

INSTALLATION INSTRUCTIONS

Before you start please read the instructions.
Planning your installation will save you time and effort.

FAILURE TO INSTALL APPLIANCES CORRECTLY IS DANGEROUS AND COULD LEAD TO PROSECUTION.

Installation should only be carried out by a qualified installer or engineer. We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations.

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

Please keep to the following points most carefully;

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

Ensure that you route all mains cables well clear of any adjacent heat source.

The space for air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

Installations should be carried out in line with the National Regulations applicable for this product type.

BEFORE INSTALLATION

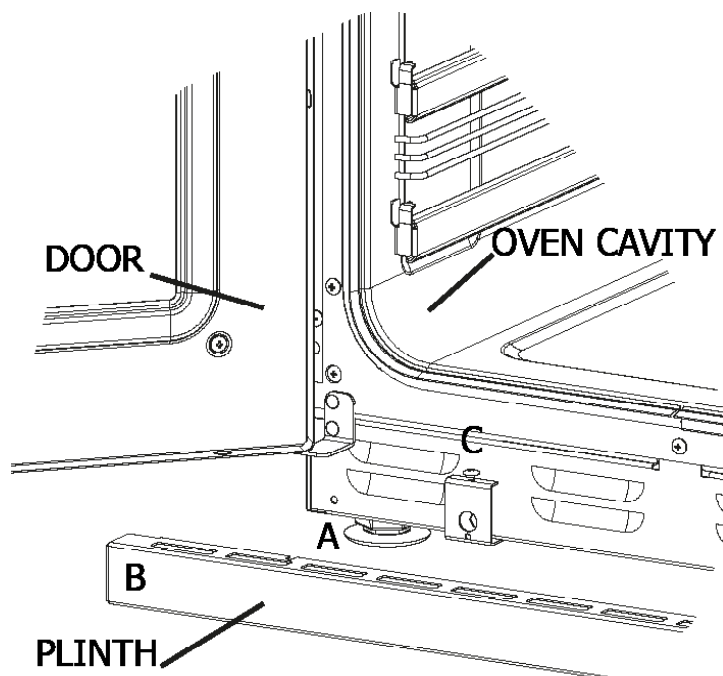
Levelling Your Cooker

Place a spirit level on a baking sheet onto an oven shelf.

The cooker is fitted with leveling feet. Level your cooker to your desired height using the leveling feet at the front and rear of the cooker.

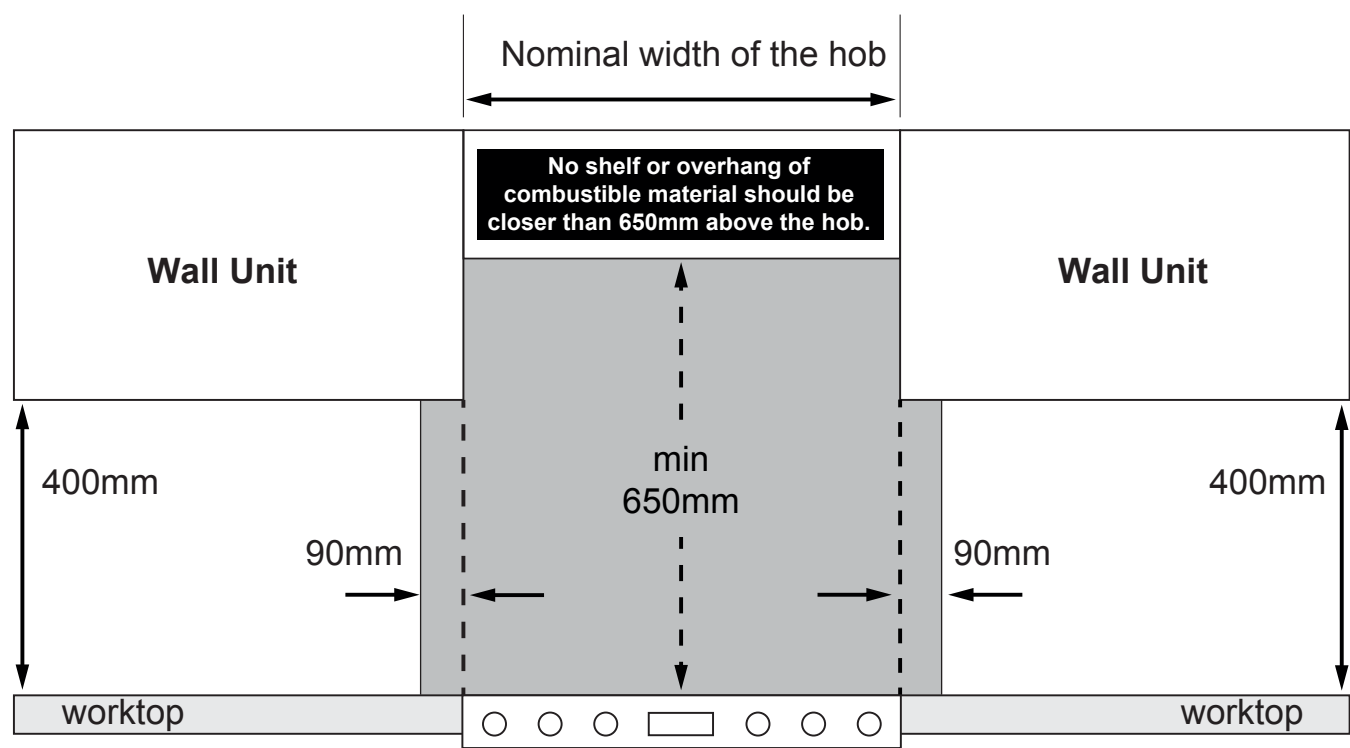
Fitting the plinth (if applicable)

- Ensure the appliance is raised to a height of 915mm or above using adjusting feet (A) before beginning.
- Open the appliance doors and loosen screw (C), do not remove the screw entirely. If your appliance has a storage drawer at the bottom, you access the screws through holes located at the base of the drawer after lifting the mat.
- Fit plinth (B) and secure using screw (C).



