



Users Guide & Installation Handbook

Built In Gas Appliance.

Gas Oven(s) & Grill.

All sizes included.

Please read carefully and retain for future reference

belling[®]

think of everything

www.belling.co.uk

Introduction

Thank you for buying this high quality appliance from us

We would like to congratulate you on choosing this cooker, and hope you find it to be an attractive and beneficial addition to your kitchen. We hope you will enjoy many years of cooking with this appliance, whether you are cooking for yourself, your family or your friends!

This hard working cooker can handle many culinary tasks, leading to ambitious and creative cooking all round.

This guide book is designed to help you through each step of owning your new cooker, from installation, to use.

Please read through all of this guide carefully before you start using your cooker, as we have endeavoured to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact the Belling Customer Care team who will be only too happy to assist you on:

0870 444 9939

In addition you could always try the website for frequently asked questions and more Customer Care information.

In addition, you have also been provided with a card for registering your appliance for it's one year guarantee, and a leaflet for extended warranty.

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.

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Your built in appliance

Our built in appliances come in the following dimensions:

| Width: | Height: | Depth: |
|---------------|----------------|---------------|
| 59.5cm | 58.5cm | 55cm |
| 59.5cm | 70.3cm | 55cm |
| 59.5cm | 88.5cm | 55cm |

Please note:

These measurements are nominal and meant as a guide only.

The specification table:

We have supplied a specification table at the front of this handbook which shows all of the products covered by this guide, please read this carefully as it will identify your appliance and it's features. Please do not worry if some of the sections in this book don't apply to you, just read thoroughly the parts which do.

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**

Specifications

2

| | Stoves 600G | Stoves 700G | Stoves 900G | Belling XOU60G |
|----------------------|----------------|----------------|----------------|-------------------|
| Timer: | | | | |
| Analogue? | | | | |
| LED/Programmer? | ✓ | ✓ | ✓ | ✓ |
| LED/Min. Minder? | | | | |
| Top cavity: | | | | |
| Grill? | | | | |
| Top oven & Grill? | | ✓ | ✓ | |
| Main cavity: | | | | |
| Conventional? | ✓ | ✓ | ✓ | ✓ |
| Grill? | ✓ | | | ✓ |
| Fanned? | | | | |
| Size? (cms) | 60 | 70 | 90 | 60 |
| Features: | | | | |
| Fascia cooling? | ✓ | ✓ | ✓ | ✓ |
| Oven lights x 1? | | | | ✓ |
| Oven lights x 2? | ✓ | ✓ | ✓ | |
| Easy care interior? | | | | |
| Pristine enamel? | ✓ | ✓ | ✓ | ✓ |
| Wipeclean interior? | | | | |
| Cook Clean interior? | | | | |
| Auto ignition? | ✓ | ✓ | ✓ | ✓ |
| Mains ignition? | | | | |
| Battery ignition? | | | | |

Specifications

3

| | Belling XOU70G | Belling XOU90G | | |
|----------------------|-------------------|-------------------|--|--|
| Timer: | | | | |
| Analogue? | | | | |
| LED/Programmer? | ✓ | ✓ | | |
| LED/Min. Minder? | | | | |
| Top cavity: | | | | |
| Grill? | | | | |
| Top oven & Grill? | ✓ | ✓ | | |
| Main cavity: | | | | |
| Conventional? | ✓ | ✓ | | |
| Grill? | | | | |
| Fanned? | | | | |
| Size? (cms) | 70 | 90 | | |
| Features: | | | | |
| Fascia cooling? | ✓ | ✓ | | |
| Oven lights x 1? | ✓ | ✓ | | |
| Oven lights x 2? | | | | |
| Easy care interior? | | | | |
| Pristine enamel? | ✓ | ✓ | | |
| Wipeclean interior? | | | | |
| Cook Clean interior? | | | | |
| Auto ignition? | ✓ | ✓ | | |
| Mains ignition? | | | | |
| Battery ignition? | | | | |



Before using this appliance please make sure that you have removed all packaging and wrapping. Some of the furniture inside this appliance may have additional wrapping.

It is also 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. We also recommend that you wash the oven shelves, the baking tray, the grill pan, and the grill pan trivet before their first use in hot soapy water, this will remove the protective oil coating.

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







Before installation we advise that these instructions are read thoroughly, this will allow for preparation and will save time and labour. Always use a registered installer for this appliance.

Introduction

This appliance comes with an automatic programmer and clock. Through your programmer you will be able to set the time of day, set the minute minder, and semi and fully automatically cook. The programmer is vital to the working of your appliance, and reading this section will make sure that you get the most out of your ovens.

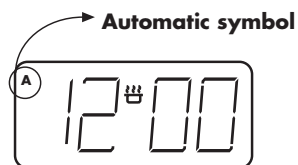
The programmer buttons

There are three buttons on this type of timer. The table below shows you what their symbols look like, depending on the model type, and what they do.

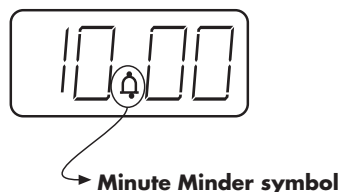
| Belling symbol | Stoves symbol | What is it? |
|---|---|---|
|  |  | <p><i>Down / Minus</i></p> <p>Used to decrease cook / end time, remove minutes from the minute minder and adjust the time of day. Also for listening to and setting the alarm tone.</p> |
|  |  | <p><i>Up / Plus</i></p> <p>Used to increase cook / end time, add minutes to the minute minder and adjust the time of day.</p> |
|  | <p>FUNCTION</p>  | <p><i>Function button</i></p> <p>Used to select the functions available on this timer.</p> <p>Press once for: Minute Minder. Press twice for: Cook time Press three times for: End time.</p> <p><i>How to use these functions is explained later on in this section.</i></p> |

Symbols on the display.

This 'A' symbol appears when either a semi, or fully automatic program is selected. This symbol will flash while a program is being set. Once a program is set the symbol will light up, and remain lit until the alarm sounds, or the program is cancelled



This Bell symbol appears when the Minute Minder function has been selected. While the Minute Minder is being set, the Bell symbol flashes. Once the length of time is set, the Bell symbol remains lit until the time runs down, or the function is cancelled.



The 'dur' message and 'A' symbol appear when you are asked to set the length of time you require the oven to cook automatically for. Using the Up / Plus and Down / Minus buttons adjusts this accordingly.

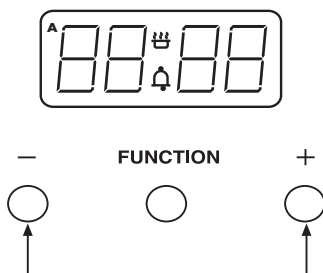


The 'End' message and 'A' symbol appear when you are asked to enter in an end time, or when you would like the oven to switch itself off.



Setting the time of day

Before you do anything with your ovens, you must set the correct time of day. This will enable you to make the most of all the ovens functions.



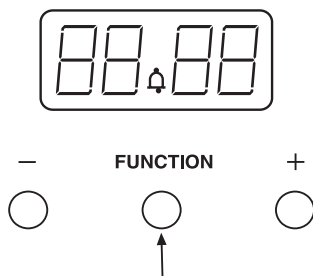
- Press the Up / Plus and Down / Minus buttons together for a few seconds, and release.
- The '●' in between the numbers on the LED Display will begin to flash.
- While the '●' is flashing it is possible to adjust the time using the Up / Plus and Down / Minus buttons. Once the time has been set, allow approximately 30 seconds before using any of the other timer functions. This ensures that the time will remain correct.

Setting an alarm tone

There are three tones to chose from.

- Press the *down / minus* button to listen to the first tone.
- Release the *down / minus* button and press it again to listen to the second tone etc.
- Releasing the *down / minus* button after the tone has sounded will automatically select that tone

Setting the minute minder



- ◆ To set the Minute Minder, press the Function button once. The bell symbol will appear and start flashing. The flashing only lasts for 5 seconds so the time must be set within this time frame.
- ◆ Use the Up / Plus and Down / Minus button to set the length of time required. Once this has been done, the Minute Minder is set.
- ◆ When the desired length of time has counted down the alarm will sound.
- ◆ To cancel the tone, press any of the buttons.
- ◆ To cancel the Minute Minder at any time, press the Up / Plus and Down / Minus buttons together.

Semi-automatic cooking

There are two types of semi automatic cooking available on this appliance.

The oven must be switched on to use either of these functions successfully.

- The Duration method allows you to set the oven for a specific length of time.

