



USER GUIDE

BELLING 100/110cm ELECTRIC CERAMIC MODELS

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INTRODUCTION

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

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

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

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

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

MODELS COVERED BY THIS DOCUMENT

Model Number:	Model Description:
444411797	BEL RCA COOKCENTRE 100E BLK
444411798	BEL RCA COOKCENTRE 100E STA
444411803	BEL RCA COOKCENTRE 110E BLK
444411804	BEL RCA COOKCENTRE 110E STA
444411825	BEL RCA FARMHOUSE 100E ANT
444411826	BEL RCA FARMHOUSE 100E BLK
444411827	BEL RCA FARMHOUSE 100E CRM
444411834	BEL RCA FARMHOUSE 110E ANT
444411835	BEL RCA FARMHOUSE 110E BLK
444411836	BEL RCA FARMHOUSE 110E CRM

COUNTRIES OF DESTINATION:

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

CONTACT INFORMATION:

Customer Care Helpline:

0344 815 3746

Alternatively, use the contact form on our website

www.belling.co.uk

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

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

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



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

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

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

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

EUROPEAN DIRECTIVES

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

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

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



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

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

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

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

DISPOSAL OF PACKAGING MATERIAL

DISPOSAL OF PACKAGING MATERIAL

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

SAFETY & WARNING INFORMATION

Please read the following information carefully:

WARNINGS



Warning

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

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

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



Warning

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

Children shall not play with the appliance.

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

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

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



Warning

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

**Warning**

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

**Warning**

The appliance and its accessible parts become hot during use.

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

Use oven gloves.

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

**Warning**

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

**Warning**

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

**Warning**

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

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

**Warning**

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

**Warning**

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

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

**Warning**

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

**Warning**

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

**Warning**

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

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

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

**Warning**

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

**Warning**

Do not modify this appliance.

**Warning**

Do not place articles on or against the appliance.

**Warning**

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

**Warning**

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

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

**Warning**

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

**Warning**

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

**Warning**

This appliance must be earthed.

**Warning**

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

**Warning**

This appliance must not be used as a space heater.

**Warning**

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

Saucepan handles may become hot during use.

Keep pan handles out of the reach of children.

**Warning**

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

The cable must not be replaced by an unauthorised person.

CAUTIONS

**Caution**

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



Caution

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

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

Do not clean the appliance with a steam cleaner.

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

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

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

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

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

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

and call the service department.

Do not operate hob zones without a pan in place.

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

Do not stand on the hob surface.

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



Caution

Only use the temperature probe recommended for this oven.



Caution

Do not stare at the hob elements on ceramic hobs.



Caution

After use, switch off the hob element by its control knob or touch control.

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

**Caution**

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

**Caution**

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

**Caution**

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

**Caution**

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**Caution**

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

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

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

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

**Caution**

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

**Caution**

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

**Caution**

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

**Caution**

Do not cover the appliance.

**Caution**

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

**Caution**

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

OTHER SAFETY ADVICE

DO

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

DO NOT

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

FIRE SAFETY ADVICE

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

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

If a pan catches fire:

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

Deep-fat frying presents more dangers in your kitchen.

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

If you have an electrical fire in the kitchen:


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


GETTING TO KNOW YOUR PRODUCT



Important

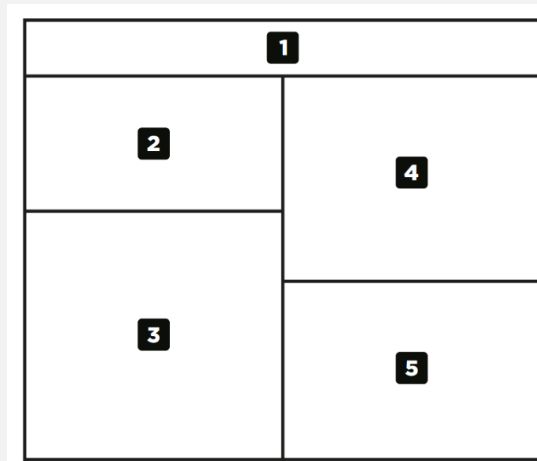
If the clock/programmer is locked, it must be unlocked before the main fanned oven can be used.

To unlock the clock/programmer press and hold the '+' key for 5-10 seconds, until the padlock symbol  disappears.

To lock the clock/programmer press and hold the '+' key for 5-10 seconds, until the padlock symbol  appears.

Your appliance layout may differ depending on the model.

COMPARTMENT OVERVIEW



CAVITY OVERVIEW

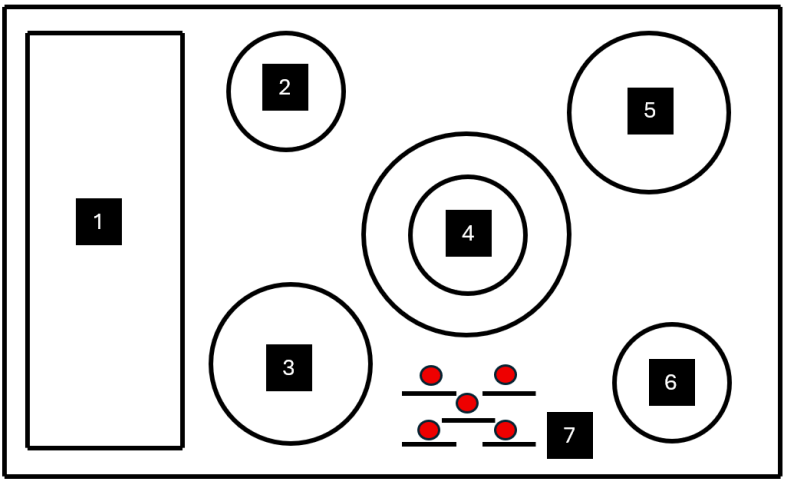
1	Control panel
2	Grill
3	Conventional Oven - place the food in the middle shelf position
4	Fanned Oven with air-fry function - the main oven which can be controlled by the timer
5	Storage Compartment

CONTROL PANEL



1	Controls for the ceramic hob cooking zones
2	Grill regulator control for the top-left grill compartment
3	Control for the bottom-left conventional oven compartment
4	Function selector for the top-right main oven - used in conjunction with 5
5	Temperature control for the top-right main oven - used in conjunction with 4

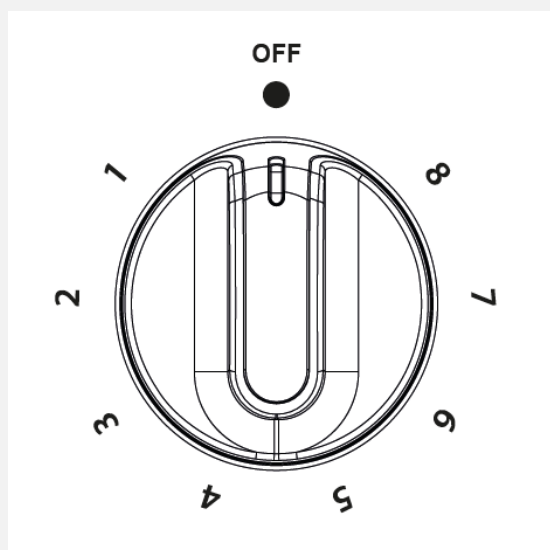
HOB



Key	Description	Location	Power	Size	Recommended minimum pan base size
1	Warming zone	Left	0.1 kW	150mm wide by 340mm deep	Oven-proof cookware which can fit over the warming zone
2	Small zone	Back-left	1.2 kW	140mm diameter	140mm diameter
3	Medium zone	Front-left	1.8 kW	180mm diameter	180mm diameter
4	Dual zone	Centre	2.2 kW	140mm diameter for central part of cooking zone 210mm diameter for full cooking zone	140mm diameter for central part of cooking zone 210mm diameter for full cooking zone
5	Medium zone	Back-right	1.8 kW	180mm diameter	180mm diameter
6	Small zone	Front-right	1.2 kW	140mm diameter	140mm diameter
7	Hot hob neons	Front			


