

Users Guide & Installation Handbook



Belling FSG 60 TC

belling[®]

think of everything

If you smell gas:

Do not try to light any appliance. Do not touch any electrical switch.

Call the Gas Emergency Helpline at TRANSCO on: **0800 111999**

In the Republic of Ireland, call the Bord Gáis emergency line on **1850 205050** or contact your local gas supplier.

IMPORTANT NOTICE

Please note the cooling fan fitted to this appliance is an integral part of its safety and functionality.

When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency. (Particularly Built In appliances) See clearance dimensions in the installation section of the booklet.

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

The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

The Gas Consumer Council (GCC) is an independent organisation which protects the interests of gas users. If you need advice, you will find the telephone number in your local telephone directory under Gas.

The appliance must be installed (and serviced) by a GAS SAFE registered approved installer or a person competent to ensure that the installation is in accordance with "The Gas Safety (Installation and Use) Regulations 1994", and the "The Gas Safety (Installation and Use) (Amendment) Regulations 1996". Failure to comply with these Regulations is a criminal offense.

Contents

User's Section	2 - 17
Introduction	2
Be Safe - Not Sorry	5
Using the Hob	6
Using the Grill	8
Using the Oven	10
Slow cooking	11
Baking guide	12
Traditional fruit cakes	13
Roast turkey	13
Roasting guide	14
Minute Minder (if fitted)	15
Cleaning	16
Installation Instructions	18 - 22
Regulations and Standards	18
Ventilation Requirements	18
Clearances & dimensions	19
Stability bracket	20
Levelling	20
Connect to Electricity supply (mains ignition models only)	21
Connect to the Gas supply	22
Commissioning	22
Technical Data	23
Belling Customer Care	Back Page

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

Introduction

Thank you for choosing a British built appliance by Belling

We hope that the following information will help you to familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development & improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

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

Your new appliance is designed to be installed flush to base units. Certain features, such as oven lights, are only available on some models.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Moving the cooker

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Introduction

Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

All models with rear lights

To replace an oven light bulb -

WARNING - switch off the electricity supply to the appliance at the socket, to avoid the risk of electric shock.

Wait until the oven is cool, then remove the oven shelves.

The oven light is at the rear of the oven cavity.

Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover.

Please note that the oven light bulb is not covered by guarantee.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and furniture in hot soapy water, to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Stability bracket

If the cooker is to be fitted with a flexible inlet connection, a stability bracket should also be fitted to engage in the back of the cooker. Make sure this is re-engaged whenever you move the cooker for cleaning.

The cooling fan

When the appliance is switched on, you may hear the cooling fan come on. This keeps the fascia and control knobs cool during grilling / cooking and will continue to operate for up to 15 minutes after the appliance has been switched off.

During oven use the fan may cycle on and off. Should any fault occur with the cooling fan, the appliance will require servicing. Contact Customer Support.

Introduction

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001:1996.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Gas & Electrical connection

Please refer to installation instructions for the Gas & Electrical Safety Regulations and the Ventilation Requirements.

In your own interest, and that of safety, it is the law that all gas appliances be installed by competent persons. Corgi registered installers undertake to work to satisfactory standards.

Disconnection of gas and electric appliances should always be carried out by competent persons.

Warning: This appliance must be earthed.

Be Safe - Not Sorry

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

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging, protective films and oils from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the appliance to cool after switching off.
- Never use the appliance for heating a room.
- Do not drape tea towels over the flue vents or door, as this creates a fire hazard.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.

the grill pan, or put items wrapped in foil under the grill as this creates a fire hazard.

- Do not use the oven with the door inner glass panel removed (glass oven doors only).
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelves or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- Switch off the electricity supply before replacing the oven light bulb (if fitted) to avoid the risk of electric shock.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.

Drop-down door models: Do not place items on the door when open.

- When you have finished cooking check that all controls are in the "off" position.

All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.

As with all gas appliances, it is recommended that your appliance is serviced regularly.

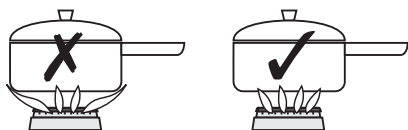
- Do not use aluminium foil to cover

Using the Hob

Ignition

Push in and turn the selected control knob anticlockwise to the 'full on' position and press the ignition switch (if fitted), or hold a lighted match or taper to the burner, until the burner lights. 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. Turn the control knob to the required setting.

Adjust the burner flame so that it does not extend over the pan base.



To turn off, push in the control knob and turn clockwise until the dot on the control knob is below the dot on the fascia panel.