Basically this means that the oven will turn off after the cook time you have set has ended - for example after half an hour.

- The End Time method allows you to enter a specific time when you would like the oven to switch off.

If you wish to leave the oven unattended, then the oven will turn itself off at a set time of day, offering you peace of mind.

However, once the program is set then it cannot be adjusted. Extra time cannot be added, nor can the end time be extended.

To cancel the semi automatic programs, press both the Up / Plus and Down / Minus buttons together. This can be done at any time during the cooking process. Then if necessary, re program.

For the instructions on how to use both of these functions, please see the following page.

Fully automatic cooking

This function incorporates both a duration and an end time and is meant to be used when you wish to delay the start time.

We recommend that the first few times this function is used you are in the house, this will familiarise you with your oven and prevents food from being over, or under cooked.

Care must be taken when selecting foods for this function, it is not recommended for certain food items which may spoil, or are sensitive to being left.

It is also advisable to set the end time to be as close to your return as possible to prevent food being left standing.

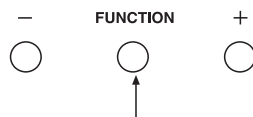
Semi - Automatic Cooking

The Duration method

- ◆ Press the Function button twice, which will skip past the Minute Minder.



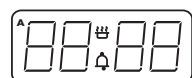
- ◆ The display will flash the word 'dur', and the 'A' will flash on the left hand side of the display.



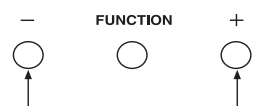
- ◆ Use the Up / Plus and Down / Minus buttons to set the length of time you want to cook for. This must be done within 5 seconds or the time of day will show again.



Once this is done the oven will automatically switch off once the time has elapsed, and the alarm will sound.



To switch off the alarm, press any button. To view any remaining time press the function button twice.

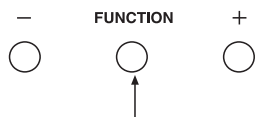


The End Time method

- ◆ Press the Function button three times, which will skip past the Minute Minder and the Duration programmer.



- ◆ The display will flash the word 'End' and the 'A' will flash on the left hand side of the display.



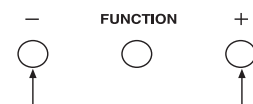
- ◆ Use the Up / Plus and Down / Minus buttons to select the time the oven is required to turn off.



Once this is done the oven will turn itself off at the time you have selected.



To switch off the alarm, press any button.

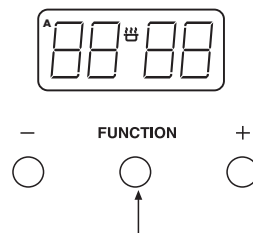


Important: Once the oven has switched itself off please make sure you turn to oven controls to the 'off' position and set the oven to manual by pressing the Cook Time and Ready Time buttons together.

Fully Automatic Cooking (example)

This programming method is best suited for when a delayed start time is required. Unlike the semi automatic methods this requires both the duration and the end time to be entered. The timer will work out the start time and begin cooking.

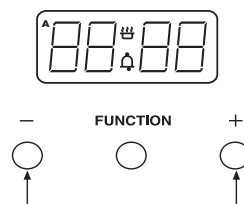
- ◆ Press the function button twice to select the length of time your food will need.



- ◆ The 'A' on the left hand side will flash and the 'dur' message will flash up.



- ◆ Using the Up / Plus and Down / Minus buttons set the time you require within 5 seconds of the 'dur' message.



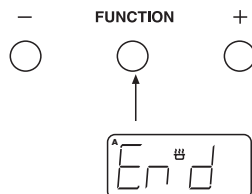
The automatic cooking symbol will appear to show that the oven is no longer in manual mode but is in automatic mode.

Fully Automatic Cooking (example)

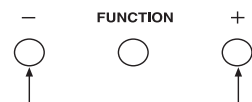
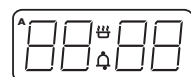
- ◆ Press the function button three times to select an end time.



- ◆ The 'End' message will be displayed.



- ◆ Using the Up / Plus and Down / Minus buttons, set the time you would like the oven to switch off.



- ◆ Set the temperature of the oven and place the food inside.

While the automatic function is running, the 'A' will appear statically on the display, with the time.

Try to keep the end time as close to when you expect to return, this will prevent cooked food from being left standing in a warm oven.
The timer will calculate the appropriate start time.

Important: Once the oven has switched itself off please make sure you turn the oven controls to the 'off' position and set the oven to manual by pressing the Cook Time and Ready Time buttons together.

Automatic cooking

These notes below are to help you with using the automatic cooking facility. Please make sure that you read them carefully before you start using the automatic functions.

Do

- Familiarise yourself with the use of the programmer.
- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours, especially when the weather is hot.
- Make sure that meat, poultry and uncooked food are thoroughly thawed before placing them in the oven.
- Cover dishes with lids or foil, as they may be left standing in the oven for some time before cooking.

Do not

- Never place warm food in the oven for delayed cooking - eg; stews prepared by frying meat first must be thoroughly cooled before placing in the oven.
- Do not cook dishes containing left over cooked meat or poultry, or pastry dishes with wet fillings, as they are not suitable for automatic cooking.
- Do not put food items intended for delayed cooking into a warm oven - allow the oven to cool before setting for delayed cooking.
- Do not over-fill dishes containing liquids, as they might boil over.
- Never leave food in the oven to cool slowly after cooking, serve immediately or refrigerate.

Please be aware of the following when using your oven and / or grill.

The use of a gas cooker results in the production of heat and moisture in the room it is installed in. Ensure the kitchen is well ventilated: Keep natural ventilation holes open, or install a mechanical device (Extractor fan / hood).

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

Condensation

When hot and cold air meet, condensation forms. The outer door is air cooled and the inner door gets hot, so some condensation might form; this is normal and will disappear within 10 - 15 minutes.

For your safety

This appliance has a built in safety device to isolate the gas and electric supplies to various components in the event of fan failure.

If the programmer/clock and lights do not function, and the ignition system stops working, the safety device has operated. Within an hour, the safety device will reset itself and the programmer /clock display will flash.

To reset the programmer/clock, simply press and hold in the cook time and ready time buttons, and set the time of day within 5 seconds by pressing the "+" plus and "-" minus buttons.

Cooling fan

The cooling fan helps to keep the exterior cool during normal use. When a burner is operated, you should hear the cooling fan switch on automatically and be able to feel air coming from the appliance vents just below the fascia. The cooling fan will continue to operate for approximately 10 minutes after turning off the burners. This is normal.

*If there is no such indication that the fan is operating, the appliance will require servicing. **Do not use the appliance until it has been serviced.** Switch the appliance off at the mains and contact Customer Care.*

-
- ✓ Always make sure children are supervised if they are near the grill when it is in use.
 - ✓ Always keep a close eye on the food you are grilling to prevent burning and a potential fire hazard.
 - ✓ Always take care when removing food from the grill as the area around the grill may be hot.
 - ✓ Always use oven gloves when handling any utensils which have been under the grill as they will be hot.
 - ✓ Always use the detachable grill pan handle when sliding the grill pan out from under the grill, and take care not to slide the grill out too quickly.
 - ✓ Always make sure that the grill shelf is resting in the correct position in between two runners. Do not place the grill pan on top of the highest runner, this will lead to spillage and injury if the grill pan falls.
 - ✗ Do not place items on the grill door while it is open.
 - ✗ Do not wrap foil around the grill shelf, or the grill pan.
 - ✗ Do not drape tea towels near the grill while it is on, this will cause a fire hazard.
 - ✗ When cleaning the grill pan, please allow it to cool a little. If you wish to empty the grill pan of fat, please use oven gloves and lift the pan, do not use the handle.

Caution: accessible parts may be hot when the grill is in use. Young children should be kept away.

Getting started

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

Speed of grilling can be adjusted by choosing a high or low shelf setting, and by adjusting the triivet in the grill pan.

Switching on the grill

Open the oven door and make sure the shelf is where you would like it to be.

Push in and turn the grill control knob clockwise to the 'on' position. Make sure that the the burner is lit before leaving the grill unattended.

Always leave the door fully open when grilling.

Do not operate the the grill between the 'on' and 'off' settings - use the 'on' setting only.

If the grill is not lit after 15 seconds, switch off the grill leave the door open and leave for at least one minute before attempting to re light. This will allow any excess gas to disperse.

Should the burner be extinguished while in use, switch off the grill and again leave for one minute before attempting to re light.

To turn off, turn the control knob anti-clockwise to the off position.

The grilling guide later on in this books should provide you with tips as to which function to use for which foods.

