



USER GUIDE

**BELLING VISION 90cm ELECTRIC INDUCTION TWIN OVEN
MODELS**

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INTRODUCTION

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

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

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

General information, spares and service information is available from our website.

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

NL - Netherlands	
PL - Poland	
SE - Sweden	
AU - Australia	
NZ - New Zealand	

CONTACT INFORMATION:

Customer Care Helpline:

0344 815 3746

Alternatively, use the contact form on our website

www.belling.co.uk

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

MODELS COVERED BY THIS DOCUMENT

Models Covered By This Document:

Model Number:	Model Description:
444412045	BEL RCA VISION TWIN 90Ei BLK
444412046	BEL RCA VISION TWIN 90Ei BSS

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

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



COUNTRIES OF DESTINATION:

GB- United Kingdom	✓
IE - Ireland	✓
BE - Belgium	
DE - Germany	

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

In addition, you may wish to purchase an extended warranty. Details of how to do this are also on our website www.belling.co.uk.

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

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

EUROPEAN DIRECTIVES

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

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

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



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

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

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

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

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

DISPOSAL OF PACKAGING MATERIAL

SAFETY & WARNING INFORMATION

Please read the following information carefully:

WARNINGS



Warning

We strongly recommend that this appliance is connected by a competent person who is a member of a 'Competent Person Scheme', who will comply with the required regulations.

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

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



Warning

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

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

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



Warning

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

**Warning**

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

**Warning**

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

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

**Warning**

The appliance and its accessible parts become hot during use.

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

Use oven gloves.

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

**Warning**

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

**Warning**

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

**Warning**

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

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

**Warning**

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

**Warning**

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

**Warning**

Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

**Warning**

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

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

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

**Warning**

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

**Warning**

Do not modify this appliance.

**Warning**

Do not place articles on or against the appliance.

**Warning**

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

**Warning**

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

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

**Warning**

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

**Warning**

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

**Warning**

This appliance must be earthed.

**Warning**

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

**Warning**

This appliance must not be used as a space heater.

**Warning**

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

Saucepan handles may become hot during use.

Keep pan handles out of the reach of children.

**Warning**

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

The cable must not be replaced by an unauthorised person.

CAUTIONS

**Caution**

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



Caution

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

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

Do not clean the appliance with a steam cleaner.

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

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

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

Do not allow pans to boil dry - risk of damage to ceramic glass surface.

Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass and lead to breakage.

Do not attempt to cook on a broken ceramic glass hotplate -risk of electric shock. Switch the appliance off immediately at the mains power supply

and call the service department.

Do not operate hob zones without a pan in place.

Do not place or drop heavy objects onto the ceramic hob surface.

Do not stand on the hob surface.

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



Caution

Only use the temperature probe recommended for this oven.



Caution

After use, switch off the hob zone by its control knob or touch control, and do not rely on the pan detector on induction hobs.

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



Caution

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

**Caution**

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

**Caution**

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

**Caution**

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**Caution**

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

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

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

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

**Caution**

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

**Caution**

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

**Caution**

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

**Caution**

Do not cover the appliance.

**Caution**

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

**Caution**

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

OTHER SAFETY ADVICE

DO

- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any cookware that has been in the oven as it will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners.
- Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.

DO NOT

- Never place dishes or other items on the door while it is open. Do not apply downward pressure to open oven doors. Do not allow children to climb onto open oven doors. Do not slam the oven doors shut. When shutting oven doors, ensure there is nothing obstructing them from closing. Risk of breakage.
- Never wrap foil around the oven shelves or allow foil to block the flue. Do not line the oven cavities or grill pan with aluminium foil - risk of fire. Do not use liners on the oven floors - risk of build-up of trapped heat which can cause permanent damage to the oven enamel.
- Never drape tea towels, dishcloths or clothes, etc. near the oven or from the door handles while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- Never use this appliance to heat anything other than food items and do not use it for heating the room.

FIRE SAFETY ADVICE

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

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

If a pan catches fire:

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

Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.

- **Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.**

If you have an electrical fire in the kitchen:

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

ELECTROMAGNETIC INTERFERENCE

The functions of the hob comply with the applicable standard on electromagnetic interference.

Your induction cooking hob thus complies fully with the statutory requirements (Directive 2014/30/EU). It is designed to not interfere with the functioning of other electrical equipment as long as these also comply with the same regulations.

Your induction hob generates magnetic fields in its immediate vicinity.

So that there is no interference between your cooking hob and a pacemaker, the pacemaker must be designed in compliance with the appropriate regulations.

In this respect we can only guarantee the compliance of our own product. You can ask the pacemaker manufacturer or your doctor about the compliance or any incompatibilities of your pacemaker.

GETTING TO KNOW YOUR NEW APPLIANCE

The layout of your appliance may differ from the drawings shown in this guide depending on the model.

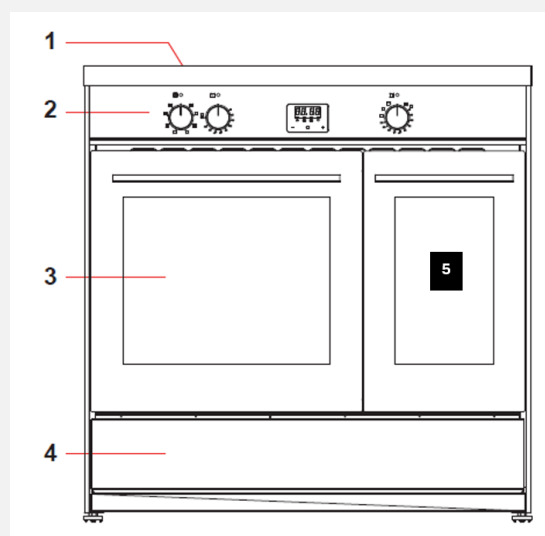
- Download the full online user guide from the website.
- Register the appliance on the website.

BEFORE FIRST USE

Before using the cooker for the first time:

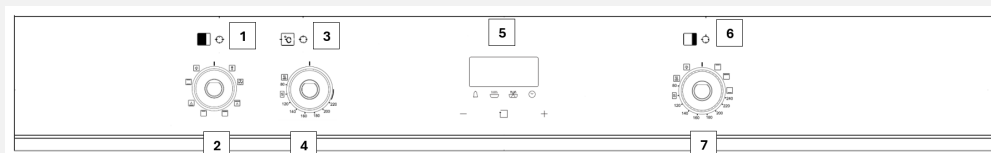
- Take a photograph of the data badge on the appliance, or make a written note of the model number and serial number.
- Ensure that all packaging and loose accessories have been removed from the appliance, remembering to check inside the oven compartment(s) and storage compartment if applicable.
- Set the time of day on the timer clock and ensure that no digits or symbols are flashing on the display.
- Heat the oven(s), empty of food or cookware, at 180°C for at least 30 minutes to allow the oils used to protect the cooker in storage to burn off. Keep the kitchen well-ventilated during this procedure.

APPLIANCE OVERVIEW



Key	Description
1	Induction hob hotplate
2	Control panel
3	Main multi-function oven and grill - can be controlled by the timer
4	Storage drawer
5	Small oven and grill

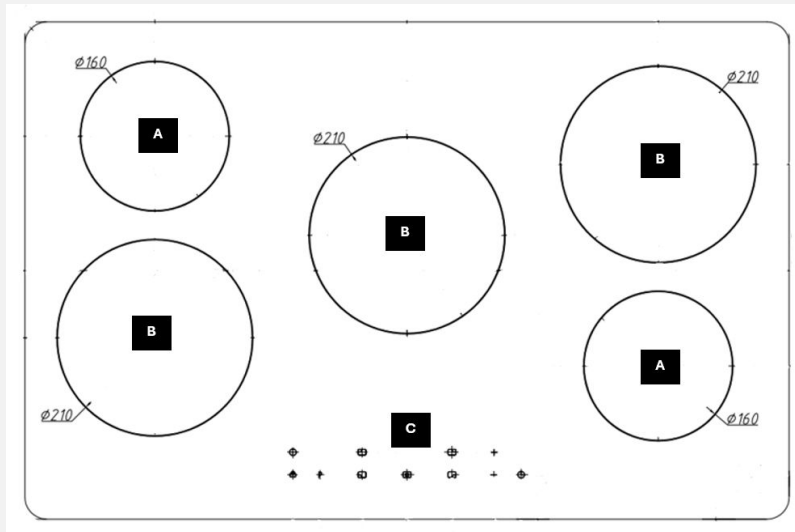
OVERVIEW OF CONTROL PANEL



Key	Description
1	Main oven function indicator light

Key	Description
2	Main oven function selector dial - used in conjunction with 4
3	Main oven heating indicator light
4	Main oven temperature control dial - used in conjunction with 2
5	Programmable timer and minute minder display and controls - controls the main (left-hand) oven
6	Small oven heating indicator light
7	Small oven temperature and function selector control dial

OVERVIEW OF INDUCTION HOB



Key	Description	Location	Zone diameter	Power	Minimum recommended pan diameter size
A	Small induction zones	Back-left Front-right	160mm	1200 watts - boost to 1500 watts	120mm
B	Large induction zones	Front-left Back-right Centre	210mm	2300 watts - boost to 3000 watts	160mm
C	Touch controls	Front			

Pans must have smooth, flat, magnetic bases.

The hob may not detect pans with a smaller base diameter than 120mm. Generally, induction hobs cannot detect pans with a base diameter of 100mm or less.

For best results, use pans with base diameters which are the same size as the printed ring, or up to 30mm larger or smaller.

OVERVIEW OF INDUCTION HOB TOUCH CONTROLS



Symbol	Description
	On/off power key
	Child-lock key - for activating and deactivating the hob child-lock
	Power boost key
	Zone selection key for back-left zone
	Zone selection key for front-left zone
	Zone selection key for central zone
	Zone selection key for back-right zone
	Zone selection key for front-right zone
	Plus key - for increasing power levels and time values
	Minus key - for decreasing power levels and time values
	Timer key - for setting the hob minute minder and cook-to-off timer

ABOUT THE INDUCTION HOB (TOUCH CONTROL MODELS)

The induction hob provides the most energy-efficient hob technology available.

The induction system provides superior heat up and cool down times for pans - you get fast, precise, repeatable power control.

