



# **USER GUIDE**

**BELLING VISION 60cm DUAL FUEL MODELS**

## Table Of Contents

INTRODUCTION .....	3
MODELS COVERED BY THIS DOCUMENT .....	3
COUNTRIES OF DESTINATION: .....	3
CONTACT INFORMATION: .....	3
EUROPEAN DIRECTIVES .....	4
DISPOSAL OF PACKAGING MATERIAL .....	4
SAFETY & WARNING INFORMATION .....	5
GAS HOB: DO's & DON'Ts .....	12
GETTING TO KNOW YOUR NEW APPLIANCE .....	14
APPLIANCE OVERVIEW .....	14
OVERVIEW OF CONTROL PANEL .....	14
HOB OVERVIEW .....	15
IGNITION PROCEDURES .....	15
IGNITION OF GAS BURNERS .....	15
AUTOMATIC IGNITION .....	15
OVERVIEW OF OVEN FURNITURE .....	16
MAIN OVEN OVERVIEW .....	19
USING THE MAIN OVEN .....	20
TOP OVEN AND GRILL OVERVIEW .....	22
USING THE TOP OVEN .....	25
USING THE GRILL .....	26
GRILL PAN AND TRIVET .....	27
USING THE PROGRAMMABLE TIMER .....	28
CLEANING YOUR APPLIANCE .....	32
Cleaning and care guidance .....	33
APPLIANCE MAINTENANCE .....	37
CHANGING THE LIGHTBULB .....	37
OVEN SHELVES .....	38
REMOVING AND REPLACING SHELF GUIDES .....	38
REMOVING AND RE-FITTING CONTROL KNOBS, SPRINGS AND BEZELS .....	39
FAQ's .....	41
KEY PARTS AND OPTIONAL ACCESSORIES .....	46
LOCATING THE MODEL AND SERIAL NUMBERS .....	49
TECHNICAL DATA .....	50
ENERGY DATA TABLE .....	53
ENERGY SAVING TIPS FOR HOBS .....	54
ENERGY SAVING TIPS FOR OVENS .....	54
SERVICE CONTACT DETAILS .....	56

# INTRODUCTION

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

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

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

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

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

## MODELS COVERED BY THIS DOCUMENT

<b>Model Number:</b>	<b>Model Description:</b>
444412047	BEL FSA VISION 60DF BLK
444412048	BEL FSA VISION 60DF BSS

## COUNTRIES OF DESTINATION:

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

## CONTACT INFORMATION:

### Customer Care Helpline:

**0344 815 3746**

Alternatively, use the contact form on our website

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

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

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

Your new appliance comes with our FREE 2 year warranty (UK only), protecting you against electrical and mechanical breakdown.



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

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

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

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

## EUROPEAN DIRECTIVES

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

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

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



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

### DISPOSAL OF PACKAGING MATERIAL

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

# SAFETY & WARNING INFORMATION

Please read the following information carefully:

## WARNINGS



### Warning

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

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

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



### Warning

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

**Children shall not play with the appliance.**

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

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

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



### Warning

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

**Warning**

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

**Warning**

The appliance and its accessible parts become hot during use.

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

Use oven gloves.

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

**Warning**

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

**Warning**

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

**Warning**

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

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

**Warning**

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

**Warning**

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

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

**Warning**

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

**Warning**

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

**Warning**

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

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

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

**Warning**

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

**Warning**

Do not modify this appliance.

**Warning**

Do not place articles on or against the appliance.

**Warning**

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

**Warning**

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

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

**Warning**

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

**Warning**

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

**Warning**

This appliance must be earthed.

**Warning**

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

**Warning**

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

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

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

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

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

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

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

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



### **Warning**

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

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

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

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

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

## **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 stand on the hob surface.**

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



### **Caution**

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

**Caution**

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

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

**Caution**

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**Caution**

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

**Caution**

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

**Caution**

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

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

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

**Caution**

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

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

**Caution**

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

**Caution**

The use of gas cooking appliances results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well-ventilated, especially when the appliance is in use.

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

Consult a professional before installing additional ventilation.

## OTHER SAFETY ADVICE

### DO

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

## DO NOT

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

## FIRE SAFETY ADVICE

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

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

If a pan catches fire:

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

Deep-fat frying presents more dangers in your kitchen.

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

If you have an electrical fire in the kitchen:

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

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

### DO

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

### DO NOT:

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

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



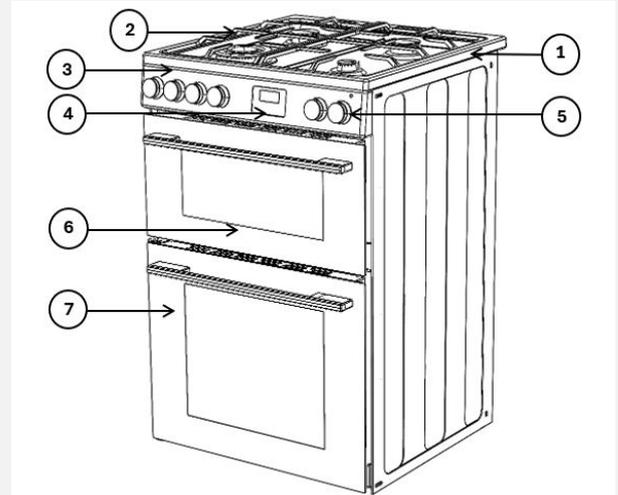
**Note**

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

# GETTING TO KNOW YOUR NEW APPLIANCE

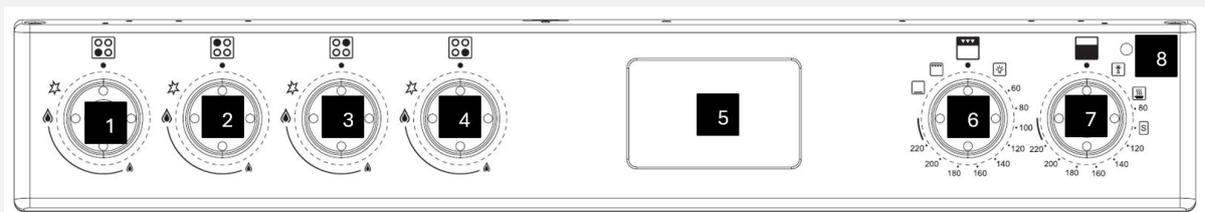
The layout of your appliance may differ from the drawings shown in this guide depending on the model.