- **Pans must have smooth, flat bases.**
- **Please do not use pans with base diameters smaller than the ring printed on the glass - this would lead to wasted energy, the hob cutting out unexpectedly, or damage to the ceramic glass surface.**
- **Using a pan with a slightly larger base diameter than the ring printed on the glass will improve energy efficiency.**
- **The hot hob neon(s) will remain lit after cooking until the glass surface has cooled to a safer level, to remind you that the glass surface is still hot to the touch.**
- **Please note that pans with aluminium bases may leave marks on the glass surface,**

CERAMIC HOB CONTROLS



- Each cooking zone has its own control dial which can be turned, clockwise or anti-clockwise, to the required heat setting, with 1 being the lowest and 8 being the highest.
- The control can be freely turned to any position between the numbers for even more precise control.
- After use, turn the control back to the off position.

DUAL-ZONE HOB

- When using the central dual-zone hob ring, turn the control clockwise to select the required heat setting.
- By default, the central part of the ring comes on, to use smaller 140mm diameter pans.
- If you wish to use the full-width of the ring, with larger 210mm diameter pans, keep turning the control clockwise past the 8 position, to the dual symbol , until a click sounds. The full-width of the element turns on. Then, turn the control back anti-clockwise to the required heat setting.
- After use, turn the control anti-clockwise, back to the off position, to switch the ring off again.

WARMING ZONE

- The warming zone is designed for keeping cooked food in oven-proof cookware warm for short periods prior to serving.
- Turn the control clockwise to switch the warming zone on.
- Turn the control anti-clockwise to switch the warming zone off.



Caution

Please remember to turn the warming zone off after use.

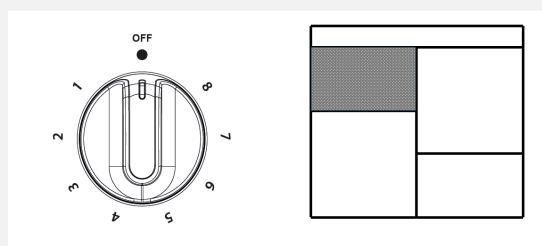
Do not use the warming zone to warm plates - risk of breakage. Plates may be warmed by placing them on shelves in the fanned oven, in true fan oven mode, and selecting a temperature of 70°C - the slow cook position.

Do not place non-oven-proof cookware on the warming zone - risk of breakage.

Do not place aluminium foil over the warming zone - risk of damage to the ceramic glass.

Do not attempt to use the warming zone for slow cooking or to reheat food which has already cooled - risk of food poisoning.

GRILL CONTROL DIAL





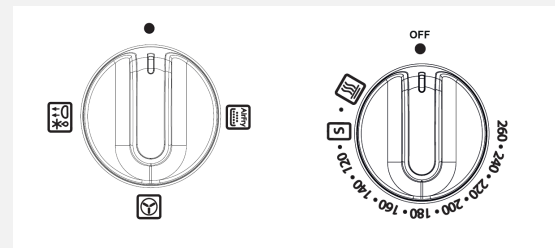
Note

1 is for the lowest heat output; 8 is for the highest heat output.

Use the grill with the door open.




For best results, pre-heat the grill for 3-5 minutes before use.



MAIN OVEN OVERVIEW



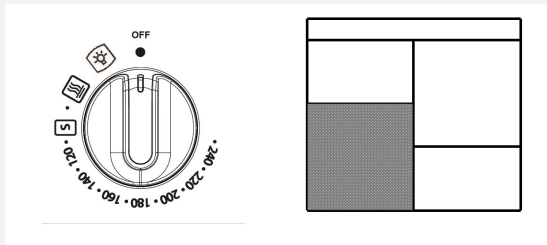
To operate the main oven please select a cooking function with the left-hand control knob and a temperature with the right-hand control knob.

MAIN OVEN COOKING FUNCTIONS AND SETTINGS

Symbol	Function
	<p>Fanned Oven</p> <p>Use any suitable shelf position.</p> <p>Can batch bake on more than one level simultaneously - leave enough room for baking to rise.</p> <p>Requires little to no pre-heating.</p> <p>Reduce the temperature by around 20°C and reduce cooking time a little compared to conventional ovens. Ensure food is thoroughly cooked through prior to serving.</p>
	<p>Air-Fry function</p> <p>For best results, lay out the food in one layer on the air-fryer tray, as evenly-spaced as possible.</p> <p>Insert the air-fryer tray into the middle shelf position of the main oven.</p> <p>Insert the grill pan into the lower shelf position of the main oven, beneath the air-fryer tray, to catch any drips.</p> <p>Turn the main oven function control dial to the air-fry function and turn the main oven control dial to 220°C.</p> <p>For best results, when consulting recipes and cooking instructions on food packaging, please look for the conventional oven timings, not the worktop air-fryer timings or regular fanned oven timings. Reduce the conventional oven timings by about 30%. Ensure that the food is thoroughly cooked prior to serving.</p> <p>The air-fry function is great for cooking chips, potato wedges, vegetables, chicken pieces, chicken nuggets, and any foods which you would normally grill.</p> <p>However, the air-fry function is not suitable for baking cakes, pastries or breads, as they may become tough, and is not designed for frying foods in a wet batter.</p>
	<p>Defrost / dough-proving</p> <p>Leave the main oven temperature control in the off position.</p> <p>Use with the door closed to defrost frozen bread or gateaux, or when leaving dough to rise prior to baking.</p> <p>Use with the door open to cool cooked food prior to refrigerating.</p>

Symbol	Function
	Keep warm temperature setting - 70°C Use in conjunction with the fanned oven function.
	Slow cook temperature setting - 100°C Used for slow cooking of casseroles, chillis, stews, etc. Use in conjunction with the fanned oven function.

CONVENTIONAL OVEN OVERVIEW






For best results, pre-heat the oven for 10-15 minutes until the temperature indicator light goes out.

For best results, use the middle shelf position and cook on one level only. If baking on two shelves, it is better to use the fanned oven. If baking on two shelves in the conventional oven it would be necessary swap over the positions of the baking trays part way through cooking.

In the conventional oven, the oven will be hotter at the top and cooler at the bottom. These zones of heat can be useful for traditional roasting, for example, with the meat placed closer to the middle of the oven and roast potatoes placed closer to the top for extra crispiness.

Conventional Oven Settings



Symbol	Description
	Lamp only. Puts the oven lamp on without the heating - useful when wiping round the oven cavity.
	Keep warm setting - 70°C
	Slow cook setting - 100°C
120 to 240	Temperature settings for the conventional oven (120°C to 240°C)



GETTING TO KNOW YOUR PRODUCT



Important

If the clock/programmer is locked, it must be unlocked before the main multi-function oven can be used.