As induction only heats up the pan, there is no lost heat from the cooking process, which in turn, limits the heat generated in the kitchen.



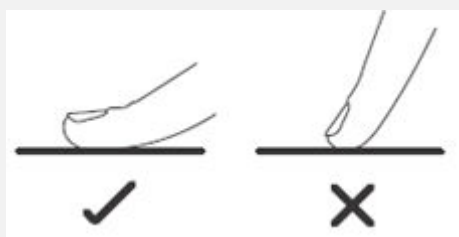
Note

Please use pans with a smooth flat magnetic base. Generally, induction hobs cannot recognise pans with a base diameter of less than 100mm.

USING THE TOUCH CONTROLS

The touch controls for your induction hob have been designed to provide you with finger touch control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over.

Each cook zone displays it's individual power setting.



When using the touch controls, use the flat of your finger, not the tip or finger nail. The controls respond to touch, so you don't need to apply any pressure.


Each cook zone displays it's individual power setting.


Once you have powered on the induction hob, you then have a few seconds to select the cooking zone keys or timer key. If no further

keys are selected within a few seconds, the hob will switch off again to save energy. If the red dashes disappear from the display, simply press the power key again to switch the hob on again.

Always ensure the control area is clean, dry and free from any objects (e.g. utensils, tea towels and cloths). Spillages and water, grease or fingerprints may make the controls less responsive.


POWERING THE HOB ON AND OFF

Touch the power key  for a couple of seconds to turn the hob on. The display lights up with some red dashes (-).



The hob can be switched off by touching the power key  for a couple of seconds. The display goes dark. The hob will also switch itself off automatically a short time after turning off the hob cooking zones, or if the hob is switched on but no cooking zones or timer are selected.

SELECTING A COOKING ZONE AND ADJUSTING A POWER LEVEL



Place a suitable pan on the relevant cooking zone.


Power on the hob by touching the power key  for a few seconds. The cooking zone displays show '-'.

Touch the relevant cooking zone key to select it. The power starts at level 5.

While the '5' is flashing, touch the plus and/or minus keys   to set the required power level (with 1 being the most gentle simmer and 9 being the most rapid boil).

A few seconds after the last touch of a key, the power level is accepted and the zone continues to cook at the selected power level.

When you wish to adjust the power level, touch the relevant cooking zone key again to select it. The current power level will flash in the display for the relevant zone. While the display is flashing, touch the plus and/or minus keys   to adjust the power level.


Adjusting the power level down to 0 switches the cooking zone off. You can also touch the power key  to switch all of the cooking zones off.

POWER BOOST

The power boost function can be used to temporarily boost the power to a cooking zone by 'borrowing' extra power from an adjacent zone.

All the cooking zones can be boosted, but not all at the same time. A maximum of three zones can be boosted simultaneously, or two zones can be boosted simultaneously if one of the zones is the large central zone.

After powering on the hob, touch the relevant cooking zone key to select it. '5' flashes in the display for the relevant zone.

While the '5' is flashing, touch the power boost key ; 'P' appears in the display to show that power boost is active.

The power boost function runs for approximately 5 minutes and then the cooking zone will change to power level 9. The power boost function can also be cancelled at any time by selecting a different power level or by turning the cooking zone off.



Note


The Power Boost function will only operate for a limited time and is also under thermal control. This means that Power Boost will deactivate automatically if the product gets too hot, to protect the internal electronic components of the hob and to prevent the cookware from overheating.

When power boost is in use, the power levels of the adjacent zones may be reduced automatically to prevent the appliance drawing too much power.

Pans tend to heat up quickly on induction hobs. Please do not overfill pans to prevent boiling over, especially when using the power boost function. Do not leave pans unattended when using the power boost function. Do not use the power boost function to heat oil.


ACTIVATING AND DEACTIVATING THE CHILD LOCK


The lock function can be used in two ways - to prevent the hob cooking zones being accidentally turned on, for example by a child, and to prevent the power settings from being accidentally changed in use, for example while simmering.


To prevent the hob zones being turned on accidentally, touch the padlock key  for a few seconds, until 'LO' appears in the hob timer display.

If the hob is now switched on by the power key , 'LO' flashes in the hob timer

display and the hob cooking zones cannot be switched on.

To deactivate the child lock, after switching the hob on, touch the padlock key  for a few seconds until 'LO' disappears from the timer display. The hob can now be operated as usual.

To deactivate the in-use lock, touch the padlock key  for a few seconds until 'LO' disappears from the timer display. The touch controls can then be operated as usual.


Please note the child lock function is maintained even after powering the hob off and on via the power key .


USING THE MINUTE MINDER

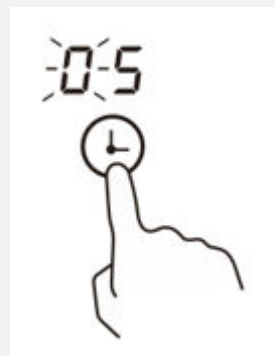
The hob minute minder can be used to remind you to check or stir the food, but does not switch a cooking zone off automatically.

The maximum available minute minder duration time is 99 minutes. The time is entered in two steps - firstly the units and secondly the tens. For example, if entering 25 minutes, firstly enter 5 for the units and secondly enter 2 for the tens.





Set the cooking zone power levels first. While none of the cooking zones are currently selected (that is, the zone power level displays are steady and not flashing), touch the clock key . '00' appears in the display with the units flashing.




Use the plus and/or minus keys   to set the required units time (between 1 and 9).




Touch the clock key  again. The units are accepted and the tens flash.

Use the plus and/or minus keys   to set the required tens time (between 1 and 9).

Touch the clock key again to confirm, or wait a few seconds for the minute minder duration time to be confirmed and to start counting down.

If you need to **amend or cancel the minute minder** time, touch the clock key  again. The remaining duration time flashes and you can adjust the duration time using the plus and/or minus keys  . Adjusting the duration time down to 00 cancels the minute minder function.






When the minute minder duration time has elapsed, the alarm sounds for approximately 30 seconds and '--' appears in the display. You can silence the alarm by touching the clock key . The hob cooking zone(s) will need to be turned off manually.

USING THE COOK-TO-OFF TIMER

The cook-to-off timer allows one or more cooking zones to be switched off automatically after a certain amount of time, for example after a certain period of simmering.


After switching the hob on touch the relevant zone key.


While the power level is still flashing in the display, touch the clock key . (If the power level had stopped flashing, simply touch the relevant zone key again to make it flash again).

'00' appears in the timer display, with the units flashing. Use the plus and/or minus keys   to set the required cooking units time (between 1 and 9).

Touch the clock key  again. The units are accepted and the tens flash.

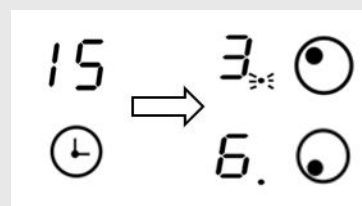
Touch the clock key again to confirm, or wait a few seconds for the cooking duration time to be confirmed and to start counting down. A dot appears next to the relevant cooking zone power level display to show that the zone is being controlled by the timer.

If you need to **amend or cancel the timer** duration time, touch the relevant zone key to select the zone. Then touch the clock key . The current remaining timer duration time flashes in the display. While the duration time is flashing, use the plus and/or minus keys to adjust the timer duration time. Adjusting the timer duration time down to 00 will cancel the cook-to-off timer function. Please note, in this case the cooking zone would need to be switched off manually.

When the cooking duration time has elapsed, the cooking zone is switched off and the alarm sounds for approximately 30 seconds. You can silence the alarm by touching the clock key .



Note



All of the cooking zones can be controlled by the cook-to-off timer. Repeat the above steps if you wish to use the cook-to-off timer on another zone simultaneously.

The hob timer display can only display the remaining duration time for one cooking zone timer or minute minder at a time.

The display will show the remaining time for the zone which is due to finish first.

A flashing red dot next to the cooking zone display indicates that the remaining time is being shown in the display.

A steady red dot next to the cooking zone display indicates that the zone is being controlled by the timer, but the cooking duration time is counting down in the background.

To check the remaining duration time for the cook-to-off timers for the other zones, touch the relevant zone key to briefly see the remaining duration time for that zone in the hob timer display.

RECOMMENDED POWER SETTINGS

Power Setting	Suggested Uses
1-2	Delicate warming of small amounts of food Melting chocolate, butter and foods that burn quickly Gentle simmering Slow warming
3-4	Reheating Rapid simmering Cooking rice
5-6	Cooking pancakes
7-8	Sauteing Cooking pasta
9	Stir frying Searing Bringing soups to the boil Boiling water
Power Boost	Bringing larger quantities of water to the boil



Warning

Don't leave pans heating on the hob when you're not around- take them off the heat or switch the hob off if you have to leave the kitchen (even if you think it will only be for a moment, while you answer the door or phone).



Warning

Never leave the hob unattended when in use, even when you have set the timer to turn off the cook zone.



Note

The safety cut-off system works with quality flat-bottomed pans suitable for induction cooking. Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature safety cut-off system.

POWER MANAGEMENT

A power management system is used to share power between the hob cooking zones and to prevent the appliance drawing too much power.




This means that in some circumstances the electronics will automatically reduce the power level to the zone(s) and it is not possible to have all zones on power level 9 simultaneously.

All five zones can be set to power level 7 simultaneously.

Please remember that induction hobs tend to heat pans quickly and so even when using lower power levels. the pan contents will heat up quickly.

INDUCTION SYMBOLS AND CODES

The hob display can show information codes, and codes to alert you to any issues which may need to be resolved.

Symbol / Code	Meaning	Description
-	Hob is powered on but not in use.	The dash symbol means that the hob has been powered up by touching the on/off power key but no power levels have been chosen for the cooking zones. Choose a power level by turning the relevant control knob. If no power levels are chosen within about 1 minute, the hob will switch off again and return to standby mode.
	Pan missing, or unsuitable pan.	If the electronics cannot detect the pan, because it is too small or does not have a magnetic base, then the hob display will show the missing or unsuitable pan symbol.
	Residual heat indicator.	When the cooking zone or hob is switched off after use, if the glass surface is still hot, the residual heat indicator will be displayed. The residual heat symbol will automatically go out when the glass surface temperature cools (to below approximately 45°C). The cooling fan runs for a while after the hob is switched off to help cool the hob electronics.
	Power boost.	Power boost is active.
ER03	Obstruction.	Something is covering the hob display / touch control area, such as a pan, utensil or cloth, or even just water, grease or finger prints . Remove the item and clean the area before using the hob again.
E6 or E9	Over-heat indicator.	The hotplate may have over-heated, possibly because an empty pan has been heated for too long or a pan has boiled dry. Remove the pans and allow the hob to cool down for about 30 minutes before trying to use it again.
E2 or E3	Possible issue with electricity supply.	The electrical voltage supplying the cooker may be too high or too low. Switch the cooker off at the wall and contact your local electricity board for assistance.
LO	Child lock.	The child lock has been activated.

