

Users Guide & Installation Handbook



Belling
100 / 110 GT

belling[®]

think of everything

IMPORTANT NOTICE

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

When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc)

Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency. (Particularly Built In appliances) See clearance dimensions in the installation section of the booklet.

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

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

Our Warranty

Should you need it

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

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

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

Alternatively, you can register, and apply for extended warranty on line at:

www.belling.co.uk/contact/warranty.

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

Our Customer Care Centre can be called on:

0844 815 3746

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

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

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

Contents

| | |
|--|--|
| User's Section | |
| Before Using Your Cooker | |
| Hob & Cooker Safety | |
| Chip Pan Fires | |
| Using The Clock / Programmer | |
| Setting the Programmer | |
| Using Your Gas Hob | |
| Using Your Griddle | |
| Using Your Grill | |
| Using Your Main Oven | |
| Roasting Guide | |
| General Baking Guide | |
| Cleaning Your Gas Hob | |
| Cleaning Your Cavities | |
| Cleaning Your Appliance | |
| Cook Shop | |
| Trouble Shooting | |
| Before You Call | |
| Changing Light Bulbs | |
| Installation Instructions | |
| Installing Your Appliance | |
| Technical Data | |
| Service Record | |
| Customer Care | |

If you smell gas:

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

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



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



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



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



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



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



Please bear in mind that not all the sections inside this handbook are relevant to your appliance, but you should read carefully the sections which are relevant before installation and use. This will save you time.



Always use a registered installer for this appliance.



Environmental protection:

Glen Dimplex Home Appliance brands are committed to protecting the environment and operates an Environmental Management System which complies with BS EN ISO 14001.



All packaging with this appliance is recyclable and environmentally friendly.

Please recycle whenever possible - contact your local authority for your nearest recycling centre.

Hob & Cooker Safety

- ✓ Always ensure that pan bases are dry, and flat before using them on the hob.
- ✓ Always position pans over the centre of the burner, 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").
- ✓ 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 utensils which have been in the oven as they will be hot.
- ✓ Always make sure that the oven shelves are resting in the correct position in between two runners. Do not place the oven shelves on top of the highest runner, this will lead to spillage and injury if the baking tray, or dish falls.
- ✗ Never use double pans, rimbased pans, old or misshapen pans, or any pan which 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.
- ✗ Never use the hob for any other purpose than cooking food.
- ✗ 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 the burner alight without a pan covering it. This causes a fire hazard.
- ✗ Do not place items of the door while it is open.
- ✗ Do not wrap foil around the oven shelves, or allow it to block the flue.
- ✗ Do not drape tea towels near the oven while it is on, this will cause a fire hazard.
- ✗ Do not pull heavy items, such as turkeys, or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- ✗ Do not use this appliance to heat anything other than food items, and do not use it for heating the room.



WARNING: Parts of the appliance may become hot while in use, always make sure that children are supervised when they are near to the appliance.

Always make sure that the burner caps, rings and pansupports are correctly placed. This will prevent pans becoming unstable while in use, and ensure an uninterrupted gas flow.



Call Customer Care for a service engineers visit if:

- You find over a period of time that the gas oven becomes hotter at a particular temperature - the thermostat may need replacing.

Chip Pan Fires

What causes a chip pan fire?

- Chip pan fires start when oil or fat overheats and catches fire, or when oil or fat spills on to the cooker because the pan has been filled too high.
- They can also start when wet chips are put into hot oil, making it bubble up and over flow.

Preventing a chip pan fire

- Never fill the pan more than a third full with oil of fat.
- Never leave the pan alone with the heat on - even for a few seconds.
- Dry chips before putting them in the pan.
- Never put chips in the pan if the oil has started smoking. Turn off the heat and leave the oil to cool down, or else it could catch fire.

In the event of a chip pan fire

- If your chip pan does catch fire - don't panic, and don't move the pan. Serious burns are often caused by picking up the pan and running outside with it.
- If it is safe to do so, and you don't have to reach across the pan, turn off the heat.
- Never throw water, or use a fire extinguisher.
- If you can, drape a damp cloth or towel over the pan to smother the flames.
- Leave the pan to cool down for at least half an hour.
- If you can't control the fire yourself, close the door, get out and tell everybody else to get out.
- Call the fire brigade. Don't go back inside whatever the reason.