DIMENSIONS AND CLEARANCES

Cupboard / hood clearances



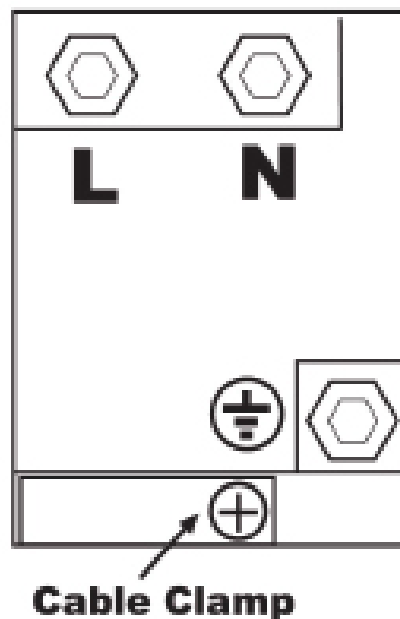
CONNECT TO THE ELECTRICITY SUPPLY - TERMINAL BLOCK

WARNING: This appliance must be earthed.

This appliance must be fitted to a switch providing all pole disconnection with a minimum capacity with 3mm minimum contact separation at all poles.

The terminal block screws and clamps can be damaged by excessive tightening and untightening. DO NOT USE POWER TOOLS!

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with a suitable flexible cable.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.



Commissioning

Check the operation of electrical components


Clock Programmer/Minute Minder

Check functions as described in the User Guide.

Oven light & Convection fan

Open the main oven door. Turn the main oven control knob to the defrost setting. Check the oven light and convection fan both come on. Turn control knob back to 'OFF' position.

Cooling Fan

Open the grill door. Turn the grill control knob to the full power setting . Check that the cooling fan operates. Turn control knob back to 'OFF' position and check cooling fan switches off immediately.

Lid Safety system (if fitted)

Ignite all hotplate burners including wok. Attempt to close the lid and make sure all flames are extinguished by the safety system.

If you are satisfied that the cooker is operating correctly, turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock (if fitted) and controls.

Explain to the user that the lid safety system must not be used as a means of turning off the hotplate burners. Control knobs must always be turned to the 'OFF' position after use.

Note: If the cooker does not perform correctly, inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer

Before leaving the installation hand over the User Guide to the customer



INSIDE EVERY GREAT HOME

USER GUIDE



A commitment to:



Countries of destination:

GB - Great Britain ☒

IE - Ireland ☒

DE - Germany

ES - Spain

FR - France

IT - Italy

PL - Poland

NL - Netherlands

SE - Sweden

CN - China

NZ - New Zealand

AU - Australia

To contact Belling about your appliance, please call:



Customer Care Helpline

0344 815 3746

In case of difficulty within the UK



Warranty Registration

0800 952 1068

*Please call our Customer Care team for extended warranty



Spares Store

0344 815 3745



To register your appliance online:

www.belling.co.uk



To contact us by email:

gdhainfo@gdha.com



To register your appliance by mail:

**Please complete the warranty card
and return to the address supplied**



Alternatively general, spares and service information is available from
our website at: **www.belling.co.uk**

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

Your new appliance comes with our **12-month guarantee**, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

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Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW

INTRODUCTION

Thank you for buying this British-built appliance from us.

This user guide book is designed to help you through each step of owning your new product.

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

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

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

European Directives

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.



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

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

Disposal of Packaging Material

The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

UK ONLY GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.
Call the Gas Emergency Help line at **0800 111999**

SAFETY

WARNING

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- 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. 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 the 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.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner on any cooking range, hob or oven appliance.
- If your appliance is fitted with a lid, any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid.
- Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- 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 the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.

- Accessible parts may become hot when the grill is in use. Children should be kept away.
- If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.

CAUTION

- This appliance must not be installed behind a decorative door in order to avoid overheating.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- (Gas through glass models only) In case of hotplate glass breakage, immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply, do not touch the appliance surface, do not use the appliance.

- **Fire Safety Advice**

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

If you have an electrical fire in the kitchen and you consider it safe to do so:

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

- **Other Safety Advice**

- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panel correctly fitted.
- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.
- Do not modify the outer panels of this appliance in any way.
- This appliance must be earthed.

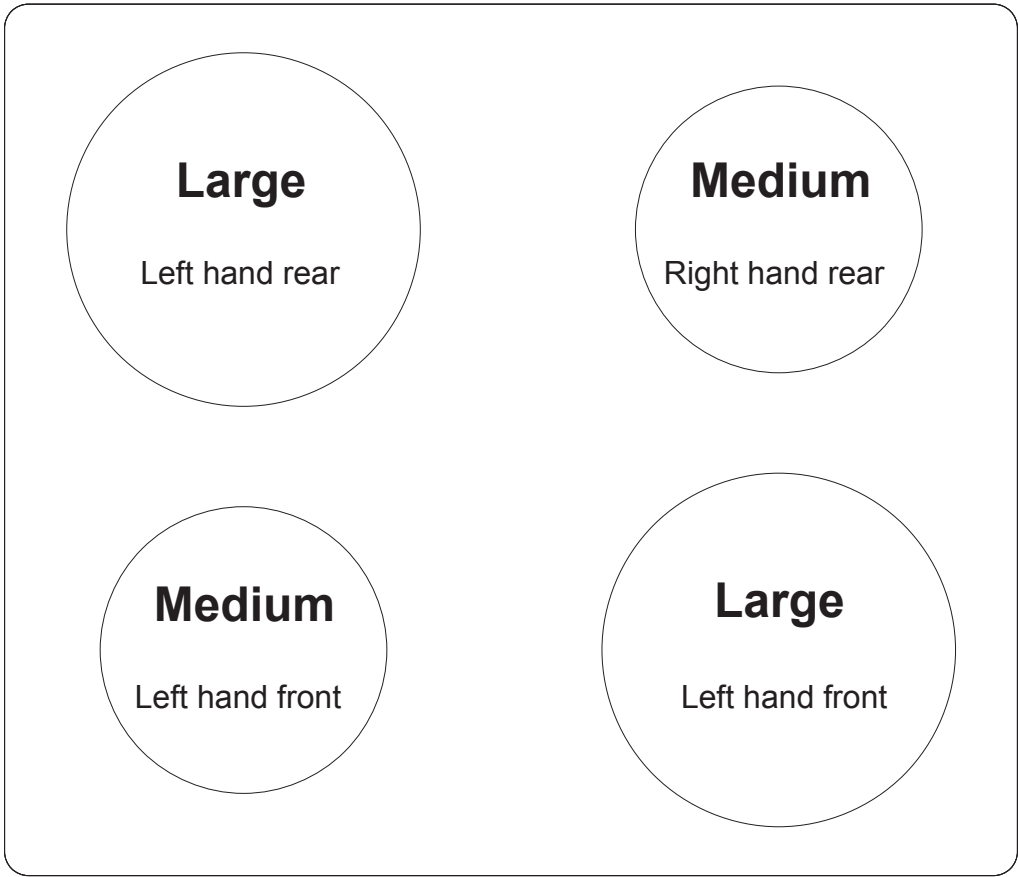
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.