For other codes, please switch the appliance off at the wall for a few minutes to let the electronics reset. If the code reappears when the power is restored, please contact our

customer support team using the details on the back cover.





AUTOMATIC SHUTDOWN


Automatic shutdown is an additional safety feature which will switch the hob cooking zones off should you ever forget to turn a zone off. The maximum operating times for each power level are shown below.


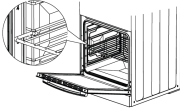

Power Level	Maximum Operating Time
1	8 hours
2	8 hours
3	8 hours
4	4 hours
5	4 hours


Power Level	Maximum Operating Time
6	4 hours
7	2 hours
8	2 hours
9	2 hours
P - Power Boost	5 minutes (plus 2 hours at power level 9)

OVERVIEW OF OVEN FURNITURE

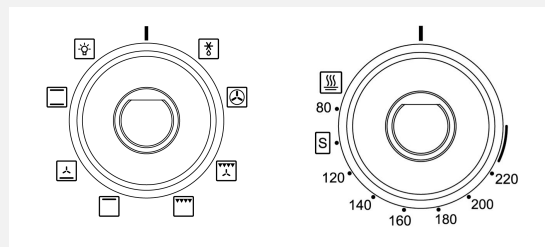
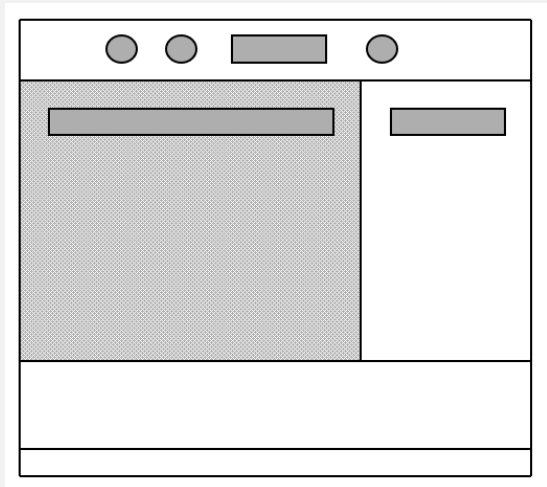
Item	Quantity supplied with cooker	Notes	Used in
 Full-width grill-pan - main oven	1	<p>Can also be used as a baking tray or roasting tin.</p> <p>Used in the main (left-hand) oven.</p>	Main Oven
 Grill-pan trivet - main oven	1	<p>Place inside the grill-pan to support the food being grilled.</p> <p>The useable grilling area is approximately 300mm wide by 280mm deep.</p>	Main Oven
 Grill-pan handle	1	<p>Hooks over the front of the grill-pan to make it easier to insert and withdraw the grill-pan.</p> <div style="background-color: #e0e0e0; padding: 10px; margin-top: 10px;">  <p>Warning Do not use the handle to carry the grill-pan - danger of scalding or injury.</p> </div>	Main Oven and Small Oven

Item	Quantity supplied with cooker	Notes	Used in
 <p>Grill-pan and trivet - small oven</p>	<p>1</p>	<p>Can also be used as a baking tray.</p> <p>Used in the small (right-hand) oven.</p> <p>Place inside the trivet supplied in to the grill-pan to support the food being grilled.</p> <p>The useable grilling area is approximately 160mm wide by 325mm deep.</p>	<p>Small Oven</p>

Item	Quantity supplied with cooker	Notes	Used in
 Shelf	2 in main oven 2 in small oven	<p>There are two sizes of shelves for use in the main oven and the small oven.</p>  <p>Insert the shelf with the anti-tip notches at the back and facing downwards.</p> <div style="background-color: #e0e0e0; padding: 10px; border: 1px solid #ccc;"> <p> Warning Insert the shelf between the two wires of the shelf guide position, not on top of the upper wire - danger of scalding or injury.</p> <p>Do not attempt to place a shelf on top of the shelf guides as the shelf will not be held in a stable position and could tip out - danger of scalding or injury.</p> </div> <p>When removing a shelf for cleaning, wait for the shelf to cool, then pull it outwards and lift it upwards to remove it completely.</p> <p>The useable shelf area is approximately 390mm wide by 360mm deep in the main oven, and approximately 165mm wide by 360mm deep in the small oven.</p>	Main Oven and Small Oven

Item	Quantity supplied with cooker	Notes	Used in
		<p>The maximum recommended size of baking tray to use in the main oven is approximately 340mm wide by 340mm deep.</p> <p>When baking in the small oven, it is best to place non-stick baking paper directly on the oven shelf, and then place the food on the non-stick baking paper, before inserting the shelf into the oven. Alternatively, you can use the included grill-pan as a baking tray.</p> <div data-bbox="700 925 1200 1666" style="background-color: #e0e0e0; padding: 10px; border: 1px solid #ccc;"> <p> Caution Do not use non-stick baking paper at temperatures above 220°C - risk of fire.</p> <p>Do not place shelves lined with non-stick baking paper in the oven until it has finished pre-heating - the paper may block the flow of air and prevent efficient pre-heating.</p> </div>	

MAIN OVEN AND GRILL OVERVIEW



Turn the oven function control knob (shown on the left) clockwise or anti-clockwise to the cooking function required.

Turn the oven temperature control knob (shown on the right) clockwise to the temperature or setting required.

Turn the oven off by turning the function and temperature control knobs anti-clockwise back to the off position.









Note







The time of day must be set on the timer before the main oven can be used.

As this is a multi-functional oven, both a function and a temperature must be selected before the oven will start to heat up.

OVEN COOKING FUNCTIONS AND SETTINGS

Symbol	Description
	<p>Lamp only function (without heating on).</p> <p>Useful to provide extra visibility when wiping around the oven compartment.</p> <p>Leave the temperature selector control knob in the 'off' position.</p>

Symbol	Description
	<p>Conventional oven function.</p> <p>Useful for traditional baking and roasting.</p> <p>For best results, pre-heat the oven for up to 15 minutes, cook on one level only and use the middle shelf position. The oven will be a bit hotter at the top and a bit cooler at the bottom.</p>
	<p>Base heat with fan function.</p> <p>Useful for baking open pies and tarts or baking pastry cases, etc.</p> <p>For best results, pre-heat the oven for up to 15 minutes, cook on one level only and use the middle shelf position.</p>
	<p>Top heat function.</p> <p>Often used towards the end of the cooking process to brown dishes like shepherd's pie, lasagne, cauliflower cheese, etc.</p> <p>For best results, place the food on a middle shelf position to avoid over-browning.</p>
	<p>True fanned oven function.</p> <p>Provides an even temperature distribution throughout the oven cavity.</p> <p>Use any suitable shelf position, and can bake on two or more levels simultaneously, remembering to allow space for baking to rise.</p> <p>Generally does not require pre-heating.</p> <p>Reduce the temperature by around 20°C and reduce the cooking time a little compared to conventional ovens.</p>
	<p>Defrost function (without heating on).</p> <p>Use with the door closed to defrost frozen items such as bread and gateaux. Place the grill pan below the shelf to catch drips.</p> <p>Use with the door closed for proving dough prior to baking.</p> <p>Use with the door open for cooling cooked food prior to refrigerating.</p> <p>Leave the temperature selector control knob in the 'off' position.</p>

Symbol	Description
	<p>Keep warm function (70°C).</p> <p>For keeping food warm prior to serving.</p> <p>Can be used for warming plates - place plates on the shelves.</p> <p>Select the fanned function  or conventional function  on the function selector.</p>
	<p>Slow cook function (100°C).</p> <p>For slow cooking of casseroles, stews, etc.</p> <p>Select the fanned function  or conventional function  on the function selector.</p>
80°C to 220°C	The temperature settings for the oven (80°C to 220°C).


GRILL COOKING FUNCTIONS AND SETTINGS




Important
When using the grill function, the door must be kept closed.

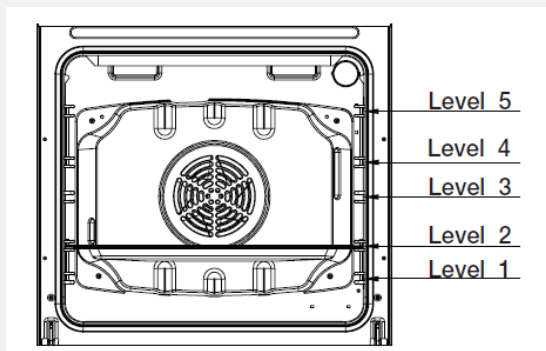


Tip
The grill is designed to be used with the door closed for quicker heat-up times and more efficient grilling.

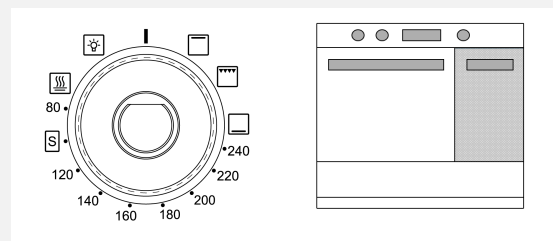
Symbol	Description
	<p>Conventional grill function.</p> <p>Useful for toasting bread and grilling thinner meats, like bacon.</p> <p>Pre-heat for 3-5 minutes for best results.</p> <p>Use a suitable medium-to-high shelf position, but ensure that the food will not come into contact with the heating element.</p> <p>Use with the door closed.</p>

Symbol	Description
	<p>Fan-assisted grill function.</p> <p>Useful for circulating heat around thicker meats, like sausages and chicken pieces without the need to turn the food as often.</p> <p>Pre-heat for 3-5 minutes for best results.</p> <p>Use a suitable medium-to-high shelf position, but ensure that the food will not come into contact with the heating element.</p> <p>Use with the door closed.</p>

MAIN OVEN SHELF POSITIONS



SMALL OVEN AND GRILL OVERVIEW



Turn the small oven control knob clockwise to the cooking function or temperature required.