To unlock the clock/programmer press and hold the central clock key  for 5-10 seconds, until the padlock symbol  disappears.

To lock the clock/programmer press and hold the central clock key  for 5-10 seconds, until the padlock symbol  appears.

Your appliance layout may differ depending on the model.

OVENS & GRILLS

OVENS

When using the top oven or second fanned oven, the white thermostat indicator light will come on until the selected temperature is reached.

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



Note

The cooling fan may run for around 1 hour after use. This is normal to ensure the exterior parts of the cooker fully cool down and because the oven cavity is very well-insulated to prevent heat escaping during the cooking process. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.



Important

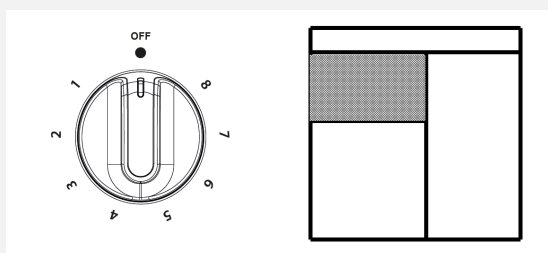
Never put items directly on top of the base of the oven, or cover the oven base with foil, as this may cause damage. Always position items on the shelf.



Note

The main oven will not operate manually if the programmer is set to automatic cooking, or is locked. See the Clock/Programmer section for more information.

USING THE GRILL



Warning

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



Tip

For best grilling results pre-heat the grill for up to 5 minutes, and choose a suitable mid-to-high shelf position to bring the food close to the grill element, while leaving enough space so that the food does not touch the grill element.

THE COOLING FAN

During use the fan may cycle on and off, this is normal.

When the grill is switched on, the cooking fan may not come on immediately, but will then come on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.



Note

The cooling fan may run for around 1 hour after use. This is normal to ensure the exterior parts of the cooker fully cool down and because the oven cavity is very well-insulated to prevent heat escaping during the cooking process. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.

USING THE GRILL



Caution

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

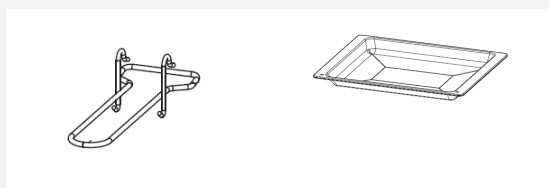


Important

The grill door must be fully open when the grill is used.

1. Open the grill door. Turn the control knob to the required setting. 1 is the lowest heat and 8 is the highest heat. For best cooking results, we recommend that you preheat the grill for about 5 minutes.
2. Place the food centrally on the grill pan trivet.
3. Push the grill pan in to position it under the grill.
4. To switch off return the control knob to the off position.

GRILL PAN AND TRIVET



The trivet sits inside the grill-pan.

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

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



Warning

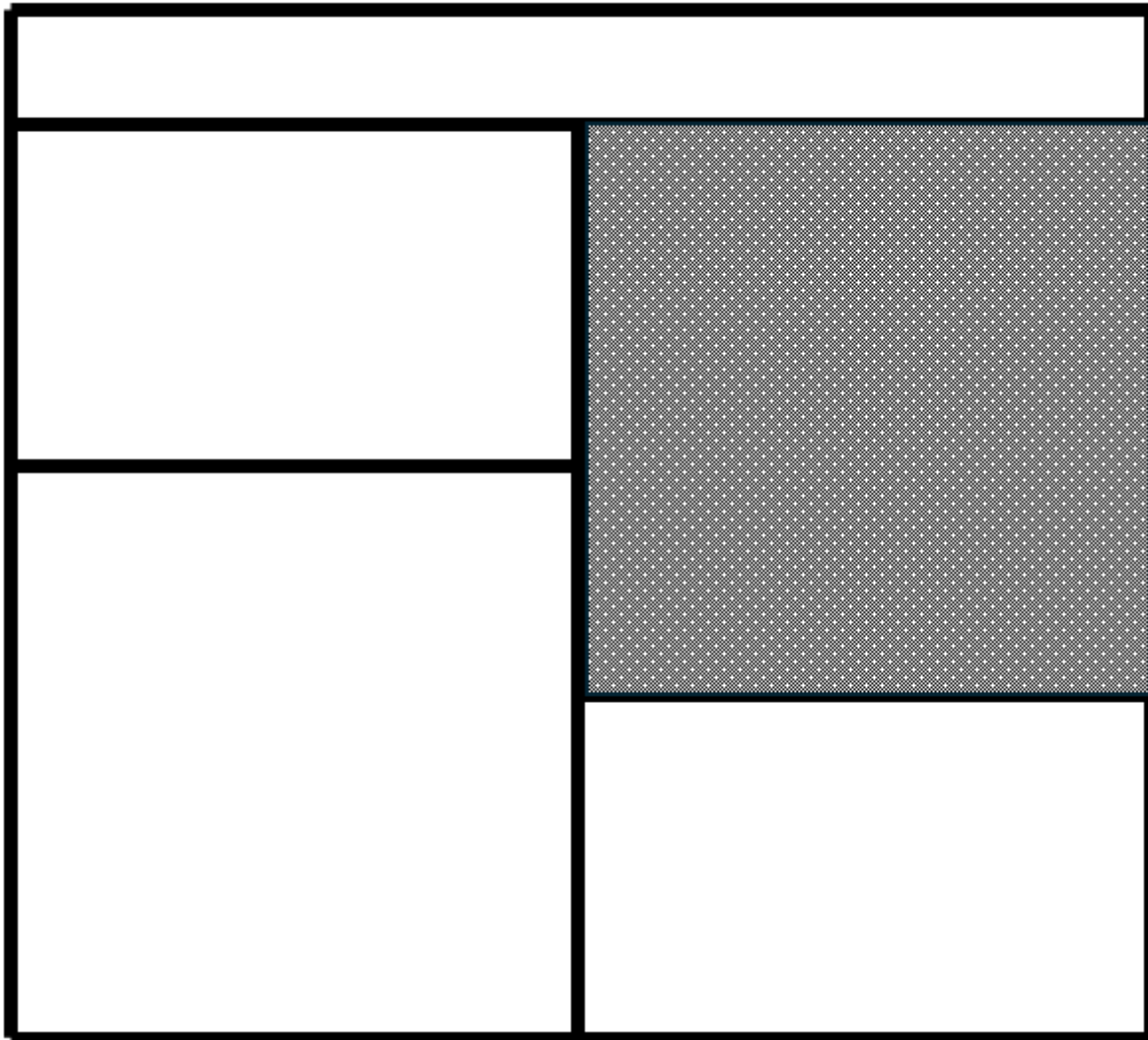
The grill-pan handle is designed for sliding the grill-pan in and out. Do not attempt to carry the grill pan by the handle.



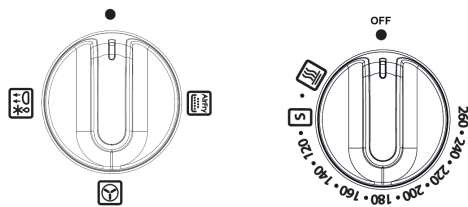
Warning

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

USING THE MAIN OVEN



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



SETTING A HEATING OPERATION

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

Setting a heating function

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

To modify or cancel the heating function:

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

Setting a heating temperature:

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

To modify or cancel the heating temperature:

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

PREHEATING

The oven starts preheating when a heating function and heating temperature have been set.

