

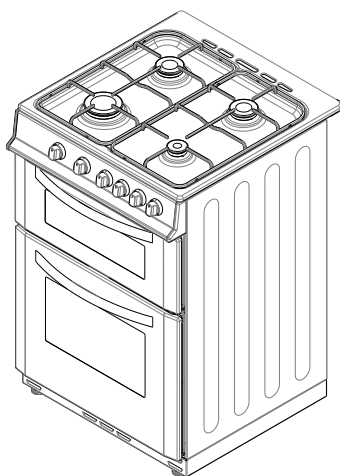


BEL FS50GTCL Whi/444443998

BEL FS50GTCL Blk/444443999

BEL FS50GTCL Sta/444444000

**OPERATING AND INSTALLATION
INSTRUCTIONS OF
FREESTANDING
GAS TWIN CAVITY**



Dear Customer,

Thank you for purchasing this Cooking Appliance. The safety precautions and recommendations in these instructions are for your own safety and the safety of others. These instructions will also allow you to make full use of all the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose, that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper or incorrect use of the appliance.

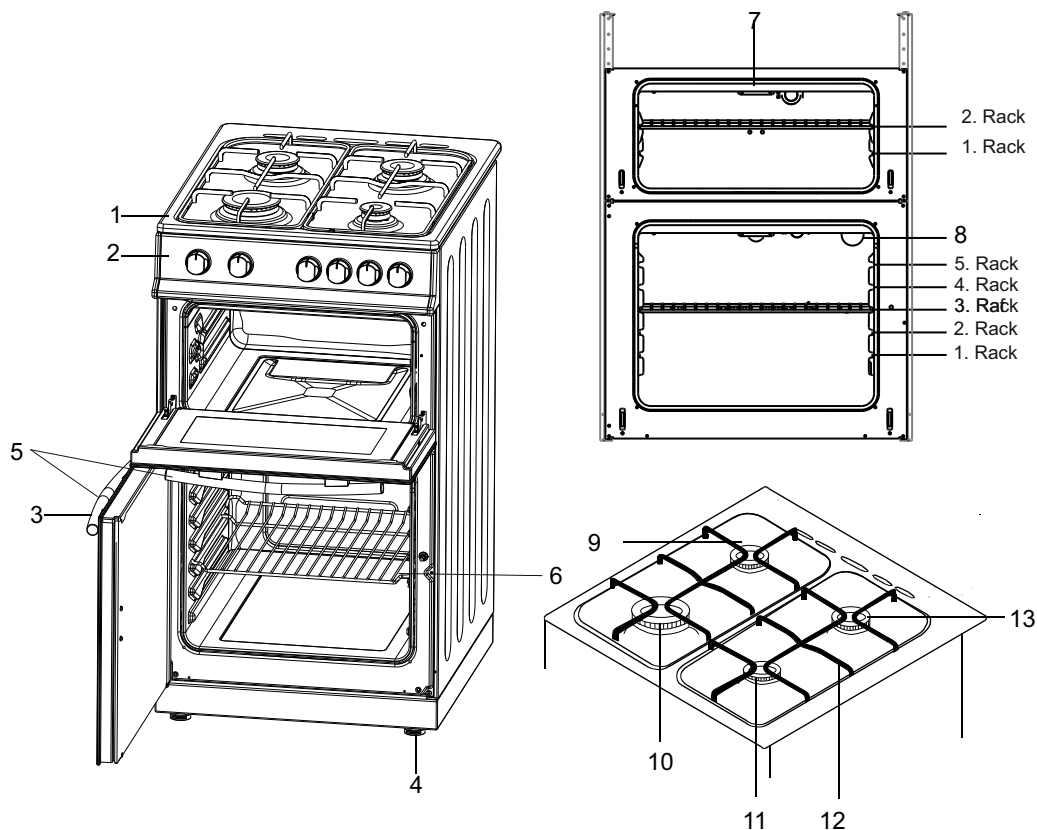


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PART 1: COOKER LAYOUT

LAYOUT:



List of Components:

- | | |
|---------------------|-----------------------------|
| 1- Cooktop | 8- Oven Lamp |
| 2- Control Panel | 9- Semi-Rapid Burner |
| 3- Oven Door Handle | 10- Rapid Burner |
| 4- Supply Leg | 11- Auxillary Burner |
| 5- Oven Door | 12- Hob enamel pan supports |
| 6- Wire Grid | 13- Semi-Rapid Burner |
| 7- Grill | |

PART 2: WARNINGS

PLEASE READ THE ENTIRE INSTRUCTION MANUAL CAREFULLY BEFORE USING YOUR APPLIANCE. MAKE SURE TO KEEP THE MANUAL SOMEWHERE SAFE IN CASE YOU NEED IT FOR FUTURE REFERENCE.