Turn the small oven off by turning the control knob anti-clockwise back to the off position.



Note

- The oven may give off an unusual odour when first used, as the oils used to protect the oven enamel in storage are being burnt off.
- Ventilate the kitchen and heat the oven, without food in it, at 180°C for approximately two hours to remove any smell.
- Once the oven has cooled down, clean the oven interior, shelves, guides and grillpan with warm soapy water before using the oven to cook.



Important






When using the grill function, the small oven door must be kept closed.




Notice

The grill is designed to be used with the door closed for faster heat-up times and more efficient grilling.

SMALL OVEN AND GRILL COOKING FUNCTIONS

Symbol	Description
	<p>Light only function.</p> <p>Puts the oven light on without putting the heat on.</p> <p>Useful for increased visibility when wiping round the oven.</p>
	<p>Keep Warm function (70°C).</p> <p>For keeping food warm prior to serving.</p>
80°C to 240°C	<p>Conventional oven function (80°C to 240°C).</p> <p>Cooks using heat from above and below the food.</p> <p>Pre-heat the oven for approximately 10-15 minutes, until the temperature indicator light has gone out.</p> <p>For best results, place the food in the middle shelf position. The oven will be a little hotter at the top and cooler at the bottom.</p> <p>Bake on one level only.</p>
	<p>Slow Cook function (100°C).</p> <p>For slow cooking of casseroles, stews, etc.</p>
	<p>Base heat only.</p> <p>Used towards the end of cooking to crisp the base of pies and pizzas, etc.</p> <p>Place the food in the middle shelf position in most cases. The lower shelf positions can be used if more crisping of the base is required.</p>
	<p>Conventional grill function - fixed-rate.</p> <p>Used for toasting bread and grilling thinner meats, like bacon and sausages.</p> <p>Use a medium-to-high shelf position, ensuring that the food is clear of the upper grill element.</p> <p>Use with the door closed.</p> <p>For best results, pre-heat the grill for 3 to 5 minutes before use.</p>

Symbol	Description
	<p>Top heat only.</p> <p>Often used towards the end of the cooking process to brown dishes like shepherd's pie, lasagne, cauliflower cheese, etc.</p> <p>For best results, place the food on a middle shelf position to avoid over-browning.</p>

SMALL OVEN SHELF POSITIONS

- The small oven / grill compartment has 5 shelf positions.
- When using the compartment as a conventional oven, please use the middle shelf position.
- When using the compartment as a grill, please use a shelf position which will bring the food close to the heat from the grill while leaving enough space so that the food is clear of the upper grill element. The intensity of heat reaching the food can be adjusted by using a lower shelf position.



Caution

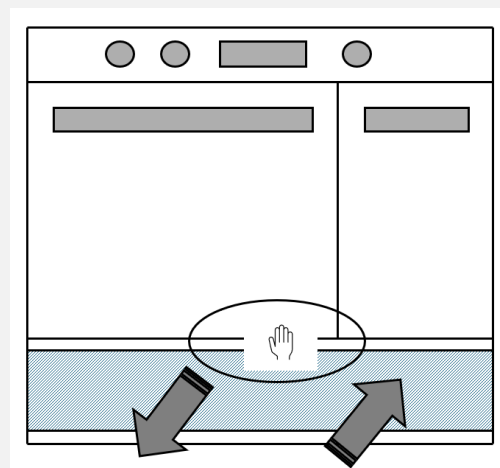
Take care not to touch the upper heating element when inserting or removing the grill-pan or shelf - risk of burns.



Note

- The ovens may give off an unusual odour when first used, as the oils used to protect the oven enamel in storage are being burnt off.
- Ventilate the kitchen and heat the ovens, without food in them, at 180°C for approximately two hours to remove any smell.
- Once the ovens have cooled down, clean the oven interiors, shelves, guides and grill-pan with warm soapy water before using the ovens to cook.

USING THE STORAGE DRAWER



**Caution**

Before opening and closing the storage drawer, ensure that the oven doors are cool to the touch.

Locate the gap between the bottom of the oven doors and the top of the storage drawer front panel.

Insert your fingers into the gap and gently pull the storage drawer open.

To close, gently push on the front panel until the storage drawer is fully closed.

The useable space of the storage drawer is approximately 810mm wide by 445mm deep by 85mm high.

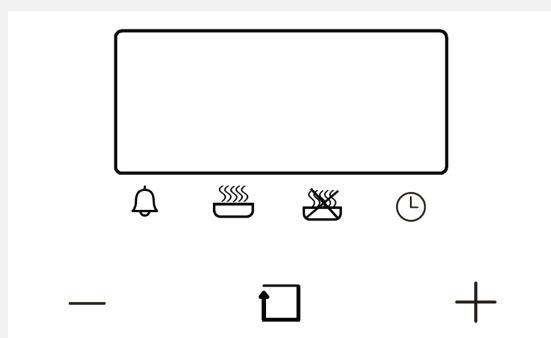
Only use the storage drawer for storing non-flammable items such as bakeware.

**Caution**



The storage drawer must not be used to store flammable items or objects that cannot withstand heat (including paper, timber, aerosol sprays, cloths, tea towels, cleaning materials, etc).

The storage drawer is not designed for cooking or for keeping cooked food warm. Risk of food poisoning.

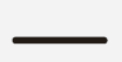

USING THE PROGRAMMABLE TIMER




Timer Symbols

Symbol	Description
	Minute minder
	Cooking duration time
	End of cooking time
	Time of day

Timer Touch Controls

Touch Control Symbol	Description
	Minus key - to decrease time value
	Function key - to scroll through the timer functions

Touch Control Symbol	Description
	Plus key - to increase time value






Tip

Touching and holding the plus key/minus key makes the time value increase/decrease more quickly.

MANUAL MODE









- The main oven can be used manually, that is without the timer switching the main oven off automatically, or on and off automatically.
- The time of day must be set on the timer before using the main oven manually.

SETTING THE TIME OF DAY

- When the cooker is first connected to the power supply the time display shows '12:00' and the bar above the clock symbol  flashes.
- Use the plus + and/or minus — keys to set the current time of day using the 24 hour clock.
- A few seconds after the last key touch, the time of day will be accepted and the main oven can be used manually.
- If you need to adjust the time of day, for example at the start and end of daylight saving time, touch the function key  repeatedly (usually four touches) until the bar above the clock symbol  flashes.
- While the bar is flashing, use the plus + and/or minus — keys to set the correct time of day using the 24 hour clock.













- A few seconds after the last key touch, the time of day will be accepted and the bar will stop flashing.

USING THE MINUTE MINDER

































- The minute minder function sounds an alarm after a set time, to remind you to check, stir, turn or baste food, but does not switch the main oven off automatically.
- Touch the function key  repeatedly (usually one touch) until the bar above the bell symbol  starts to flash.
- While the bar is flashing, use the plus **+** and/or minus **—** keys to set the required minute minder time (up to 23 hours and 59 minutes).
- A few seconds after the last key touch, the minute minder duration time is accepted and starts counting down in the display. The bar above the bell symbol  shows solidly.
- When the minute minder duration time has elapsed, the alarm sounds. Touch the function key  to silence the alarm.
- If you wish to amend the minute minder duration time, touch the function key  repeatedly again (usually one touch) until the bar above the bell symbol  starts to flash. While the bar is flashing, use the plus **+** and/or minus **—** keys to set the updated minute minder time (up to 23 hours and 59 minutes). A few seconds after the last key touch, the updated minute minder duration time is accepted and starts counting down.
- If you wish to cancel the minute minder function, touch the function key  repeatedly again (usually one touch) until the bar above the bell symbol  starts to flash. While the bar is flashing, use the minus **—** key to take the minute minder time down to zero. A few seconds after the last key touch, the minute minder function is cancelled.


USING THE TIMER FOR SEMI-AUTOMATIC COOKING

- With semi-automatic cooking, the timer will switch the main oven off after a set time, to help prevent over-cooking.
- Place the food in the main oven and select the required temperature.

- Touch the function key  repeatedly (usually two touches) until the bar above the dish symbol  starts to flash.
- While the bar is flashing, use the plus **+** and/or minus **—** keys to set the required cooking duration time (up to 10 hours).
- A few seconds after the last key touch, the cooking duration time is accepted, and starts counting down in the background. The bar above the dish symbol  shows solidly.
- When the cooking duration time has elapsed, the alarm sounds and the main oven heating is switched off. Turn the main oven control dial  back to the off position. Touch the function key  to silence the alarm.
- If you wish to check how much time is remaining, touch the function key  repeatedly again (usually two touches) until the bar above the dish symbol  starts to flash. While the bar is flashing, the remaining time will be displayed.
- If you wish to amend the cooking duration time, touch the function key  repeatedly again (usually two touches) until the bar above the dish symbol  starts to flash. While the bar is flashing, use the plus **+** and/or minus **—** keys to set the amended cooking duration time (up to 10 hours). A few seconds after the last key touch, the updated cooking duration time is accepted, and starts counting down in the background.
- If you wish to cancel the semi-automatic cooking function, touch the function key  repeatedly again (usually two touches) until the bar above the dish symbol  starts to flash. While the bar is flashing, use the minus **—** key to take the cooking duration time down to zero. A few seconds after the last key touch, the semi-automatic cooking function is cancelled. Please note that the timer would not then turn the main oven off, and the main oven would need to be turned off manually by turning the main oven control dial  to the off position at the end of cooking.