## APPLIANCE OVERVIEW



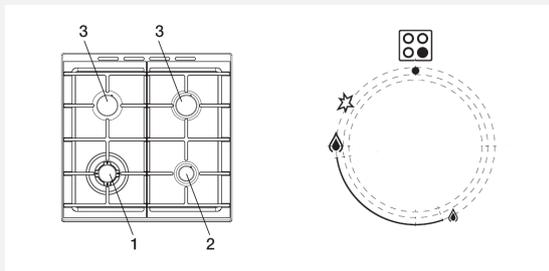
Key	Description
1	Gas hotplate
2	Gas hob burners and pan supports
3	Control panel
4	Programmable timer - controls the main oven
5	Control knobs
6	Top oven and grill compartment - with stay-clean catalytic liners on the sides
7	Main oven compartment - with stay-clean catalytic liners on the sides - main oven can be controlled by the programmable timer

## OVERVIEW OF CONTROL PANEL



Key	Description
1	Gas hob control for the front-left burner
2	Gas hob control for the back-left burner
3	Gas hob control for the back-right burner
4	Gas hob control for the front-right burner
5	Programmable timer and minute minder - controls the main oven
6	Top oven and grill control
7	Main oven control
8	Heating indicator light

## HOB OVERVIEW



Key Number	Description	Location	Power Level
1	Wok burner	Front-left	3.7kW
2	Small burner	Front-right	1.0kW
3	Medium burners	Back-left and back-right	1.75kW

The recommended pan base sizes are between 100mm and 250mm.

## IGNITION PROCEDURES

### IGNITION OF GAS BURNERS

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

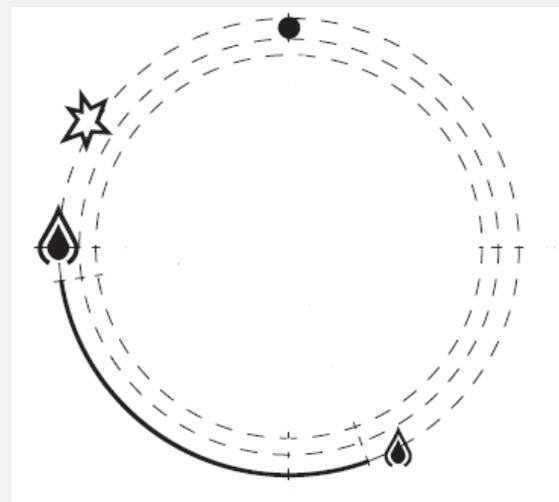
#### PRIOR TO IGNITION:

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

#### WOK BURNER

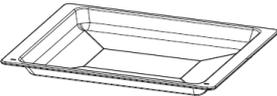
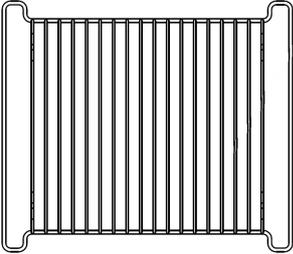
- Position a flat-bottomed wok or a correctly sized, flat-bottomed pan directly onto the pan support above the wok burner.

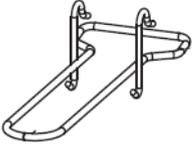
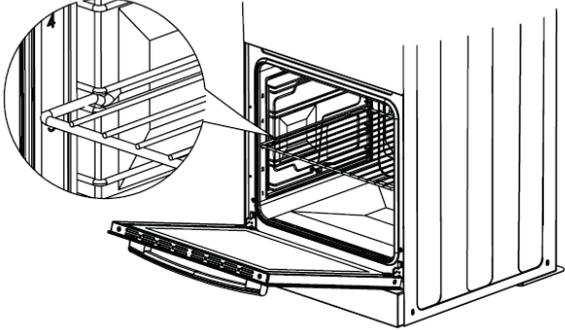
## AUTOMATIC IGNITION



## OVERVIEW OF OVEN FURNITURE

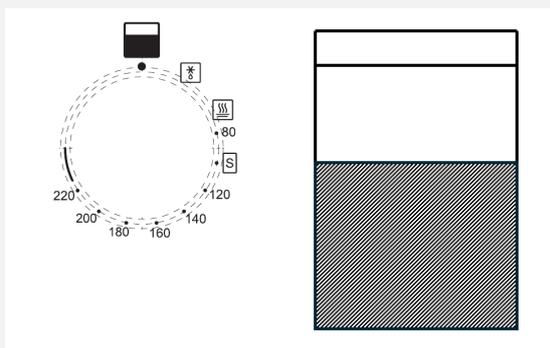
- Push in and turn the selected gas burner control knob to the full flame symbol. Keep the control knob depressed. Sparking to the selected burner will commence automatically. Sparking will cease automatically once the flame is established. Continue to hold the control knob in for up to 15 seconds after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

Item	Quantity supplied with cooker	Notes
 <p><b>Full-width grill-pan</b></p>	1	<p>Can also be used as a baking tray or roasting tin.</p> <p>Can be used in the top oven or the main oven.</p>
 <p><b>Grill-pan trivet</b></p>	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>

Item	Quantity supplied with cooker	Notes
 <p>Grill-pan handle</p>	1	<p>Hooks over the front of the grill-pan to make it easier to insert and withdraw the grill-pan.</p> <div data-bbox="762 517 1385 772" style="background-color: #f0f0f0; padding: 10px;"> <p> <b>Warning</b> Do not use the handle to carry the grill-pan - danger of scalding or injury.</p> </div>
 <p>Shelf</p>	2	<p>The shelves can be used in the top oven or in the main oven.</p>  <p>Insert the shelf with the anti-tip notches at the back and facing downwards.</p> <div data-bbox="762 1424 1385 2004" style="background-color: #f0f0f0; padding: 10px;"> <p> <b>Warning</b> 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>