THIS INSTRUCTION MANUAL HAS BEEN WRITTEN WITH OUR OTHER COOKER MODELS IN MIND, AS WELL AS YOUR MODEL, THEREFORE SOME OF THE FEATURES THAT YOU SEE EXPLAINED IN THIS MANUAL WILL NOT BE APPLICABLE TO YOUR COOKER. PLEASE PAY PARTICULAR ATTENTION TO THE INSTRUCTIONS THAT HAVE ACCOMPANYING PICTURES WHEN READING THIS MANUAL.

General Safety Warnings

- 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.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- For hobs incorporating a lid, any spillage should be removed from the lid before opening. And also the hob surface should be allowed to cool before closing the lid.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** In order to prevent tipping of the appliance, the stabilizing brackets must be installed. (For detail information please read the anti-tilting kit set guide.)
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- During use, handles held for short periods in normal use can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.

- Do not use steam cleaners for cleaning the appliance.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **CAUTION:** Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.
- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.
- **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.
- Do not try to lift or move the appliance by pulling the door handle.
- 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.
- If after 15 seconds the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 minute before attempting a further ignition of the burner.
- These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.
- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.

- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- While the oven door is open, do not let children climb on the door or sit on it.

Installation Warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.
- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.
- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

During usage

- When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.
- During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.
- Do not put flammable or combustible materials, in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.
- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.
- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- If you are not using the appliance for a long time, unplug it. Keep the main control switch off. Also when you are not using the appliance, keep the gas valve off.
- Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.
- The trays incline when pulled out. Be careful not to let hot liquid spill over.

- CAUTION: The use of a gas cooking appliance 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, keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.
- When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.
- Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).
- Do not hang towels, dishcloths or clothes from the appliance or its handles.

During cleaning and maintenance

- Always turn the appliance off before operating such as cleaning or maintenance. You can do it after unplugging the appliance or turning the main switch off.
- Do not remove the control knobs to clean the control panel.

**TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE
RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY
OUR AUTHORIZED
SERVICE AGENTS IN CASE OF NEED.**

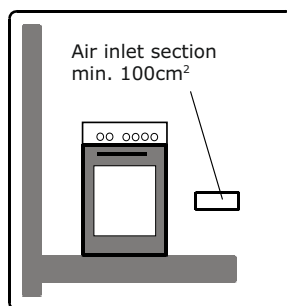
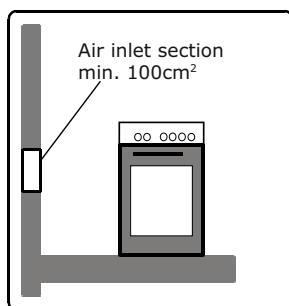
PART 3: INSTALLING YOUR COOKER

Manufactured with the best quality parts and materials, this modern, functional and practical cooker aims to meet all your cooking needs. Read the manual carefully to familiarise yourself with the functions of the appliance so that you know how to use it successfully and safely. The information below contains rules that are necessary for positioning it correctly and for any service work that may need to be done. All information should be read without fail, especially by the technician who will position the appliance.

PLEASE CONTACT AN AUTHORIZED SERVICE TO INSTALL THE COOKER FOR YOU

3.1 POSITIONING YOUR APPLIANCE

- Your cooker must be positioned and used in a place where it will always have ventilation.
- There has to be enough natural ventilation to allow the gas to be used in your kitchen.
- The airflow must come directly from air holes/vents that are open to the outside air and let air flow in and out.