Important: Do not leave the grill unattended while it is in use.

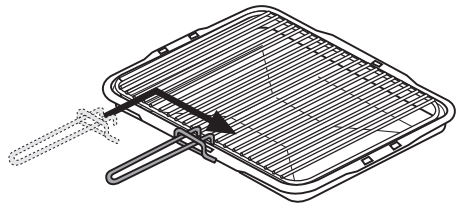
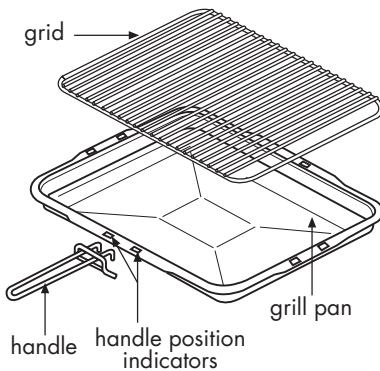
For best results, pre-heat the grill for about three minutes.

The grill pan

This appliance comes with a grill pan, grill pan handle and a trivet. The handle of the grill pan is detachable to allow you to remove it while the pan is in use, this stops it from getting hot.

To attach the handle:

Place the handle over the narrow edge of the grill pan and slide to the centre as shown in the diagrams above.



Please note: the grill pan handle is designed for sliding the grill pan into and out of the grill cavity. It is not to be used for lifting the pan.

Aluminium foil:

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

This is an approximate guide only, results can be adjusted depending on taste and personal preferences.

| Food Type | Trivet Position | Shelf Position | Time Approximate (mins) |
|--|----------------------|----------------------------|--------------------------------------|
| Bacon | High | 1 | 8 - 15 |
| Sausages | High | 1 | 12 - 15 |
| Chops ● Lamb ● Pork | High High | 2 3 | 10 - 15 15 - 25 |
| Toast ● 2 rounds ● 4 rounds | High High | 1 1 | 2 - 3 (per side) 2 - 3 (per side) |
| Bread products ● Buns ● Tea cakes | Low Low | 2 2 | 2 - 3 (per side) 2 - 3 (per side) |
| Cheese on toast ● 2 rounds ● 4 rounds | High High | 1 1 | 6 - 7 6 - 7 |
| Fish: ● fillets | Low | 4 | 10 - 15 |
| Chicken: ● fillets | Low | depending on size 4 - 5 | 20 - 30 |
| Beef Steaks: ● rare ● medium ● well done | High High High | 1 2 2 | 7 - 10 10 - 15 15 - 20 |
| Gammon Steaks | High | 1 | 12 - 15 |

Using the Top Oven safely

- ✓ Always make sure children are supervised if they are near the top oven when it is in use.
- ✓ Always take care when removing food from the top oven as the area around the top oven may be hot.
- ✓ Always use oven gloves when handling any utensils which have been in the top oven as they will be hot.
- ✓ Always use the Minute Minder (if fitted) if you are leaving the top oven unattended, this reduces the risk of food burning.
- ✓ Always make sure that the top oven shelf is resting in the correct position in between two runners. Do not place the top oven shelf on top of the highest runner, this will lead to spillage and injury if the baking tray, or dish falls.
- ✗ Do not place items of the door while it is open.
- ✗ Do not wrap foil around the top oven shelf, or allow it to block the flue.
- ✗ Do not drape tea towels near the top oven while it is on, this will cause a fire hazard.
- ✗ Do not pull heavy items out from the top oven on the shelf, as they may overbalance and fall.

The following appliances have a Top Oven:
Stoves 700GDO & 900GDO. Belling XOU70G & XOU90G.

Getting started

The top oven may be controlled by the programmer, either on its own or with the main oven (see The Programmer/Clock for details). The programmer must be set to manual before it can be used, or programmed. This is a secondary oven and is ideal for smaller dishes.

The top oven is a conventional oven

Switching on the oven

- Instead of turning the control knob towards the grill setting, turn it to gas mark 9. The oven burner will automatically ignite, then select the gas mark you require. If the oven fails to remain lit, turn off the oven and wait for at least one minute before attempting to re-ignite.
- It can take up to 60 seconds for the burner to come on to the full rate.
- As this is a conventional oven, the centre of the cavity will be the temperature you have selected. The top of the cavity will be slightly hotter, and the bottom slightly cooler.
- As with the grill, the cooling fan will come on as soon as the top oven is turned on, and it continues to run for around 10 minutes after use.
- Should the oven burner be accidentally extinguished, it will automatically re-ignite.
- To turn off the top oven, simply turn the control knob back to the '●' position.

Pre-heating

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

If you are using the main oven at the same time as the top oven, you can reduce the pre-heating time, to take into account heat transfer.

Oven and bake ware

In addition to pre-heating, it is also important that you use good quality cook-ware, poor quality trays and tins can warp in the heat of the oven, producing uneven results. In addition it is important to make sure that any dishes placed in the oven are oven proof and suitable for periods of heating, and are not cracked or damaged as this may lead to shattering.

Times & Temperatures

When cooking chilled or frozen meals, always pre-heat the oven and use the recommended temperatures on the packages.

The timing given on any packaging can be adjusted to suit personal taste - but ensure food is piping hot throughout before eating.

Always follow the manufacturers instructions on the packaging.

Cleaning the top oven



Always allow the oven to cool before cleaning.

Some foods can cause fat to spit, especially if you have open roasted, this leaves the inside of the cavity greasy. It is important to clean the oven cavity as a build up of fat can damage the appliance and may invalidate your guarantee.

Using a trivet while roasting may help to reduce fat splashes.

Chrome plated parts.

Grill shelves & Shelf runners.

- Use a moist soap filled pad, or place in a dishwasher.
- Shelf runners can be removed to enable you to clean then thoroughly. Grasp the runners and slide out of their hanging holes.

Pristine enamel surfaces.

Oven cavity

- The enamel can be cleaned by wiping the surfaces with a clean cloth which has been wrung out in hot, soapy water.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad e.g "Brillo"
- Rinse well.

Do not use:

Caustic cleaners.
Corrosive or abrasive cleaners.
Bleaches.
Coarse wire wool.
Hard implements.

These will damage your appliance.

Using the Main Oven safely

- ✓ Always make sure children are supervised if they are near the oven when it is in use.
- ✓ Always take care when removing food from the oven as the area around the top oven may be hot.
- ✓ Always use oven gloves when handling any utensils which have been in the oven as they will be hot.
- ✓ Always use the Minute Minder if you are leaving the oven unattended, this reduces the risk of food burning.
- ✓ Always make sure that the oven shelves are resting in the correct position in between two runners. Do not place the oven shelves on top of the highest runner, this will lead to spillage and injury if the baking tray, or dish falls.
- ✗ Do not place items of the door while it is open.
- ✗ Do not wrap foil around the oven shelves, or allow it to block the flue.
- ✗ Do not drape tea towels near the oven while it is on, this will cause a fire hazard.
- ✗ Do not pull heavy items, such as turkeys, or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- ✗ Do not use this appliance to heat anything other than food items, and do not use it for heating the room.

This is a conventional oven which means that the cavity will be hotter at the top and slightly cooler at the bottom. The temperature at the centre of the oven is the temperature you have selected.

In order to get the best out of your oven, we recommend the following when using it:

Preheating

Always preheat the oven this may take up to 20 minutes, but it will ensure that your oven is at the optimum temperature to begin cooking. This is particularly important when cooking chilled and frozen foods.

If you do not pre-heat the oven you will need to adjust cooking times given in the guides within this book.

Zones of Heat

The gas mark you have selected corresponds with the temperature in the centre of the oven. The temperature towards the top of the oven is higher, and towards the bottom is lower.

Zones of heat within the oven cavity can be used to vary your cooking results depending on personal taste. If you like a darker result, you can place your dishes on a higher shelf, if you prefer paler results, you can use the lower shelf.

Zones of heat can also allow you to cook dishes which require slightly different cooking temperatures at the same time, by placing your shelves higher or lower as required.

The base of the oven can also be used as a cooking position which is equivalent to gas mark 1 - 2 for certain dishes such as milk puddings, warming bread rolls and soups, and baking fruit.

Getting started

The main oven may be controlled by the programmer, either on its own or with the top oven (see The Programmer/Clock for details). The programmer must be set to manual before it can be used, or programmed.

Switching on the oven

- **For the Stoves 600G & Belling XOU60G:**

Instead of turning the control knob towards the grill setting, turn it to gas mark 9. The oven burner will automatically ignite, then select the gas mark you require.