USING YOUR APPLIANCE

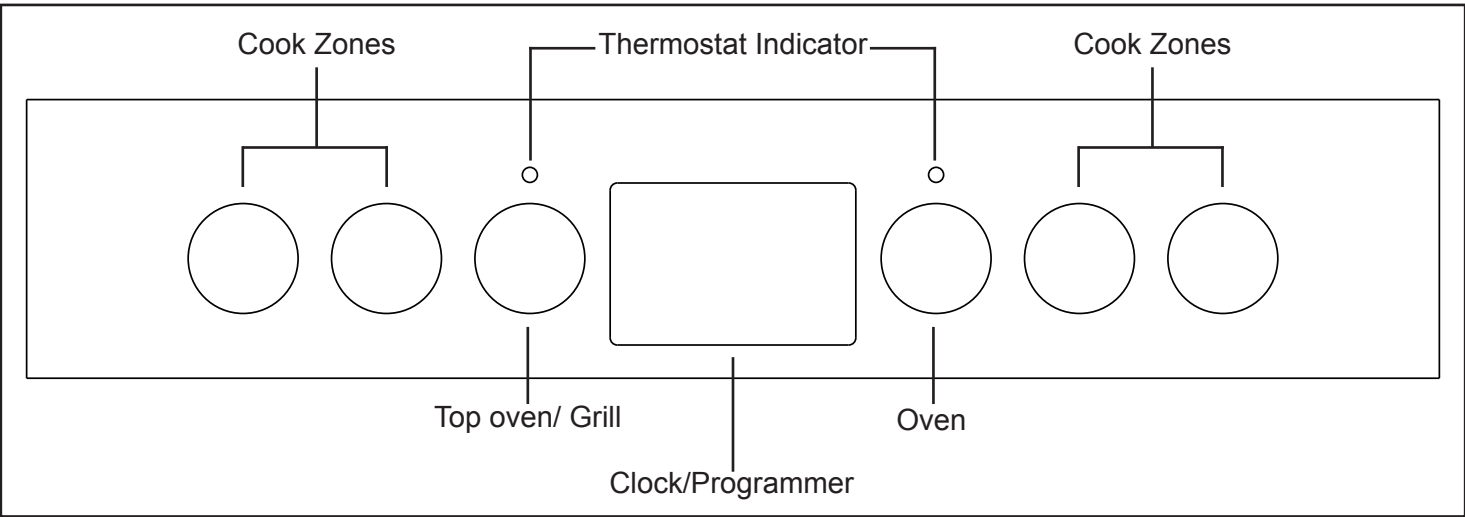
Getting to know your product

Note: Your appliance layout may differ depending on the model.

Hob


















Control Panel



Appliance functions

Note: Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat your oven for 15 minutes and 3-5 minutes for grilling.

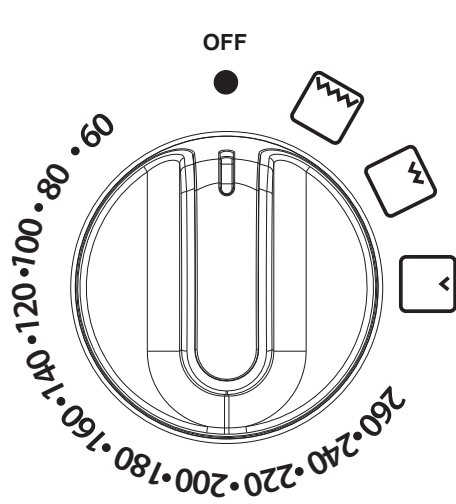
Do not try to slow cook using any of the other oven functions.

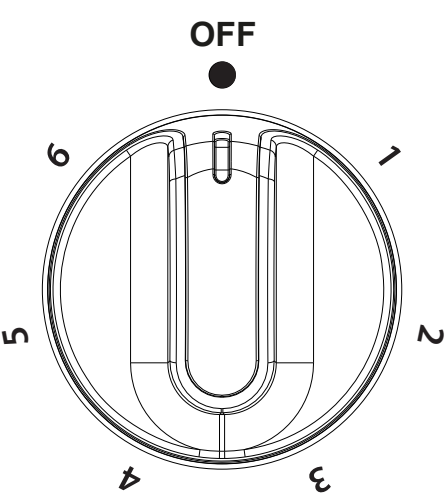
	Intense Baking		Defrost
	Base Heat with fan		Conventional Oven
	Slow Cook		Fanned Oven
	Fanned Grill		Low Grill
	Oven Selector Control		Single Grill
	Conventional Grill		Dual Grill
	Top Heat		Base Heat
	Lights only		