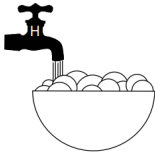

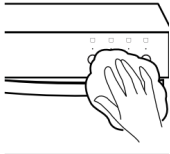
USING THE TIMER FOR FULLY-AUTOMATIC COOKING

- With fully-automatic cooking, food can be placed in the main oven earlier on, for example before going out. The timer will then switch the main oven on and off at set times so that the food is cooked ready for your return.
- The function works by setting a cooking duration time and an end time, and the timer then works out the start time. For example, if you wish the food to be ready at 18:00, and the cooking time is 1 hour, then the timer would switch the main oven on at 17:00, cook for one hour, and then switch off at 18:00.
- Place the food in the main oven.
- Touch the function key  repeatedly (usually two touches) until the bar above the dish symbol  starts to flash.
- While the bar is flashing, use the plus  and/or minus  keys to set the required cooking duration time (up to 10 hours).
- Then touch the function key  repeatedly (usually one further touch) until the bar above the crossed-out dish symbol  starts to flash.
- While the bar is flashing, use the plus  and/or minus  keys to set the required cooking end time (up to 23 hours and 59 minutes after the current time of day).
- A few seconds after the last key touch, the cooking duration time and the cooking end time are accepted, with the bars above the dish symbol  and the crossed-out dish symbol  showing solidly.
- Place the food in the main oven and select the temperature required.
- When the calculated start time arrives (17:00 in this example), the main oven heating is turned on and the food starts to cook for the length of the cooking duration time (1 hour in this example).
- When the cooking end time arrives (18:00 in this example), the alarm sounds and the main oven heating is switched off. Turn the main oven control dial  back to the off position. Touch the function key  to silence the alarm.
- If you wish to check the cooking duration time, touch the function key  repeatedly again (usually two touches) until the bar above the dish symbol  starts to flash. While the bar is flashing, the cooking duration time will be displayed.
- If you wish to check the cooking end time, touch the function key  repeatedly again (usually three touches) until the bar above the crossed-out dish symbol  starts to flash. While the bar is flashing, the cooking end time will be displayed.
- If you wish to amend the cooking duration time, touch the function key  repeatedly again (usually two touches) until the bar above the dish symbol  starts to flash. While the bar is flashing, use the plus  and/or minus  keys to set the amended cooking duration time (up to 10 hours). A few seconds after the last key touch, the updated cooking duration time is accepted.
- If you wish to amend the cooking end, touch the function key  repeatedly again (usually three touches) until the bar above the crossed-out dish symbol  starts to flash. While the bar is flashing, use the plus  and/or minus  keys to set the amended cooking end time (up to 23 hours and 59 minutes after the current time of day). A few seconds after the last key touch, the updated cooking end time is accepted.
- If you wish to cancel the fully-automatic cooking function, please adjust the cooking duration time to zero and the cooking end time to the current time of day.
- Firstly, touch the function key  repeatedly again (usually two touches) until the bar above the dish symbol  starts to flash. While the bar is flashing, use the minus  key to take the cooking duration time down to zero. A few seconds after the last key touch, the bar goes out above the dish symbol .
- Then, touch the function key  repeatedly again (usually three touches) until the bar above the crossed-out dish symbol  starts to flash. While the bar is flashing, use the minus  key to take the cooking end time down to the current time of day. A few seconds after the last key touch, the bar goes out above the crossed-out dish symbol .
- The fully-automatic cooking programme is now cancelled. Please note that the timer

would not then turn the main oven off, and the main oven would need to be turned off manually by turning the main oven control dial  to the off position at the end of cooking.

CLEANING YOUR APPLIANCE

Cleaning: Do's

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

Cleaning: Don'ts

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



Note

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



Note

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



Note

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



Caution

It is important to clean your appliance regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.



Caution

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

CLEANING AND CARE GUIDANCE

Area of appliance / material	Cleaning guidance	Example products
Ceramic glass hotplates	<ul style="list-style-type: none"> • Clean with a ceramic hotplate cleaner/conditioner, applied with kitchen paper, following the instructions on the package. • Rinse with a damp, well-wrung out soft cloth. • Polish dry with a microfibre cloth. • If you do ever use a hob scraper to remove stubborn marks or deposits, please apply some ceramic hob cleaner onto the ceramic glass surface first, so that the hob scraper blade can glide across, at a 45° angle, without scratching the surface. • Please note that the cooker manufacturer cannot accept responsibility for scratches or damage to the ceramic glass surface caused by the use of a hob scraper. • Kitchen foil and spillages of sugary foods must not be allowed to bake onto the ceramic glass surface as they may cause pitting of the glass. • They must be removed immediately, even if the hob is still hot, taking care not to burn yourself. • Please be aware that pans with aluminium in the base can tend to leave marks on ceramic glass surfaces. • New hobs can sometimes show white 'bloom' marks which are related to manufacturing residues. • Apply some lemon juice to the glass surface and leave to soak for a while before cleaning with ceramic hob cleaner, rinsing and drying. • Do not clean ceramic hobs with washing-up liquid as it can sometimes leave behind a blue sheen. 	<ul style="list-style-type: none"> • Ceramic hob cream cleaner. • Microfibre cloths.

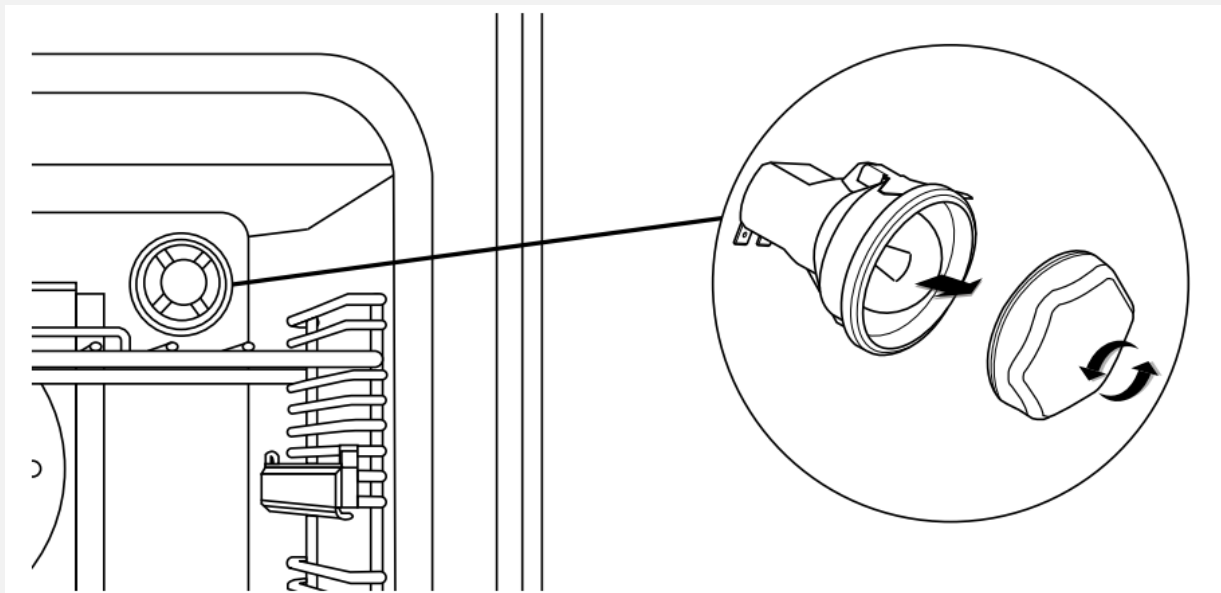
Area of appliance / material	Cleaning guidance	Example products
<p>Chrome oven shelves, grill pan trivets, shelf guides and telescopic sliders</p>	<ul style="list-style-type: none"> • Immerse a soft cloth in warm soapy water, wring out and wipe the shelves and shelf guides. • For heavier soiling, soak in warm soapy water, then clean with a non-scratch sponge. • Wave-shaped sponges can be useful for cleaning chrome shelves and grill pan trivets. • Wipe telescopic sliders with a damp cloth. Do not wash them in the dishwasher as the detergent will remove the lubricant from the runners which can prevent gliding and make them stiff. 	<ul style="list-style-type: none"> • Washing-up liquid. • Wave-shaped sponge.
<p>Control knobs and bezels</p>	<ul style="list-style-type: none"> • Wipe with a damp cloth. • On most models control knobs can be removed for more through cleaning in warm soapy water. • Please refer to the section for removing and replacing the knobs, bezels and the springs that go in between them. • It is a good idea to keep the user guide handy, or to take some photographs before you start removing the control knobs, so that you will be able to see which knob and bezel goes in which position when you are refitting them. • Do not attempt to remove control knobs from pyrolytic oven models, or from models with retractable control knobs. 	<ul style="list-style-type: none"> • Washing-up liquid.

Area of appliance / material	Cleaning guidance	Example products
<p>Enamelled oven cavities and grill pans</p>	<ul style="list-style-type: none"> • Wash with warm soapy water. • For heavier soiling, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse. • Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings. • Do not allow fat to build up in grill pans and do not line grill pans with aluminium foil as this presents a risk of fire. • Grill pans can be lined with special non-stick PTFE cooking liners. • Non-stick PTFE cooking liners can reduce soiling in ovens. • Place these liners on the lower shelf, below the shelf where the food is being cooked, not on the floor of the oven cavity as this could block heat from the base element and cause damage. 	<ul style="list-style-type: none"> • Washing-up liquid. • Proprietary oven cleaner. • Non-stick PTFE cooking liners.
<p>Glass door parts</p>	<ul style="list-style-type: none"> • Wash with warm soapy water. • To remove grease from inner glass panels, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse. • Polish with a soft microfibre cloth. • Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings. 	<ul style="list-style-type: none"> • Washing-up liquid. • Proprietary oven cleaner. • Microfibre cloths.

Area of appliance / material	Cleaning guidance	Example products
Grill compartment	<ul style="list-style-type: none"> • It is a good idea to leave the grill element on for a few minutes after finishing cooking to burn off any grease on the heating element. • Do not leave a grill-pan containing grease under the grill element during this procedure. • Once the grill compartment has cooled down, it can be wiped down with a damp wrung-out cloth which has been soaked in warm soapy water. • Wave-shaped sponges can be useful for cleaning chrome shelves, grill pan trivets, and for cleaning the roof of the grill cavity, getting in between the grill element. 	<ul style="list-style-type: none"> • Washing-up liquid. • Wave-shaped sponges.
Rubber door seals	<ul style="list-style-type: none"> • Clean with warm soapy water. • Do not attempt to clean fibreglass door seals on pyrolytic ovens. 	<ul style="list-style-type: none"> • Washing-up liquid.
Steel - fascia control panels, electric hotplate frames	<ul style="list-style-type: none"> • Clean steel parts with warm soapy water and a soft sponge. • Do not scrub fascias / control panels as the markings could start to wear away. • Rinse with warm water and a soft cloth. • Polish dry with a microfibre cloth. 	<ul style="list-style-type: none"> • Washing-up liquid. • Microfibre cloths.