<b>Item</b>	<b>Quantity supplied with cooker</b>	<b>Notes</b>
		<p><b>When removing a shelf for cleaning, wait for the shelf to cool, then pull it outwards and lift it upwards to remove it completely.</b></p> <p><b>The useable shelf area is approximately 390mm wide by 360mm deep.</b></p> <p><b>The maximum recommended size of baking tray to use is approximately 340mm wide by 340mm deep.</b></p>

## MAIN OVEN OVERVIEW



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

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



### Note

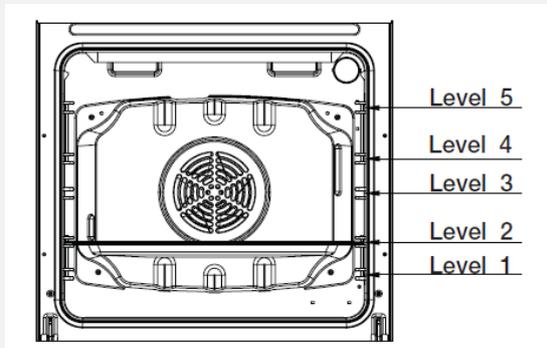
The time of day must be set on the timer before the main oven can be used.

## MAIN OVEN COOKING FUNCTIONS

Symbol	Description
	<p>Defrost function (without heat).</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>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>Slow cook function (100°C).</p> <p>For slow cooking of casseroles, stews, etc.</p>
80°C to 220°C	<p>Fanned oven cooking function (80°C to 220°C).</p> <p>Use any suitable shelf position - can bake on two levels simultaneously.</p> <p>Generally does not require pre-heating.</p>

Symbol	Description
	Reduce the temperature by around 20°C and reduce the cooking time a little compared to conventional ovens.

## MAIN OVEN SHELF POSITIONS



As this is a fanned oven there is an even temperature distribution throughout the oven cavity.

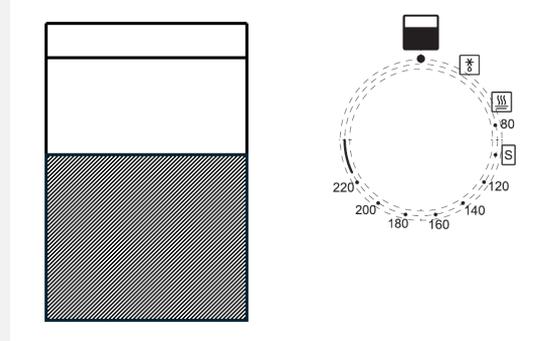
Use any suitable shelf position, and can bake on two levels simultaneously, remembering to allow space for baking to rise.



### 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 MAIN OVEN



### Warning

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

## SETTING A HEATING OPERATION

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

Setting a heating temperature:

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

To modify or cancel the heating temperature:

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

## COOKING WITH A FANNED OVEN



### Caution

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



### Tip

When batch baking foods that will rise during cooking - e.g. bread and cakes, always ensure that enough space has been left between the shelves to allow for the rise.

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



### Tip

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

- There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven. This makes it ideal for batch baking - e.g. when planning a party, as all the items will be cooked within the same length of time.



### Tip

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



### Note

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



### Tip

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as milder foods, such as an apple pie.



### Note

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



### Note

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



**Note**

There is no need to swap dishes onto different shelves part way through cooking, as with a conventional oven.



**Note**

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

**DEFROSTING AND COOLING IN THE MAIN OVEN**

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

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

**DEFROSTING TIMES**



**Caution**

**BE SAFE:**

**Do not defrost stuffed poultry using this method.**

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



**Note**

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



**Note**

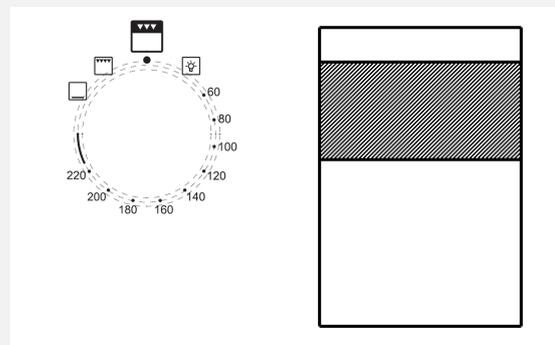
Placing food in a single layer will reduce the thawing time.



**Note**

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

**TOP OVEN AND GRILL OVERVIEW**



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

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



**Important**

**When using the grill function, the top 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.

## TOP 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>
60°C to 220°C	<p>Conventional oven function (60°C to 220°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>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 position 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>

## TOP OVEN SHELF POSITIONS

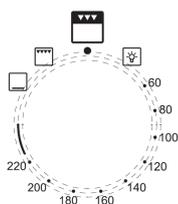
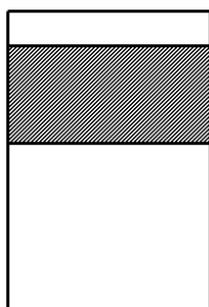
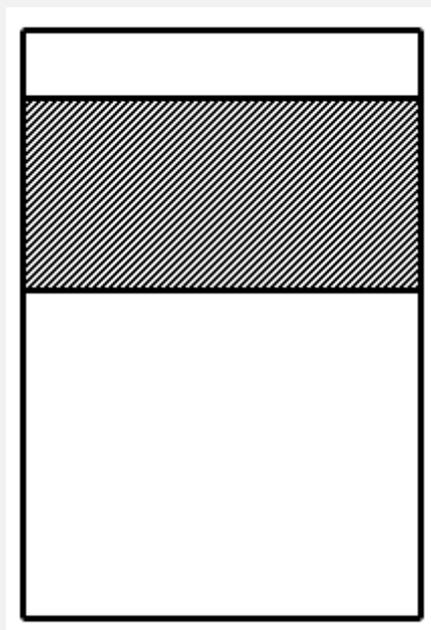
- The top oven / grill compartment has 3 shelf positions.
- When using the compartment as a conventional oven, please use the middle shelf position.
- When using the compartment as a grill, please use a shelf position which will bring the food close to the heat from the grill while leaving enough space 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.