To simmer

The simmer position is marked by the *small flame* symbol.

Once lit turn the selected control knob anticlockwise past the *large flame* symbol (FULL ON) to the *small flame* symbol.

You may hear a slight popping noise when the hob burners are operating and this is quite normal, but if anything about the cooker appears unusual,

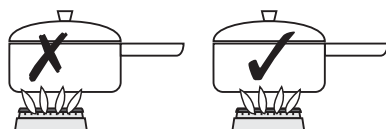
such as change in flame appearance, or the operation of controls - seek expert advice.

Pans

For optimum safety and performance, we recommend the use of flat bottomed pans with a base diameter of minimum 100mm (4") and maximum 250mm (10").

Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.

Position pans over the centre of the burners, resting on the pan supports. If positioned off centre, smaller pans may be unstable.



When cooking with fat or oil, never leave unattended.

Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.

Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.

Using the Hob

Pan supports

Always make sure the pan supports are replaced correctly, and located in the hob spillage well.

To save gas

- Use the size of pan most suited to the size of the burner - ie; larger pans on the larger burners, smaller pans on the smaller burners.
- Adjust the flames so that they do not lick up the sides of the pan.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Potatoes and vegetables will cook quicker if chopped into smaller pieces.

Using the Grill

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

Ignition

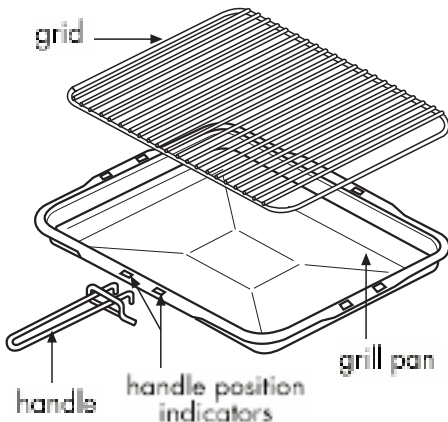
Open the grill door.

Push in and turn the grill control knob anticlockwise to the "full-on" position. Hold the control knob in and press the ignition switch (if fitted), or hold a lighted match or taper to the burner, until the burner lights. 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.

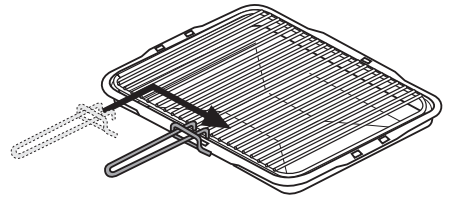
Important: Keep the grill door open when the grill is on.

To turn off, push in the control knob and turn it clockwise to the "off" position.

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Preheating

For best cooked results, always preheat the grill for about 3 minutes.

Using the Grill

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard.

Using the grill

Push the grill pan towards the back of the shelf, to position it under the grill.

Variation in grilling can be achieved by setting the grill between the large and small flame symbols.

Important: Never operate the grill between the large flame and the off position.

The speed of grilling can also be controlled by selecting a higher or lower shelf position.

For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

The grill trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.

When you have finished grilling, check that the control knob is returned to the off position.

Using the Oven

Caution: Accessible parts may be hot when the appliance is in use, young children should be kept away.

Ignition

Open the oven door. Push in and turn the oven control knob to the full on position (gas mark 9).

Hold the control knob in and press the ignition switch (if fitted), or hold a lighted match or taper to the burner, until the burner lights. 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.

Preheating

The oven must be preheated for 15 - 20 minutes when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, whisked sponges and pastry.

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

Zones of heat

The temperature at the **centre** of the oven corresponds with the selected gas mark and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

Using the Oven

Baking tray and roasting tins

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

Baking tray 350mm x 280mm

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

Roasting tin 370mm x 320mm

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

Oven light (if fitted)

The oven light is operated by the oven light switch, located on the fascia.

Shelf positions

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 1 clear shelf position between shelves, to allow for circulation of heat.

When cooking 2 trays or items, remove the top item when it is cooked and raise the lower item to the higher shelf to finish cooking, or where additional browning of the bases is required - eg; pies and pastries, interchange part way through cooking.

If you prefer darker cooked results, cook on a higher shelf, for paler results use a lower shelf.