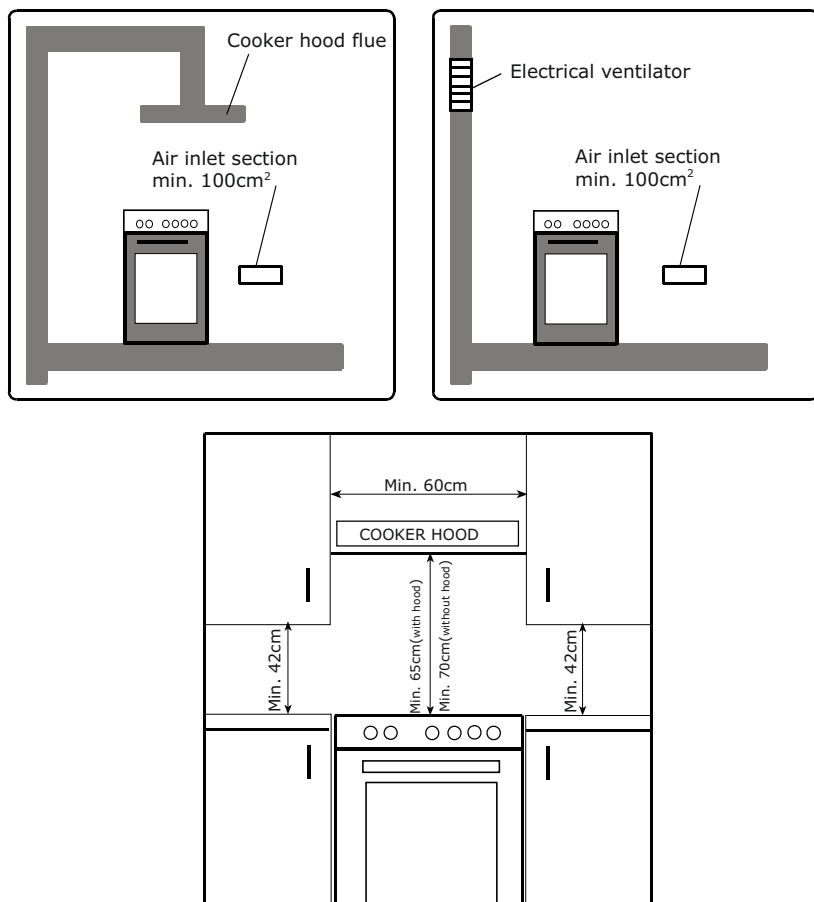


- The ventilation must have an area of at least 100cm² to allow enough air circulation to be effective (One or more air holes/vents can be opened).
- The air holes/vents must be opened so that it doesn't prevent air from getting in.
- Ideally, they must be placed close to the bottom of the cooker and on the opposite side to where burned gas is being expelled.
- If it's not possible to place air vents in the same place as the position of the appliance, the required ventilation can come from an adjacent room, providing that this place isn't a bedroom or a dangerous area.

Expelling burned gases from the cooking environment

Gas fuelled appliances remove the leftover burned gas from cooking either directly outside or through a cooker hood that's connected to a chimney that opens directly to the outside. If it is impossible to install a cooker hood near the cooker, you must set an electric fan on the nearest window or wall that has access to fresh air.

This electric fan must have the capacity to change the air of the kitchen environment 4-5 times of its own volume of air per hour.



3.2 Installing your cooker

There are several factors to consider when choosing a place for your cooker. Follow our advice below in order to prevent any problems and dangerous situations from happening.

- Furniture can be placed in the surrounding area of the cooker, providing that the furniture's height does not exceed the height of the cooker panel.

- When choosing a place for your cooker, do not place it near a refrigerator and make sure there are no flammable or combustible materials in the surrounding area that could catch fire with a cooker nearby, such as curtains, oil, cloth etc.

- Make sure there is at least a 2cm gap between the back cover of the cooker and the wall to help the air circulate.

- Any furniture near the cooker must be made of materials that are resistant to heat up to 100°C.

- Any kitchen furniture higher than the cooker top must be at least 10cm away from the cooker's side.

The minimum height between the cooker top and any existing wall cupboards and extractor fans with furniture fascias are shown above. Extractor fans inside a kitchen cabinet must be at a minimum height of 650mm from the cooker top. For exposed extractor fans, this height must not be less than 700mm.

3.3 ADJUSTING THE FEET

This cooker stands on 4 levelling legs. As the legs are initially on a lower position, you must adjust them to make sure the cooker is balanced before using it. If you need to balance the cooker, the legs can be adjusted by turning them clockwise. You can raise the cooker by a maximum of 30mm with the levelling legs. If you have had to adjust the cooker with the levelling legs make sure to move the cooker by lifting it rather than dragging it. The levelling leg can be adjusted by hand or a suitable size coin.

3.4 CONNECTING THE GAS

Connecting this gas appliance must be done according to local and international standards and the relevant regulations. You can find the information related to correct gas types and injectors on the technical data table on page 26. If the pressure of the gas is different to the ones stated on the table or not steady in your area, then you must fix a pressure regulator onto the gas inlet. **You must contact a qualified and certified gas registered technician to make these changes for you.**

The points that must be checked during flexible hose assembly

- If the gas connection is made by a flexible hose that is fixed onto the gas inlet of the cooker, it must be fitted with a pipe collar as well.

- Connect your appliance with a short and durable hose that is as close as possible to the gas source.

- The permitted maximum length of the hose is 1.5m.

- The hose that supplies the appliance with gas must be changed once a year for your security.

- The hose must be kept clear from areas that may heat up to temperatures of more than 90°C.

- The hose must not be cracked, torn, bent or folded.

- Keep the hose clear of sharp corners and objects that could move.