### 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 grillpan with warm soapy water before using the ovens to cook.**

## USING THE TOP OVEN



### Note

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



### Warning

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



### Caution

The top element gets extremely hot when in use, so take extra care to avoid touching it.

### TO TURN ON THE TOP OVEN

1. Turn the temperature control knob until the required temperature is selected. Allow the oven to pre-heat for approximately 10 to 15 minutes before placing the food in the oven.
2. To switch off, return the top oven control knob to the off position.

**Important:** Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the base element to overheat. Always position items on the shelf or tray.

### PREHEATING

Preheat the oven for approximately 10 to 15 minutes.

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

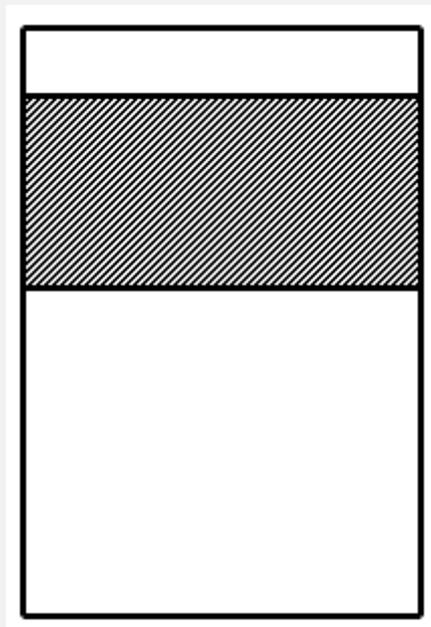
Put the oven shelf in the position required before preheating the oven.

Position baking trays and roasting tins on the middle of the shelf to aid the circulation of heat.

#### WHEN USING THE TOP OVEN

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

## USING THE GRILL



#### Warning

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



#### Tip

For best grilling results use a suitable shelf position to move the food closer to the heat, while ensuring that the food will not come into contact with the grill heating element.

For best results, always pre-heat the grill for 3-5 minutes prior to use,

## USING THE GRILL



### Caution

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



### Important

The grill door must be kept closed when the grill is used.



### Warning

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

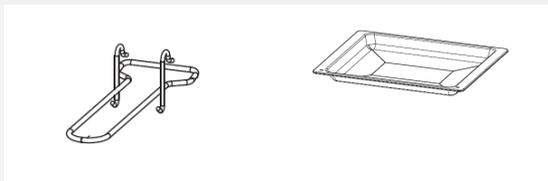


### Warning

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

1. Turn the top oven control knob to the grill setting . For best cooking results, we recommend that you preheat the grill for 3 to 5 minutes.
2. Push the grill pan in to position it under the grill.
3. To switch off return the control knob to the off position.

## GRILL PAN AND TRIVET

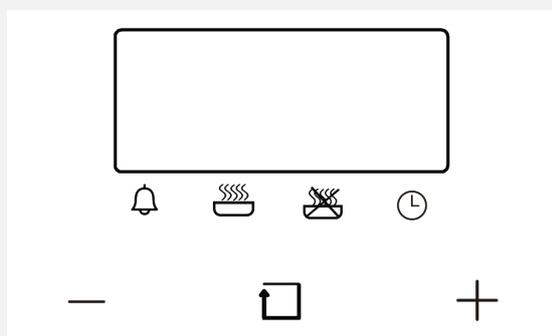


The trivet sits inside the grill-pan.

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

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

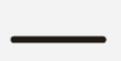
# USING THE PROGRAMMABLE TIMER



## 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.

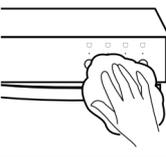
- Touch the function key  repeatedly (usually two touches) until the bar above the dish symbol  starts to flash.
- While the bar is flashing, use the plus **+** and/or minus **—** keys to set the required cooking duration time (up to 10 hours).
- A few seconds after the last key touch, the cooking duration 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.

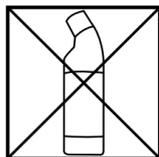
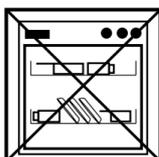
## USING THE TIMER FOR FULLY-AUTOMATIC COOKING

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

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



## Note

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



## Note

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



## Note

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



## Caution

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

## Cleaning And Care Guidance



### Caution

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

Area of appliance / material	Cleaning guidance	Example products
Burner caps	<p>Wash with warm soapy water.</p> <p>For heavier staining, use a non-abrasive cream cleaner, following the instructions on the package.</p> <p>Please ensure that burner caps and skirts are re-positioned correctly after cleaning to avoid issues with the flame pattern and possible scorching of the hotplate.</p>	<p>Washing-up liquid.</p> <p>Non-scratch cream cleaner.</p>
Burner skirts	<p>Clean with warm soapy water and a soft sponge or soft nylon brush.</p> <p>For heavier staining, use a non-abrasive cream cleaner, following the instructions on the package.</p> <p>Make sure that there are no blockages in the burner skirt holes.</p>	<p>Washing-up liquid.</p> <p>Soft sponges, nylon washing up brush.</p> <p>Non-scratch cream cleaner.</p>
Cast iron pan supports	<p>Wash with warm soapy water.</p> <p>Dry thoroughly, do not leave wet to avoid rusting.</p> <p>For heavier staining, use a non-abrasive cream cleaner, following the instructions on the package.</p>	<p>Washing-up liquid.</p> <p>Non-scratch cream cleaner.</p>
Catalytic liners	<p>Catalytic liners absorb splashes of fat during cooking, which are then burnt off at high temperatures.</p> <p>Please still clean the oven floor, back panel and roof of the oven cavity as usual.</p> <p>Catalytic liners need to be burnt off regularly. Approximately once per month, empty the oven of food, bakeware and shelves, and heat the oven</p>	<p>Washing-up liquid, if required.</p>