Slow cooking

Make sure that frozen foods are thoroughly THAWED before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to gas mark 6 and cook for 30 minutes, then adjust the oven control to the '**S**' slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

Using the Oven

Baking guide Dish	Recommended gas mark	Shelf position	Approximate cooking time
Scones Meringues	7 "S" slow setting	top to middle middle to bottom	8 - 15 mins 3 - 4 hours
Cakes Small cakes Whisked sponge Swiss roll Victoria sandwich (2 x 180mm / 7") Genoise sponge Madeira (180mm/7") Gingerbread Very rich fruit cake (205mm/8") Semi-rich fruit cake (205mm/8")	5 5 6 4 4 3 2 1 or 2 2 or 3	middle to top middle to top middle to top middle to top middle middle to bottom middle to bottom middle to bottom middle to bottom	15 - 25 mins 20 - 30 mins 8 - 15 mins 20 - 35 mins 20 - 30 mins 1¼ - 1½ hours 1 - 1½ hours depends on recipe 2½ - 3 hours
Pastry Rough puff & Flaky / Puff Shortcrust & Flan Choux	7 6 6	middle to top middle to top middle to top	15 - 45 mins 15 - 45 mins 20 - 45 mins
Biscuits Shortbread fingers Nut brownies Flapjacks Ginger nuts	3 3 4 5	middle to top middle to bottom middle to top middle to top	20 - 30 mins 12 - 18 mins 20 - 40 mins 7 - 12 mins
Puddings Rice pudding Baked custard Bread and butter Hot soufflé Fruit crumble	2 2 or 3 3 4 5	middle to bottom middle to bottom middle middle to top middle to top	2 - 2½ hours 1 - 1¼ hours 1 - 1¼ hours 40 - 50 mins 30 50 mins
Bread (2 x 500g) Bread (1 x 1kg)	7 7	middle to top middle to top	20 - 40 mins 30 - 45 mins

Note: The cooking times given above are based on cooking in a pre-heated oven.

Please note that the times and temperatures stated in the baking guide are only intended for reference only - refer to your recipe.

Using the Oven

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.

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

Roast turkey

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

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

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at gas mark 4 for 20 minutes per 1lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.

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

Using the Oven

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 overnight.

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.

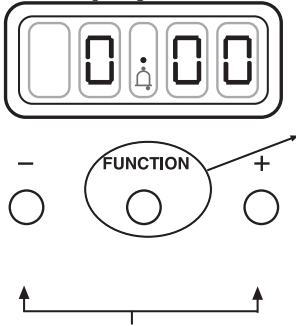
Notes:

- 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 will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in oven at Gas Mark 5		Approximate Cooking Time (preheated oven)
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 20 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

Minute Minder (if fitted)

Initial display



The digital timer enables you to set the time of day (24 hour clock) and the minute minder alarm.

Setting the "Time of Day"

1. Switch on the electricity supply to the appliance.
The display will flash.
2. Press and release the *time of day* button.
3. Set the time of day with the *plus* and *minus* buttons.
4. The time will be set 7 seconds after the last plus or minus operation.

Alarm tones

After setting the time of day, you can select one of three alarm tones.

Press the *minus* button to listen to the first tone, then release the *minus* button and press it again to listen to the second tone, etc.

Releasing the *minus* button after a tone has sounded will automatically select that tone.

Setting the minute minder

1. Press and release the *plus* button to change the display from clock to minute minder - the bell symbol will light.
2. Use the *plus* and *minus* buttons to set the length of time before the alarm tone will sound. The display will increase / decrease in units of 10 seconds up to 99 minutes 50 seconds, and in units of 1 minute from 1 hour 40 minutes upwards. The maximum period which may be set is 10 hours.

The display format will change after 99 minutes and 50 seconds to 1 hour and 40 minutes.

During countdown, the minute minder has priority on the display, which will show (in *minutes : seconds*, or *hours : minutes*) the time remaining.

When countdown is complete, the tone will sound for 7 minutes, or it can be reset with one touch of any button.

To cancel the minute minder at any other time, run down the set time with the *minus* button.

The display will revert to show the time of day.

Cleaning

Caution: Any cleaning agent used incorrectly may damage the appliance.

Always let the cooker cool before cleaning.

Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the cooker through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

It is recommended that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Painted, plastic and metal finish parts (if fitted)

METAL DOOR PANEL (if fitted), OVEN DOOR FRAME & HANDLE, GRILL PAN HANDLE, FACIA PANEL & CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

Burner caps and heads

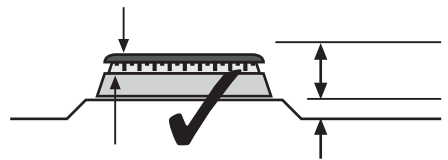
Important: Allow burners to cool before cleaning.

Caution: Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids), caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

Clean with a moist soapy pad - eg; "Brillo".