Programmer / Clock (if fitted)

(Programmable oven - left hand only)

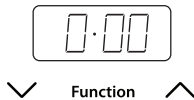
The programmer buttons







Function

The 'function' button in the centre is used for setting the minute minder and setting up the automatic cooking. See below for details.



To set the time of day




When the power is turned on to the appliance, the time of day starts from 0.00. Press and release the  (minus) and  (plus) buttons simultaneously. Set the time of day, eg 2.00 with the  and  buttons while the 'dot' between the hours and minutes is flashing.

To select an alarm tone

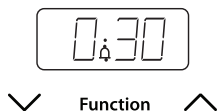


Press and hold the  (minus) button to listen to the first tone. Release the  button and press it again to listen to

the second tone, etc. Releasing the  button after the tone has sounded will automatically select that tone.

Programmer / Clock (if fitted)

Setting the minute minder



Press and release the function button. The minute minder bell symbol will appear and flash on the display. Use the plus and minus buttons to set the required alarm time. After setting, the display will revert to show the time of day and the bell symbol will stop flashing. Pressing the function button will display the minutes remaining. If the time has counted down to the last minute, the remaining seconds are shown. The tone will sound at the end of the time set. To cancel the tone, press the function button.

Programmer / Clock (if fitted)

Semi-automatic cooking

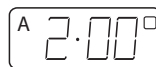
This clock function can be used when you have started cooking a meal or a dish in the oven and want to set the time for the oven to switch off.

Press and release the function button twice. The display will show the oven symbol flashing and also the A (auto) symbol is shown. Use the plus and minus buttons to set the display to show the length of cooking time required (eg, 2 hours *). After setting, the display will revert to show the time of day and the oven and auto symbols will be shown in the display.

The function button can be pressed and released twice to show how much cooking time remains on the clock. At the end of the cooking time, the alarm will sound and the oven will automatically switch off. To switch off the alarm, press the function button. If you wish to cancel the remaining cooking time on the clock before the alarm sounds, press the minus button until the display returns to 0.00.

NOTE - the minute minder function can be used independantly from other timer functions. Eg. it is still possible to use the minute minder facility during a semi automatic cooking function. When both programs are running simultaneously, both the semi automatic indicator A, and oven symbol will be

displayed alongside the minute minder bell indicator in the time of day display.



* As shown

Using Your Gas Hob

Hob Ignition

Models without thermocouples:

- To turn on, place your pan onto the pansupports above the burner you wish to use.
- Push in and turn the selected control knob anticlockwise, to the full on symbol.
- If your hob has an ignition button or switch on the fascia, press it in until your burner lights.
- If your hob has automatic ignition it will spark next to the burner when you push in the control knob.
- To simmer, turn the control knob to the small flame symbol. This will ensure that the flame is just large enough to gently heat the contents of the pan.
- To turn off, turn the control knob clockwise to the 'off' position.
- Always make sure that your pans are placed correctly on the burners as shown, and do not allow the flame to extend over the base of the pan.

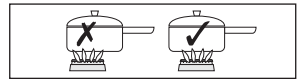
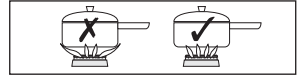
Models with thermocouples:

Ignition as above, but:

- Hold the control knob in for 15 seconds. Do not hold the control knob in for any longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.

Energy Saving

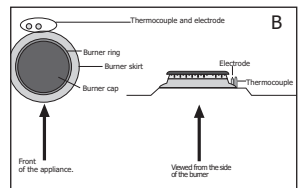
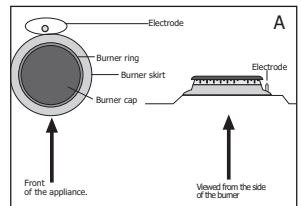
- Position pans centrally over the elements.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables in small pieces will cook quicker.
- Use a pan which is a close match to your element size.
- Smaller elements are ideal for simmering and stewing in smaller pans, while the larger elements are ideal for frying and boiling



i How can I tell if my hob has thermocouples?

Picture A below: shows a burner without thermocouples.

