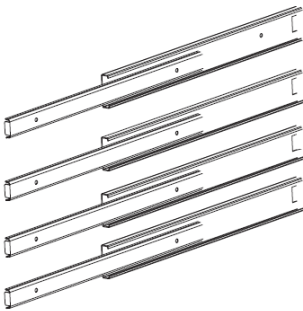
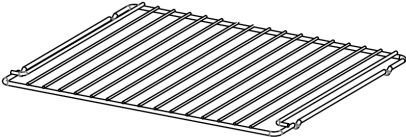
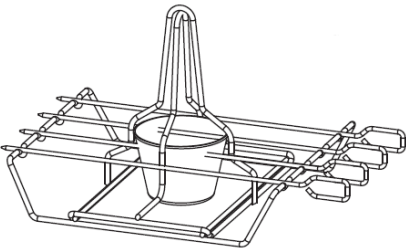
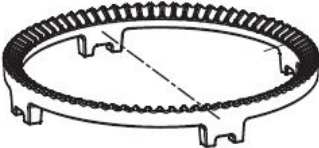
Please see below for useful part numbers for your cooker, in case you require a replacement part or wish to purchase additional shelves or optional telescopic sliders, for example.

For any queries relating to parts missing on delivery of a new cooker, or relating to replacement parts during the manufacturer's warranty period, please contact our customer care team using the telephone number on the back cover.

To purchase additional shelves, sliders, consumables or parts outside of the manufacturer's warranty period, please refer to the Spare Parts section of our website - the website address is on the back cover.

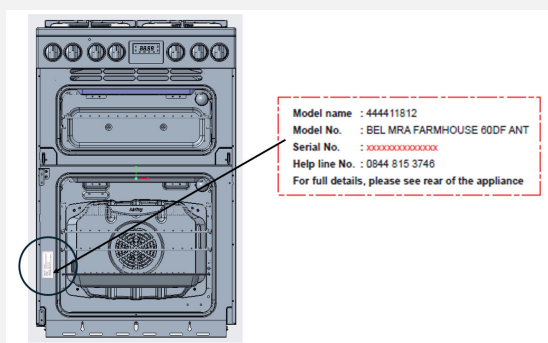
Part	Part Number	Notes
 <p><b>Air fry basket</b></p>	094108700	<p>Quantity 1 is supplied with the cooker.</p> <p>Used in the main fanned oven in air-fry mode.</p>
Clip-in door seal - main oven	094103502	Clips in - does not usually require an engineer service visit.
Clip-in door seal - top oven	094103500	Clips in - does not usually require an engineer service visit.
 <p><b>Decorative cover plinth - black</b></p>	094108200 for 60cm wide cookers	<p>Quantity 1 is supplied with the cooker.</p> <p>Only required to be fitted if the cooker feet are fully extended to accommodate taller worktops.</p> <p>Not required to be fitted for standard-height worktops.</p>
 <p><b>Deep grill pan</b></p>	094106100	<p>Quantity 1 is supplied with the cooker.</p> <p>Can be used as a grill-pan, baking tray or roasting tin in the top oven, and can be used as a baking tray or roasting tin in the main oven.</p> <p>Place the grill-pan on the level below the air-fry tray to catch any drips when using the air-fry function in the main oven.</p>

Part	Part Number	Notes
 <p><b>Griddle plate</b></p>	<p><b>094109500</b></p>	<p>Can be purchased as an optional extra.</p> <p>For open-grilling of steaks, meats, vegetables, eggs, pancakes, etc.</p> <p>Is placed on the pan support over the small and medium hob burners (the right-hand side of the hob),</p>
 <p><b>Grill pan handle</b></p>	<p><b>094111300</b></p>	<p>Quantity 1 is supplied with the cooker.</p>
 <p><b>Grill pan trivet</b></p>	<p><b>094117000</b></p>	<p>Quantity 1 is supplied with the cooker.</p>
 <p><b>Lamp bulb</b></p>	<p><b>082650920</b></p>	<p>Type - 25 watt G9 halogen capsule bulb.</p> <p>Please note that replacement bulbs are not covered under the manufacturer's warranty.</p>