- **For the Stoves 700GDO, 900GDO & Belling XOU70G & XOU90G:**

Use the oven control knob and turn it to gas mark 9. The oven burner will automatically ignite, then select the gas mark you require.

- It can take up to 60 seconds for the burner to come on to the full rate.
- As this is a conventional oven, the centre of the cavity will be the temperature you have selected. The top of the cavity will be slightly hotter, and the bottom slightly cooler.
- As with the grill, the cooling fan will come on as soon as the top oven is turned on, and it continues to run for around 10 minutes after use.
- Should the oven burner be accidentally extinguished, it will automatically re-ignite.
- To turn off the top oven, simply turn the control knob back to the '●' position.

Oven and bake ware

In addition to pre-heating, it is also important that you use good quality cook-ware, poor quality trays and tins can warp in the heat of the oven, producing uneven results. In addition it is important to make sure that any dishes placed in the oven are oven proof and suitable for periods of heating, and are not cracked or damaged as this may lead to shattering.

Do not use baking trays or roasting tins which are too large as this will affect your cooking results. We recommend the following sizes:

Baking tray - 350mm x 280mm. This size tray will hold up to 16 small cakes.

Roasting tin - 370mm x 320mm.

| Food Type | Gas Mark Recommended | Time Approx. | Pre-heat? | Shelf Position |
|------------------------|----------------------|---------------|-----------|-----------------|
| Cakes | | | | |
| Small cakes | 5 | 15 - 25 | yes | top - middle |
| Whisked sponge | 5 | 15 - 20 | yes | middle |
| Swiss roll | 6 | 10 - 12 | yes | middle |
| Victoria sandwich | 4 | 20 - 30 | yes | top - middle |
| Genoese sponge | 5 | 20 - 25 | yes | middle |
| Madeira | 3 | 1 - 11/4hrs | yes | middle - top |
| Semi rich fruit cake | 2 | 21/2 - 3hrs | yes | middle - top |
| Christmas cake | 3 | 21/2/ - 3hrs | yes | middle - top |
| Dundee cake | 3 | 21/2 - 3hrs | yes | middle - top |
| Pastry | | | | |
| Flaky/Puff | 7 | timing | yes | top - middle |
| Shortcrust | 6 | depends on | yes | top - middle |
| Choux | 7 | recipe type & | yes | top - middle |
| Plate tarts | 6 | filling | yes | top - middle |
| Biscuits | | | | |
| Shortbread rounds | 3 | 20 - 25 | yes | middle - top |
| Nut brownies | 3 | 20 - 25 | yes | middle - bottom |
| Brandy snaps | 3 | 10 - 12 | yes | top - middle |
| Flapjacks | 4 | 20 - 25 | yes | middle |
| Ginger nuts | 5 | 10 - 20 | yes | top - middle |
| Puddings | | | | |
| Rice pudding | 2 | 13/4 - 2hrs | yes | middle |
| Baked custard | 2/3 | 50 - 60 | yes | middle - bottom |
| Bread & butter pudding | 3 | 45 - 1hr | yes | middle |
| Fruit crumble | 5 | 40 - 1hr | yes | middle |
| Miscellaneous | | | | |
| Yorkshire pudding: | | | | |
| large | 7 | 40 - 45 | yes | top - middle |
| small | 7 | 15 - 20 | yes | top - middle |
| Toad in the hole | 7 | 40 - 45 | yes | middle |
| Bread: | | | | |
| 2 x 1lb loaves | 7 | 20 - 30 | yes | top - middle |
| Bread rolls | 7 | 10 - 15 | yes | middle - top |

Roasting guide

- Roasting times depend on the weight, shape and texture of the meat, and of course, personal preference. In order to calculate the roasting time, weigh the meat or poultry, **including the stuffing**, and follow the times given in the roasting guide.
- Frozen meat must be **thoroughly** thawed before cooking. For large joints, it is advisable to thaw overnight.
- Frozen poultry must be **thoroughly** thawed before cooking. The time required depends on the size of the bird - eg: a large turkey may take up to 48 hours to thaw.

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 the joint and the proportion of bone.

Helpful hints for roasting

- When cooking stuffed meat or poultry, calculate the cooking time from the **total** weight of the meat **plus** the stuffing.
- Cooking joints in foil, covered roasters, lidded casseroles, or roasting bags will help to reduce meat shrinkage, give a more moist result and may reduce fat splashing. However, a slightly longer cooking times will be required, **add** 5 - 10 minutes per 450g (1lb) to the calculated cooking time. When using roasting bags do not exceed the temperatures recommended by the manufacturer, and do not allow the roasting bag to touch the sides or top of the oven.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Use of a trivet with the roasting tin will reduce fat splashing during open roasting, and will help to keep the oven interior clean. To further reduce any fat splashing, potatoes or other vegetables can be roasted around the joint.
- The use of a roasting tin larger than that supplied or recommended is not advised, as this may impair performance and lead to extended cooking times.

This is an approximate guide only, results can be adjusted depending on taste and personal preferences. Shelf positions are given from bottom to top.

| Type of meat | Gas Mark | Time Approx. | Shelf number | Pre-heat? |
|--------------------------------|----------|--|--------------|-----------|
| Beef | 5 | 20 - 30 minutes per 450g (1lb) + 20 minutes <i>Depending on taste</i> | 2 | Yes |
| Lamb | 5 | 25 - 30 minutes per 450g (1lb) + 20 minutes <i>Depending on taste</i> | 2 | Yes |
| Pork | 5 | 35 minutes per 450g (1lb) + 35 minutes | 2 | Yes |
| Chicken | 5 | 25 - 30 minutes per 450g (1lb) + 20 minutes | 2 | Yes |
| Turkey up to 5.5kg/12lb | 4 | 20 minutes per 450g (1lb) + 20 mins | 2 | Yes |
| over 5.5kg/12lb | 4 | 20 minutes per 450g (1lb) + 20 mins | | |

Roasting Turkeys

The **maximum** size Turkey for this appliance is: 20lbs / 10kgs.

Please do not attempt to roast a Turkey larger than this, as the results cannot be guaranteed. For more information see page 29.

Roast turkey

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

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

- Turkey should be roasted at Gas Mark 4 for 20 mins per 1lb, plus 20 minutes.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.

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

Trouble-shooting - Fruit Cakes

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

Trouble-shooting - Sponge Cakes

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

Cleaning the main oven



Always allow the oven to cool before cleaning.

Some foods can cause fat to spit, especially if you have open roasted, this leaves the inside of the cavity greasy. It is important to clean the oven cavity as a build up of fat can damage the appliance and may invalidate your guarantee.

Using a trivet while roasting may help to reduce fat splashes.

Chrome plated parts.

Grill shelves & Shelf runners.

- Use a moist soap filled pad, or place in a dishwasher.
- Shelf runners can be removed to enable you to clean then thoroughly. Grasp the runners and slide out of their hanging holes.

Pristine enamel surfaces.

Oven cavity

- The enamel can be cleaned by wiping the surfaces with a clean cloth which has been wrung out in hot, soapy water.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well.

Do not use:

Caustic cleaners.
Corrosive or abrasive cleaners.
Bleaches.
Coarse wire wool.
Hard implements.

These will damage your appliance.

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

Please remember that bulbs are not covered by your warranty.

Bulbs can be purchased from hardware stores (always take the old bulb with you), or you can call the Spares Sales team on **0870 458 9961**.

Warning: there is a danger of electric shock. **Always** make sure that the appliance has been switched off and unplugged before changing a light bulb.

| Number of bulbs | Position | Changing instruction |
|-----------------|----------|--|
| 1 | Rear | <ul style="list-style-type: none">● Switch off the electricity supply, and make sure the oven cavity is cool and remove the shelves.● Unscrew the lens cover (anti clockwise), unscrew the bulb and replace the bulb.● Replace the lens cover. |
| 2 | Sides | <ul style="list-style-type: none">● Switch off the electricity supply, and make sure the oven cavity is cool and remove the shelves.● Grasp the lens cover and pull away from the side of the oven. Unscrew the bulb and replace. |



Always allow your appliance to cool down before cleaning any part of it.

Painted, plastic, metal finish & gold coloured parts (where fitted)

control knobs & programmer buttons, painted metal door & fascia panels, side panels, handles, grill pan handle

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

Take extra care when cleaning over symbols on fascia panels, excessive cleaning can lead to the symbols fading.

Glass parts

glass door panels

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.
- Do not use abrasives or polishes as they will scratch and damage the glass.

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 inward), 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.

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 BS 3193. 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.