Picture B below: shows a burner with thermocouples.



i In the event of a power failure, or the ignition not working: Push in and turn the control knob to start the gas, then hold a lighted match or taper to the burner until it lights.

i Use flat based pans which are the correct size for your burners and suitable for your hob type. We recommend the following sizes:
100mm or 4" min.
250mm or 10" max.
Smaller or larger pan sizes may lead to slower cooking times.

Using Your Griddle (if supplied)

- Only use the griddle which has been approved for use on this appliance. Do not use any other griddle, as this may be hazardous.
- Please read these instructions thoroughly before using the griddle for the first time.

Before using the griddle for the first time

- Wash the griddle thoroughly in hot soapy water. (see "Cleaning" section).
- Season sparingly with a minimum amount of cooking oil.
- Heat the griddle on full rate for 3 minutes. The griddle plate is now ready for use.

Using the griddle

- The griddle should only be positioned **front-to-back** over the burners indicated by the griddle symbol on the fascia panel.
- Do not use the griddle over the large burners.
- Place the griddle carefully on the pan support over the burners, using the locating feet on the underside of the griddle. Take care to avoid damage to the surface of the pan supports.
- Before cooking, preheat the griddle for 3 minutes on full rate, which is indicated on the control knobs by a large flame symbol.
- After preheating, turn the control knobs to the small flame symbol.
- The griddle is now ready for cooking.
- Do not use metal implements, as they may damage the non-stick surface.



Always make sure that children are supervised when they are near to the appliance when it is in use.



Always allow the griddle to cool completely before moving or cleaning.



About your griddle:

The griddle is made of quality cast iron, and has a non-stick cooking surface.

Regular seasoning will prolong the life of the griddle and prevent rusting. If the griddle shows signs of rust, wash and re-season.



Seasoning the griddle:

see the 'Cleaning' section of this handbook.

Using Your Grill

Before you start grilling. . . .

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

Switching on the grill

- Turn the selector control knob to the full on position, and press the ignition switch (if fitted).
With FSD: Hold the control knob in for 15 seconds.
- If the grill is not lit after 15 seconds, switch off the grill leave the door open and leave for at least one minute before attempting to re-light.
Should the burner be extinguished while in use, switch off the grill and again leave for one minute before attempting to re light.
- To turn off, turn the control knob to the '●' / off position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.

The grill pan

This appliance comes with a grill pan, grill pan handle and a trivet.

The handle of the grill pan is detachable to allow you to remove it while the pan is in use, this stops it from getting hot.

To attach the handle:

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

Auto re-ignition (if applicable)

Should the grill door be closed accidentally while the grill is in use, the gas supply will cut out. The grill will re-ignite upon opening the door. This helps to ensure your safety and is not to be used as a method of turning off the grill.

Shelf & Grid adjustments

Speed of grilling can be adjusted by changing the shelf position or the turning the grill pan grid.

- High: For thin foods and toasting.
- Low: For thicker meat pieces.

Aluminium Foil

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

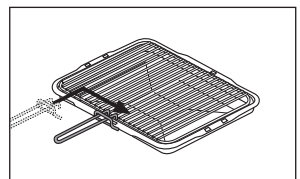
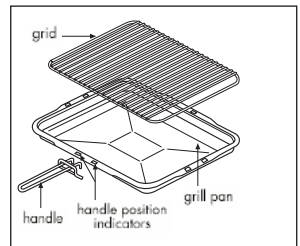
i **CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.**

i For best results: Pre-heat the grill for about 3 minutes.

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

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

i Your grill may have an FSD fitted. If it does, you will need to hold the control in for 15 seconds to allow the grill to ignite. If your grill does not have an FSD, you will not need to hold the control knob in.



Using Your Main Oven

Getting started

The main oven may be controlled by the programmer (see The Programmer/Clock for details).

The programmer must be set to manual before it can be used, or programmed.

Switching on the conventional oven

- To turn on: Using the main oven control knob, push in and turn to the full on position.
- If there is auto ignition it should then light the oven. If auto ignition is not fitted, use the ignition button, or a lighted match or taper.

With FSD: Hold the control knob in for 15 seconds.

- It can take up to 60 seconds for the oven burner to come on at the full rate, and the oven burner may not come on to full rate unless the oven door is closed.
- The automatic ignition may continue to spark for a short time after the burner has lit until the flame establishes. If the automatic ignition does not work (i.e. there is a power cut) use a lighted match or taper to light the burner.