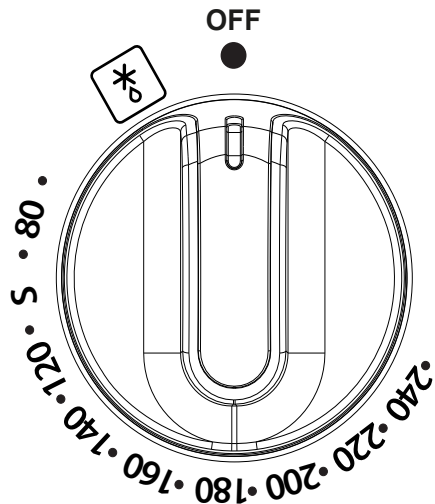
Top oven/Grill

Hob

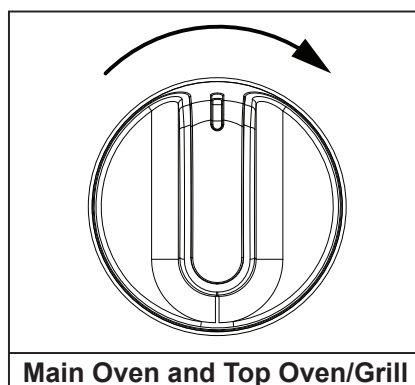
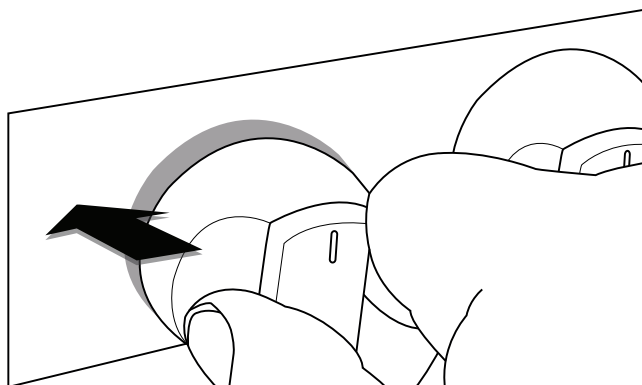
Oven







Ovens and Grill



When using the top oven or main oven, the red thermostat indicator light will come on until the selected temperature is reached.

When the Top oven/grill or grill is switched on, the cooling fans come on to keep the fascia and control knobs cool during cooking/grilling. The cooking fans may operate when the main ovens are in use, depending on the temperature setting. The fans may continue to operate for a period after the oven/grill has been switched off. During use the fan may cycle on and off, this is normal.

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

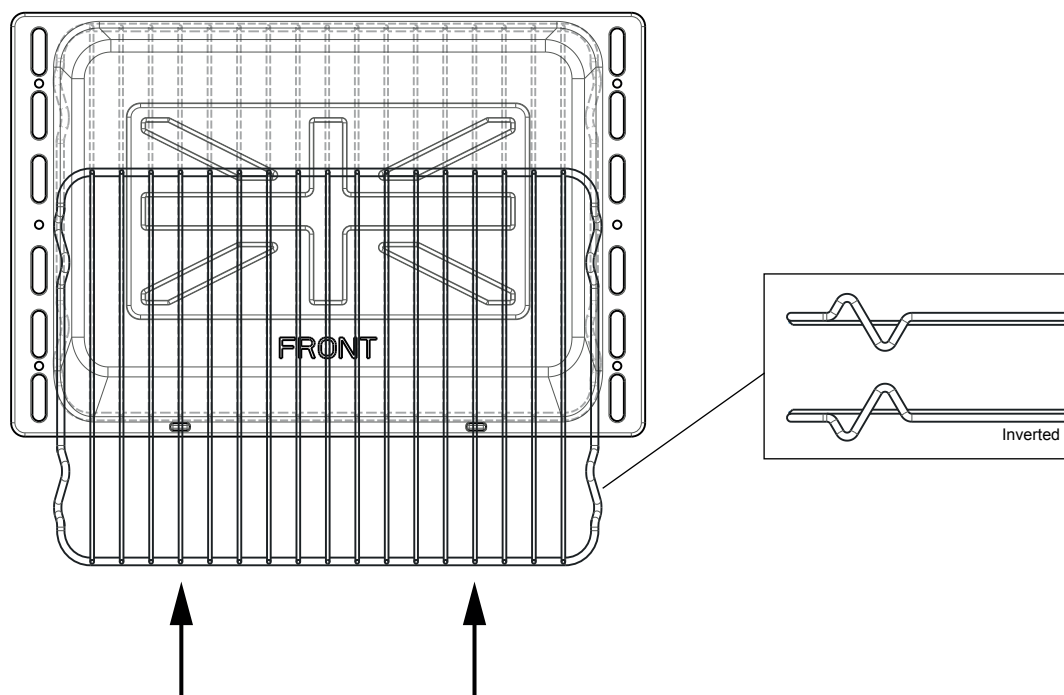
The main oven will not operate if the programmer is set to Auto, see clock/programmer section.

Grill

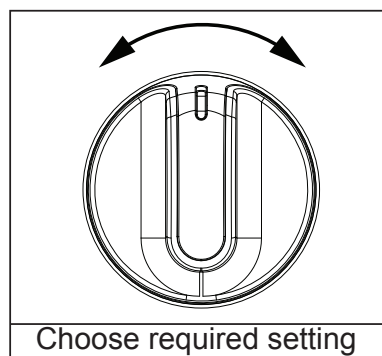
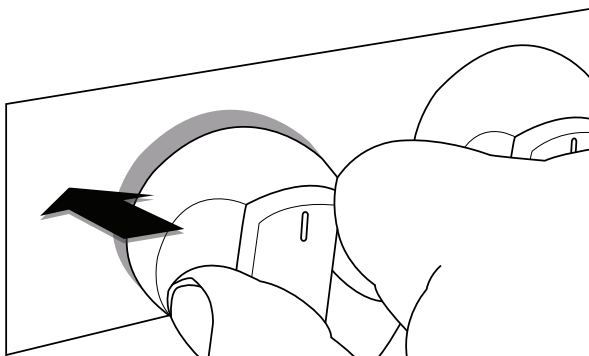
THE DOOR **MUST** BE OPEN WHEN THE GRILL IS USED FOR CONVENTIONAL GRILLING.

Grill pan and trivet

The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.