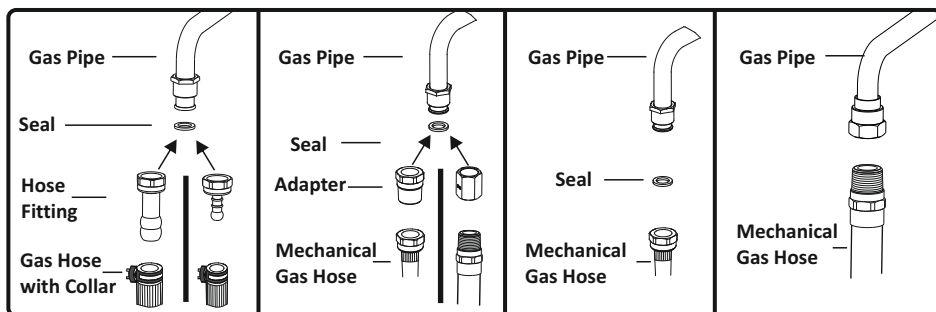
- Before you assemble the connection, you must make sure the hose is not damaged with soapy water or leakage fluids.
- Do not use a naked flame to check for gas leakages.
- All metal items that are used during gas connection must be free from rust. Also check the expiry date of any components used for connections.

What to check during fixed gas connection assembly

When it comes to assembling a fixed gas connection, be aware that there is a different method used in different areas. The most common parts are supplied with your appliance, but any other part can be supplied as a spare part.

- During connection, always keep the nut on the gas manifold fixed, whilst rotating the counter-part.
- Use the correct sized spanners to ensure a secure and safe connection.
- Always use the seals provided in the spare set for all the surfaces between different components, and these seals must have been approved to be used in gas connections.
- Do not use plumbing seals for gas connections.

Remember that this appliance is prepared to be connected to the gas supply in the country for which it has been produced. The main country of destination is marked on the rear cover of the appliance. If you need to use it in another country, any of the connections in the figure below can be required. In such a case, learn the appropriate connection parts and obtain those parts to perform a safe connection.



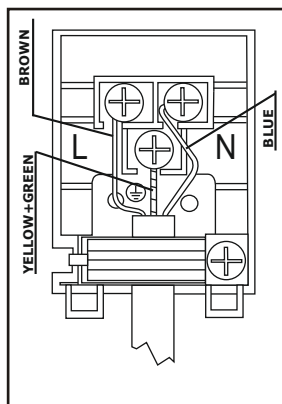
You must call a qualified and certified registered gas fitter to connect the gas to the appliance for you so that it's done safely, appropriately and in compliance with safety standards.

WARNING: Do not use any match or lighter to control a gas leak.

3.5 Electrical connection and safety measures

When it comes to connecting your appliance, please follow the instructions below carefully:

- The earthing cable (the green and yellow wire) must be connected to the earth terminal. Make sure the insulated cable is connected to a power source during the connection of the cable.
- If there is not any appropriate earthed electrical outlet that conforms to regulations then call an authorised service immediately.
- The earthed electrical outlet must be near to the appliance – never use an extension cord.
- Make sure the supply cable doesn't touch the product surface, because the appliance surface gets hot during use.
- In case of any damage to the supply cable, you must call and arrange a certified and qualified electrician to replace the cable for you.
- You may damage the appliance if it's wired incorrectly. Any damage due to incorrect wiring will not be covered under the warranty.
- This appliance is designed to connect to a 230 V 50Hz of electricity. If your electricity supply is different than the value above, then call a qualified and authorised service immediately.



- The electric cable must not touch hot parts of the appliance or the back of the appliance, otherwise the cable may get damaged and cause the appliance to short-circuit.
- The manufacturer declares that it has no responsibility against any kind of damages or losses that are caused by improper connections that are performed by unauthorized people.

3.6 CONVERTING THE GAS

Caution : The following procedures must be undertaken by authorized service personnel.

You appliance can be adjusted to operate with LPG or Natural Gas. The burners can be altered to work with different types of gas by switching their injectors and adjusting the minimum flame length suitable to the gas in use. To change the injectors, these steps must be followed:

Changing injectors:

Hob Burners:

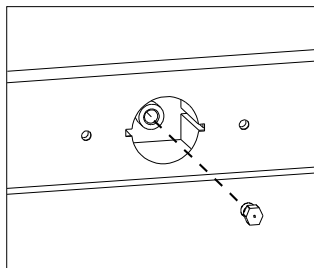
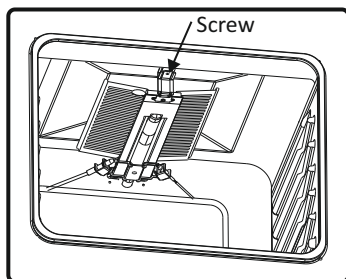
- Turn off the gas and electric supply that's going to the appliance.
- Remove the hob cap and the adaptor.
- Unscrew the injectors using a 7mm spanner.
- Replace the injectors with the ones from the spare set, and use the information chart that's provided with the spare set to fit the injectors on with the correct diameters suited to the gas fuel that is going to be used.