To adjust: Turn the control knob to the heat setting (gas mark) you wish to use and allow the oven to pre-heat.

To switch off: Turn the control knob back to the '●' / 'OFF' position.

- The cooling fan will come on during use, and may continue to run for some time afterwards.
- **Important:** In the event of the of the burner flames being accidentally being extinguished, turn off the the oven and do not attempt to re-ignite for at least one minute.

Note:

Using a gas appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the room is well ventilated: keep natural ventilation holes open, or install a mechanical ventilation device (i.e. an extractor hood). Prolonged use of the appliance may call for additional ventiation, for example opening a window, or more effective ventilation such as increasing the level of mechanical ventilation where present.

i Your oven may have an FSD fitted. If it does, you will need to hold the control in for 15 seconds to allow the oven burner to ignite. If your oven does not have an FSD, you will not need to hold the control knob in.

i For best results: Pre-heat the oven for 5 - 15 minutes. This is especially important for foods which are frozen, chilled, batter or yeasts based and whisked sponges. Always makes sure any food is piping hot before consuming.

i Use dishes which are appropriate for the foods you are cooking. Damaged, or cracked dishes may shatter. Poor quality tins and backing trays may warp, producing uneven results.

i The heat setting, or gas mark corresponds to the temperature in the centre of the oven. The oven is hotter towards the top, and cooler towards the bottom. Please be aware of this when setting up the oven shelves before cooking. The base of the oven can also be used as a cooking position which is equivalent to gas mark 1 - 2.

Roasting Guide

Roasting Meats

Meat joints and poultry should be roasted at Gas mark 5 for 20 - 30 mins per 450g/1lb, plus 20 minutes on shelf position 2.

Roast turkey

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

- The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.
- Turkey should be roasted at Gas mark 4 for 20 mins per 1lb/450g, plus 20 minutes.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.
- To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking. Always make sure that the turkey is cooked properly before serving.

Turkey Roasting times

Most Turkeys are measured by the kilogram. Timing should be calculated in either of these ways:

- 40 minutes per 1kg plus 10 minutes per 1/4 kg **or** 20 minutes per 1lb, plus 20 minutes.

Turkey Sizes

The maximum size Turkey for this appliance is: 20lbs / 9kgs (approximate).

Please do not attempt to roast a Turkey larger than this, as the results cannot be guaranteed.

i Always calculate the weight of the meat or poultry and include any stuffing. Roasting times also depend on the shape and texture of the meat and personal tastes.

i Defrost frozen meat and poultry thoroughly. For large joints thaw over night. A large turkey can take up to 48 hours. **Never** try to cook meats which have not been properly defrosted.

i Covering roasts will help maintain moisture. You can use foil, roasting bags, covered roasting tins and casserole dishes, but you will need to add to the cooking time to allow for this. Add 5 - 10 minutes per 450g (1lb) to your calculated coking time. If you use a roasting bag don't exceed temperatures set by the manufacturer, or allow the roasting bag to touch the sides or top of the oven.

i Using a trivet with your roasting tin helps to reduce fat splashes - keeping the oven.

i Always use a roasting tin which fits your oven - a tin which is too large may lead to longer cooking times.

General Baking Guide

Trouble-shooting - Fruit Cakes

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

Trouble-shooting - Sponge Cakes

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

Cleaning your Gas Hob

Sometimes when a hob is not working well, it is because it needs cleaning.

Enamel parts

- Use a mild cream cleaner for example 'Cif'. Stubborn marks can be removed with a soap filled pad.

Stainless steel surfaces

- Only use a clean cloth wrung out with warm, soapy water and dried off with a soft cloth. For stubborn marks use a specialist stainless steel cleaner.
- **Do not** use steam cleaners.
- Sharp implements and objects can mark the surface of stainless steel, however they do become less noticeable in time.

Cast iron parts

- Ensure the parts have fully cooled and scrape off any stubborn marks, and bits of food with a plastic, or wooden cooking implement. Rinse in warm soapy water and dry with a tea towel.
- **Do not** clean in a dishwasher.
- If you notice any rusting on your griddle, or pansupports, simply clean in warm soapy water, then re-season.

Burner caps and heads

The slots in the burner head where the flames burn should be cleared of deposits.