Hob



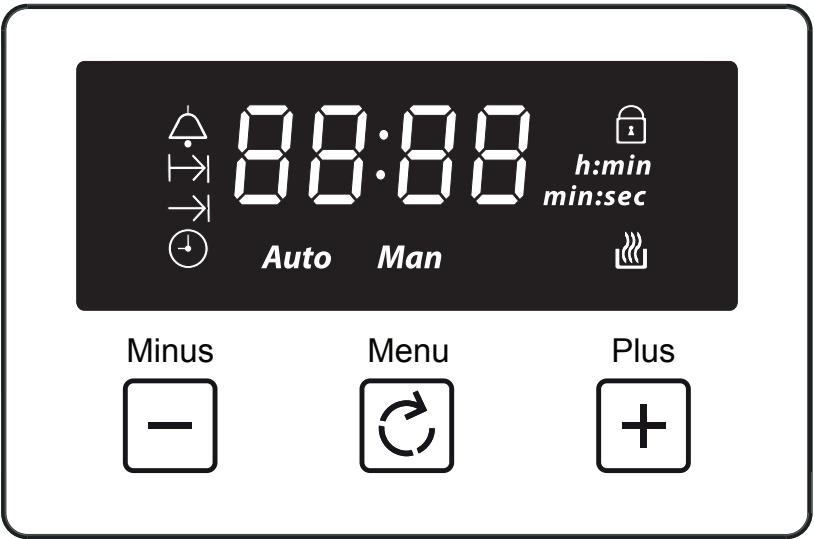
Hot Hob warning (if fitted)

A light appears on the hob display when the surface becomes hot. This light will illuminate when any cook zone is in use and will remain lit until the surface has cooled down.

Please be aware that only the main oven is controlled by the programmer.

Clock / Programmer

Note: Your clock / programmer may not have all these functions



	Minute minder	Man	Manual mode
	Cooking time / Duration	L 1, L 2, L 3	Volume level
	End of cooking time	23:59	7-segment display
	Time of day	99:00	Max. adjustable minute minder
	Keylock	23:59	Max. adjustable cooking time
	Auto cooking	h:min	Display hours:minutes
Auto	Automatic mode	min:sec	Display minutes:seconds

Using the touch controls

Menu - Scroll through to select a function

Plus - Increase time or volume

Minus - Decrease time or volume

When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

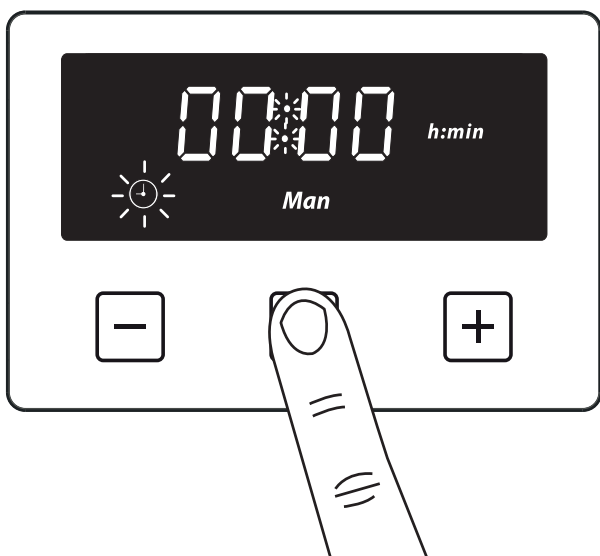
Manual Mode

If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually. The manual icon is also on the display.

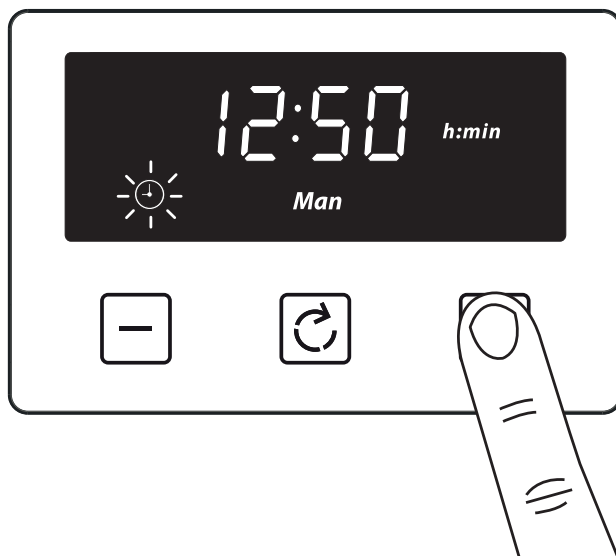
Setting the time of day

By pressing menu, scroll through the functions until you reach 'time of day'.

- 1 Press the function button until the 'time of day' symbol appears



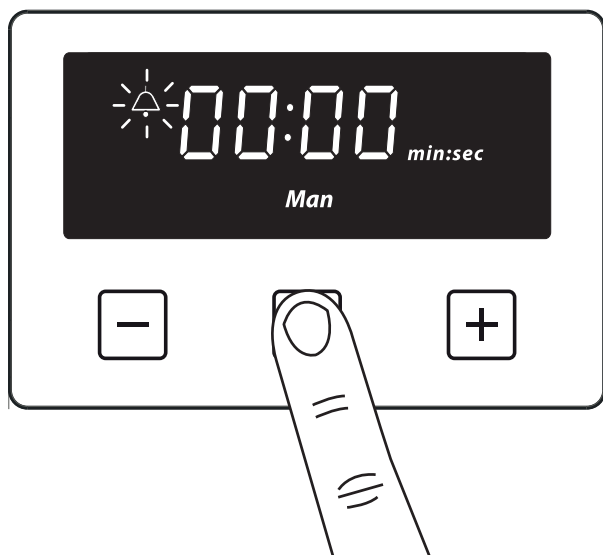
- 2 Press the plus or minus buttons to set a time



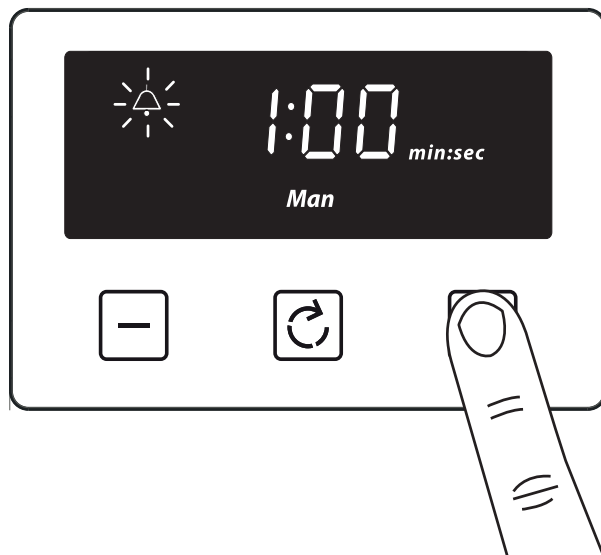
Setting the minute minder

The maximum cooking time that can be set is 99 minutes.