Aluminium surfaces *(Aluminium finish models only)*

fascia panel, door handles, doors

- Use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- More stubborn marks can be removed using **diluted** liquid cleaner in the correct concentration (according to manufacturers instructions. We recommend that you clean the whole of the aluminium area to maintain a uniform finish.
- Do not use cream cleaners, as they will mark the surface.
- Do not use undiluted bleach or any products containing chlorides as they can permanently damage the aluminium.

Wipe any spillage immediately, taking care to avoid burning your hands.

Stainless steel surfaces *(Stainless steel finish models only)*

fascia panel, door handles, doors

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.
- Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, rub the stainless steel surface sparingly with a minimum amount of Baby Oil.

Do not use cooking oils, as these may contain salt which can damage the stainless steel surface.

Some foods are corrosive eg; vinegar, fruit juices and especially **salt** - they can mark or damage aluminium if they are left on the surface.

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

These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

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 for this appliance are stated on the data badge - located on the rear of the appliance.

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.

UK Regulations & Standards

always refer to the most recent issue of the standards

- Gas Safety Regulations.
- Building Regulations - issued by the Department of the Environment.
- Building Standards (Scotland) (Consolidated) - issued by the Scottish Development Department.
- I.E.E. Wiring Regulations.
- Electricity at Work Regulations.
- BS 6172 Installation of Domestic Gas Cooking. For LP Gas, refer to BS 5482 Part 1, Part 2 or Part 3 as relevant.
- Installation and 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 IS 813 Domestic Gas Appliances.

The information below is crucial to installing this appliance correctly and safely.

Ventilation Requirements

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

- All rooms require an openable window, or equivalent, and some will require additional venting also.
- For room volumes up to 5m^3 an air vent of 100cm^3 is required.
- If the room has a door which opens directly to the outside, or exceeds 10m^3 - no air vent is required.
- If there are other fuel burning appliances in the same room, BS 5440:Part 2 should be consulted to determine the air vent requirements.
- This appliance must not be fitted into a bed sitting room of less than 20m^3 or into a bath or shower room.

Windows and vents should not be blocked or removed without first consulting a competent engineer.

LPG only - do not install this appliance below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building, but open to ground level on the opposite side.

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

These installation instructions are for use with Gas Built In ovens. They are applicable for all sizes - please make sure that you follow the instructions which *are relevant to your appliance*.

Before you start - please read the instructions carefully - planning your installation will save you time and effort.

- Look at the different ways the appliance can be installed - as shown on the following pages - and plan the installation to suit your situation.
- Leave the appliance in the base tray packaging until you are ready to install it. When you remove the appliance from the base tray packaging, take care not to damage it.
- Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.
- Please be aware that this appliance may weigh more than you think. Take care when lifting it into the housing unit - always use an appropriate method of lifting.
- Please note that all dimensions and sizes given are nominal, some variation is to be expected.
- If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

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

Fixing screws - The fixing screws are in a polythene bag in the oven pack. Depending on the method of installation, some of the screws may not be needed.

If you have a non standard size of cabinet which leaves a gap above or below the appliance, you may be able to buy a trim kit (to fill in the gap) from the supplier of your cabinets.

| Quantity | Colour | Description | For Fixing: |
|----------|--------|--|--|
| 6 | Silver | Nº 8 x 12mm long Self tapping screw | Runners to appliance |
| 12 | Black | Nº 8 x 12mm long Chipboard screw | Runners and sidetrims to cabinet or housing |
| 6 | Silver | Nº 8 x 25mm long Chipboard screw | Appliance to cabinet |
| 2 | Silver | Nº 8 x 12mm long Self tapping screw | Appliance to sidetrims |

Environmental Protection

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

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.

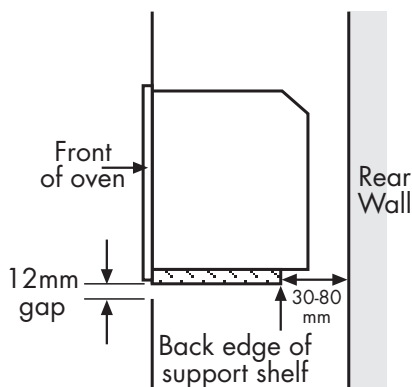
Caution: Packaging materials can pose a risk of suffocation - keep away from children.

600 installation built in (high level) and built under (low level)

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

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

1. When installing in a typical 600mm deep, built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
2. When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
3. If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.



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

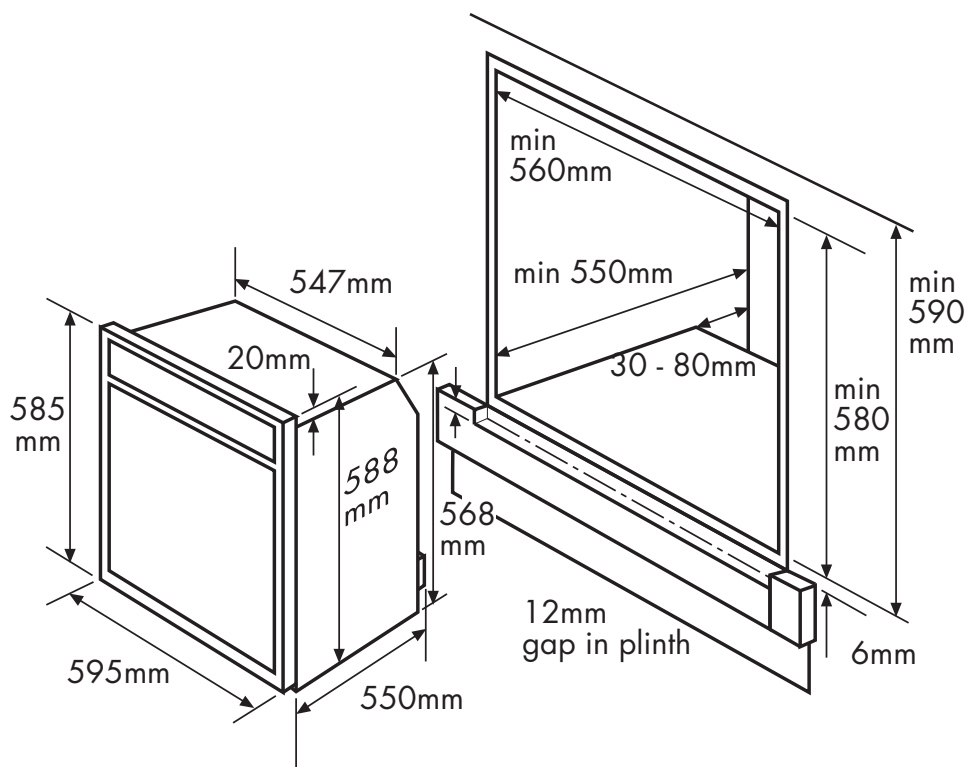
Note: 590mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.

Please note that all sizes are nominal, and some variation is to be expected.

Installing appliance under a worktop

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

Dimensions 600 built under and built in



700 & 720 installation Method 1: Without housing unit (between 2 base units)

Before installing the appliance, check the internal dimensions as shown.

The space for the appliance must be clear of obstruction. You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.

The *fixing kit* is available from the Sparees Sales Team, please call **0870 458 9961** and order part number **01 28287 00**.

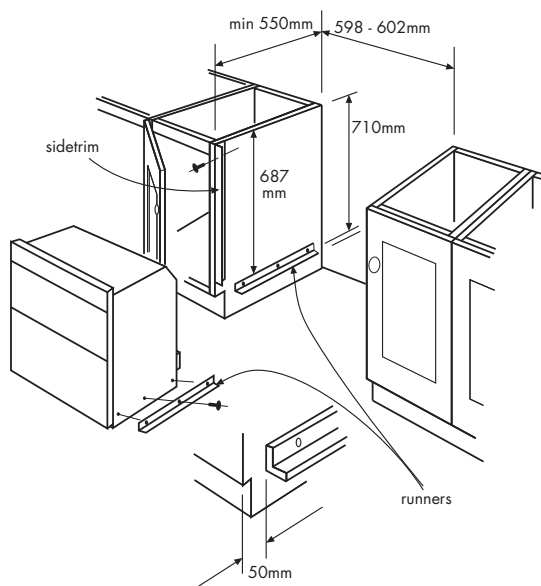
The kit consists of 2 side trims (687mm long) and 4 runners (420mm long). The fixing screws are in a polythene bag in the oven.