- Clean with a nylon brush, rinse and then dry thoroughly. There may be brownish coloured markings on your burners, these are carbon deposits or fat stains and can be removed using a soap filled pad.
- **Do not** put burners in the dishwasher or soak them. Using dishwasher powders, washing up liquids and caustic pastes can damage the burners.
- Burner caps and heads must be repositioned correctly so that they sit squarely on to the hob as shown on the left.
- This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.

Painted & Plastic parts

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



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



Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts which will damage the metal.

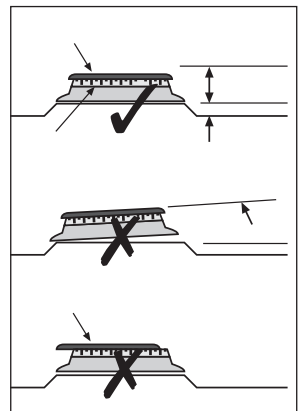


Don't use: undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts they can damage the appliance. Nylon pads can also be unsuitable



Seasoning the griddle:

Pour a drop of unsalted cooking oil onto the cooking side of the griddle, use kitchen roll to cover the griddle evenly. Olive oil is not suitable for seasoning. Regular seasoning prevents rust.



Cleaning your Cavities

Cleaning the oven cavities

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

Chrome plated parts.

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

Pristine enamel surfaces

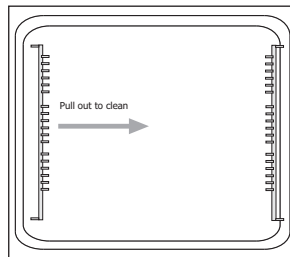
- The enamel can be cleaned by wiping the surfaces with a clean cloth which has been wrung out in hot, soapy water.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well, and allow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

Vitreous enamel surfaces

- The enamel can be cleaned by wiping the surfaces with a clean cloth which has been wrung out in hot, soapy water.
- Stubborn marks can be cleaned using a moistened soap filled pad, or a mild cream cleaner.
- Rinse well, and allow to dry before use.



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



Don't use: Caustic or abrasive cleaners, bleaches, coarse wire wool or hard implements, these will damage your appliance.



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

Cleaning your Appliance

Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- **Do not** use abrasive cleaners, such as "Cif", wire or nylon cleaning pads on these parts.

Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.

Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- Dry with a soft clean towel or cloth.
- Do not use steam cleaners.

Glass parts

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.
- Do not use abrasives or polishes as they will scratch and damage the glass.
- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the **Stop** position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- Warning: *Do not* operate the appliance without the glass panel correctly fitted.



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



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



Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts which will damage the metal.



Don't use: undiluted bleaches, products containing chlorides or abrasive cleaners on aluminium or stainless steel, they can damage the appliance.

Glass door panels

For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date.

Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Cook Shop

To order or enquire about any of these products, please call the Spares Sales team on:
0844 815 3745

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

Before you call. .

| Problem? | Advice |
|--|---|
| The ignition won't work. (Gas and dual fuel models) | <ul style="list-style-type: none">● Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket.● Check that the gas supply is switched on.● Try another appliance in the socket, if that works replace the 3 amp fuse in the cooker plug. |
| There's condensation on the doors. | <p>Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:</p> <ul style="list-style-type: none">● Pre-heat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.● Whenever you can, cook wet foods at higher temperatures.● Don't leave food in the oven to cool down. <p>Automatic cooking will normally produce condensation when the oven is cooling down with food inside.</p> |
| There's been a power failure and the oven won't work. (models with clocks and automatic programmers) | <ul style="list-style-type: none">● Switch off the electricity supply.● When the power returns - re-set the programmer/Clock to the correct time of day. <p>This will allow you to use your appliance.</p> |

Changing Light Bulbs

Warning: There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance.

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

Please remember that bulbs are not covered by your warranty.

Bulbs can be purchased from hardware stores (always take the old bulb with you).

| No. of lamps | Bulb Location | Oven type | Instruction for changing the bulb |
|--------------|---------------|------------------------|--|
| 2 (@25W) | side | All | Wait until the oven is cool, then remove the oven shelves. Grasp the lens cover on the light fitting and pull it away from the side of the oven. Unscrew the bulb. |
| 1 (@25W) | rear | Fanned / Multifunction | Wait until the oven is cool, then remove the shelves. The oven light is at the rear of the oven cavity. Remove the loose oven back - unscrew the 4 securing screws (one at each corner). Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover and replace oven back. |
| 1 (@25W) | rear | Conventional | Wait until the oven is cool, then remove the oven shelves. The oven light is at the rear of the oven cavity. Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover. |

Installing Your Cooker

Always make sure that your appliance is fitted correctly, by a competent installer. This is a Class 1 appliance regarding installation requirements.