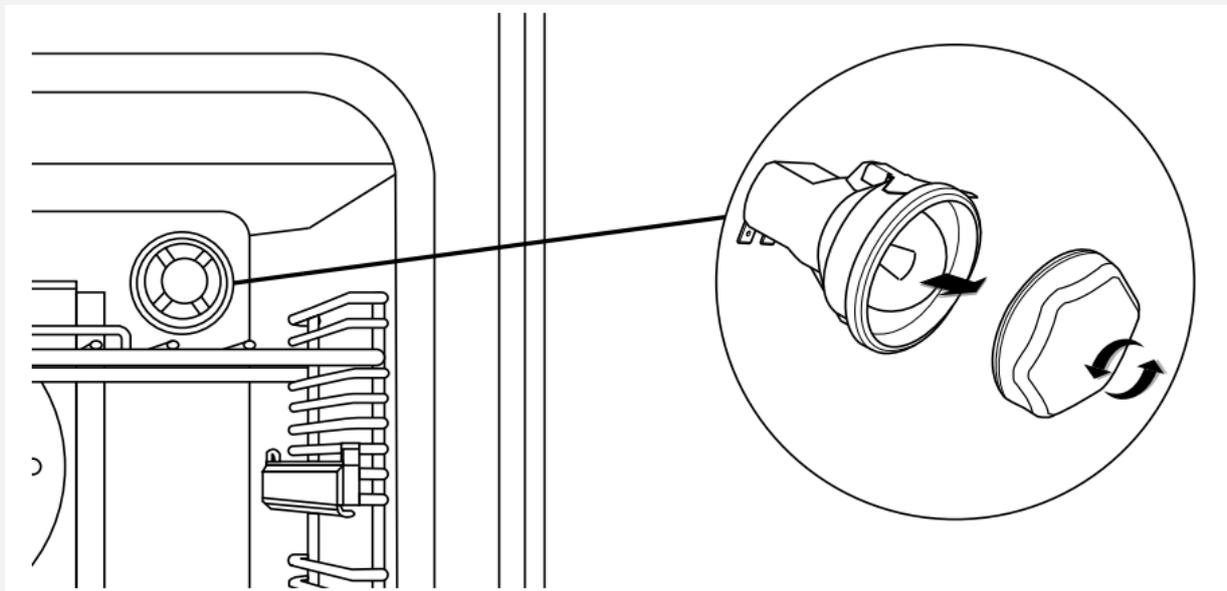
<b>Area of appliance / material</b>	<b>Cleaning guidance</b>	<b>Example products</b>
	<p>to at least 200°C for about half an hour. This will help to burn off the grease.</p> <p>If the liners become heavily soiled, wipe them with a soft sponge that has been soaked in warm soapy water.</p>	
<p><b>Chrome oven shelves, grill pan trivets, and shelf guides</b></p>	<p>Immerse a soft cloth in warm soapy water, wring out and wipe the shelves and shelf guides.</p> <p>For heavier soiling, soak in warm soapy water, then clean with a non-scratch sponge.</p> <p>Wave-shaped sponges can be useful for cleaning chrome shelves and grill pan trivets.</p>	<p><b>Washing-up liquid.</b></p> <p><b>Wave-shaped sponge.</b></p>
<p><b>Control knobs and bezels</b></p>	<p>Wipe with a damp cloth.</p> <p>On most models control knobs can be removed for more through cleaning in warm soapy water. Please refer to the section for removing and replacing the knobs, bezels and the springs that go in between them. It is a good idea to keep the user guide handy, or to take some photographs before you start removing the control knobs, so that you will be able to see which knob and bezel goes in which position when you are refitting them.</p> <p>Do not attempt to remove control knobs from pyrolytic oven models, or from models with retractable control knobs.</p>	<p><b>Washing-up liquid.</b></p>
<p><b>Enamelled oven cavities and grill pans</b></p>	<p>Wash with warm soapy water.</p> <p>For heavier soiling, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse.</p> <p>Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings.</p> <p>Do not allow fat to build up in grill pans and do not line grill pans with aluminium foil as this presents a risk of fire.</p>	<p><b>Washing-up liquid.</b></p> <p><b>Proprietary oven cleaner.</b></p> <p><b>Non-stick PTFE cooking liners.</b></p>

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

<b>Area of appliance / material</b>	<b>Cleaning guidance</b>	<b>Example products</b>
	<p><b>Clean stainless steel with warm soapy water and a soft sponge.</b></p> <p><b>For more stubborn stains, use a non-scratch stainless steel cream cleaner applied with kitchen paper.</b></p> <p><b>Do not scrub fascias / control panels as the markings could start to wear away.</b></p> <p><b>Rinse with warm water and a soft cloth.</b></p> <p><b>Polish dry with a microfibre cloth.</b></p>	<p><b>Stainless steel cream cleaner.</b></p> <p><b>Microfibre cloths.</b></p>
<p><b>Steel - gas hotplates, fascia control panels</b></p>	<p><b>On gas hobs, please ensure that the burner caps and burner skirts are correctly assembled and sitting level, as otherwise the flames may be forced out at a strange angle, causing scorching to the hotplate.</b></p> <p><b>Clean steel parts with warm soapy water and a soft sponge.</b></p> <p><b>Do not scrub fascias / control panels as the markings could start to wear away.</b></p> <p><b>Rinse with warm water and a soft cloth.</b></p> <p><b>Polish dry with a microfibre cloth.</b></p>	<p><b>Washing-up liquid.</b></p> <p><b>Microfibre cloths.</b></p>

# APPLIANCE MAINTENANCE

## CHANGING THE LIGHTBULB



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



### Warning

Switch off the power before you change the light bulb.



### Note

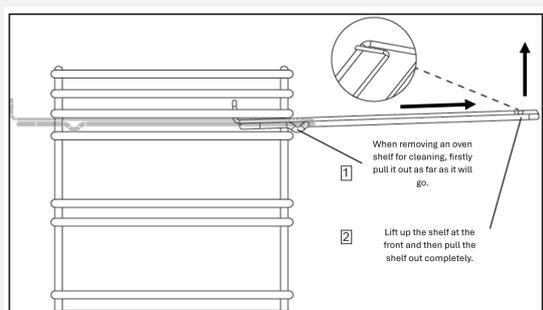
Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Usually a 25 watt G9 halogen capsule bulb - part number 082650920.