How to use your fixing kit:

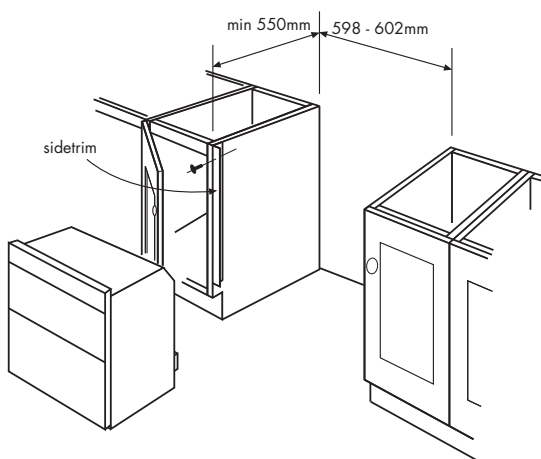
1. Take the 6 No 8 x 12mm (silver) self tapping screws from the polythene bag, and use them to fit one runner to each side of the appliance.
2. Make sure they are the right way up as shown.
3. Take one of the side trims, hold it against the side of the base unit, and mark off 687mm from the top edge of the base unit, to the top edge of the runner.
Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
4. Measure 50mm from the front edge of the base units, to mark the front edge of the runners.
5. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into opposition the right way up as shown.
6. Fit the side trims to be flush to the top and front edges of the base units, using the remaining 6 No 8 x 12mm (Black) chipboard screws.

700 & 720 installation Method 1: Without housing unit (between 2 base units)

Shown with fixing kit:



Shown without fixing kit:



700 & 720 installation Method 2: Housing unit with internal height less than 710mm.

Note: You will not need the 2 side trims (687mm long) or the appliance runners for this installation. You will need the 2 runners to fix to the adjacent cabinets.

Before you start;

Before removing the bottom shelf or modifying the housing unit, make sure that it will remain structurally sound, eg; by fixing to adjacent cabinets, floor or worktop.

You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.

To obtain the required 710mm height, you may have to lower or remove the bottom shelf - remove any cross rails and reposition brackets.

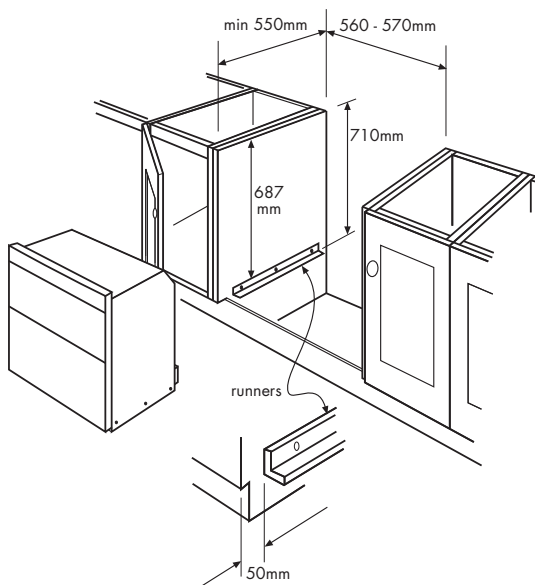
To fix the runners

1. Take the side trims, hold it against the side of the base unit, and use it to mark off the 687mm from the top edge of the side unit, to the top edge for the runner.
Note: This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
2. Measure 50mm from the front edges of the base units, to mark the front edge for the runners.
3. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into position the right way up as shown.
4. If necessary, adjust the height of the plinth to just below the bottom edge of the runners.

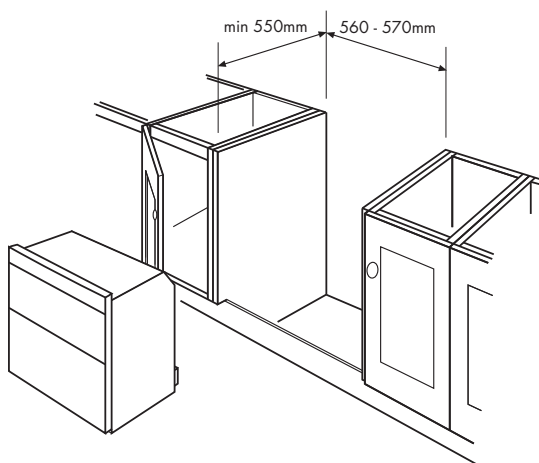
This appliance does not come with a fixing kit. Please call **0870 458 9961** and order part number **01 28287 00** if you need one.

700 & 720 installation Method 2: Housing unit with internal height less than 710mm

Shown with fixing kit:



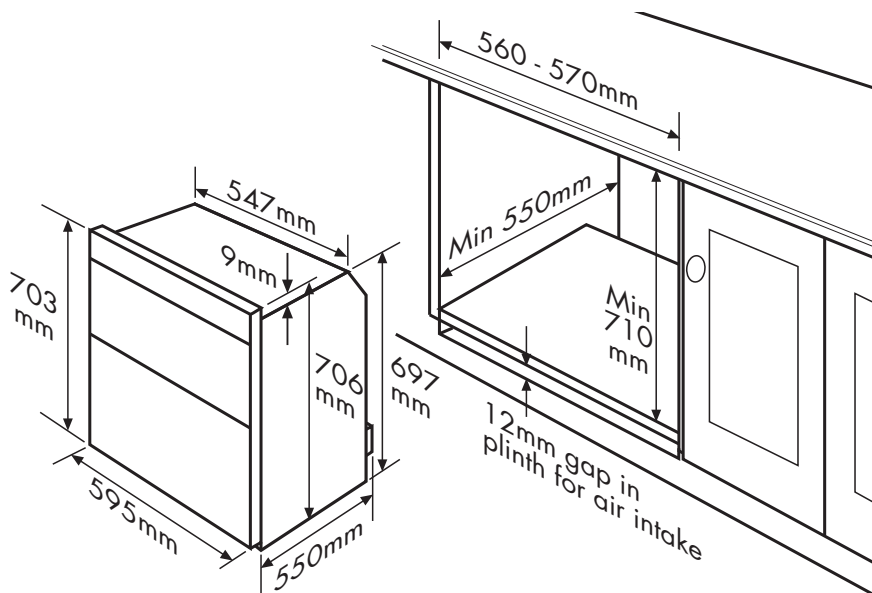
Shown without fixing kit:



700 & 720 installation Method 3:

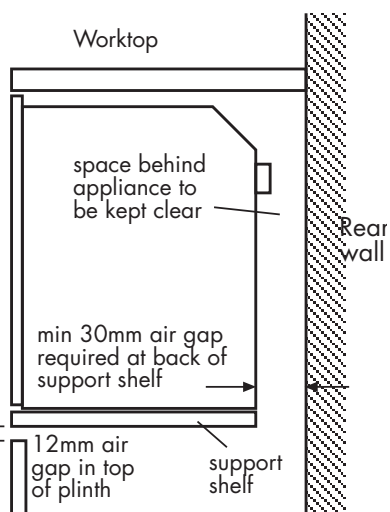
Housing unit with internal height of 710mm or more.

Note: You will not need the 4 runners and 2 trims that are packed with the oven for this installation.



- When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
- When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
- If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.

Remove any fixings that may prevent entry of the oven into the housing. The cabinetry should be kept structurally sound by fixing to adjacent cabinets, floor or worktop.