For the burners to work safely, the slots in the burner head where the flames burn need to be kept clear of deposit. Clean with a nylon brush, rinse, and dry thoroughly.

Important: The burner caps and heads must be repositioned correctly so that they sit squarely onto the hob as shown.



Cleaning

Vitreous Enamel parts

GRILL PAN, HOB TOP & PAN SUPPORTS, OVEN COMPARTMENT FLOOR, OVEN COMPARTMENT (WIPE-CLEAN OVENS)

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

The pan supports and grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Glass parts

GLASS DOOR PANELS

Do not use abrasives or polishes as they will scratch and damage the glass.

Use a mild cream cleaner - eg; "Cif".

Rinse away excess cleaner and dry with a soft cloth.

Warning: Do not operate the appliance without the glass panel correctly fitted.

Important: the inner door glass panel can be removed for cleaning but it must be replaced the right way up (so the reflective side - if fitted - faces inwards), and pushed fully in to the **stop** position. To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.

Chrome plated parts

OVEN SHELF & SHELF RUNNERS, GRILL PAN RUNNERS, GRILL PAN TRIVET

Use a moist soap pad - eg; "Brillo".

Note: Oven shelf runners (if fitted) can be removed for cleaning. Grasp the runners and slide out of the hanging holes as shown.

Note: These items may also be cleaned in a dishwasher.

Installation Instructions

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

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.

In the UK the regulations and standards are as follows:

1. Gas Safety Regulations 1996 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. BS 6172 Installation of Domestic Gas cooking Appliances
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in

accordance with all local gas and electrical regulations. In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Appliances.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2: 1989:

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m³ an air vent of 100cm² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m³, NO AIR VENT is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m³ or in a bathroom or shower room.

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

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation requirements.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Installation Instructions

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

Moving the cooker

Please note that the weight of this appliance is approximately **60kg**(unpacked).

Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Clearances & dimensions

Appliance dimensions

All sizes are nominal - some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door & excluding knobs & handles.

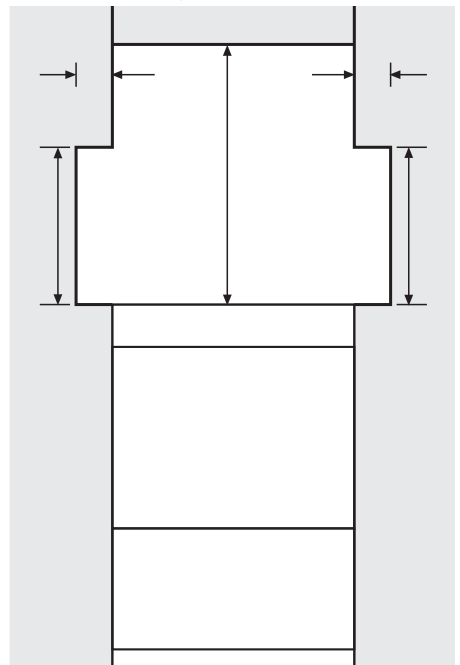
<i>depth:</i>	600mm
<i>width:</i>	600mm
<i>height:</i>	900 - 915mm

Clearances

No shelf or overhang or cooker hood should be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall.



Installation Instructions

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 can be bought from your local supplier.

A stability bracket can be fitted as follows:

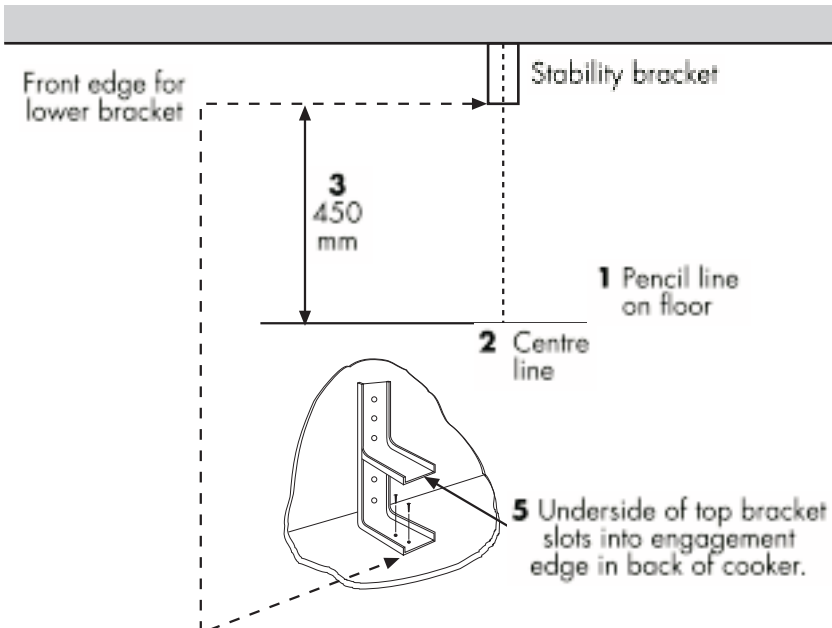
1. Place the cooker in position and draw a PENCIL LINE level with the front edge.
2. Mark the centre of the cooker to give the CENTRE LINE for the bracket.
3. Remove the cooker and mark off 450mm from the PENCIL LINE to locate the front edge of the lower bracket.