The neon light next to the main oven temperature control knob lights up when the oven is pre-heating, and goes out when it has reached temperature.

COOKING WITH A FANNED OVEN



Caution

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

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



Tip

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperatures may have to be reduced by about 20°C.



Tip

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



Tip

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods- e.g. milk puddings.



Tip

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

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

**Note**

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

**Note**

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

**Note**

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

**Note**

There is no need to interchange dishes onto different shelf levels part way through cooking, as with a conventional oven.

DEFROSTING AND COOLING IN THE MAIN OVEN

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

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

DEFROSTING TIMES**Note**

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

**Note**

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

**Note**

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

**Note**

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

**Caution**

BE SAFE:

Do not defrost stuffed poultry using this method.

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

USING THE DOUGH-PROVING FUNCTION

- After kneading the dough, add the dough to a suitably-sized greased bread-baking tin. The dough should roughly half-fill the tin.
- Cover the baking tin with cling film.



Tip

It is a good idea to brush the underside of the cling film with a little vegetable oil to help prevent the dough sticking to the cling film when it rises.

- Place the covered baking tin in the cold oven and close the door.
- Select the dough-proving function on the function selector. Do not select a temperature - leave the temperature selector control in the 'off' position.
- Leave the dough in the oven for approximately 1-2 hours to allow time for the dough to rise, roughly doubling in size and filling the baking tin.
- Remove the cling film and bake the dough as usual.

USING THE AIRFRY FUNCTION

Simply choose the AirFry setting on the main oven, then place your chips, vegetables or chicken on the specially designed air fryer tray.

The tray allows more air to circulate speeding up cooking time, reducing the need for any extra oils making cooking healthier.

AirFry is great for cooking chips, meat and to prepare foods that you would normally grill.

There's a few things which don't AirFry well including cakes, pastries and breads as they can become dry or tough. Foods in a wet batter also can not be cooked by AirFrying.

1. Select the AirFry function on the main oven and set the temperature to 220°C.
2. Position the metal Airfry tray on the 3rd (centre) shelf position from the bottom. Food should be evenly spaced on the AirFry tray in a single layer to allow for even cooking.
3. Place a baking tray on the shelf position below the AirFry tray to catch any crumbs or drips.



Warning

For recipes with 30 minutes or longer cooking time a 5-10 minute pre-heat time is recommended.

Frozen or dense foods may require additional cooking time.



Note

If you're using a non-air fryer recipe, make sure you shorten the cooking time as food will cook faster than in a conventional oven.



Important

- Air Frying in a large oven cavity allows for more food to be air-fried simultaneously, so longer cooking times are to be expected compared to a worktop air fryer. Please adjust cooking times accordingly.
- For best results, when consulting recipes and cooking instructions on food packaging, please look for the conventional oven timings, not the worktop air fryer timings or regular fanned oven timings.
- Reduce the conventional oven timings by around 30%.
- Ensure that the food is thoroughly cooked prior to serving.

**Note**






It may be necessary to lightly spray the AirFry tray with oil to avoid food sticking to it.

**Important**

Greasy foods may cause smoke during the AirFry cycle, maintaining a clean oven and using a baking tray below to catch debris is recommended.

MAIN OVEN FUNCTIONS

With the exception of defrost/dough-proving, both a cooking function and a temperature must be selected in order for the main oven to work.

<p>Fanned Oven</p> <p>Use any suitable shelf position.</p> <p>Can batch bake on more than one level - please leave enough space between shelves to allow baking to rise.</p> <p>Does not generally require pre-heating.</p> <p>Reduce cooking temperature by around 20°C, and reduce the cooking time a little, compared to conventional ovens.</p>	
<p>Air Fryer</p> <p>Place the air fryer tray in the middle shelf position.</p> <p>Place the grill pan below it to catch any drips or food particles.</p>	
<p>Defrost/Dough proving</p> <p>Leave the main oven temperature control in the off position.</p> <p>Use with the door closed for defrosting frozen items (such as bread and gateaux).</p> <p>Use with the door open for cooling cooked food prior to refrigeration.</p>	
<p>Slow Cook - 100°C</p> <p>For the slow cooking of casseroles, stews, chillis, etc.</p> <p>Used in conjunction with the fan oven setting.</p>	
<p>Keep Warm - 70°C</p> <p>For keeping cooked food warm prior to serving.</p> <p>Not suitable for reheating cooked food which has already gone cold.</p> <p>Used in conjunction with the fan oven setting.</p>	

OVEN FURNITURE

- Extra shelves may be ordered from our spares website - please see website address on the back cover.

Ordering Extra Shelves

Type of shelf	Type of model	Cavity	Part number
50cm	Belling RCA Cookcentre and Farmhouse range cookers	All cavities except right- hand tall oven cavity on 90cm models.	094108600
40cm	Belling RCA Cookcentre and Farmhouse range cookers - 90cm models only	Only for right- hand tall oven cavity on 90cm models.	094108602

Baking trays and roasting tins:

For best cooking results and even browning, the recommended size of baking trays and roasting tins that should be used are as follows;

- Baking tray 350 mm x 250 mm This size of baking tray will hold up to 12 small cakes.
- Roasting tin 370 mm x 320 mm

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf-position between shelves, to allow for circulation of heat.

USING THE PROGRAMMABLE TIMER



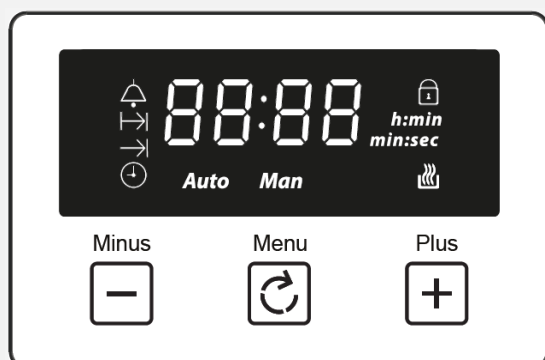
Notice

If the clock/programmer is locked, it must be unlocked before the main oven can be used.




To lock/unlock the clock/programmer, press and hold the '+' key for 5-10 seconds until the padlock symbol appears/disappears.

The main oven will not work until the time of day has been set.


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



Symbol	Description
	Alarm (Minute Minder) - reminds you to check, turn, stir or baste food after a set time, but does not switch the oven off automatically.
	Cooking duration time - allows the main oven to switch off automatically.
	End of Cooking time - used in conjunction with the cooking duration time, allows the main oven to switch on and off automatically, so you can put food in the oven before going out and have it ready for your return.
	Clock - for setting the time of day.
Auto	Automatic Cooking Mode - the main oven will switch off (or on and off) automatically.
Man	Manual Cooking Mode - the main oven can be used manually.
	Adjustment Keys For adjusting the volume level and times. Left key: minus/ decrease.