- 1 Press the function button until the 'minute minder' symbol appears



- 2 Press the plus or minus buttons to set a time



Once set, the minute minder will start to countdown in steps of seconds. The display will show the minute minder symbol and the remaining time. The countdown will continue in the background, if other functions are being set.

When the set time for the minute minder has completed, an alarm is heard and the minute minder symbol will flash on the display. Press any button to stop the alarm and the time of day is displayed.

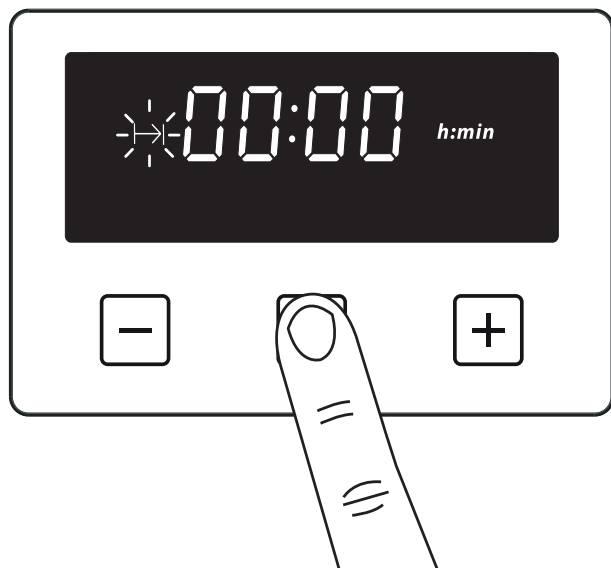
To modify or cancel the minute minder

Return to the minute minder function and use either the plus or minus buttons to adjust the time. By setting the time to '0.00', this will cancel the countdown.

Setting the cooking time (the duration of time the oven will operate for) Semi Automatic cooking

The maximum cooking time that can be set is 23 hours and 59 minutes.

1 Press the function button until the 'cooking time' symbol appears



2 Press the plus or minus buttons to set a time



Once set, the automatic mode, auto cooking symbol and the time of day is displayed.

When cooking is completed, an alarm is heard and the manual mode symbol flashes on the display. Press the Menu button to stop the alarm and then the 'time of day' will then be displayed. Pressing the Menu button again will return to manual mode.

To modify or cancel the cooking time

Return to the 'cooking time' function and use either the plus or minus buttons to set the time. By setting the time to '0.00', this will cancel the countdown.

Setting the end of cooking time (to set a time for the oven to turn off) Fully Automatic

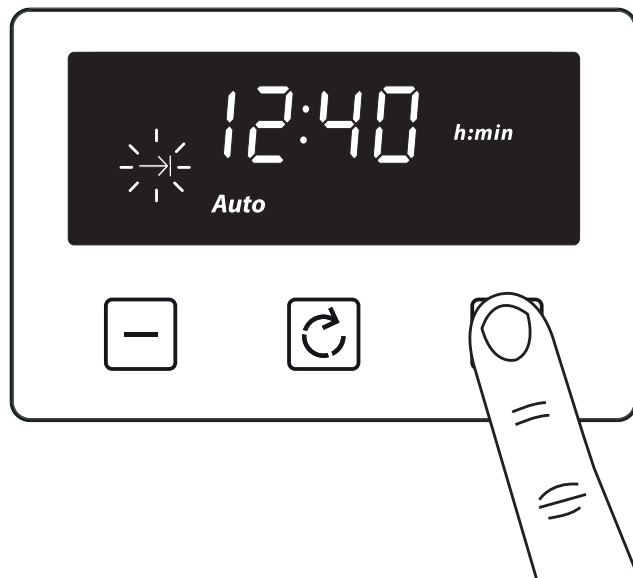
Enter cooking duration as described in 'Setting the cooking time' section.

The display shows the current 'time of day' plus the 'end of cooking time' symbol. The latest 'end of cooking time' is limited to the current 'time of day' plus the maximum time that can be set (23 hours and 59 minutes).

1 Press the function button until the 'end of cooking time' symbol appears



2 Press the plus or minus buttons to set a time



The auto cooking symbol disappears from the display once the time, the required cooking settings and temperature have been set. The appliance will not be switched on until the set cooking start time, that is the difference between the cooking end time and the cooking duration.

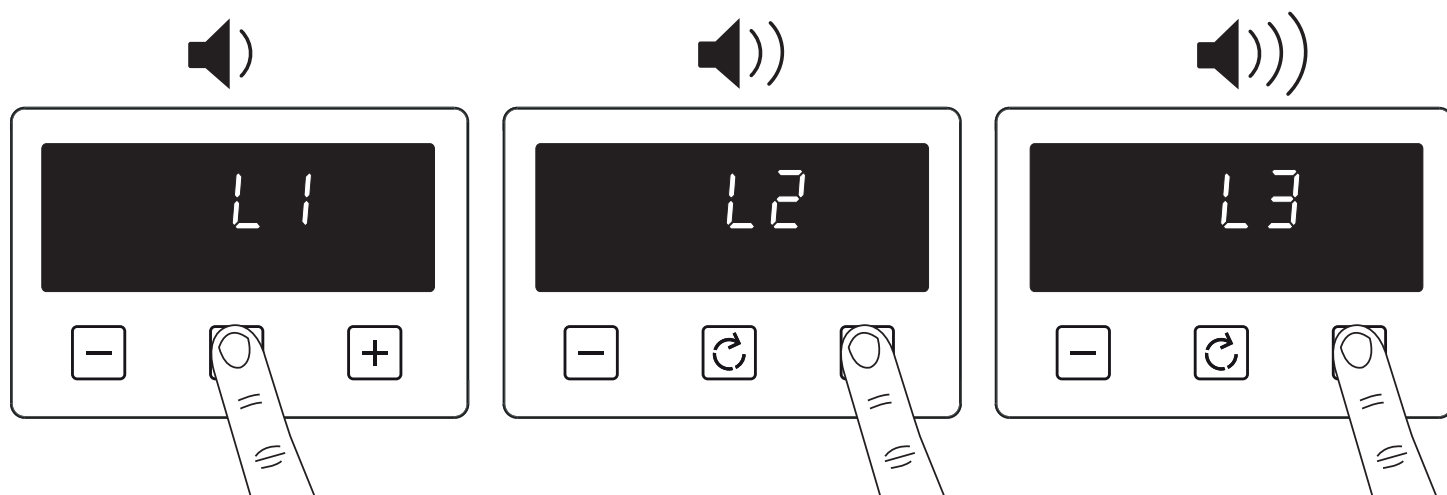
When cooking is completed, an alarm is heard and manual mode symbol flashes on the display. Press the menu button to stop the alarm. Pressing the Menu button again will return to manual mode.