APPLIANCE MAINTENANCE

CHANGING THE LIGHTBULB



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



Warning

Switch off the power before you change the light bulb.



Note

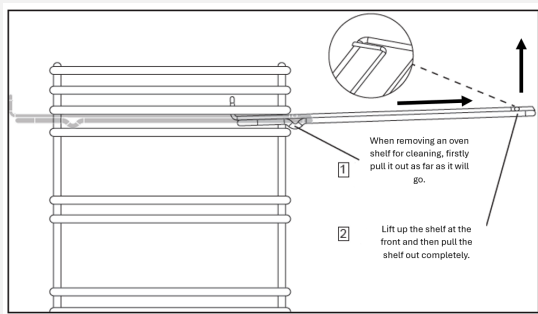
Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Usually a 25 watt G9 halogen capsule bulb - part number 082650920.

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

OVEN SHELVES

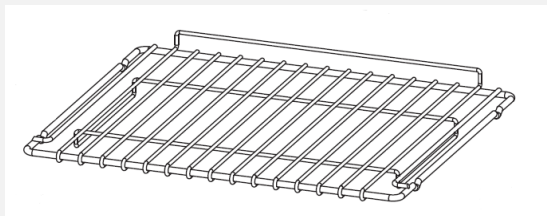
The oven shelves use anti-tip notches to prevent them being accidentally pulled out fully with hot food and cookware on them, to help prevent accidents.

Shelves With Anti-Tip Notches.



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

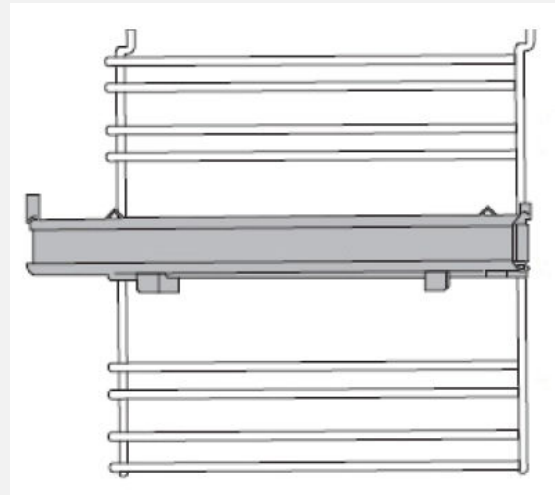
Shelves.



When inserting the shelves into the shelf guides, ensure that the upstand piece is at the back of the shelf and is pointing upwards. (Not all shelf types have an upstand).

The anti-tip notches should always be pointing downwards, and should be towards the back of the shelf.

Shelf Guides.



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

REMOVING AND REPLACING SHELF GUIDES

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



To remove the shelf guides for cleaning, firstly please remove the shelves and/or grill pan

as appropriate. Gently stretch the shelf guide wire at the bottom, pushing up and away from the retainer to release the wire from the retainer.



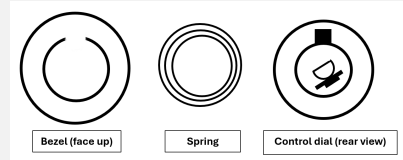
The shelf guide can then be pulled away from the side of the oven cavity. The shelf guide lugs will come out of the holes in the side of the cavity.



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

REMOVING AND RE-FITTING CONTROL DIALS, SPRINGS AND BEZELS

The control dial assembly consists of the dial at the front, a bezel with markings around the dial, and a spring between the dial and the bezel.



For cleaning, the bezels can be carefully slid forward to allow easy cleaning of the fascia control panel behind with a cloth.

The bezels will spring back into position when you let go.

For more thorough cleaning, the dials, bezels and springs can be removed as follows.

Firstly, please take a moment to note the positions of the different types of bezels on the cooker, take some photographs or have the appliance user guide handy. This will help you to replace the controls in the correct positions after cleaning.

Ensure that all of the control dials are in the 'off' position, and that the cooker is turned off at the wall.

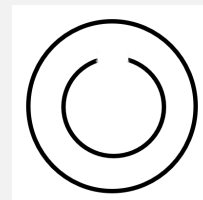
Push the control dial in towards the bezel.

Then, holding the dial and bezel together, pull them both towards you and off the cooker spindle.

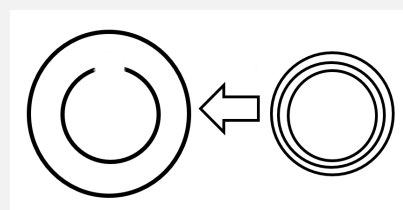
Be careful not to lose the spring, or the small silver clip which is inside the control dial shaft.

To re-fit the control dials, bezels and springs, please follow these steps:

Place the bezel face up on a flat surface. Position the cutout notch in the inner circle of the bezel at the top.

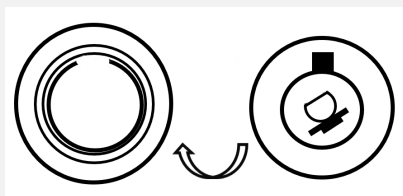


Place the spring over the hole in the middle of the bezel.



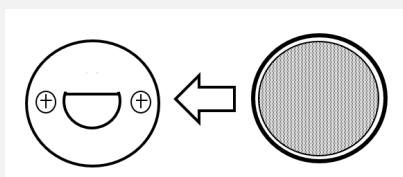
Place the control dial on top of the bezel, ensuring that the shaft on the back of the control dial is located through the middle of the spring.

Line up the square-shaped lug on the back of the control dial with the square-shaped cutout on the bezel.

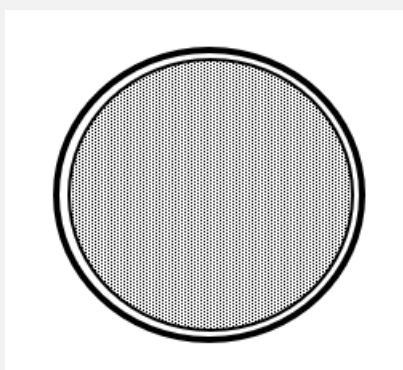


While keeping the control dial and bezel held together firmly, align the flat side of the D-shaped hole on the back of the control dial with the flat side of the D-shaped spindle on the cooker control panel.

Still keeping them held together firmly, push the control dial and bezel assembly onto the spindle as far as it will go.



The control dial can now be used as normal.



Please follow this link for a video on fitting the control dials, bezels and springs:



<https://www.youtube.com/embed/O06nvrJKa7A>

<https://youtu.be/O06nvrJKa7A>

REMOVING THE INNER GLASS PANELS FOR CLEANING

The inner and middle glass door panels can be removed for cleaning.



Caution

Switch the appliance off at the wall and allow it to cool down before commencing cleaning.

It is recommended to wear work gloves during this procedure.

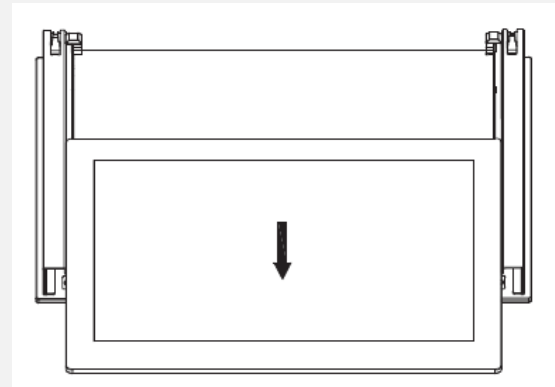


Notice

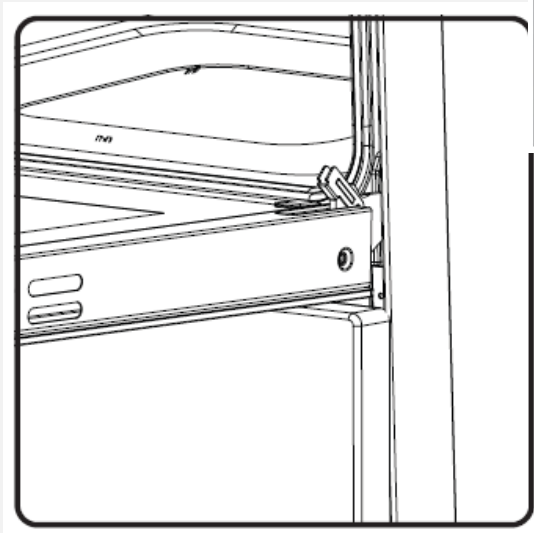
Please read these instructions fully before removing any door panels, and ensure that you are comfortable with the procedure before proceeding.

Please note that if a service engineer was requested to remove or refit door panels, this would be arranged on a chargeable basis, even if the cooker is still within the manufacturer's warranty period.

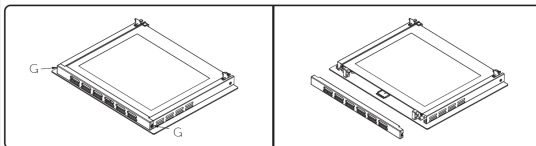
The inner glass panel can now be slid forward and out for cleaning. The inner glass panel has a black border to distinguish it from the middle glass, which is clear.



The middle glass panel can also be slid forward and out for cleaning.



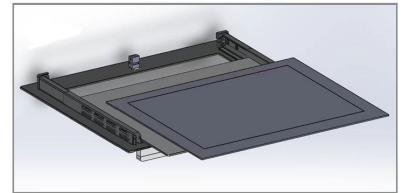
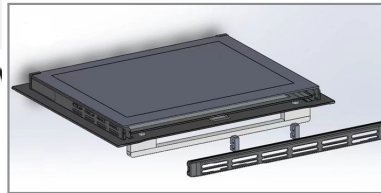
Open the oven door fully to a 90° angle.



Locate the screws (key G) at either end of the metal retaining strip along the top of the door assembly.

Remove these screws with a cross-head screwdriver, being careful not to misplace them.

Pull the metal retaining strip forwards and off the door assembly.



Caution

Caution - when the weight of the inner and/or middle glass panels is removed from the door assembly, the door assembly may spring up.