Symbol	Description
	Right key: plus/ increase.
	Menu key (function key) - allows you to select the timer functions. Each press of the menu key scrolls through the timer functions menu in the following order: minute minder; set cooking duration time; set cooking end time; set time of day; adjust volume level.
<i>h:min</i>	Units of time (hours: minutes, or minutes: seconds).
<i>88:88</i>	Time Display. The main oven will not work until the time of day has been set.
	Heating indicator. The main oven is in use.
	Child-lock is active - the timer keys will not respond and the main oven will not work until the child-lock is deactivated. To lock/unlock the clock/ programmer, press and hold the '+' key for 5-10 seconds until the padlock symbol appears/disappears.
L 1.1.2.L3	Timer volume / pitch - L1 is the quietest level, L3 is the loudest level.

SETTING THE TIME OF DAY

When the cooker is first connected to the power supply, or following a power cut, the clock symbol  will be flashing on the display.

The main oven will not work until the time of day has been set.



While the clock symbol is flashing, use the plus and/or minus keys to select the current time of day, using the 24 hour format.



Tip

If you hold down the plus or minus key the time will change more quickly.

The time of day will be accepted a few seconds after the last key press and the clock symbol will stop flashing.

To adjust the time of day, for example at the beginning and end of daylight saving time, touch the 'Menu' key  four times until the clock symbol  starts to flash.

While the clock symbol is flashing, use the plus and/or minus keys to select the current time of day, using the 24 hour format.

The time of day will be accepted a few seconds after the last key press and the clock symbol will stop flashing.



Notice

The main oven functions will not work until the clock time of day has been set.



Notice

A short time after the last touch of a timer key (after approximately 60 seconds), the timer display will dim a little.

This is an energy-saving function.

Pressing any timer key will brighten the timer display again.

MANUAL MODE

If you do not wish to set a cooking duration time or cooking end time on the programmable timer, then the main oven can be switched on and off manually using the function control and temperature control knobs.

To operate the main oven manually, the time of day must be set on the clock, the child lock must not be activated on the timer, and the display must show ^{Man} to indicate manual mode.

If necessary, touch the menu key twice until 'Man' ^{Man} appears steadily in the display.

MINUTE MINDER

The minute minder function sounds an alarm after a set time to remind you to check, turn, stir or baste food. It does not switch the main oven off automatically.

Touch the middle 'Menu' key once. The minute minder bell symbol flashes.

While the bell symbol is flashing, use the plus and/or minus keys to set the required time (up to a maximum of 99 minutes).

After a few seconds, the time entered is accepted, the bell symbol stops flashing and shows steadily, and the remaining minute minder time counts down in the display.

When the time has elapsed, the alarm sounds. Touch the middle 'Menu' key to silence the alarm, or the alarm will stop automatically after about 5 minutes.

If you want to change or cancel the minute minder time, touch the 'Menu' key again until the bell symbol flashes.

While the bell symbol is flashing, use the plus and/or minus keys to adjust the required time, or take the time down to 00:00 (h: min) to cancel the minute minder function.

SEMI-AUTOMATIC COOKING



Notice

The timer can only operate the main oven automatically when a function and a temperature have been selected.

Semi-automatic cooking switches the oven off after a set time.

Ensure that the time of day has been set.

Place the food in the main oven and select a cooking function and temperature.

Touch the 'Menu' key twice until the cooking duration symbol flashes.

While the cooking duration symbol is flashing, use the plus and/or minus keys to set the time required (up to a maximum of 23 hours and 59 minutes).

After a few seconds, the time entered is accepted, the duration symbol stops flashing and shows steadily.

The display shows 'Auto' ^{Auto} along with the cookpot symbol .

If you want to check the remaining duration time, change it or cancel it, touch the 'Menu' key twice again until the duration symbol flashes. The remaining time appears briefly on the display.

While the duration symbol is flashing, you can use the plus and/or minus keys $\square\pm$ to adjust the duration time, or take the time down to 00:00 (h: min) to cancel the semi-automatic cooking function.

When the duration time has elapsed, the alarm sounds and the oven heating is turned off.

Touch the 'Menu' key Menu once to silence the alarm. 'Man' Man flashes in the display.

Remember to turn the function selector and temperature selectors off. Then touch the 'Menu' key Menu again to return to manual mode. 'Man' Man appears steadily in the display.

FULLY-AUTOMATIC COOKING

With fully-automatic cooking you can place the food in the oven before going out. The timer will switch the main oven on and off automatically using set times so that the food is ready for your return.

Ensure that the time of day has been set.

Place the food in the main oven and select a cooking function and temperature.

Set the cooking duration time as described above.

Touch the 'Menu' key Menu three times until the cooking end time symbol \rightarrow flashes.

While the cooking end time symbol is flashing, use the plus and/or minus keys $\square\pm$ to set the required end time.

After a few seconds, the end time is accepted, the end time symbol \rightarrow stops flashing and shows steadily.

The display shows 'Auto' Auto .

The timer will calculate the required start time (for example, a cooking duration time of 1 hour and a required end time of 18.00 = required start time of 17.00).

If you want to check the end time, change it or cancel it, touch the 'Menu' key Menu three times again until the end time symbol \rightarrow flashes. The end time appears briefly on the display.

While the end time symbol is flashing, you can use the plus and/or minus keys $\square\pm$ to adjust the end time, or take the time down to the current time of day to cancel the fully-automatic cooking function.

When the required start time arrives, the cookpot symbol Cookpot lights up and the oven heating is switched on.

When the end time arrives, the alarm sounds and the oven heating is turned off.

Touch the 'Menu' key Menu once to silence the alarm. 'Man' Man flashes in the display.

Remember to turn the function selector and temperature selectors off. Then touch the 'Menu' key Menu again to return to manual mode. 'Man' Man appears steadily in the display.



Notice

When entering times, the time entered is automatically accepted around 5 seconds after the last key touch.

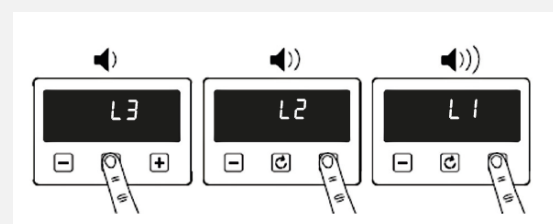



Notice

The minute minder counts down in the foreground.

The cooking duration time and cooking end times count down in the background while the display shows the current time of day.

ADJUSTING THE VOLUME LEVEL





To adjust the volume level, touch the menu key  five times until 'L1', 'L2' or 'L3' appears on the display.



Use the plus  and/or minus  keys to select a volume level, which changes the pitch.

L1 is the quietest level; L3 is the loudest level.

ACTIVATING AND DEACTIVATING THE CHILD-LOCK

To activate the timer child-lock, press and hold the plus key  for 5-10 seconds until the padlock symbol  appears in the display.

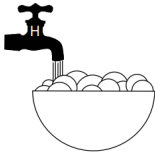

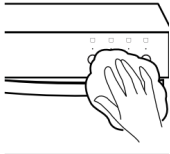
While the child-lock is active pressing the timer keys has no effect and the main oven cannot be turned on.

To deactivate the timer child-lock, press and hold the plus key  for 5-10 seconds until the padlock symbol  disappears from the display.

The timer can now be operated again normally.