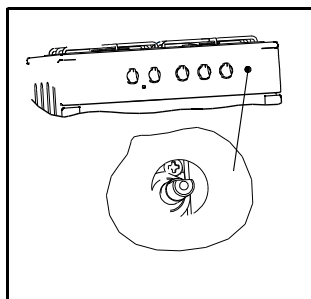
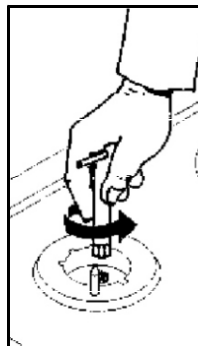
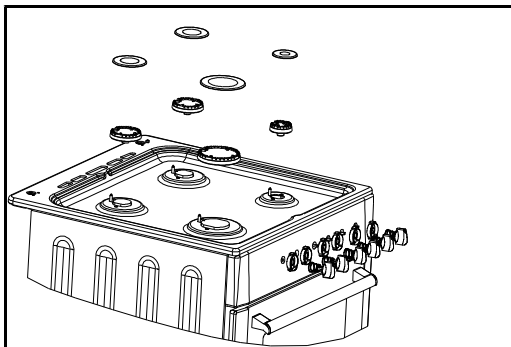
Changing the Oven/Grill injectors:

The oven and grill injectors are assembled by a single screw that is on the tip of the burner. For grill burners, this screw is already visible. Remove the screw and pull the grill burner towards you and you will see the injector revealed on the rear surface of the oven cavity.

For oven burners, open the drawer compartment and you will see the assembly screw below the burner. Remove the screw, move the burner diagonally and the injector will be revealed on the rear side of the burner box.

Remove the injectors with a 7mm spanner and replace the injector with the ones from the spare set, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the spare set).





Adjusting the minimum flame position:

First of all, make sure that the appliance is unplugged from the electric current and the gas feed is open. The minimum flame position is adjusted with a flat screw located on the valve. For valves with a flame failure safety device, the screw is located on the side of the valve spindle and for valves without a flame failure safety device, the screw is located inside the valve spindle. To make this easier, we recommend to remove the control panel (and the micro switch if your model has one) during the alteration. If you want to go from natural gas to LPG the screw must be tightened and from LPG to natural gas, the screw must be loosened.

Determining the minimum flame position

To determine the min. position, ignite the burners and leave them on in the minimum position. Remove the knobs because the screws are accessible only when the knobs are removed. With the help of a small screwdriver fasten or loosen the bypass screw around 90 degrees. When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand toward the flame to see if the flames are stable. For the oven burner, operate the oven burner at the min. position for 5 minutes, then open and close the oven door 2-3 times to check the flame stability of the burner.

Changing the gas inlet:

For some countries, the gas inlet type can be different for NG/LPG gases. In such a case, remove the current connection components and nuts (if any) and connect the new gas supply accordingly. In all conditions, all components used in gas connections should be approved by local and/or international authorities. In all gas connections, refer to the "ASSEMBLY OF GAS SUPPLY AND LEAKAGE CHECK" clause explained before.

PART 4: USING THE PRODUCT

4.1 Using the gas burners

Ignition of the burners

To determine which knob controls which burner, check the position symbol above the knob.

Manual ignition of the gas burners

If your appliance does not come with an automatic ignition or in the event there is a power cut and the automatic ignition is not working, follow the steps below to ignite the burner:

For hob burners: To ignite one of the burners, press and turn one of the knobs counter-clockwise so that the knob is in the maximum position. Then get a match, candle or other manual lighter to light the gas and move it away once it ignites.

For Oven burners: To ignite the oven burner, press and turn one of the knobs counter-clockwise so that the knob is in the maximum position. Then get a match, candle or other manual lighter and hold it up to the ignition hole that is located on the front left corner of the burner and move the light source away once you see a stable flame.

For Grill burners: To ignite the grill burner, press and turn one of the knobs counter-clockwise so that the knob is on the grill symbol. Then get a match, candle or other manual lighter and hold it up to the ignition holes that are located on the burner and move the light source away once you see a stable flame.

Electrical Ignition

Electrical ignition of gas burners can be done in two ways; depending on the configuration of your appliance.

Ignition by Spark Button: Press the valve of the burner you want to operate and turn the valve in the counter-clockwise direction so that the knob is in the max. position and with your other hand, press the ignition button at the same time. Press the ignition button immediately, because if you wait, a build up of gas may cause the flame to spread. Continue pressing the ignition button until you see a stable flame on the burner.

Flame safety device:

Hob Burners

Hob burners that come with a flame failure safety device will give your kitchen extra security should a gas flame on the hob extinguish during use. If a flame does extinguish, the device will cut off the gas supply immediately to prevent unburned gas from leaking into the room. Wait 90 seconds before re-igniting an extinguished gas burner.