To modify or cancel the end of cooking time

Return to the 'end of cooking time' function and use either the plus or minus buttons to set the time. The 'end of cooking time' can be deleted by counting back using the minus button until it equals the current time of day.

Setting the volume

Press the menu button until “LX” (X = 1, 2 or 3) flashes on the display. Use the plus or minus buttons to select a tone.

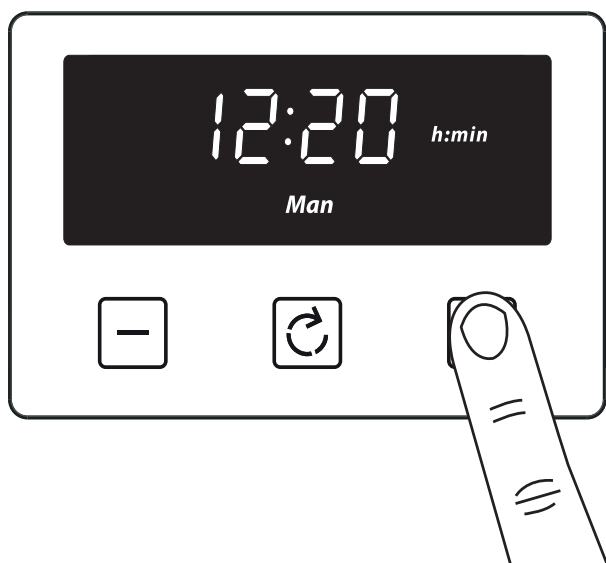


Note: Default tone is L3

Activating / deactivating Key lock

1 Press and hold the plus button for 3-5 seconds

2



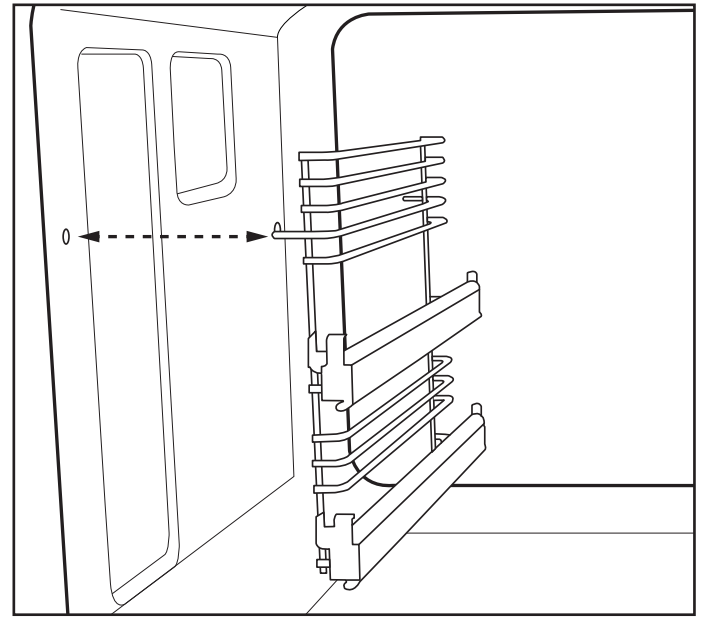
Once the Key lock is active, the buttons will be inactive. A two beep signal will be heard if the buttons are pressed.

To deactivate the Key lock

Press and hold the plus button for 3-5 seconds. The Key lock symbol will disappear and the appliance can continue to be used.

Note: In case of main power loss for a short time (about 1.5 minutes), timer maintains its status. Key lock status and buzzer tone are memorized independent of the power loss duration.

Telescopic positions
(if fitted)