4. Fix the bracket to the floor.
Measure from FLOOR LEVEL to ENGAGEMENT EDGE in the back of the cooker and add 3mm.
5. Assemble the underside of the top part of the bracket to this height.

Levelling

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

The cooker is fitted with levelling feet at the front and rear.



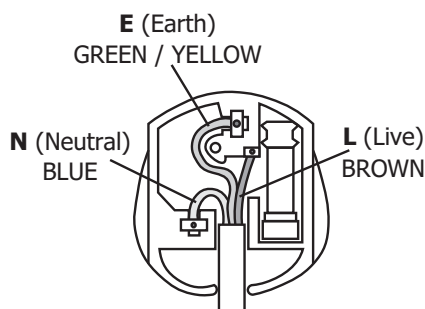
Installation Instructions

Connect to the electricity supply

Warning: This appliance must be earthed.

The flexible mains lead is supplied connected to a BS 1363 fused plug, having a fuse of 3 amp capacity.

If this plug does not fit the socket in your home, it should be replaced with a suitable plug as outlined below.



Use a **3 amp** fuse
in a 13 amp plug.

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow = Earth,

Blue = Neutral,

Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked **E** \oplus (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.

The plug and socket must be accessible after installation.

Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source. Under no circumstances should the electrical mains lead be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Installation Instructions

Connect to the gas supply

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 the flexible connector hose does not kink.

Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Use a 900mm - 1125mm length of flexible connector.

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

Natural Gas - Flexible connections should comply with BS 669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.

After installation, make sure all connections are gas sound.

Commissioning

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

G20 Natural Gas @ 20 mbar

Pressure test point

Use the oven injector

Grill - Open the grill door, push the control knob in and turn to the FULL ON position. Wait a second before press-

ing 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..

Hob - 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.

Oven - Open the oven door. Push in and turn the control knob to the full on position (gas mark 9). Hold the control knob in and operate the ignition button. 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.

Before leaving the installation

1. Place all the loose parts of the cooker into position.
2. Show the customer how to operate the cooker and give them this handbook. Thank you.

Technical Data

Data badge - Lower part of front frame

Type of gas

This cooker must only be used on Natural Gas only.

Gas category

Natural Gas - I2H.

Pressure setting

G20 Natural Gas @ 20 mbar

Pressure test point

Use the oven injector

Aeration - Fixed

Appliance class

Class 1, Freestanding

Countries of destination

GB - Great Britain, IE - Ireland

Grill - Grill burner is surface combustion type. Spark gaps 3 - 4mm.

Hob - Burners have burner heads and

caps which are removable for cleaning. Concealed electrodes to each burner.

Oven - Oven burner is sheet steel, with pierced ports in stainless steel flame strip. *Spark Gap: 3 - 4mm. Flame supervision: Thermoelectric type. Thermostat phial: Rear right hand side of oven.*

Electrical supply (models with ignition)

220 - 240V ~ 50Hz

Warning: This cooker must be earthed.

Gas	Burner	Nominal Rate Qn	Injector Size	Grammes per hour	
				Butane	Propane
Natural Gas	Grill	2.4kW	115	-	-
	Hob - LHF	1.0kW	77	-	-
	Hob - LHR & RHR	2.0kW	104	-	-
	Hob - RHF	3.0kW	130	-	-
	Oven	2.5kW	180 amal	-	-
	Total heat input	ΣQ_n 12.9kW	-	-	-

Notes

Notes

Belling Customer Care

Please keep this handbook in a safe place as the information inside may be of use should you sell, or pass on the appliance. Please fill in the model number and serial number in the spaces provided below as they will assist us should you need to call.

0844 815 3746

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:

Model No									
4	4	4							
Serial No									

These numbers can be found on your appliances data badge.
Outside the UK and Northern Ireland, refer to your local supplier.