CLEANING YOUR APPLIANCE

Cleaning: Do's

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

Cleaning: Don'ts

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



Note

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



Note

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



Note

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



Caution

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



Caution

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

CLEANING AND CARE GUIDANCE

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

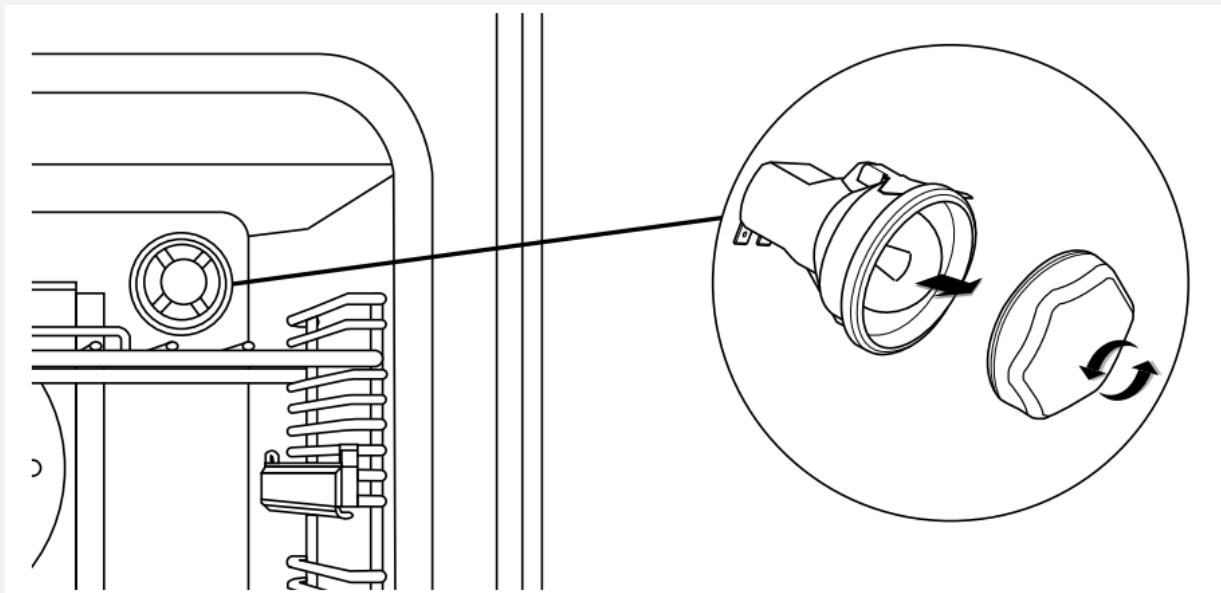
Area of appliance / material	Cleaning guidance	Example products
<p>Chrome oven shelves, grill pan trivets, shelf guides and telescopic sliders</p>	<ul style="list-style-type: none"> • Immerse a soft cloth in warm soapy water, wring out and wipe the shelves and shelf guides. • For heavier soiling, soak in warm soapy water, then clean with a non-scratch sponge. • Wave-shaped sponges can be useful for cleaning chrome shelves and grill pan trivets. • Wipe telescopic sliders with a damp cloth. Do not wash them in the dishwasher as the detergent will remove the lubricant from the runners which can prevent gliding and make them stiff. 	<ul style="list-style-type: none"> • Washing-up liquid. • Wave-shaped sponge.
<p>Control knobs and bezels</p>	<ul style="list-style-type: none"> • Wipe with a damp cloth. • On most models control knobs can be removed for more thorough cleaning in warm soapy water. • Please refer to the section for removing and replacing the knobs, bezels and the springs that go in between them. • It is a good idea to keep the user guide handy, or to take some photographs before you start removing the control knobs, so that you will be able to see which knob and bezel goes in which position when you are refitting them. • Do not attempt to remove control knobs from pyrolytic oven models, or from models with retractable control knobs. 	<ul style="list-style-type: none"> • Washing-up liquid.
<p>Enamelled oven cavities and grill pans</p>	<ul style="list-style-type: none"> • Wash with warm soapy water. • For heavier soiling, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse. • Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating 	<ul style="list-style-type: none"> • Washing-up liquid. • Proprietary oven cleaner. • Non-stick PTFE cooking liners.

Area of appliance / material	Cleaning guidance	Example products
	<p>elements, or fascias with printed markings.</p> <ul style="list-style-type: none"> • Do not allow fat to build up in grill pans and do not line grill pans with aluminium foil as this presents a risk of fire. • Grill pans can be lined with special non-stick PTFE cooking liners. • Non-stick PTFE cooking liners can reduce soiling in ovens. • Place these liners on the lower shelf, below the shelf where the food is being cooked, not on the floor of the oven cavity as this could block heat from the base element and cause damage. 	
Glass door parts	<ul style="list-style-type: none"> • Wash with warm soapy water. • To remove grease from inner glass panels, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse. • Polish with a soft microfibre cloth. • Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings. 	<ul style="list-style-type: none"> • Washing-up liquid. • Proprietary oven cleaner. • Microfibre cloths.
Grill compartment	<ul style="list-style-type: none"> • It is a good idea to leave the grill element on for a few minutes after finishing cooking to burn off any grease on the heating element. • Do not leave a grill-pan containing grease under the grill element during this procedure. • Once the grill compartment has cooled down, it can be wiped down with a damp wrung-out cloth which has been soaked in warm soapy water. • Wave-shaped sponges can be useful for cleaning chrome shelves, grill pan trivets, and for cleaning the roof of the 	<ul style="list-style-type: none"> • Washing-up liquid. • Wave-shaped sponges.

Area of appliance / material	Cleaning guidance	Example products
	grill cavity, getting in between the grill element.	
Rubber door seals	<ul style="list-style-type: none"> • Clean with warm soapy water. • Do not attempt to clean fibreglass door seals on pyrolytic ovens. 	<ul style="list-style-type: none"> • Washing-up liquid.
Steel - fascia control panels, electric hotplate frames, door fronts	<ul style="list-style-type: none"> • Clean steel parts with warm soapy water and a soft sponge. • Do not scrub fascias / control panels as the markings could start to wear away. • Rinse with warm water and a soft cloth. • Polish dry with a microfibre cloth. 	<ul style="list-style-type: none"> • Washing-up liquid. • Microfibre cloths.

APPLIANCE MAINTENANCE

CHANGING THE LIGHTBULB



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



Warning

Switch off the power before you change the light bulb.



Note

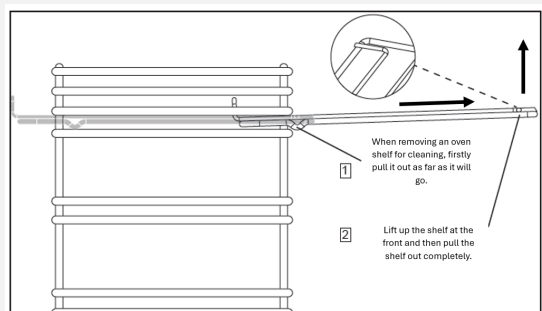
Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Usually a 25 watt G9 halogen capsule bulb - part number 082650920.

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

OVEN SHELVES

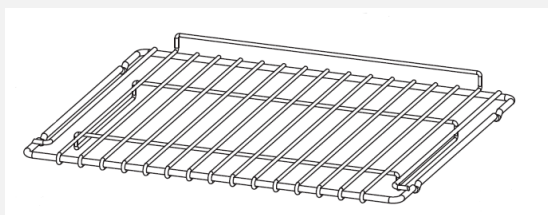
The oven shelves use anti-tip notches to prevent them being accidentally pulled out fully with hot food and cookware on them, to help prevent accidents.