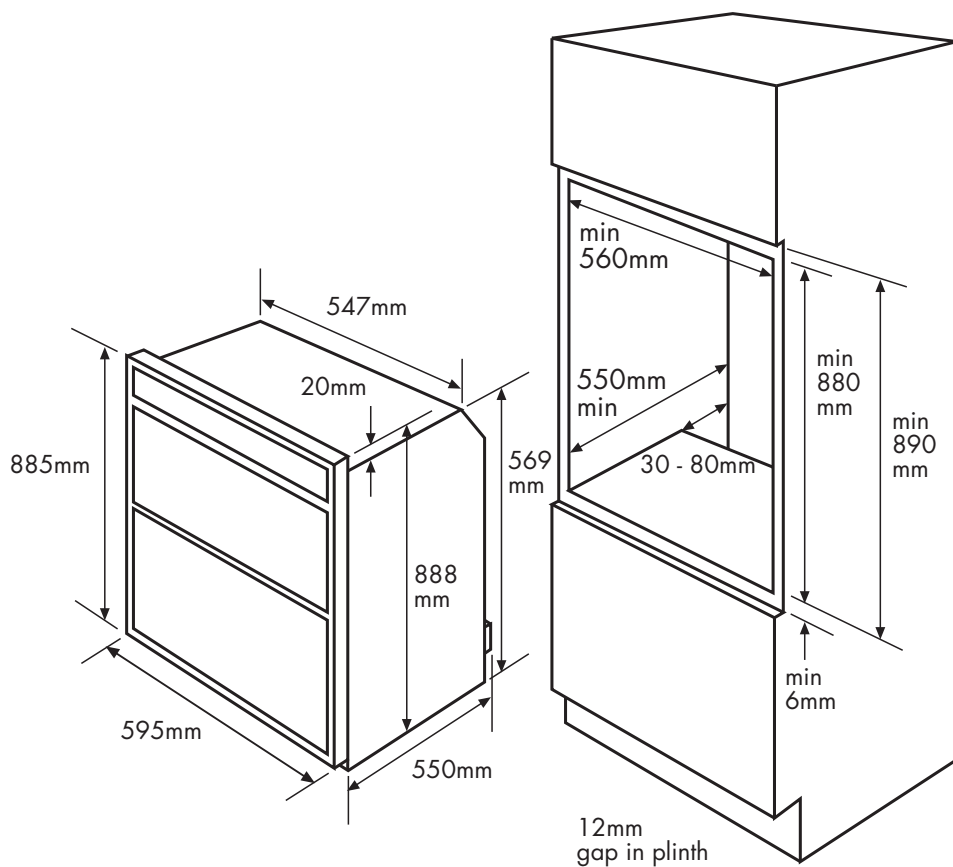


900 installation built in (high level)

1. Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.
Note: When removing the appliance from the base tray packaging care should be taken to ensure the outer frame trim is not damaged.
2.
 - (i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.
 - (ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
 - (iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.
3. The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown.

Please note that all sizes are nominal - some variation is to be expected.

Dimensions 900 built in (high level)

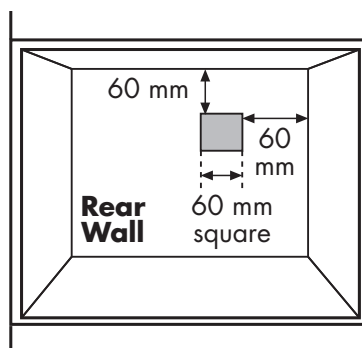


Connect to gas supply

1. The inlet to the appliance is ISO 7 - Rp $\frac{1}{2}$ " internal thread situated towards the top right corner of the rear.
2. Fit the bayonet connection to the wall in the shaded area as shown.

The shaded area shown is applicable to installations in minimum depth cabinets.

If more room is available, the bayonet fixing area can be extended, provided that the flexible tube does not obscure the fan intake.



3. Use a 900mm - 1125mm length of flexible connector. The flexible connector shall be fitted such that it cannot come into contact with a moveable part of the housing unit (eg; drawer) and does not pass through any space susceptible of becoming congested. Make sure that the flexible connector does not block the cooling fan inlet.
4. Flexible connections should be to BS669. Parts of the appliance likely to come into contact with a flexible connector have a temperature less than 70°C.
5. Rigid connections must be accessible to disconnect for servicing. Cut a 150mm square hole in the right hand rear corner of the support shelf for the supply pipe.
6. **Make sure all connections are gas sound.**

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

Connect to the electricity supply

Equipment you will need:
Flat bladed screw driver

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of 3mm at all poles.

Use a 3 amp fuse.

We recommend that the appliance is connected by a qualified electrician, who will comply with the I.E.E. and local regulations.

Warning: This appliance must be earthed.

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

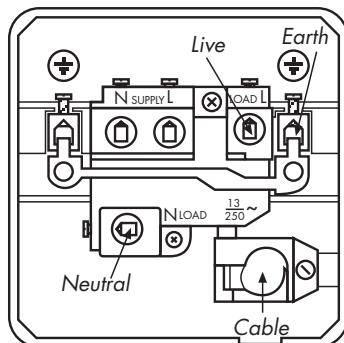
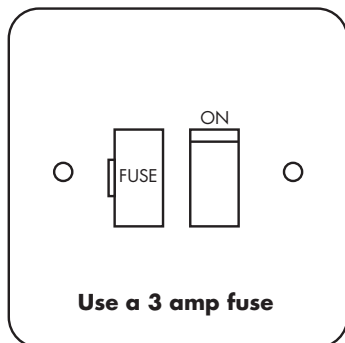
Green & Yellow = earth,
Blue = neutral,
Brown = live.

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 spur box, proceed as follows:

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

If the supply cord is damaged, obtain a special cord from the Customer Care Centre Helpline, which must be fitted by a qualified person.

Typical example of a double pole fused spur outlet

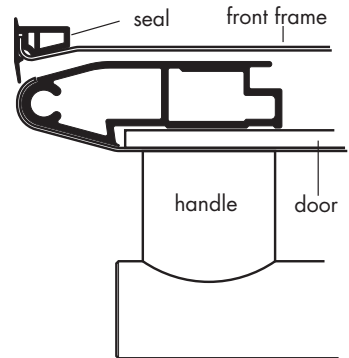


Check edging strip

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

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

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



To secure appliance to housing unit

700, 720 & 900 models

Note: The unit housing the appliance must be appropriately fixed.

There are 6 securing screws.

- Open the grill / top oven door, and screw 2 screws through the top corner holes in the front frame.
- With the grill / top oven door still open, screw 2 screws through the holes in the front frame, located under the grill compartment.
Close the grill / top oven door.
- Open the main oven door, and screw the remaining 2 screws through the bottom corner holes in the front frame.
Close the main oven door.

Notes: 700 & 720 models

Method 1: Care must be taken to ensure the appliance runners are sufficiently engaged over the top of the runners on the base units. For installation Method 1 (*700 & 720 models only*), you will need to drill through the fixing holes into the side trims with a 3.2mm diameter drill.

Method 2: Insert appliance into cabinet - ensure that it is engaged over the top of the side runners.

Method 3: Insert appliance into cabinet.

Note: Ensure that the appliance is centrally located. Take care not to damage the appliance or cabinet.

600 models

Insert appliance into cabinet. To secure the appliance to the housing unit, open the oven door and screw 4 screws - 2 at top, 2 at bottom - through the holes in the front frame.

Installing a hob above the appliance (if applicable)

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

When installing a gas hob above the appliance, care must be taken to ensure the hob inlet pipe is as close to the back wall as possible, so it doesn't obstruct the appliance or the appliance inlet pipe.

If a flexible inlet pipe is used, it must hang vertically and not be trapped between the oven and rear wall.

Commissioning 600 size appliances (Stoves 600G & Belling XOU60G)

Pressure test point

Use the oven burner. From inside the oven remove the burner cowl. Remove the small screw at the LHS of the burner cradle. Slide the burner to the left to access the injector. Connect a suitable T-piece (incorporating a 1.25mm injector) to the injector. Connect manometer to the T-piece and turn the oven control to full on to check pressure.

Replace in reverse order.

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

Cat I2H G20 Natural Gas @ 20 mbar

Electrical systems check

In the event of an electrical fault the preliminary electrical system check (earth continuity, short circuit, polarity and resistance to earth) must be carried out.

Ignition

The automatic ignition continues to spark for a short time after the burner has lit until the flame is established.

Oven

1. Push in and turn the control knob to Gas Mark 9. The oven burner/ignition/light/cooling fan will come on automatically.
2. Adjust to the required setting.
3. The burner may not come on to a full rate unless the oven door is closed.
The oven burner operates at a low rate for up to 60 seconds until the flame supervision device opens and full gas rate is obtained.

Grill - The door must be open for the grill burner to ignite.

1. Open the door, push in and turn the control knob anticlockwise to the full on setting.
2. Check condition of flame.
3. Close the door and check that the burner flame goes out. The grill burner will re-ignite when the door is opened again.

When you first turn on the oven or grill you may notice a smell and some smoke which comes from the protective coating of oil burning off from some of the parts.

Before leaving the installation

Show the customer how to ignite the oven and grill, and give them this handbook. Thank you.

Commissioning 700 & 900 size appliances (Stoves 700GDO, 900GDO & Belling XOU70G, XOU90G)

Pressure test point

Use the oven burner. From inside the oven remove the burner cowl. Remove the small screw at the LHS of the burner cradle. Slide the burner to the left to access the injector. Connect manometer to the injector and turn the grill burner to full on to check pressure.

Replace in reverse order.

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

G20 Natural Gas @ 20 mbar

Electrical systems check

In the event of an electrical fault the preliminary electrical system check (earth continuity, short circuit, polarity and resistance to earth) must be carried out.

Ignition

The automatic ignition continues to spark for a short time after the burner has lit until the flame is established.