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

## OVEN SHELVES

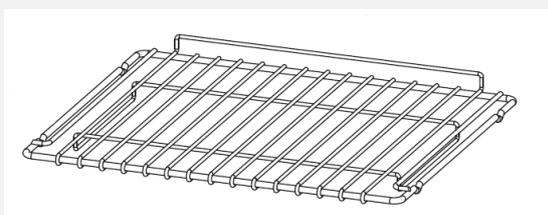
The oven shelves use anti-tip notches to prevent them being accidentally pulled out fully with hot food and cookware on them, to help prevent accidents.

### Shelves With Anti-Tip Notches.



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

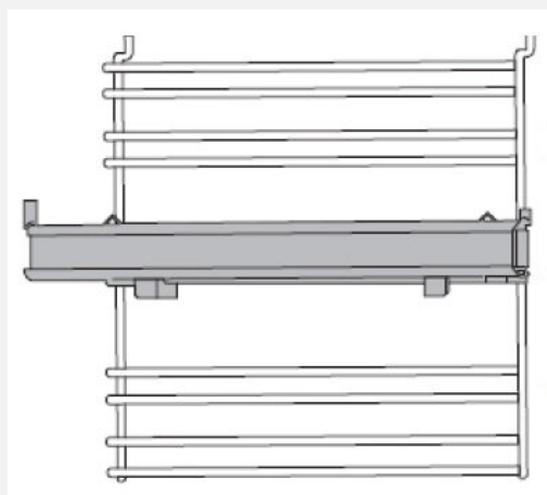
### Shelves.



When inserting the shelves into the shelf guides, ensure that the upstand piece is at the back of the shelf and is pointing upwards. (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 at the top for the main oven) clip over retainers to keep the shelf guides in position. The retainers look like small cotton reels or bobbins which are attached to the side of the oven cavity,



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



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



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

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

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

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

# **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><b>Can I remove the inner glass on the doors for cleaning?</b></p>	<p>The inner glass panels are removable for cleaning, however this does involve removing the door from the cooker body (for side-opening doors) and the screws from the retaining strip along the top of the door first.</p> <p>For routine cleaning we recommend leaving the glass panels in situ.</p>
<p><b>There's been a power failure and the cooker won't work- what should I do?</b></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><b>Why is there some warm air coming out of the sides of the doors?</b></p>	<p>This is normal. The doors have some side vents which allows a small amount of this heat to be expelled at the door sides to help keep the door surfaces keep cool.</p>
<p><b>How do I attach the grill pan handle to the grill pan?</b></p>	<p>Attach the handle to the grill pan making sure the prongs are at the top and the wider support piece sits underneath the grill pan.</p>
<p><b>Why can I not insert the shelf or grill-pan into one of the shelf positions in the top oven?</b></p>	<p>This is because of the retainer which is required to keep the shelf guide clipped to the side of the top oven cavity.</p> <p>Counting the guide shelf positions from bottom to top, please use positions 1, 3, 4 and 5.</p> <p>Please do not use position 2 as that is where the retainer is located.</p>
<p><b>Why can I not remove the shelves completely for cleaning?</b></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><b>I am having difficulty lighting the hob burners, or with the hob burners cutting out.</b></p>	<p>Please ensure that there is power to the cooker, that the timer display is lit up and that the gas supply to the appliance or property has not been switched off or interrupted.</p> <p>Please ensure that that the burner caps and skirts are clean, free of blockages and have been assembled correctly.</p> <p>Keep the burner control knob held in while turning it - this will activate the clicking of the ignition system.</p> <p>If the burner lights, keep the control knob held in for 10-15 seconds after the flame has lit to allow time for the flame</p>

	<p>safety system to warm up; otherwise the flame will go out when the control knob is released.</p> <p>If the burner does not light, return the control knob to the off position.</p> <p>Wait 1 minute for any unburnt gas to dissipate before trying to ignite again.</p> <p>Should the issue persist, please turn the hob controls to the off position and contact the service office as the appliance may require servicing.</p>
<p><b>There is constant clicking from the hob ignition.</b></p>	<p>The ignition spark plugs may have become wet from recent cleaning or a pan boiling over.</p> <p>Do not touch the spark plugs while they are clicking and sparking.</p> <p>Switch the cooker off at the wall to stop the clicking and allow 24 hours for the hob area to dry.</p> <p>The hob burners can be lit with a gas lighter or taper if the hob needs to be used during this time.</p> <p>Once the hob has dried out, switch the cooker back on at the wall.</p> <p>Should the issue persist, please contact the service office as the appliance may require servicing.</p>
<p><b>Why is the main oven not working?</b></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>Then try turning the main oven control knob to a temperature as usual.</p>
<p><b>The installer is having difficulty adjusting the cooker height to the level of adjacent worktops, when the worktops are a bit lower than standard 900mm height.</b></p>	<p>The levelling feet are supplied with two locknuts, which is ideal when adjusting the cooker height to worktop heights between 900-930mm.</p> <p>When adjusting the cooker height to worktop heights a little lower than 900mm, the installer should please remove one of the locknuts from each foot to be able to adjust the height of the cooker lower.</p>

<p><b>I have found two hooks inside the oven with the shelves - what are they for?</b></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><b>The main oven does not seem to return to manual mode after I have used automatic cooking.</b></p>	<p>When the oven heating switches off at the end of semi-automatic cooking or fully-automatic cooking, turn the main oven control knob back to the off position.</p> <p>Then press the middle function key <input type="checkbox"/> on the timer to silence the alarm and return the timer to manual mode.</p>
<p><b>The grill seems to be taking a long time to cook.</b></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><b>The oven lamps are not working.</b></p>	<p>Please refer to the section on <a href="#">changing the light bulb. [37]</a></p>
<p><b>The oven seems to be overheating.</b></p>	<p>Please ensure that the oven control knob has been turned to the required temperature.</p> <p>When using the top oven for cooking, place the food on the middle shelf position. The oven will be hotter at the top.</p> <p>When using the main fanned oven, 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><b>The oven seems to be under-heating.</b></p>	<p>Please ensure that the oven control knob has been turned to the required temperature.</p> <p>When using the top oven for cooking, place the food on the middle shelf position. The oven will be cooler at the bottom.</p> <p>When using the top oven for cooking, 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 ovens for the first time.</p>	<p>This is normal. The oils used to protect the oven cavities during storage of the appliance are being burnt off.</p> <p>Heat the ovens empty for around 30 minutes at around 200°C to allow the smell / smoke to dissipate. Open the kitchen window(s) during this procedure.</p>
<p>One control knob appears to be missing on delivery of the new cooker.</p>	<p>For packaging reasons, to protect the cooker in transit, the left-hand-side control knob, spring and bezel are packaged inside the oven cavity for the installer to fit once the cooker has been unpackaged.</p> <p>Please ensure that this control knob, spring and bezel is fitted before attempting to use the cooker.</p> <p>Please see the <a href="#">Removing and re-fitting control knobs, springs and bezels [39]</a> section for further details.</p>