It is advisable to have a second person available to hold the door assembly down by gently holding the door handle while you are removing and re-inserting the inner and middle glass panels.

When replacing the clear middle glass panel, slide it carefully in so that it slots into the grooves in the two buffers at the back of the door assembly.

When replacing the inner glass panel, ensure that the smooth shiny side of the black border

is facing upwards towards the heat of the oven. Slide the inner glass panel in carefully so that it slots into the two metal clips at the bottom-left and bottom-right corners of the door assembly.

After sliding the middle and inner glass panels back into position, place the metal retaining strip back on to the top of the door assembly, ensuring that the ventilation holes are facing upwards. Secure the retaining strip in place with the screws.



Caution

Do not use the oven with the middle or inner glass panels missing as the outer door could get very hot.



The door assemblies are heavy. Do not attempt to remove entire door assemblies from the body of the cooker.

In order to reduce the risk of breakage, always handle glass panels carefully, cover surfaces with towels when laying the glass panels down, and never use abrasive cleaning materials or scourers.

FAQ's

Please refer to these frequently asked questions about your appliance as they may help to resolve any minor issues.

Should any issue persist after following this advice, please contact the service office for further assistance.

<p>Can I remove the inner glass on the doors for cleaning?</p>	<p>The inner glass panels are removable for cleaning, however this does involve unscrewing the retaining metal strip from the top of the door assembly to gain access to the inner door panels.</p>
<p>There's been a power failure and the cooker won't work- what should I do?</p>	<p>Switch off the electricity supply to the cooker at the wall switch.</p> <p>When the power supply is restored switch the electricity supply back on at the wall and re-set the timer clock to the correct time of day.</p>
<p>How do I attach the grill-pan handle to the grill-pans?</p>	<p>Attach the handle to the front of the larger grill-pan in the left-hand oven, or the smaller grill-pan in the right-hand oven, making sure the prongs are at the top and the wider support piece sits underneath the grill-pans.</p> <p>Do not attempt to use the grill-pan handle to carry the grill pan; it is only to be used to slide the grill pan in and out of the shelf guides.</p>
<p>Why can I not remove the shelves completely for cleaning?</p>	<p>The shelves have 'anti-tip notches' which prevent the shelves being accidentally pulled out completely with cookware on the shelf, to help prevent accidents.</p> <p>To remove the shelves fully for cleaning, pull the shelf out, then lift upwards at the front to pull out fully.</p>
<p>The induction hob zones are not responding when I turn the control knob.</p>	<p>Please ensure that the induction hob has been powered up into standby mode, by touching the power key  on the hotplate glass for a few seconds until the dashes appear, before turning the hob control knob to the required power level.</p> <p>Please check that the hob child-lock has not been activated in error (with 'LO' appearing in the hob display). If it has, please deactivate the hob child-lock by turning the front-left cooking zone control knob to the left (anti-clockwise) and holding it at the child lock symbol  for about 3 seconds, until a beep sounds and 'LO' disappears from the hob display.</p>

The hob induction zones seem to pulse on and off - is this normal?

Yes, this is perfectly normal and will not affect cooking results.

Induction hobs are different to ceramic hobs in that they don't have heating elements underneath the glass.

Instead there are induction coils which create a magnetic field when an electric current is passed through them.

The magnetic field causes the magnetic base of the pan to vibrate and the resulting friction generates heat in the pan.

The electronics will switch the induction coil on and off at intervals, in order to maintain the requested power level.

So on lower power settings, the coil will be on for shorter periods and will rest off for longer periods. On higher power settings, the coil will be on for longer periods and rest off for shorter periods.

This is perfectly normal and is necessary to maintain the overall power setting requested and to prevent the pan overheating. This will not affect the overall cooking results in any way.

As a general rule, a good test is to heat a pan containing 1 litre of water at power level 9. If the water starts to bubble and boil within approximately 5 minutes then you can be sure that the induction hob is working correctly.

There are clicking / buzzing / humming sounds when I use the induction hob - is this normal?

Yes; you may hear some soft clicking when the induction coil is switched on or off, and some soft buzzing relating to the friction creating heat in the pan.

Induction hobs also use cooling fans to help protect and prolong the working life of electronic components and so you may hear a fan running on for a while after you have finished cooking.

To minimise noises, please ensure that the base of the pan and the ceramic glass are dry, as if the base of the pan or ceramic glass is wet this may create a 'crackling' sound.



Any noises may be more noticeable at higher power settings than lower power settings.

Different types of pans can create different levels of noise. Generally-speaking, the greater the quantity of magnetic material in the base of the pan, the quieter it will be in operation.

As stainless steel is not magnetic, when stainless steel pans are made for induction hobs they are given a magnetic base containing layers of different materials. (This is why a magnet will stick to the base of the pan but not to the sides of the pan). This allows induction hob-compatible pans to be produced and sold at a reasonable price, but they do tend to be noisier in operation because of the vibrations which occur where the different material layers touch.

On the other hand, a pan made from cast iron is already magnetic and does not need a separate magnetic base adding to it, and so tends to produce quieter sounds in operation.

When shopping for pans, it can be useful to take along a fridge magnet. If the side of the pan and the base of the pan is magnetic, it is likely to be quieter in operation. If the side of the pan is not magnetic, but the whole diameter of the base is magnetic, then it will work on an induction hob but it is likely to be louder in operation.

<p>I can hear the sound of a fan running after cooking - is this normal?</p>	<p>Yes, it is normal to hear the sound of the cooling fan running after switching the ovens or the induction hob off.</p> <p>The cooling fan(s) help to cool the appliance down and help to keep exterior parts, such as control knobs and door handles, cooler during operation.</p> <p>The cooling fan(s) may run on for up to about 30 minutes after cooking, but they don't use very much electricity.</p> <p>Please do not switch the cooker off at the wall until the cooling fan has stopped completely, to prevent the risk of heat damage to control knobs and control panels.</p>
<p>Why is the main oven not working?</p>	<p>Please check that there is power to the cooker and the timer display is lit up.</p> <p>Please ensure that the time of day has been set on the timer.</p> <p>Please ensure that there are no bars flashing on the timer display. If they are flashing, please press the middle function key  to return the timer to manual mode.</p> <p>For the main oven, ensure that both a cooking function and a cooking temperature have been selected on the control dials.</p>
<p>I have found two hooks inside the oven with the shelves - what are they for?</p>	<p>These new models have two stability chains fitted to the back of the cooker.</p> <p>The hooks are provided to be drilled into the wall behind the cooker to attach the stability chains to.</p> <p>If you already had hooks in the wall from your previous cooker, the installer may have re-used those hooks which is why the new ones are still in the packaging.</p> <p>If in doubt, please consult your installer.</p>
<p>The main oven does not seem to return to manual mode after I have used automatic cooking.</p>	<p>When the oven heating switches off at the end of semi-automatic cooking or fully-automatic cooking, turn the main oven function and temperature control dials back to the off position.</p> <p>Then press the middle function key  on the timer to silence the alarm and return the timer to manual mode.</p>

<p>The grill seems to be taking a long time to cook.</p>	<p>Please ensure that the door is kept closed during grilling to keep the heat in for better grilling results and energy-efficiency.</p> <p>For best results , please pre-heat the grill for 3-5 minutes before use, and position the food on the grill pan trivet using a suitable shelf position which brings the food close to the grill element without the food touching the grill element.</p>
<p>The oven lamps are not working.</p>	<p>Please refer to the section on changing the lightbulb. [42]</p>
<p>The oven seems to be overheating.</p>	<p>Please ensure that the oven control knob has been turned to the required temperature.</p> <p>When using the conventional oven setting, place the food on the middle shelf position. The oven will be hotter at the top.</p> <p>When using the fanned oven setting, please remember that the temperature will need to be reduced by about 20°C and the duration reduced a little compared to conventional oven cooking instructions.</p>
<p>The oven seems to be under-heating.</p>	<p>Please ensure that the oven control knob has been turned to the required temperature.</p> <p>When using the conventional oven setting, place the food on the middle shelf position. The oven will be cooler at the bottom.</p> <p>When using the conventional oven setting, pre-heat the oven for 10-15 minutes prior to use.</p> <p>Check that the door is closing and sealing well, and that the door seal is in good condition.</p> <p>Ensure that any additional tins and trays which are not being used are removed from the oven before cooking.</p> <p>Use good quality bakeware with a dull, matt finish; avoid bakeware with a shiny silver finish.</p>
<p>There is a strange smell / a little smoke produced when using the oven for the first time.</p>	<p>This is normal. The oils used to protect the oven cavity during storage of the appliance are being burnt off.</p> <p>Heat the oven empty for around 30 minutes at around 180°C to allow the smell / smoke to dissipate. Open the kitchen window(s) during this procedure.</p>

**For more useful information and FAQs,
please visit our online FAQ section at:
[Range Cooker FAQs](#)**

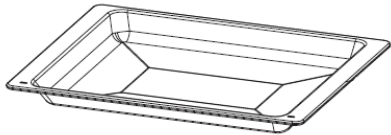
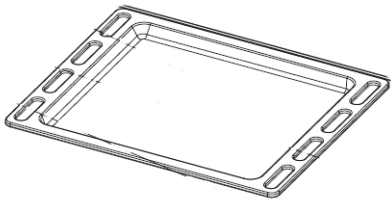
KEY PARTS AND OPTIONAL ACCESSORIES

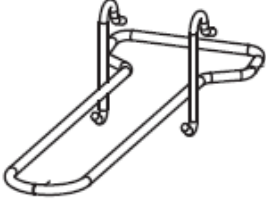
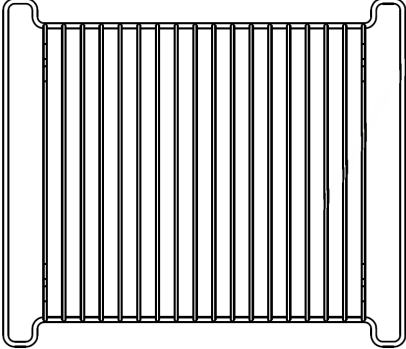
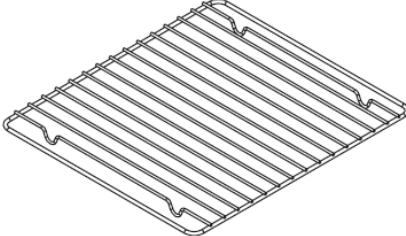
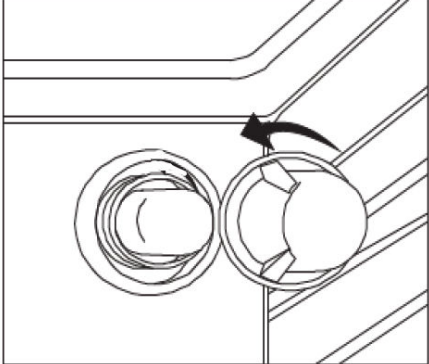
Please see below for useful part numbers for your cooker, in case you require a replacement part or wish to purchase additional shelves or optional telescopic sliders, for example.