Ovens (Top and Main)

1. Push in and turn the control knob to Gas Mark 9. The oven burner/ignition/light/cooling fan will come on automatically.
2. Adjust to the required setting.
3. The burner may not come on to a full rate unless the oven door is closed.

The oven burner operates at a low rate for up to 60 seconds until the flame supervision device opens and full gas rate is obtained.

Grill

1. Open the door, push in and turn the control knob anticlockwise to the full on setting.
2. Check condition of flame.

When you first turn on the oven or grill you may notice a smell and some smoke which comes from the protective coating of oil burning off from some of the parts.

Before leaving the installation

Show the customer how to ignite the oven and grill, and give them this handbook. Thank you.

| General Data | | | | | | | |
|-----------------------|-----------------|-----------------------------|----------------------|--------------------|------------------------|--------------------------|--------------------------------------|
| Appliance | Gas Category | Gas Type & Pressure setting | Factory Set Gas Type | Oven Lights | Electrical Supply | Countries of Destination | Gas Total Heat Input Σ Qn. kW |
| Stoves 600G | I _{2H} | G20 @ 20mbar | Natural Gas | 2 x 25W oven lamps | 220 - 240V ~ 50Hz 70W | GB, IE | 2.5 |
| Stoves 700GDO | I _{2H} | G20 @ 20mbar | Natural Gas | 4 x 25W oven lamps | 220 - 240V ~ 50Hz 137W | GB, IE | 4.75 |
| Stoves 900GDO | I _{2H} | G20 @ 20mbar | Natural Gas | 4 x 25W oven lamps | 220 - 240V ~ 50Hz 137W | GB, IE | 4.75 |
| Belling XOU60G | I _{2H} | G20 @ 20mbar | Natural Gas | 1 x 25W oven lamp | 220 - 240V ~ 50Hz 45W | GB, IE | 2.5 |
| Belling XOU70G | I _{2H} | G20 @ 20mbar | Natural Gas | 2 x 25W oven lamps | 220 - 240V ~ 50Hz 87W | GB, IE | 4.75 |
| Belling XOU90G | I _{2H} | G20 @ 20mbar | Natural Gas | 2 x 25W oven lamps | 220 - 240V ~ 50Hz 87W | GB, IE | 4.75 |

| | Top Oven | | | | | Grill | | | | | |
|----------------|------------------------------------|--------------|----------|--------------|-----------|--------------------------|--------------|----------|--------------|-----------|--|
| Appliance | Burner Type | Nominal Heat | Injector | Bypass Screw | Spark Gap | Burner Type | Nominal Heat | Injector | Bypass Screw | Spark Gap | |
| Stoves 600G | Low Profile Stainless Steel Burner | | | | | Surface Combustion Grill | | | | | |
| | | | | | | | | | | | |
| Stoves 700GDO | | | | | | | | | | | |
| Stoves 900GDO | | | | | | | | | | | |
| Belling XOU60G | | | | | | | | | | | |
| Belling XOU70G | | | | | | | | | | | |
| Belling XOU90G | | | | | | | | | | | |
| | | N/A | N/A | N/A | 3-4mm | | 2.4 | 1.12mm | N/A | 3-4mm | |
| | | 1.8 | 130 Amal | 50 | 3-4mm | | 2.25 | 1.12mm | 50 | 3-4mm | |
| | | 1.8 | 130 Amal | 50 | 3-4mm | | 2.25 | 1.12mm | 50 | 3-4mm | |
| | | N/A | N/A | N/A | 3-4mm | | 2.4 | 1.12mm | N/A | 3-4mm | |
| | | 1.8 | 130 Amal | 50 | 3-4mm | | 2.25 | 1.12mm | 50 | 3-4mm | |
| | | 1.8 | 130 Amal | 50 | 3-4mm | | 2.25 | 1.12mm | 50 | 3-4mm | |

| Other technical data | | | | | | | Main Oven | | | | | | |
|--|--|--|--|--|--|--|------------------------------------|--|--|--|--|--|--|
| Appliance class | | | | | | | Injector | | | | | | |
| Ignition | | | | | | | Bypass Screw | | | | | | |
| Data badge location | | | | | | | Nominal Heat | | | | | | |
| Oven injector information | | | | | | | Burner Type | | | | | | |
| If the oven injector is removed or replaced for any reason, it is madatory to apply Hylomar PL32 of Plactical X10 sparingly to the thread prior to (re)fitting | | | | | | | Low Profile Stainless Steel Burner | | | | | | |
| Mains operated re-ingition generator | | | | | | | 2.5 | | | | | | |
| Class 3 double oven and grill | | | | | | | 1.25mm | | | | | | |
| Lower part of front frame and rear panel of the appliance. | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 50 | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 2.5 | | | | | | |
| | | | | | | | 1.25mm | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 50 | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 2.5 | | | | | | |
| | | | | | | | 1.25mm | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 50 | | | | | | |
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| | | | | | | | 3-4mm | | | | | | |
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| | | | | | | | 2.5 | | | | | | |
| | | | | | | | 1.25mm | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
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| | | | | | | | 2.5 | | | | | | |
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| | | | | | | | 1.25mm | | | | | | |
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| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 2.5 | | | | | | |
| | | | | | | | 1.25mm | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 50 | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 2.5 | | | | | | |
| | | | | | | | 1.25mm | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 50 | | | | | | |
| | | | | | | | 3-4mm | | | | | | |
| | | | | | | | 2.5 | | | | | | |

| Product description | Product code | Quantity | Where used |
|-------------------------------------|---------------------|-----------------|--|
| Rectangular carbon filters | 082612620 | 2 | Hoods |
| Round carbon filters | 082611571 | 1 | Hoods |
| Ceramic hob scraper kit | 082606781 | 1 | All ceramic glass hobs/hob tops including induction. |
| Ceramic hob cleaner and conditioner | 082606780 | 1 | All ceramic glass hobs/hob tops including induction |
| Sealed hotplate conditioner | 082606783 | 1 | All sealed/solid plate hobs/hobtops. |
| Stainless steel cleaner | 082606764 | 1 | All stainless steel parts |
| Oven cleaner spray | 082606786 | 1 | All cookers, inside cavities and on glass. |
| Multi-purpose kitchen cleaner | 082606782 | 1 | General kitchen cleaner. |
| E-cloth | 082813300 | 1 | All cookers, for cleaning glass and stainless steel |

To order or enquire about any of these products, please call the Spares Sales team on **0870 458 9961**.

Please record your model number and serial number in the space below. Having these numbers to hand will help us to help you, quickly and more efficiently. Model number and serial number are on your appliance databadge, which can be found on the front frame, near to the oven cavity. When contacting Stoves, please use the Customer Care number on the back cover of this handbook

| | | | | | | | | | |
|---------------|---|---|---|---|---|--|--|--|--|
| Model Number | 4 | 4 | 4 | 4 | 4 | | | | |
| Serial Number | | | | | | | | | |

| | | |
|--------------------|---------------------------------|----------------------|
| Date of purchase | Installers stamp / Printed name | Date of installation |
| | | |
| Place of purchase: | | |
| | | |

| Date | Part(s) replaced | Engineers Stamp/ Printed Name |
|------|------------------|----------------------------------|
| | | |
| | | |
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Customer Care Information

Should you need it

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our extended warranty and guarantee.

In order to apply for a one year guarantee, simply fill in the details on the card and post it off, this will register your appliance.

Should you wish to take out extended warranty, please fill in the details on the leaflet and post this off.

Alternatively, you can register, and apply for extended warranty on line at:
www.belling.co.uk/contact/warranty.

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

Our Customer Care Centre can be called on:

0870 444 9939

We aim to answer calls as quickly as possible, and in strict rotation as soon as one of our Customer Care team become free.

Our Customer Care Centre opening hours are:

| | |
|-----------------|------------------|
| Monday - Friday | 8.00am - 8.00pm |
| Saturday | 8.30am - 6.00pm |
| Sunday | 10.00am - 4.00pm |

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

Alternatively visit the web site as detailed on the front cover of the handbook.

Outside the UK and Northern Ireland, please contact your local supplier.

Contact Us

In case of difficulty within the UK and Northern Ireland, please call
Belling Customer Care Centre Helpline on

0870 444 9939

Our Customer Care Centre is open during the hours below:

| | |
|------------------|--------------|
| Monday to Friday | 8am - 8pm |
| Saturday | 8.30am - 6pm |
| Sunday | 10am - 4pm |



Glen Dimplex Home Appliances Limited is the owner of the Belling brand and is part of
the Glen Dimplex group of companies.

Stoney Lane, Prescot, Merseyside, L35 2XW
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