Part	Part Number	Notes
<p>LPG Conversion kit</p>	<p>094112400 for the UK and Ireland</p> <p>094112401 for continental Europe</p>	<p>Can be purchased as an optional extra.</p> <p>For converting the gas hob from natural gas to run on LPG.</p>
 <p>Telescopic Sliders</p>	<p>Left hand side slider: 1 x 094109802</p> <p>Right hand side slider: 1 x 094109803</p> <p>You need 1 x 094109802 and 1 x 094109803 to make a pair.</p>	<p>Can be purchased as an optional extra.</p> <p>Can be used in the main oven.</p> <p>Do not attempt to use them in positions where the shelf guide wires are close together (i.e. in the top oven).</p>
 <p>Shelf (50)</p>	<p>094108600</p>	<p>Quantity 3 are supplied with the cooker.</p> <p>Can be used in the top oven or the main oven.</p>
 <p>Steam &amp; Infuse Kit (Vertical roasting system)</p>	<p>094109600</p>	<p>Can be purchased as an optional extra.</p> <p>Can be used in the main oven (in true fan oven mode).</p>
 <p>Wok support cradle</p>	<p>094110300</p>	<p>Can be purchased as an optional extra.</p> <p>Is placed on the pan support over the wok burner (front-left) to support round-bottomed woks when stir-frying.</p>

# LOCATING THE MODEL AND SERIAL NUMBERS

- Please open the bottom / main oven door to locate the data badge on the front frame, close to the door seal.
- Please quote the model number and serial number should you ever require an engineer service visit or need to order spare parts.
- The model number (also known as the SKU number) is 9 digits long, beginning with 44...
- The serial number is printed as a string of 17 digits - the first 8 digits are the serial number and the remaining 9 digits are the model number.



## Tip

**It is a good idea to take a photo of the data badge or to make a written note of the model number and serial number on your quick start guide.**

# TECHNICAL DATA



## Important

This cooker is configured for use with natural gas, and is suitable for conversion to LPG.



## Important

If the cooker is required to use LPG, a conversion kit is available - part number 094112400 for the UK and Ireland, or part number 094112401 for continental Europe. Please contact the Customer Care Centre for more information.

Before installation check that the cooker is suitable for the gas supply.

To do this check the gas type on the carton sticker or on the data plate behind the bottom of the oven door.

The following shows the supply and operating pressures for various gas supplies.

### Operating pressure at appliance test point:

- 20mbar (Natural gas);
- 30mbar (LPG)

## Burner Injector Sizes

Injector Specification		
UK (GB/IE)	I12H3+ (20,28-30/37)	G30-28-30/G31-37

## Burner Injector Sizes

Aux Injector		Semi-Rapid Injector x 2	
NG 1.0kW	LPG 1.0kW	NG 2.0kW	LPG 2.0kW
0.72	0.5	1.05	0.7

## Burner Injector Sizes

Rapid Injector		Wok Injector	
NG 3.0kW	LPG 3.0kW	NG 4.0kW	LPG 4.0kW
1.2	0.86	1.5	1



**Warning**  
**This cooker must be earthed.**

<b>Data badge</b>	<b>Lower part of the front frame</b>
<b>Appliance class</b>	<b>Class 1 - freestanding cooker</b>
<b>Electrical supply</b>	<b>230 - 400V ~3N ~ 50 Hz</b>
<b>Load @ 230V</b>	<b>5705W</b>
<b>Max. heat input</b>	<b>∑Qn 9.00 kW</b>
<b>Type of gas</b>	<b>This cooker can be used with Natural Gas and LPG.</b>  <b>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.</b>
<b>Gas category</b>	<b>Natural gas I2H Natural gas II2H3+</b>
<b>Gas pressure settings</b>	<b>G20 Natural gas @ 20 mbar G30 Butane @ 28-30 mbar G31 Propane @ 37 mbar</b>
<b>Burner Aeration</b>	<b>Fixed</b>
<b>Grill</b>	<b>Electric</b>
<b>Hob</b>	<b>Burners have burner heads and caps which are removable for cleaning. Concealed electrodes to each burner.</b>

# ENERGY DATA TABLE

Regulation (EU) 66/2014:

Model Identification: Belling 60cm Dual Fuel (All Models)	
Brand:	Belling
Size:	60cm

## Energy Efficiency For Oven

Oven	Cavity 1	Cavity 2	Cavity 3 (if applicable)
Mass of the appliance (M): 73.0 kg			
Number of cavities: 2			
Location:	Top	Bottom	N/A
Type of oven:	Electric Oven	Electric Oven	N/A
Heat source per cavity:	Electricity	Electricity	N/A
Volume per cavity (V):	33 Litres	70 Litres	N/A
Energy consumption (electricity consumed) per cycle in conventional mode ( $EC_{\text{electric cavity}}$ ):	0,63 kWh	0,88 kWh	N/A
Energy consumption (electricity consumed) per cycle in fan-forced convection mode ( $EC_{\text{electric cavity}}$ ):	N/A	0,80 kWh	N/A
Energy efficiency index per cavity ( $EEl_{\text{cavity}}$ ):	91,3	94,0	N/A
Energy efficiency class:	A	A	N/A

## Energy Efficiency For Hob

Hob	
Type of hob:	Gas
Number of hob burners:	4
Heating technology:	Gas burners

Gas hob burner:	Location:	Size:	Energy efficiency per gas burner ( $EE_{\text{gas burner}}$ ):
Burner 1	Front-left	Wok	57.86%
Burner 2	Back-left	Medium (semi-rapid)	61.91%
Burner 3	Back-right	Medium (semi-rapid)	61.89%
Burner 4	Front-right	Small (auxiliary)	N/A
Burner 5	N/A	N/A	N/A
Burner 6	N/A	N/A	N/A
Burner 7	N/A	N/A	N/A

Energy efficiency for the gas hob ( $EE_{\text{gas hob}}$ ):	60.55%
--	--------

*Energy consumption measured in accordance with EN 60350-1 and EN 30-2-1*

## ENERGY SAVING TIPS FOR HOBS



### Tip

**Use pans with flat bases.**

**Use pans which are suitably-sized for the size of the cooking zone.**

**Use pans with lids.**

**Minimise the amount of liquid or fat when cooking.**

**When liquid starts boiling, reduce the power level to a simmer.**

**Using a pan with a base diameter a little larger than the diameter of the cooking zone gives the most energy-efficient cooking results.**



### Tip

**Cook separate meals together, if possible.**

**Keep the pre-heating time as short as possible.**

**Do not elongate the cooking time.**

**Do not forget to turn the oven off at the end of cooking.**

**Do not open the oven door during the cooking process.**

**If the oven has a programmable timer, use the timer to switch the oven heating off at the end of cooking.**

**If cooking for longer periods, turning the oven heating off 10 minutes before the end of cooking can save energy by using the residual heat**

**to finish the cooking process. Always ensure that food is thoroughly cooked through.**

# SERVICE CONTACT DETAILS

<b>Ireland</b>	<p><b>Tel: +353 (0) 1 8428222</b></p> <p><b>Service e-mail: <a href="mailto:serviceireland@glendimplex.co">serviceireland@glendimplex.co</a></b></p> <p><b>Spare parts enquiries e-mail: <a href="mailto:sparesireland@glendimplex.com">sparesireland@glendimplex.com</a></b></p> <p><b><a href="http://www.glendimplexireland.com">www.glendimplexireland.com</a></b></p> <p><b>Glen Dimplex Ireland UC, Airport Road, Cloghran, Co. Dublin, K67 DT89</b></p>
<b>United Kingdom</b>	<p><b>Stoves Service Tel: +44 (0) 344 815 3740</b></p> <p><b><a href="http://www.stoves.co.uk">www.stoves.co.uk</a></b></p> <p><b>Belling Service Tel: +44 (0) 344 815 3746</b></p> <p><b><a href="http://www.belling.co.uk">www.belling.co.uk</a></b></p> <p><b>Glen Dimplex Home Appliances, Element, Temple Court, Risley, Warrington, WA3 6GD</b></p>

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**Glen Dimplex Home Appliances, Element, Temple Court,  
Risley, Warrington, WA3 6GD.**

**0344 815 3746**

**[www.belling.co.uk](http://www.belling.co.uk)**

**GDHA Part Number: 094114201**