Shelves With Anti-Tip Notches.



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

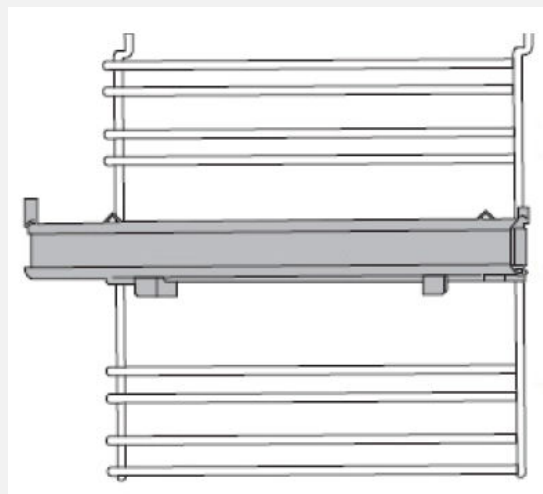
Shelves.



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

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

Shelf Guides.

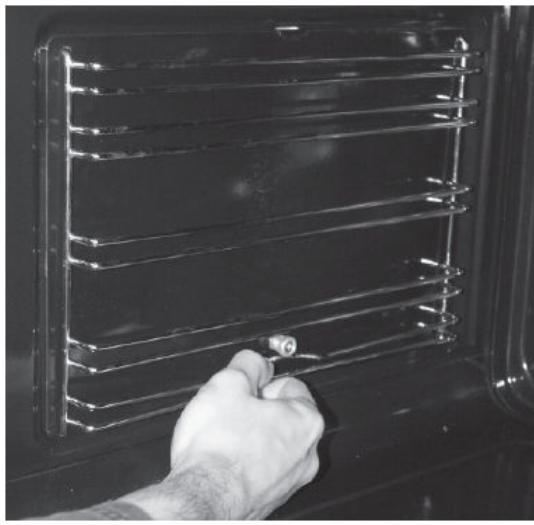
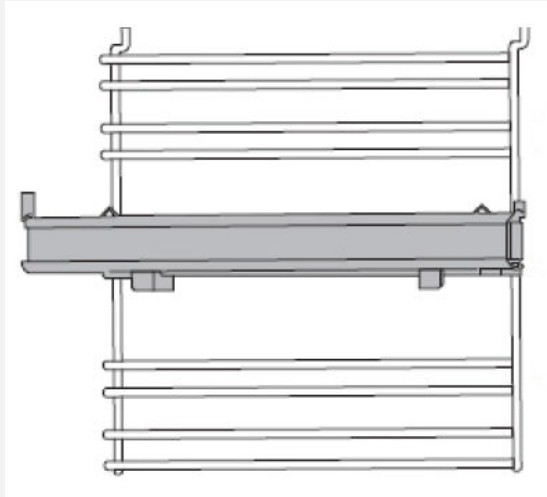


Caution

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

REMOVING AND REPLACING SHELF GUIDES

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



- To remove the shelf guides for cleaning, firstly please remove the shelves, grill pan and air fry tray as appropriate.
- Gently stretch the shelf guide wire at the bottom, pulling down and away from the retainer to release the wire from the retainer.
- The shelf guide can then be pulled away from the side of the oven cavity. The shelf guide lugs will come out of the holes in the side of the cavity.
- The shelf guide is replaced in the opposite manner.
- Insert the lugs into the holes on the side of the oven cavity.
- Then gently stretch the guide wire at the bottom to loop it under the retainer.

REMOVING AND RE-FITTING CONTROL KNOBS, SPRINGS AND BEZELS

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

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

FAQs

For up-to-date frequently asked questions,
please visit our Range Cooker FAQ page at:


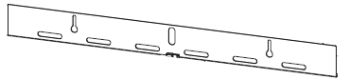
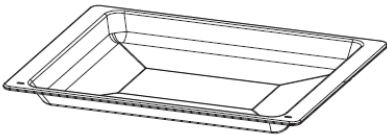
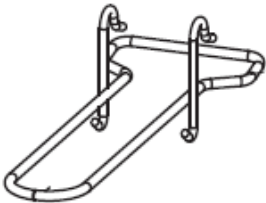
[Range Cooker FAQs](#)

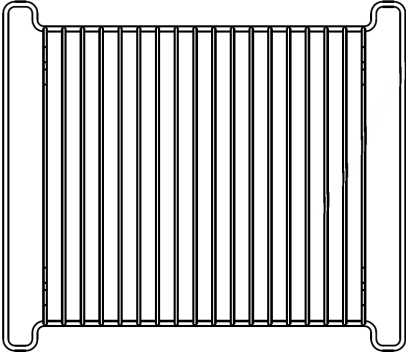
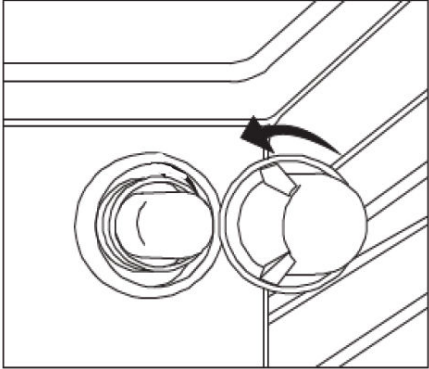
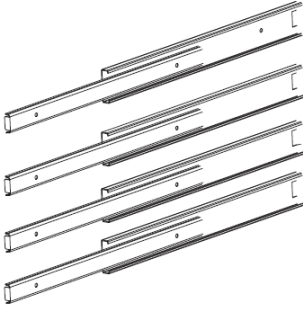
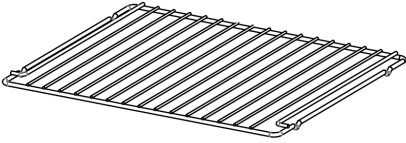
KEY PARTS AND OPTIONAL ACCESSORIES

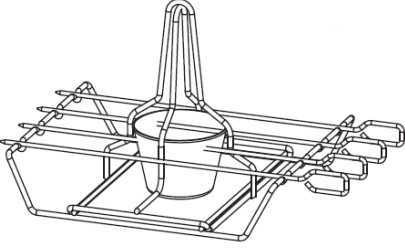
Please see below for useful part numbers for your cooker, in case you require a replacement part or wish to purchase additional shelves or optional telescopic sliders, for example.

For any queries relating to parts missing on delivery of a new cooker, or relating to replacement parts during the manufacturer's warranty period, please contact our customer care team using the telephone number on the back cover.