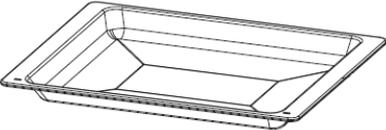
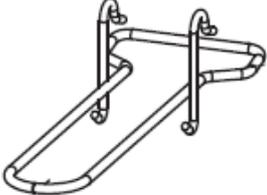
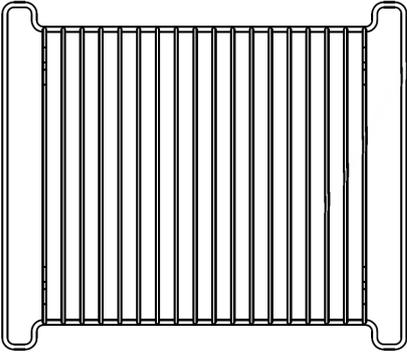
For more useful information and FAQs, please visit our online FAQ section at: [Freestanding Cooker FAQs](#)

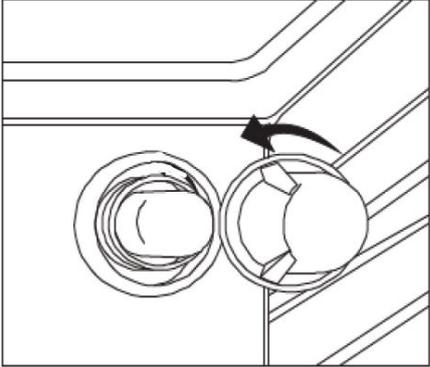
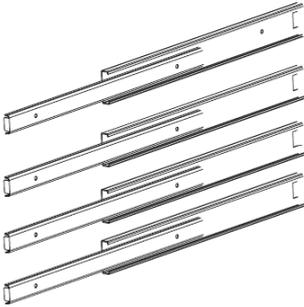
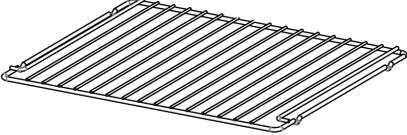
# **KEY PARTS AND OPTIONAL ACCESSORIES**

**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.**

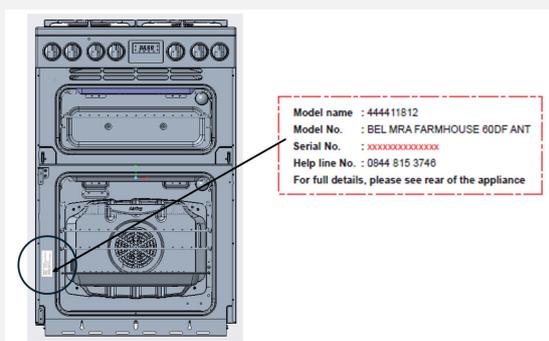
**To purchase additional shelves, sliders, consumables or parts outside of the manufacturer's warranty period, please refer to the Spare Parts section of our website - the website address is on the back cover.**

Part	Part Number	Notes
Clip-in door seal - main oven	2041000008	Clips in - does not usually require an engineer service visit.
Clip-in door seal - top oven	2030400013	Clips in - does not usually require an engineer service visit.
 <p data-bbox="209 786 323 819"><b>Grill pan</b></p>	30304200002	<p data-bbox="1007 546 1369 613">Quantity 1 is supplied with the cooker.</p> <p data-bbox="1007 651 1369 719">Can be used as a grill-pan, baking tray or roasting tin.</p>
 <p data-bbox="209 1189 424 1223"><b>Grill pan handle</b></p>	30400800002	Quantity 1 is supplied with the cooker.
 <p data-bbox="209 1671 405 1704"><b>Grill pan trivet</b></p>	30401000003	Quantity 1 is supplied with the cooker.

Part	Part Number	Notes
 <p data-bbox="207 674 352 707"><b>Lamp bulb</b></p>	<p data-bbox="699 253 863 286"><b>082650920</b></p>	<p data-bbox="1007 253 1366 322"><b>Type - 25 watt G9 halogen capsule bulb.</b></p> <p data-bbox="1007 360 1347 506"><b>Please note that replacement bulbs are not covered under the manufacturer's warranty.</b></p>
<p data-bbox="207 725 467 759"><b>LPG Conversion kit</b></p>	<p data-bbox="699 725 904 795"><b>Part number to follow</b></p>	<p data-bbox="1007 725 1326 795"><b>Can be purchased as an optional extra.</b></p> <p data-bbox="1007 833 1374 938"><b>For converting the gas hob from natural gas to run on LPG.</b></p>
 <p data-bbox="207 1373 451 1406"><b>Telescopic Sliders</b></p>	<p data-bbox="699 960 895 1066"><b>Left hand side slider: 1 x 094109802</b></p> <p data-bbox="699 1111 914 1216"><b>Right hand side slider: 1 x 094109803</b></p> <p data-bbox="699 1261 938 1406"><b>You need 1 x 094109802 and 1 x 094109803 to make a pair.</b></p>	<p data-bbox="1007 960 1326 1030"><b>Can be purchased as an optional extra.</b></p> <p data-bbox="1007 1068 1331 1137"><b>Can be used in the main oven.</b></p> <p data-bbox="1007 1176 1347 1357"><b>Do not attempt to use them in positions where the shelf guide wires are close together (i.e. in the top oven).</b></p>
 <p data-bbox="207 1621 280 1655"><b>Shelf</b></p>	<p data-bbox="699 1424 903 1458"><b>30400100003</b></p>	<p data-bbox="1007 1424 1326 1494"><b>Quantity 2 are supplied with the cooker.</b></p> <p data-bbox="1007 1532 1382 1601"><b>Can be used in the top oven or the main oven.</b></p>

# LOCATING THE MODEL AND SERIAL NUMBERS

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



## Tip

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

# TECHNICAL DATA



## Important

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



## Important

**If the cooker is required to use LPG, a conversion kit is available. Please contact the Customer Care Centre for more information.**

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

To do this check the gas type on the carton sticker or on the data plate on the rear of the cooker.