Before you start

Always make sure that you have carefully read through the installation pages of this book - careful planning at the beginning will ensure a quick and easy installation.

- Take care when moving this appliance, it may be heavier than it looks! If you need to lift the appliance, make sure you use an appropriate lifting method.
- Soft, or uneven flooring may be damaged unless the appliance is moved with care.
- Do not attempt to move the cooker by pulling on the handles or doors, we recommend that you open the door and grasp the frame of the cooker. Please wear protective gloves for this, and make sure the door cannot trap your fingers.

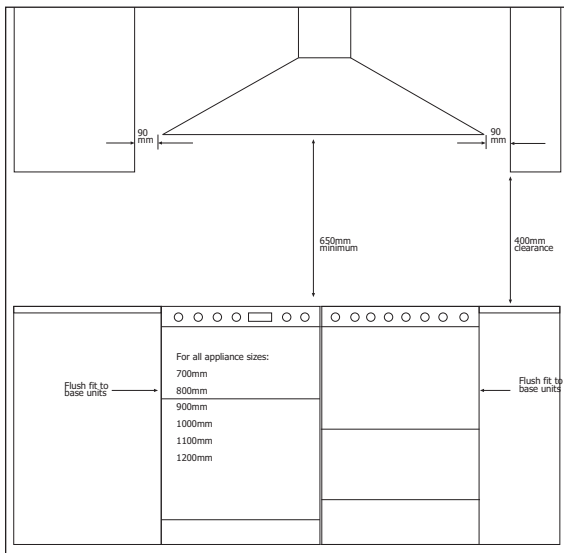
Please make sure that you have enough space for your appliance. Clearances and more installation details are given on the following page.

Installing Your Cooker

Clearances

This cooker may be fitted flush to the base units of your kitchen.

- No shelf, overhang, cupboard, or cooker hood should be less than 650mm above the hob top, but please check this with the hood manufacturers instructions.
- If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open.
- The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.
- The important dimensions are those around the appliance.



Installing Your Cooker

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

Ventilation Requirements

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

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

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

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

Where standards have been revised - always use the most recent edition.

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

Installing Your Cooker

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

UK Regulations & Standards

always refer to the most recent issue of the standards

- Gas Safety Regulations.
- Building Regulations - issued by the DEFRA,
- Building Standards (Scotland) (Consolidated) - issued by the Scottish Development Department.
- I.E.E. Wiring Regulations.
- Electricity at Work Regulations.
- BS 6172 Installation of Domestic Gas Cooking. For **LP Gas**, refer to BS 5482 Part 1, Part 2 or Part 3 as relevant.
- Installation and Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations.

In the Republic of Ireland installers should refer to IS 813 Domestic Gas Appliances.

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

Installing Your Cooker

Connecting to the gas supply

- The inlet to the appliance is ISO 7 - Rp $\frac{1}{2}$ " internal thread situated towards the top right corner of the rear.
- Fit the bayonet connection. This should be located so as to ensure that the flexible hose does not kink.
- Use a 900mm - 1125mm length of flexible hose.
- Ensure that all pipe work is of the correct rating for size and temperature.

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

LP Gas - For flexible connections use a bayonet type hose, suitable for use on LP Gas up to 50mbar pressure and 70 °C temperature rise. The flexible hose should be coloured black with a red stripe, band or label. If in doubt, contact your supplier.

The appliance is designed not to project in front of standard 600mm work tops. To achieve best fit the cooker must be pushed against the wall.

If the wall mounted adaptor backplate (fig 1) is to be fitted behind the appliance then the suitable area for this fitting is shown as the area on fig 2.

The temperature rise of areas at the rear of the cooker, that are likely to come into contact with the flexible hose do not exceed 70 °C. However, do not allow contact of the hose in the top 150mm (the shaded area in fig 3).

After installation make sure all connections are gas sound.