Oven / Grill Burners

Regardless of the model of your appliance, all oven burners are equipped with a gas safety device. For this reason, during ignition, keep the oven knob pressed until you see stable flames. If the flames are cut out after you release the knob, repeat the procedure again. If the oven burner does not ignite after you keep the burner knob pressed for 30 seconds, open the oven door and do not attempt re-ignition for at least 90 seconds. When oven flames go out accidentally, repeat the same procedure.

4.1.1 Controlling the hob burners

The knob has 3 positions: Off (0), max (big flame symbol) and min (small flame symbol). After you ignite the burner in max. position; you can adjust the flame length between max. and min. positions. Do not operate the burners when the knob position is between max. and off positions.

After the ignition, check the flames visually. If you see yellow tip, lifted or unstable flames; turn the gas flow off, and check the assembly of burner caps and crowns. Also, make sure that no liquid has flown into the burner cups. If the burner flames go out accidentally, turn the burners off, ventilate the kitchen with fresh air, and do not attempt re-ignition for 90 sec.

When turning the hob off, turn the knob in the clockwise direction so that the knob shows "0" position or the marker on the knob points upwards.

Your hob has different sized burners. The most economical way of using the gas is to make sure you use a pan that is the correct size for the gas burner, and then bringing the flame to a minimum position once the boiling point has been reached. We recommend you always use a pan with a lid.

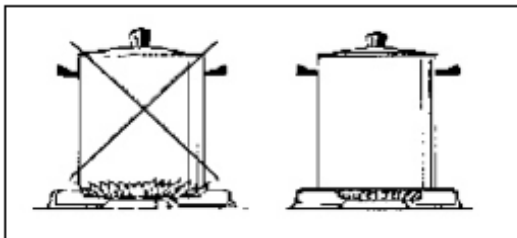
To get the best performance possible from your burners, use pots and pans with the diameters listed below. These are the dimensions for the flat base of the cookware. Using smaller pots than the minimum dimensions below will cause flames to escape around the pan, causing energy loss.

Rapid Burner: 22-26cm

Medium Burner: 14-22cm

Auxiliary Burner: 12-18cm

Make sure that the burner flames do not go around the edge of the pan, as then may melt or damage the plastic accessories around the pan, such as the handles.



When the burners are not in use for prolonged periods, always turn the main gas control valve off.

WARNING:

- Use only flat pans with a sufficiently thick base.
- Ensure that the base of the pan is dry before placing it on the burners.
- The temperature of accessible parts may be high when the appliance is operating. So it is imperative to keep children and animals out of the reach of the burners during and after cooking.
- After use, the hob remains very hot for a prolonged period of time, do not touch it and do not place any object on top of the hob.
- Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.

4.1.2 Controlling the oven burner

After you ignite the oven burner as explained before, you can adjust the temperature inside the oven as you require, using the numbers around the control knob: Bigger numbers mean higher temperatures, while smaller numbers mean lower temperatures. If your oven is equipped with an oven thermostat; refer to the temperature table below for the temperature references of those numbers. Do not operate the appliance between "Off" position and first temperature marker in the counter-clockwise direction. Always use the oven between max. and min. numbers. When turning the oven off, turn the knob in the clockwise direction so that the knob shows "0" position.

Preheating

When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Cooking:

- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for the heat to circulate evenly around the whole dish.
- Place dishes on a suitably sized baking tray on the shelf so that no food overflows onto the base of the oven to help reduce cleaning.

- The material and finish of a tray will affect how well the base of a dish browns. Enamel, dark, heavy or non-stick cookware increase base browning whereas shiny aluminium or polished steel trays will reflect the heat away and reduce base browning.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.
- Do not place baking trays directly into the base of the oven as it will obstruct the air circulation and can lead to burnt food. Use the lowest shelf position instead.

MAIN OVEN

MARK	TEMPERATURE(°C)
s	120
1	140
2	150
3	170
4	180
5	190
6	200
7	220
8	230
9	240
max	270

These temperature settings may change slightly when both top and main ovens are operated together.

4.1.3 Controlling the grill burner

The grill can be operated with the oven door open in two positions, depending on your cooking preference:

1. Completely open.
2. Partially open at a 30° angle.

Cooking:

- The grill burner can be modulated between max. and min. positions as indicated on the symbols surrounding the control knob. To turn the grill burner off, turn the knob to the "0" position.
- Place the chrome grid on the topmost shelf, but make sure that your food does not touch the grill burner.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. The food should be turned over during cooking as required.

- Food should be thoroughly dried before grilling to minimize splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for the heat to circulate evenly around the whole dish.
- Never cover the grill pan or grid with foil as this can lead to grill fires.
- If your appliance has a grill pan and handle set as an accessory, refer to the accessories section for its usage.

WARNING: Make sure that the grill is turned off before closing the door.