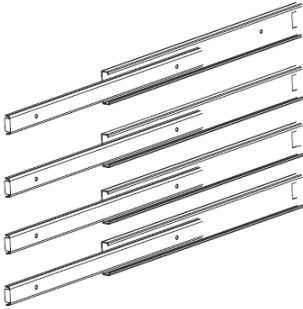
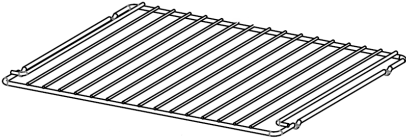
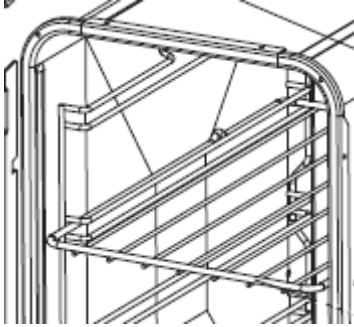
For any queries relating to parts missing on delivery of a new cooker, or relating to replacement parts during the manufacturer's warranty period, please contact our customer

care team using the telephone number on the back cover.

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

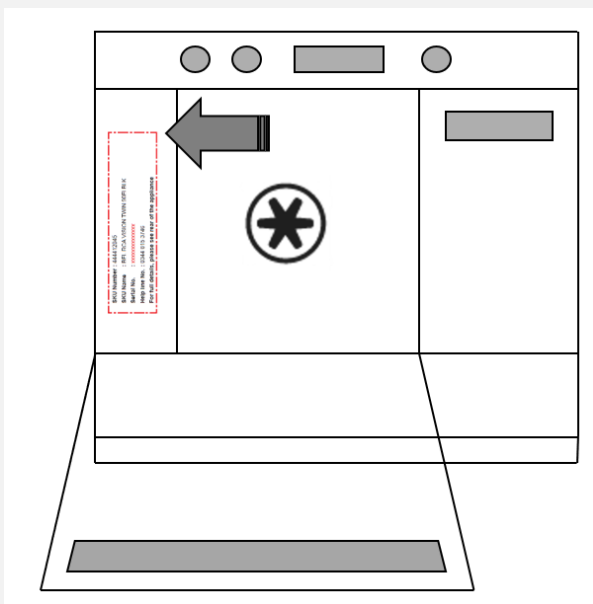
Part	Part Number	Notes
Clip-in door seal - main oven	Details to follow	Clips in - does not usually require an engineer service visit.
Clip-in door seal - small oven	Details to follow	Clips in - does not usually require an engineer service visit.
 Grill pan - main oven	30304200002	Quantity 1 is supplied with the cooker. Can be used as a grill-pan, baking tray or roasting tin.
 Grill pan - small oven	30304200004	Quantity 1 is supplied with the cooker. Can be used as a grill-pan, baking tray or roasting tin.

Part	Part Number	Notes
 <p data-bbox="209 611 424 645">Grill pan handle</p>	<p data-bbox="699 253 847 286">094111300</p>	<p data-bbox="1007 253 1369 327">Quantity 1 is supplied with the cooker.</p> <p data-bbox="1007 360 1369 510">Can be used with the large or small grill pan to assist with sliding the grill pan in and out.</p>
 <p data-bbox="209 1088 568 1122">Grill pan trivet - main oven</p>	<p data-bbox="699 663 922 696">Details to follow</p>	<p data-bbox="1007 663 1369 736">Quantity 1 is supplied with the cooker.</p>
 <p data-bbox="209 1491 576 1525">Grill pan trivet - small oven</p>	<p data-bbox="699 1140 922 1173">Details to follow</p>	<p data-bbox="1007 1140 1369 1214">Quantity 1 is supplied with the cooker.</p>
 <p data-bbox="209 1966 352 2000">Lamp bulb</p>	<p data-bbox="699 1550 863 1583">082650920</p>	<p data-bbox="1007 1550 1369 1624">Type - 25 watt G9 halogen capsule bulb.</p> <p data-bbox="1007 1657 1350 1807">Please note that replacement bulbs are not covered under the manufacturer's warranty.</p>

Part	Part Number	Notes
 <p data-bbox="209 667 451 696">Telescopic Sliders</p>	<p data-bbox="699 253 895 360">Left hand side slider: 1 x 094109802</p> <p data-bbox="699 398 914 506">Right hand side slider: 1 x 094109803</p> <p data-bbox="699 544 938 689">You need 1 x 094109802 and 1 x 094109803 to make a pair.</p>	<p data-bbox="1007 253 1329 322">Can be purchased as an optional extra.</p> <p data-bbox="1007 360 1329 430">Can be used in the main oven or the small oven.</p> <p data-bbox="1007 468 1382 613">Please note, if using in the small oven, the sliders can only be used with shelves, not with the small grill pan.</p> <p data-bbox="1007 651 1342 797">Do not attempt to use them in positions where the shelf guide wires are close together.</p>
 <p data-bbox="209 1016 443 1046">Shelf - main oven</p>	<p data-bbox="699 815 903 844">30400100003</p>	<p data-bbox="1007 815 1329 884">Quantity 2 are supplied with the cooker.</p> <p data-bbox="1007 922 1315 952">Used in the main oven.</p>
 <p data-bbox="209 1429 448 1458">Shelf - small oven</p>	<p data-bbox="699 1066 903 1095">30400100004</p>	<p data-bbox="1007 1066 1329 1135">Quantity 2 are supplied with the cooker.</p> <p data-bbox="1007 1173 1319 1202">Used in the small oven.</p>

LOCATING THE MODEL AND SERIAL NUMBERS

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



Tip

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

TECHNICAL DATA



Warning
This cooker must be earthed.

Data badge	Please open the oven door and locate the data badge on the left-hand side of the frame. The main data badge is on the rear of the appliance.
Appliance class	Class 1 - freestanding cooker
Electrical supply	220 - 240V ~1N ~ 50 Hz or 380 - 415V ~ 3N ~ 50 Hz
Load	11395 W - 12155 W (Induction unit 7400 W)
Standard Oven Light	25W each (25 x 2 = 50W)

Hob Top Hotplate	Electrical Supply	Zone Load (W)
Electric	230V	Front left 2.3 kW (boost to 3.0 kW)
		Back left 1.2 kW (boost to 1.5 kW)
		Front-right 1.2 kW (boost to 1.5 kW)
		Back-right 2.3 kW (boost to 3.0 kW)
		Centre 2.3 kW (boost to 3.0 kW)
		N/A

Appliance Electrical Supply	Oven Cavity & Function Load (W)
230V	Main oven - conventional oven mode: 2339W
	N/A
	Small oven - dual grill: 2039W

ENERGY DATA TABLE

Regulation (EU) 66/2014:

Model Identification: BEL RCA VS TWIN 90EI TCH	
Brand:	Belling
Size:	90cm

Energy Efficiency For Oven

Oven	Cavity 1	Cavity 2	Cavity 3 (if applicable)
Mass of the appliance (M): 84kg			
Number of cavities: 2			
Location:	Left-hand-side	Right-hand-side	N/A
Type of oven:	Electric oven	Electric oven	N/A
Heat source per cavity:	Electricity	Electricity	N/A
Volume per cavity (V):	69 Litres	36 Litres	N/A
Energy consumption (electricity consumed) per cycle in conventional mode ($EC_{\text{electric cavity}}$):	0.86 kwh	0.74 kWh	N/A
Energy consumption (electricity consumed) per cycle in fan-forced convection mode ($EC_{\text{electric cavity}}$):	0.76 kWh	N/A	N/A
Energy efficiency index per cavity (EEl_{cavity}):	90.5	105.8	N/A
Energy efficiency class:	A	A	N/A

Energy Efficiency For Hob

Hob	
Type of hob:	Electric
Number of cooking zones and/or areas:	5

Hob	
Heating technology:	Induction cooking zones

Electric Zone:	Location:	Useful surface area per electric heated cooking zone:	Energy consumption per cooking zone or area (EC_{electric cooking}):
Zone 1	Front-left	21.0 cm diameter	185.4 Wh/kg
Zone 2	Back-left	16.0 cm diameter	197.3 Wh/kg
Zone 3	Centre	21.0 cm diameter	187.8 Wh/kg
Zone 4	Back-right	21.0 cm diameter	186.3 Wh/kg
Zone 5	Front-right	16.0 cm diameter	182.5 Wh/kg
Zone 6	N/A	N/A	N/A

Energy consumption for the hob (EC_{electric hob}):	187.86 Wh/kg
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Energy consumption measured in accordance with EN 60350-1 and EN 60350-2

ENERGY SAVING TIPS FOR OVENS

ENERGY SAVING TIPS FOR HOBS



Tip

Use pans with flat bases.

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

Use pans with lids.

Minimise the amount of liquid or fat when cooking.

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

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



Tip

Cook separate meals together, if possible.

Keep the pre-heating time as short as possible.

Do not elongate the cooking time.

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

Do not open the oven door during the cooking process.

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

If cooking for longer periods, turning the oven

heating off 10 minutes before the end of cooking can save energy by using the residual heat to finish the cooking process. Always ensure that food is thoroughly cooked through.

SERVICE CONTACT DETAILS

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

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This document relates to these models:

Model Number:	Model Description:
444412045	BEL RCA VISION TWIN 90Ei BLK
444412046	BEL RCA VISION TWIN 90Ei BSS

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

0344 815 3746

www.belling.co.uk

GDHA Part Number: UG RG BEL VS 90T EI UK V1