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

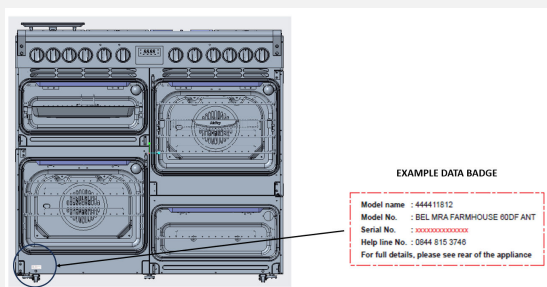
Part	Part Number	Notes
 <p>Air fry basket</p>	<p>094108700</p>	<p>Quantity 1 is supplied with the cooker.</p> <p>Used in the main fanned oven in air-fry mode.</p>
<p>Clip-in door seal - main ovens (bottom-left and top-right)</p>	<p>094103502</p>	<p>Clips in - does not usually require an engineer service visit.</p>
<p>Clip-in door seal - grill and storage compartment (top-left)</p>	<p>094103500</p>	<p>Clips in - does not usually require an engineer service visit.</p>
 <p>Decorative cover plinth - black</p>	<p>094108207 for 100cm wide cookers</p> <p>094108208 for 110cm wide cookers</p>	<p>Quantity 1 is supplied with the cooker.</p> <p>Only required to be fitted if the cooker feet are fully extended to accommodate taller worktops.</p>
 <p>Deep grill pan</p>	<p>094106100</p>	<p>Quantity 1 is supplied with the cooker.</p> <p>Can be used in the top grill, or as a baking tray/roasting tin in the fanned oven or the conventional oven.</p> <p>Place the grill-pan on the level below the air-fry tray to catch any drips when using the air-fry function.</p>
 <p>Grill pan handle</p>	<p>094111300</p>	<p>Quantity 1 is supplied with the cooker.</p>

Part	Part Number	Notes
 <p data-bbox="209 680 405 712">Grill pan trivet</p>	<p data-bbox="700 253 855 284">094117000</p>	<p data-bbox="1007 253 1369 322">Quantity 1 is supplied with the cooker.</p>
 <p data-bbox="209 1155 352 1187">Lamp bulb</p>	<p data-bbox="700 730 863 761">082650920</p>	<p data-bbox="1007 730 1369 799">Type - 25 watt G9 halogen capsule bulb.</p> <p data-bbox="1007 837 1347 981">Please note that replacement bulbs are not covered under the manufacturer's warranty.</p>
 <p data-bbox="209 1619 453 1650">Telescopic Sliders</p>	<p data-bbox="700 1207 895 1312">Left hand side slider: 1 x 094109802</p> <p data-bbox="700 1350 914 1456">Right hand side slider: 1 x 094109803</p> <p data-bbox="700 1503 938 1646">You need 1 x 094109802 and 1 x 094109803 to make a pair.</p>	<p data-bbox="1007 1207 1305 1276">Available to buy as an optional extra.</p> <p data-bbox="1007 1314 1337 1420">Can be used in the main fanned oven or the conventional oven.</p> <p data-bbox="1007 1464 1350 1646">Do not attempt to use them in positions where the shelf guide wires are close together (i.e. in the grill compartment).</p>
 <p data-bbox="209 1865 344 1897">Shelf (50)</p>	<p data-bbox="700 1668 863 1700">094108600</p>	<p data-bbox="1007 1668 1326 1738">Quantity 5 are supplied with the cooker.</p> <p data-bbox="1007 1776 1358 1881">Can be used in the top grill, main fanned oven or conventional oven.</p>

Part	Part Number	Notes
 <p data-bbox="205 568 580 640">Steam & Infuse Kit (Vertical roasting system)</p>	<p data-bbox="700 253 863 286">094109600</p>	<p data-bbox="1007 253 1331 327">Can be purchased as an optional extra.</p> <p data-bbox="1007 360 1335 472">Can be used in the main fanned oven (in true fan oven mode).</p>

LOCATING THE MODEL AND SERIAL NUMBERS

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



Tip

It is a good idea to take a photo of the data badge or to make a written note of the model number and serial number on your quick start guide, especially if the decorative cover plinth is going to be fitted to accommodate taller worktops.

TECHNICAL DATA



Warning
This cooker must be earthed.

Data badge	Lower part of the front frame
Appliance class	Class 1 - freestanding cooker
Electrical supply	230 - 400V ~3N ~ 50 Hz
Load	15330W @230V
Standard Oven Light	25W

Hob Top Hotplate	Electrical Supply	Zone Load (W)
Electric	230V	Front-left 1800W
		Back-left 1200W
		Front-right 1200W
		Back-right 1800W
		Centre 2200W
		Warming Zone 110W

Appliance Electrical Supply	Oven Cavity & Function Load (W)
230V	Right-hand main oven: Fanned-Air Fry 3199W
	Left-hand main oven: Conventional Oven 2262W
	Top Cavity: Single Grill 1594W

ENERGY DATA TABLE

Regulation (EU) 66/2014:

Model Identification: Belling 100/110cm Electric Ceramic (All Models)	
Brand:	Belling
Size:	100cm or 110cm

Energy Efficiency For Oven

Oven	Cavity 1	Cavity 2	Cavity 3 (if applicable)
Mass of the appliance (M): 102.0 kg for 100cm models; 110.0 kg for 110cm models			
Number of cavities: 2			
Location:	Bottom-left	Top-right	N/A
Type of oven:	Electric oven	Electric oven	N/A
Heat source per cavity:	Electricity	Electricity	N/A
Volume per cavity (V):	64 Litres	60 Litres	N/A
Energy consumption (electricity consumed) per cycle in conventional mode (EC _{electric cavity}):	0,75 kWh	N/A	N/A
Energy consumption (electricity consumed) per cycle in fan-forced convection mode (EC _{electric cavity}):	N/A	0,74 kWh	N/A
Energy efficiency index per cavity (EEI _{cavity}):	91,5	92,5	N/A
Energy efficiency class:	A	A	N/A

Energy Efficiency For Hob

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

Electric Zone:	Location:	Useful surface area per electric heated cooking zone:	Energy consumption per cooking zone or area (EC _{electric cooking}):
Zone 1	Back-left	14.0 cm diameter	193.2 Wh/kg
Zone 2	Front-left	18.0 cm diameter	194Wh/kg
Zone 3	Centre	21.0 cm diameter	193.7 Wh/kg
Zone 4	Back-right	18.0 cm diameter	194Wh/kg
Zone 5	Front-right	14.0 cm	193.2 Wh/kg
Zone 6	N/A	N/A	N/A

Energy consumption for the hob (EC _{electric hob}):	193.62 Wh/kg
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Energy consumption measured in accordance with EN 60350-1 and EN 60350-2

ENERGY SAVING TIPS FOR OVENS

ENERGY SAVING TIPS FOR HOBS



Tip

Use pans with flat bases.

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

Use pans with lids.

Minimise the amount of liquid or fat when cooking.

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

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



Tip

Cook separate meals together, if possible.

Keep the pre-heating time as short as possible.

Do not elongate the cooking time.

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

Do not open the oven door during the cooking process.

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

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

process. Always ensure that food is thoroughly cooked through.

SERVICE CONTACT DETAILS

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

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This document relates to these models:

Model Number:	Model Description:
444411797	BEL RCA COOKCENTRE 100E BLK
444411798	BEL RCA COOKCENTRE 100E STA
444411803	BEL RCA COOKCENTRE 110E BLK
444411804	BEL RCA COOKCENTRE 110E STA
444411825	BEL RCA FARMHOUSE 100E ANT
444411826	BEL RCA FARMHOUSE 100E BLK
444411827	BEL RCA FARMHOUSE 100E CRM
444411834	BEL RCA FARMHOUSE 110E ANT
444411835	BEL RCA FARMHOUSE 110E BLK
444411836	BEL RCA FARMHOUSE 110E CRM

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

0344 815 3746

www.belling.co.uk

GDHA Part Number: 094114001