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

**Operating pressure at appliance test point (GB and IE):**

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

## Countries Of Destination And Gas Categories

Country of destination	Gas Category and Pressure	Gas Type
Belgium (BE )	II2E+3+ (20/25, 28-30/37)	G30-28-30 / G31-37
Germany (DE)	II2E3B/P (20, 50)	G30-50
France (FR)	II2E+3+ (20/25, 28-30/37)	G30-28-30 / G31-37
UK (GB)	II2H3+ (20,28-30/37)	G30-28-30 / G31-37
Ireland (IE)	II2H3+ (20,28-30/37)	G30-28-30 / G31-37
Netherlands (NL)		
Poland (PL)	II2E3B/P (20,3)	G30-3
Sweden (SE)	II2H3B/P (20,30)	G30-30

### Burner Injector Sizes

<b>Country of destination</b>	<b>Auxiliary NG 1.0 kW</b>	<b>Auxiliary LPG 1.0 kW</b>	<b>Semi- rapid NG 1.75 kW</b>	<b>Semi- rapid LPG 1.75 kW</b>
Belgium (BE)	0.72	0.5	0.97	0.65
Germany (DE)	0.72	0.43	0.97	0.58
France (FR)	0.72	0.5	0.97	0.65
UK (GB)	0.72	0.5	0.97	0.65
Ireland (IE)	0.72	0.5	0.97	0.65
Netherlands (NL)	0.72	0.5	0.97	0.65
Poland (PL)	0.72	0.5	0.97	0.65
Sweden (SE)	0.72	0.5	0.97	0.65

### Burner Injector Sizes (Continued)

<b>Country of destination</b>	<b>Rapid NG N/A</b>	<b>Rapid LPG N/A</b>	<b>Wok NG 3.7 kW</b>	<b>Wok LPG 3.7 kW</b>
Belgium (BE)	N/A	N/A	1.4	0.95
Germany (DE)	N/A	N/A	1.4	0.77
France (FR)	N/A	N/A	1.4	0.95
UK (GB)	N/A	N/A	1.4	0.95
Ireland (IE)	N/A	N/A	1.4	0.95
Netherlands (NL)	N/A	N/A	1.4	0.95
Poland (PL)	N/A	N/A	1.4	0.93
Sweden (SE)	N/A	N/A	1.4	0.95



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

<b>Data badge</b>	<b>Lower part of the front frame and on the rear of the appliance</b>
<b>Appliance class</b>	<b>Class 1 - freestanding cooker</b>
<b>Electrical supply</b>	<b>220 - 240V ~1N ~ 50 Hz or 380 - 415V ~ 3N ~ 50-60 Hz</b>
<b>Load @ 230V</b>	<b>3270W - 3885W</b>
<b>Max. heat input</b>	<b><math>\sum Q_n</math> 8.2kW</b>
<b>Type of gas</b>	<b>This cooker is supplied for use with Natural Gas and can be converted to LPG.</b>  <b>Please see data badge for your specified gas type. Never attempt to convert an appliance unless the data badge states you can.</b>
<b>Burner Aeration</b>	<b>Fixed</b>
<b>Grill</b>	<b>Electric</b>
<b>Hob</b>	<b>Burners have burner skirts and caps which are removable for cleaning. Concealed electrodes to each burner.</b>

# ENERGY DATA TABLE

Regulation (EU) 66/2014:

Model Identification: BEL FSA VISION 60DF	
Brand:	Belling
Size:	60cm

## Energy Efficiency For Oven

Oven	Cavity 1	Cavity 2	Cavity 3 (if applicable)
Mass of the appliance (M): 48,3 kg			
Number of cavities: 2			
Location:	Top	Bottom	N/A
Type of oven:	Electric oven	Electric oven	N/A
Heat source per cavity:	Electricity	Electricity	N/A
Volume per cavity (V):	31 Litres	68 Litres	N/A
Energy consumption (electricity consumed) per cycle in conventional mode ( $EC_{\text{electric cavity}}$ ):	0,50 kWh	N/A	N/A
Energy consumption (electricity consumed) per cycle in fan-forced convection mode ( $EC_{\text{electric cavity}}$ ):	N/A	0,76 kWh	N/A
Energy efficiency index per cavity ( $EEl_{\text{cavity}}$ ):	73,5	90,5	N/A
Energy efficiency class:	A+	A	N/A

## Energy Efficiency For Hob

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

Gas hob burner:	Location:	Size:	Energy efficiency per gas burner (EE <sub>gas burner</sub> ):
Burner 1	Front-left	Wok	53.04%
Burner 2	Back-left	Semi-rapid	57.01%
Burner 3	Front-right	Auxiliary	N/A
Burner 4	Back-right	Semi-rapid	57.01%
Burner 5	N/A	N/A	N/A
Burner 6	N/A	N/A	N/A
Burner 7	N/A	N/A	N/A

Energy efficiency for the gas hob (EE <sub>gas hob</sub> ):	55.68%
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*Energy consumption measured in accordance with EN 60350-1 and EN 30-2-1*

## ENERGY SAVING TIPS FOR HOBS



### Tip

**Use pans with flat bases.**

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

**Use pans with lids.**

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

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

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



### Tip

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

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

**Do not elongate the cooking time.**

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

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

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

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

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

# SERVICE CONTACT DETAILS

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

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**This document relates to these models:**

<b>Model Number:</b>	<b>Model Description:</b>
<b>444412047</b>	<b>BEL FSA VISION 60DF BLK</b>
<b>444412048</b>	<b>BEL FSA VISION 60DF BSS</b>

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

**0344 815 3746**

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

**GDHA Part Number: UG FS BEL 60 DF UK V1**