Fig 1

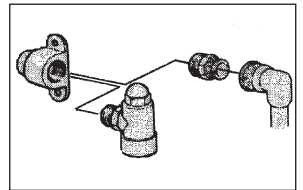


Fig 2

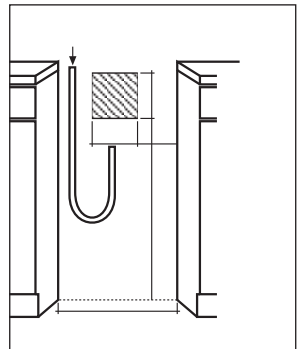
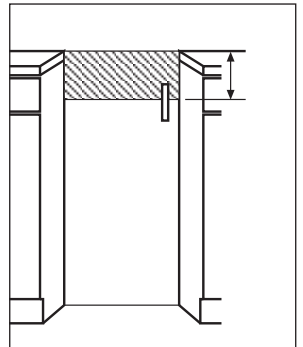


Fig 3



Installing Your Cooker

Commissioning - all appliances

Pressure settings:

G20 Natural Gas @ 20mbar

G30 Butane @ 28-30mbar

G31 Propane @ 37mbar

Hob

Turn on gas supply and check for soundness at the hotplate injector. Light two burners and check that the pressure is correct.

Grill

Turn the control knob to the full on position and ignite, allow the grill to operate for a few minutes.

Oven

Turn the control knob to the full on position and ignite, allow the oven to operate for a few minutes

Connecting to the electricity supply


Mains ignition models only.

Warning - this appliance must be earthed.

The flexible mains lead is supplied connected to a BS 1363 fused plug.

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

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

The wire which is green and yellow must be connected to the terminal marked **E**  (Earth) or coloured green.

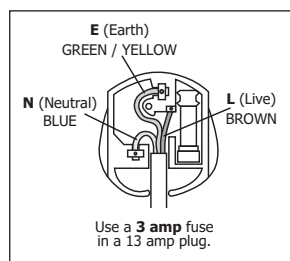
The wire which is coloured blue must be connected to the terminal marked **N** (Neutral) or coloured black.

The wire which is coloured brown must be connected to the terminal marked **L** (Live) or coloured red.

The plug and socket must be accessible after installation.

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

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



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

Green and Yellow = Earth
Blue = Neutral
Brown = Live

Installing Your Cooker

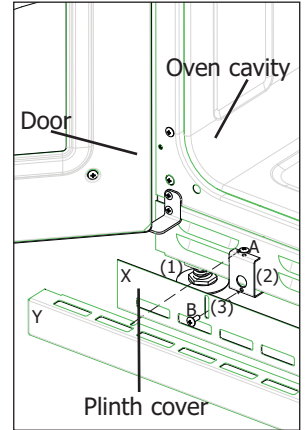
Fitting the plinth (if applicable)

- Make sure the appliance is raised to a height of 915mm or above before beginning. If the appliance is below 915mm - you can only fit the plinth cover labelled X. You can adjust the height using the feet (1) of the appliance.

If your appliance has a storage drawer at the bottom, you access the required holes through the base of the drawer after lifting the mat.

- Open the appliance doors, and loosen screw A located on bracket (2). Do not remove this screw entirely.
- Insert screw B, through slot (3) and screw into the small hole at the bottom of bracket (2).

Make sure that the plinth cover is flush to the appliance and tighten screw.



Fitting the splashback (if applicable)

- Remove the screws from the rear of the hotplate vent.
- Locate the splashback in position so that all the fixing holes are in line with the holes in the rear of the hotplate vent.
- Re-fit screw into holes to secure the splashback in place.

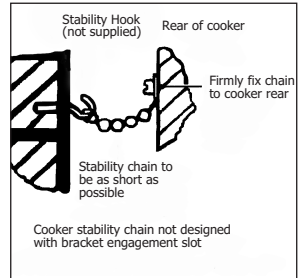
Installing Your Cooker

Stabilising and Securing

Your cooker may come with a stability chain, if it does not we recommend that you buy a stability bracket from your local supplier, this will keep the cooker from moving and will prevent damage to the flexible hosing at the back of the cooker.

Your stability chain

Your cooker must be secured to a wall or a solid partition behind the cooker.



