



**GLEN DIMPLEX
AUSTRALIA PTY LTD**

**BELLING FSDF 60 DO
SERVICE MANUAL**



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THIS MANUAL COVERS THE FOLLOWING MODELS :-

BELLING FSDF 60 DO AU

PRODUCT IDENTIFICATION

Appliance rating plate location

The appliance rating plate is located on the right-hand side of the front frame and also on the rear service panel

| | | | | | | | |
|---|----|---|---|---|---|---|---|
| 9 | 10 | 1 | 8 | 4 | 3 | 2 | 8 |
|---|----|---|---|---|---|---|---|



YEAR

MONTH

NUMBER OF PRODUCTION
FOR THE MONTH

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 4 | 4 | 4 | 4 | 4 | 0 | 0 | 2 | 8 |
|---|---|---|---|---|---|---|---|---|

PRODUCT IDENTIFICATION CODE

It is important that during all service calls the model and serial numbers are recorded on all paper work.



Users Guide
& Installation
Handbook



Belling
Freestanding Dual Fuel AU



think of everything

OUR WARRANTY

Should you need it

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our extended warranty and guarantee. In order to apply for our five year guarantee, simply fill in the details on the card and post it off, this will register your appliance.

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

Glen Dimplex Australia
Unit 2, 205 Abbotts Road
Dandenong South
Victoria 3175
Australia
Ph: 1300 556 816
Fx: 1800 058 900

Glen Dimplex New Zealand Pty
38 Harris Road, East Tamaki
Auckland
New Zealand
Ph: 09 274 8265
Fx: 09 274 8472

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

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

IMPORTANT NOTICE

Please note the cooling fan fitted to this appliance is an integral part of its safety and functionality. When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency. (Particularly Built In appliances) See clearance dimensions in the installation section of the booklet. During use the Appliance must never be disconnected from the Mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

CONTENTS

Introduction

Before Using

Safety

Using the Hob

Using the Grill

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Installation

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

INTRODUCTION

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

This guide book is designed to help you through each step of owning your new cooker, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team on:

0844 815 3746

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

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer care representatives become available.

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product.

Alternatively, general information, spares and service information is available from our website:

www.belling.co.uk

Warranty

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call 0870 240 1914, complete the registration form included or register online at the address above.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

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.

Gas warning

If you smell gas:

Do not try to light any appliance.

Do not touch any electrical switch.

Call the Gas Emergency Helpline at

TRANSCO on: 0800 111999

BEFORE USING THE PRODUCT

- Make sure that you have removed all packaging and wrapping. 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 recommend that you wash the oven shelves, baking tray, grillpan and grillpan trivet before their first use in hot soapy water. This will remove the protective oil coating.

SAFETY

GENERAL

- Parts of the appliance may become hot while in use. Always make sure that children are supervised when they are near to the appliance.
- 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.

OVEN/GRILL

- ✓ Always take care when removing food from the oven as the area around the cavity may be hot.
- ✓ Always use oven gloves when handling any utensils that have been in the oven as they will be hot.
- ✓ Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.
- ✓ Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.
- ✗ Do not place items on the door while it is open.
- ✗ Do not wrap foil around the oven shelves or allow foil to block the flue.
- ✗ Do not drape tea towels near the oven while it is on; this will cause a fire hazard.
- ✗ Do not pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.

- ✗ Do not use this appliance to heat anything other than food items and do not use it for heating the room.

GAS HOB

- ✓ Always ensure that pan bases are dry and flat before using them on the hob.
- ✓ Always position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- ✓ Always use pans which are no smaller than 100mm (4"), or larger than 250mm (10").
- ✓ Always match the size of pan to the size heat zone – do not use large pans on small zones or vice versa.
- ✓ Always make sure that the burner caps, rings and pansupports are correctly placed. This will prevent pans becoming unstable while in use and ensure an uninterrupted gas flow.
- ✗ Never use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.
- ✗ Never leave cooking fat, or oil, unattended.
- ✗ Never use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- ✗ Never use the hob for any other purpose than cooking food.
- ✗ Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of the hob.
- ✗ Never leave any heat zone alight without a pan covering it. This causes a fire hazard.

SAFETY

CHIP PAN FIRES

What causes a chip pan fire?

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

Preventing a chip pan fire

- Never fill the pan more than a third full with oil or fat.
- Never leave the pan alone with the heat on - even for a few seconds.
- Ensure chips are dry before putting them in the pan.
- Never put chips in the pan if the oil has started smoking. Turn off the heat and leave the oil to cool down.