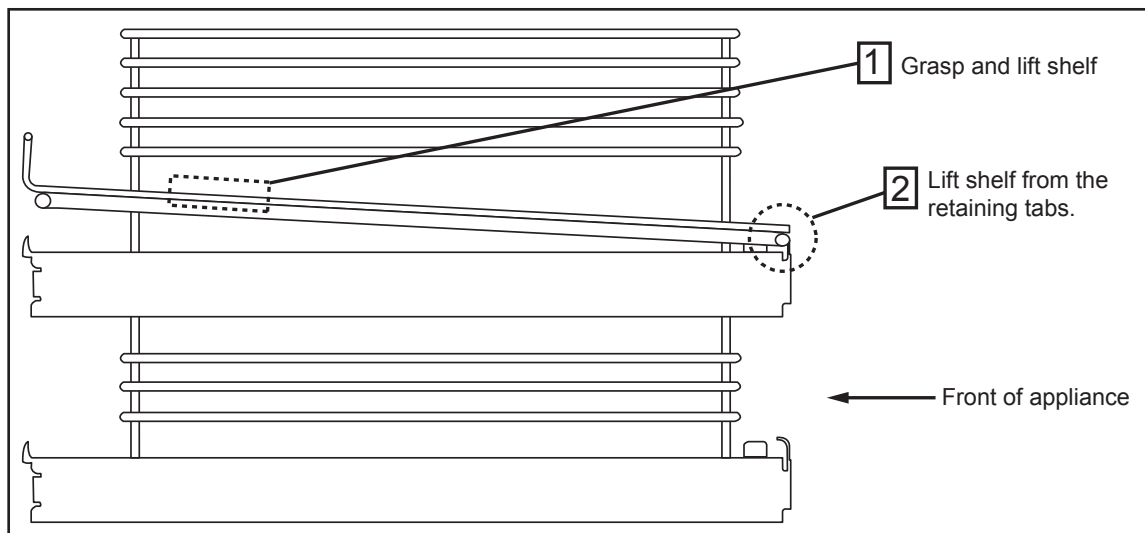


1 Slightly raise the shelf and insert in the chosen shelf position

2 Ensure the shelf is fully pushed back towards the back of the oven, until the shelf stopper is reached.

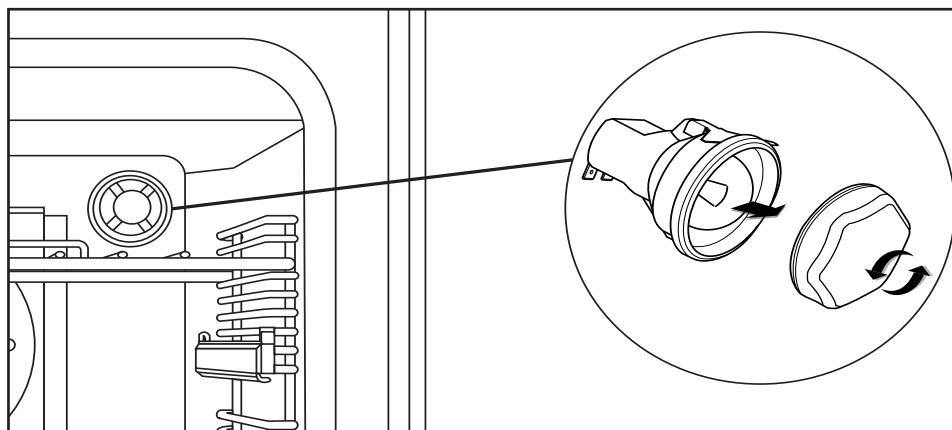
← Front of appliance

Removing Telescopic shelves (if fitted)



Before removing the shelves completely, please make sure that the shelf is unclipped from the retaining tabs.

Changing the light bulb



Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. **Please remember that bulbs are not covered by your warranty.**

Additional features

Plate rack (if supplied)

1. Pull the shelf out of the cavity.
2. Tilt the plate warmer towards you and make sure that it hooks underneath the shelf bars at the front.
3. Drop the plate warmer carefully into position.

The plate warmer is now secure and you can place your plates into it.

Always make sure that you use oven gloves if you are putting the plate warmer into a hot, or recently used oven to prevent burns.

Always make sure that your plates are suitable for warming - some plates may shatter or crack when exposed to heat.

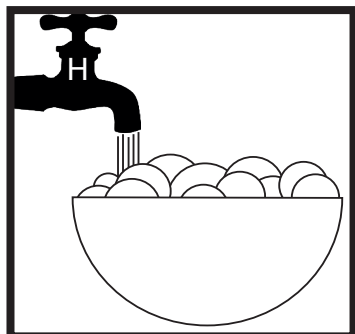
We recommend that you heat the oven to 70°C, or below, if you are warming plates.

CLEANING YOUR APPLIANCE

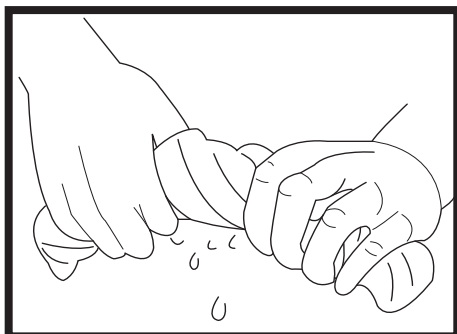
Do's

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

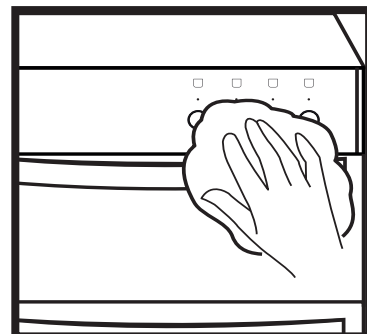
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



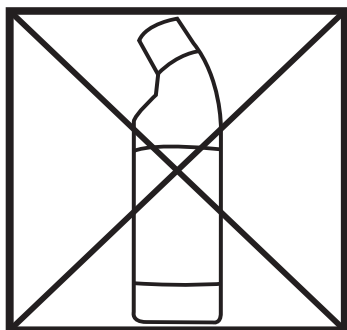
- Clean, wring out cloth



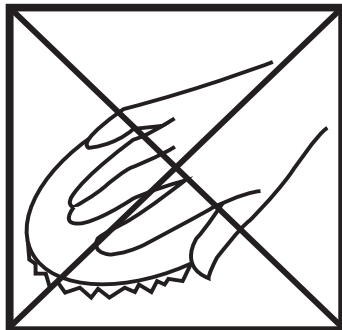
- Wipe with damp cloth
- Dry with a soft cloth

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

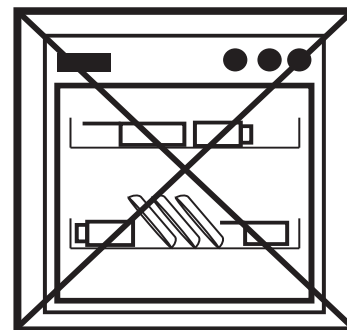
Dont's



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



- Do not place in the dishwasher:
- Cast iron griddle
 - Pan supports

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT IT'S PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.

IN ADDITION TO THE ABOVE, DO NOT USE METAL SCRAPERS TO CLEAN THE OVEN DOOR GLASS.

We offer a great range of cleaning products and accessories for your appliance.
To shop, please visit our website located at the front of this User Guide.

Please keep this handbook for future reference, or for anyone else
who may use the appliance.

TECHNICAL DATA

Electric Freestanding

Electrical supply / Load			
Appliance Size (cm)	Electrical supply	Hotplate	Load (W)
55 / 60	220 - 240V ~ 50Hz	Ceramic	8880 - 10580

The data badge is located at the lower part of front frame, behind the door.

WARNING: This appliance must be earthed.