Your stability bracket

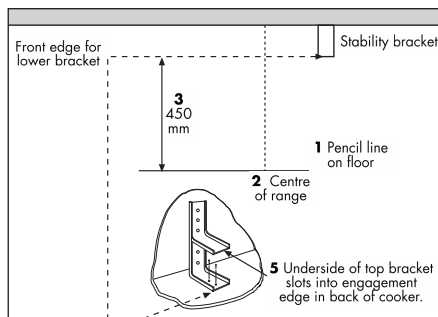
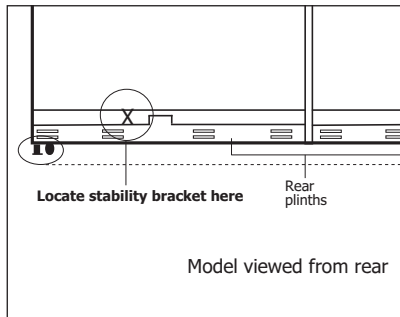
You can buy a stability bracket from your supplier and it can fitted as follows:

- Place the cooker in position and draw a pencil line level with the front edge.
- Remove the cooker and mark off 450mm from the pencil line to locate the front edge of the lower bracket.
- Fix the bracket to the floor. Measure from floor level to engagement edge in the back of the cooker and add 3mm.
- Assemble the underside of the top part of the bracket to this height.
- See the drawings for the location of the bracket and the recommended positioning.

Levelling

Once your cooker is secure:

Place a spirit level onto a baking tray, on an oven shelf. These cookers are fitted with adjustable feet which will allow you to adjust the height of the appliance until it is level. The adjustable feet are at the rear of the cooker.




Technical Data - Notes

Type of gas:

Natural Gas I_{2H}

LP Gas I₃₊

Please see your data badge for specified gas type.

 Never attempt to convert an appliance - unless the data badge states that you can.

Burner Aeration:

Fixed

Pressure setting:

G20 Natural Gas @ 20mbar

G30 Butane @ 28-30mbar

G31 Propane @ 37mbar

Electrical supply:

220 - 240V ~ 50Hz

Countries of destination:



Technical Data - Notes

| Fuel Type | Hotplate Burner / Element | Nominal Rate Qn | Butane g/h | Propane g/h | Injectors used |
|-------------|--------------------------------|-----------------|------------|-------------|----------------|
| Natural Gas | Hob - small | 1.0kW | - | - | 77 |
| | Hob - medium | 2.0kW | - | - | 104 |
| | Hob - Large | 3.0kW | - | - | 129 |
| | Hob - wok | 3.5kW | - | - | 121 & 63 |
| | Total heat input ●7 burners | 14.5kW | - | - | |
| LP Gas | Hob - small | 1.0kW | 73 | 72 | 50 |
| | Hob - medium | 2.0kW | 145 | 143 | 70 |
| | Hob - Large | 3.0kW | 218 | 215 | 87 |
| | Hob - wok | 3.5kW | 254 | 250 | 87 & 35 |
| | Total heat input ●7 burners | 14.5kW | | | |

| Grill | Injectors used Nat Gas only | | Oven | Injectors used Nat Gas only | |
|-----------------|--------------------------------|---------|-------|--------------------------------|--|
| 2.4kW | 115 | | 2.5kW | 180 | |
| | | | | | |
| Fuel Type | Feature | Rating | | | |
| Electric @ 230V | Cooling fan Oven lights | 25W | | | |
| | | | | | |
| Appliance size | 100cm | 110cm | | | |
| Total Gas Input | 21.90kW | 21.90kW | | | |

Service Record

Please record your model number and serial number in the space below.

Where are my model and serial numbers?

- Freestanding HL appliances: base of storage drawer
- Freestanding appliances: front frame near oven cavity
- Built in oven: front frame near oven cavity
- Hobs: base plate of the hob

Having these numbers to hand will help us to help you, quickly and more efficiently. When contacting us, please use the Customer Care number on the back cover of this handbook.

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

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

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

Contact Us

Should you need to get in touch with us (UK and Northern Ireland only), please call Stoves Customer Care Centre Helpline on:

0844 815 3746

For customers outside the UK and Northern Ireland, please contact your local supplier.



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

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Gas Range

Model Names: Belling Classic 100GT, 110GT.

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