4.2 Oven accessories

You can use glass containers, cake cutters and other oven safe trays found in retailers but they must be heat and flame resistant. If you aren't sure about the use of a certain cookware, follow the information given by the manufacturer concerning this issue.

Small cookware

If you want to use small sized containers for cooking, place it on the inner grill wire in the centre.

Enamel cookware

You might notice your tray deforming during cooking on a high temperature. This is perfectly normal, and happens when heat is transferred to the tray. This can happen if:

1. The food does not completely cover the oven tray
2. The food is taken out of the freezer
3. The tray is being used to collect the dripping juices of food being grilled.

Glass cookware

If you have just cooked with a glass tray or container, do not leave or place the hot glassware on cold or wet surfaces. This will cause the glass to crack. Make sure they can cool off slowly by placing them on a dry piece of cloth, like a tea towel.

Grilling cookware

When grilling, we recommend you use the grill pan set that's included with your cooker. The pan will capture splattering and dripping oils, preventing the oven from getting dirty.

If you are going to use the large wire grill, insert a tray into one of the lower racks in the oven to avoid a build-up of oil. To make cleaning easier, add some water into it as well. Lightly brush the wire grid with oil to stop foods sticking.

As explained before, never use the gas grill burner without the heat shield. If your oven has a gas fuelled grill but the heat shield is missing or cannot be used, request a spare one from the manufacturer.

Oven Accessories

* This instruction manual has been written with our other cookers in mind, as well as your model, therefore some of the accessories of your cooker may be different to the accessories listed below.

Wire grid



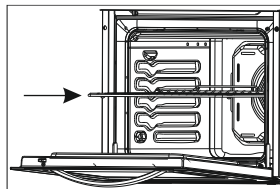
The wire grid is used to grill or to place different containers and cookware in the oven. Fit the oven shelf into a rack then push it all the way to the end to ensure a secure fit.

Grill Pan and Handle Set



The grill pan set is used to grill different foods, dishes and meats. **WARNING:** This grill pan has a detachable handle, so make sure the handle is centralised and attached securely as in the picture (left). Do not leave the handle in position when grilling.

WARNING- To fit a shelf in correctly, place it into any rack and then push it all the way to the end.



PART 5: CLEANING AND MAINTENANCE

CLEANING

Before cleaning your cooker, make sure that all the control knobs are set to “0” and your oven is cool to the touch. Unplug the appliance.

Before you clean, check whether the cleaning equipment and detergents you use are appropriate for the cooker, and what is recommended by the manufacturer. Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools, as they may damage the cooker surfaces.

If you spill excess cleaning liquid on the cooker, wipe it up immediately as it may cause damage to the enamel.

Cleaning the inside of the oven

- Unplug the oven before starting to clean it.

- You can get the best cleaning results when the oven is slightly warm.

- Wipe the oven with a damp cloth and soapy water, then wipe it over again with a wet cloth and dry it properly.

- For a more in-depth clean, use liquid cleaners

- Do not use dry and powder type cleaners.

- Do not use steam cleaners for cleaning the cooker.

Cleaning the gas hob

- Take off the pan supports, caps and crowns of the hob burners.

- Clean and wipe down the hob surface with a soapy cloth.

- Wash the caps and crowns of the hob burners and rinse them. Do not leave them wet – dry them thoroughly with paper cloth.

- After you have cleaned the caps and crowns, make sure you put them back on the hob correctly.

- Do not clean any part of the hob with a metal sponge as it may scratch the surfaces

- Do not use a metal sponge for cleaning any part of the hob, as it will scratch the surface.

- The pan supports may get scratched over time due to usage but they will not rust. This is not a production fault

- When cleaning the hob, make sure no water gets inside the burners as this may block the injectors.

Cleaning the burner caps

- The burner caps and crowns must be cleaned on a regular basis.

- Wash with warm soapy water and rinse.

- Dry thoroughly.

- Make sure you put them back correctly.

Cleaning enamelled parts

- To keep enamelled pan supports looking as good as new, you must clean them on a regular basis.

- Wash them in warm soapy water.

- Dry thoroughly with a cloth.

- Do not wash them when they're still hot from cooking.
- Do not use harsh/abrasive powders or cleaning materials.
- Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the enamel for a long time.

Cleaning stainless steel parts

- Clean any stainless steel parts on a regular basis.
- Wash them in warm soapy water.
- Dry thoroughly with a cloth.
- Do not wash them when they're still hot from cooking.
- Do not use harsh/abrasive powders or cleaning materials.
- Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the enamel for a long time.

5.2 MAINTENANCE

Changing the oven lamp

- Turn off the electricity supply to the oven and take the plug out.
- Make sure the oven is cool.
- Remove the cover from in front of the lamp and take the bulb out.
- Place new bulb in (230 V, 25 Watt, Type E14).
- Make sure the new bulb has a heat resistance up to 300°C.
- Place the lamp protective glass back over the lamp.

Other maintenance checks

- Regularly check the gas connection pipes.
- Even if you detect the smallest change in the pipe, contact a registered gas technician to change it.
- We recommend to change the gas connection parts once a year
- If you notice anything different when using the control knobs, contact an authorised service.

PART 6: SERVICE AND TRANSPORT

6.1 TROUBLESHOOTING BEFORE CONTACTING A REPAIR SERVICE

If the oven is not working:

1. Make sure the cooker is plugged in and switched on.
2. Check other appliances to make sure there hasn't been a power cut.
3. If your model has a timer, make sure the timer is set properly because it may not be regulating the time.

If the oven does not heat:

1. Make sure the heat has been adjusted on the control knob.

If the interior oven lamp is not lighting

1. Make sure the electricity being supplied to the cooker is controlled.
2. If the oven lamp is faulty then you can change them as recommended in the manual

If food is not cooking equally on upper and lower sections:

1. Try repositioning the shelves
2. Change the cooking duration and heat level according to the manual

If you still have any problems with the issues above after trying the required steps, then please call in an authorised technician.

6.2 HOW TO PACK AND TRANSPORT YOUR COOKER

Keep the original packaging materials in a safe place so that if you need to transport the cooker again, you can use its original packaging. Follow the instructions that are printed on the packaging to pack it securely.


- Tape the upper parts of the cooker (hob caps, crowns and pan supports) to the top of the cooker.
- If there is a lid on the hob, place paper between the lid and the cooking panel, cover the lid completely then tape it to the sides of the cooker.
- Next, tape cardboard or paper onto the interior glass of the oven as it will help to prevent damage to the interior glass caused by trays or shelves inside the oven.
- Then tape the oven doors to the side walls.

If you no longer have the original packaging then make sure that all exterior panels and glass surfaces of the product are well protected before moving it.

This cooker must be transported in an upright position.

INJECTOR TABLE


G30 28-30mbar 11.9 kW 865 g/h I2H GB Class: 1	NG G20 20 mbar	LPG G30/G31 28-30/37 mbar
LARGE BURNER		
DIA. of INJECTOR (1/100mm)	115	85
NOMINAL RATING (KW)	2,9	3
CONSUMPTION	276 l/h	218,1 gr/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166.7 lt/h	127,2 gr/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166.7 lt/h	127,2 gr/h
SMALL BURNER		
DIA. of INJECTOR (1/100mm)	72	50
NOMINAL RATING (KW)	1	1
CONSUMPTION	95.2 lt/h	72,7 gr/h
MAIN OVEN BURNER		
DIA. of INJECTOR (1/100mm)	115	75
NOMINAL RATING (KW)	2,4	2,4
CONSUMPTION	228,6 lt/h	174,5 gr/h
GRILL BURNER		
DIA. of INJECTOR (1/100mm)	110	70
NOMINAL RATING (KW)	2,2	2
CONSUMPTION	209,5 lt/h	145,4 gr/h

Upper Cavity	Brand		
	Model		BEL FS50GTCL Whi BEL FS50GTCL Blk BEL FS50GTCL Sta
	Type of Oven		GAS
	Mass	kg	42,7(+/-2)
	Energy Efficiency Index - conventional		-
	Energy Efficiency Index - fan forced		-
	Energy Class		-
	Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	-
	Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
	Heat Source		GAS
	Volume	l	19
Lower Cavity	Energy Efficiency Index - conventional		104,4
	Energy Efficiency Index - fan forced		-
	Energy Class		A
	Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	5,29 1,47
	Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
	Heat Source		GAS
	Volume	l	35
	Number of cavities		2
This oven complies with EN 15181			

Energy Saving Tips

Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn-off the oven at the end of cooking.
- Do not open oven door during cooking period.

Brand		
Model		BEL FS50GTCL Whi BEL FS50GTCL BIK BEL FS50GTCL Sta
Type of Hob		Gas
Number of Cooking Zones		4
Heating Technology-1		Gas
Size-1		Auxiliary
Energy Efficiency-1	%	NA
Heating Technology-2		Gas
Size-2		Semi-Rapid
Energy Efficiency-2	%	59,0
Heating Technology-3		Gas
Size-3		Semi-Rapid
Energy Efficiency-3	%	59,0
Heating Technology-4		Gas
Size-4		Rapid
Energy Efficiency-4	%	57,0
Energy Efficiency of Hob	%	58,3
This hob complies with EN 30-2-1		

Energy Saving Tips

Hob

- Use cookwares having flat base.
- Use cookwares with proper size .
- Use cookwares with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling , reduce the setting.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring 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 city office, your household waste disposal service or the shop where you purchased the product.