In the event of a chip pan fire

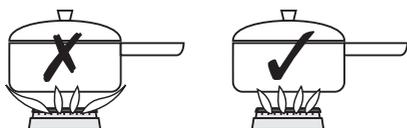
- If your chip pan does catch fire - don't panic, and don't move the pan. Serious burns are often caused by picking up the pan and running outside with it.
- If it is safe to do so, and you don't have to reach across the pan, turn off the heat.
- Never throw water or use a fire extinguisher.
- If you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

USING THE HOB - GAS

- Use pans which are large enough to avoid overflows onto the ceramic glass hob surface.
- As soon as the water boils, turn the cooking zones down to a lower setting; this will help prevent pans boiling over.
- Do not leave an empty pan on a heating zone.
- Nothing should ever be left lying on the hob.
- Pans should be placed in the centre of the heating zone.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
- Never heat up a sealed tin of food, as it may explode.
- Do not use the hob surface for storage.

GAS HOB

Use



- Place your pan onto the pan supports above the burner you wish to use.
- Push in and turn the selected control knob to the full on symbol (large flame).
- If your hob has an ignition button or switch on the fascia, press it in until your burner lights. If your hob has automatic ignition it will spark automatically when you push in the control knob.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.

- To simmer, turn the control knob to the small flame symbol. This will ensure that the flame is just large enough to gently heat the contents of the pan.
- To turn off, turn the control knob clockwise to the 'off' position.
- Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.
- Avoid the use of pans that overhang the edges of the hotplate.

In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to light the burner.

Energy Saving

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

LID

The Fold Down Lid

Caution: Glass lids may shatter when heated. Turn off all the burners before shutting the lid.

When opening and closing the lid, use the cooler outer sides of the lid glass.

The lid must be opened fully, so there is no danger of it closing while the hob is being used.

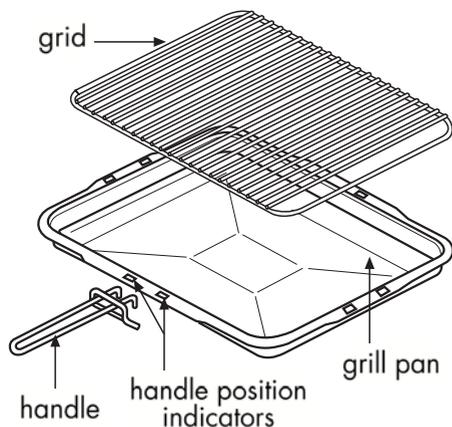
The appliance is fitted with a safety system, which will automatically turn off the hot plate burner controls if they are inadvertently left on as the lid is closed.

The lid is not intended to be used as a work surface, as it becomes hot when any part of the cooker is in use, and the surface may be scratched if items with rough or sharp surfaces are placed on it.

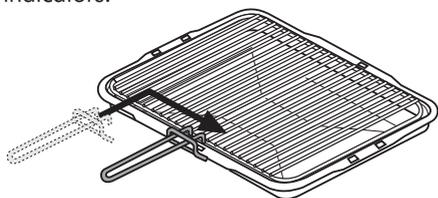
USING THE GRILL - ELECTRIC

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

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan. Food for grilling should be positioned centrally on the trivet.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

The cooling fan

When the grill is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during grilling. The fan may continue to operate for a period after the grill control has been switched off.

USING THE GRILL - ELECTRIC

Using the grill

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

The top oven grill has 3 heat settings as follows:-



Full grill area at 1/4 power.



Centre grill area at full power.



Full grill area at full power.

When using the grill in the top oven, the speed of grilling can be controlled by adjusting the grill setting or by selecting a higher or lower shelf position.

For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, use the low shelf position.

Preheating

For best results, preheat the grill for 3 - 5 minutes.

To switch on the grill

Open the top oven / grill door.

Turn the top oven control knob to the required setting.

Important: The door must be kept open when the grill is used.

To switch off, return the control knob to the "off" position.

For grilling smaller quantities of food the centre (economy) grill can be utilised.

For grilling larger quantities of food, the full grill can be utilised.

USING THE TOP OVEN - ELECTRIC

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

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

The top oven is a conventional oven.

Note: The top oven is not controlled by the programmer.

To turn on the top oven

Turn the temperature control knob clockwise until the required temperature is selected.

The red thermostat indicator will come on until the selected temperature is reached, and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the top oven control knob to the off position.

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

The cooling fan

When the top oven is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during cooking. The fan may continue to operate for a period after the oven control has been switched off.

Preheating

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

Preheat the oven until the indicator light switches off for the first time, this will take up to 20 minutes depending on the temperature selected.

If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.

Shelf positions

There are 2 shelf positions which are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element.

The oven shelf must be positioned with the upstand at the rear of the oven and facing up. 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.

When using the top oven

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

USING THE TOP OVEN - ELECTRIC

Top oven baking guide

Cooking times

These times are based on cooking in a preheated oven.

These cooking times are approximate, because the size and type of cooking dish will influence time as personal preferences.

Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

Cooking temperatures

The temperature settings and time given in the Baking Guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

Use the baking guide as a reference for determining which temperatures to use.

| Item | Temperature °C | Shelf position | Approximate cooking time |
|---------------------------------------|-----------------------|-----------------------|---|
| Small cakes | 180 | 1 | 15 - 20 mins |
| Victoria sandwich (2 x 180mm / 7") | 160 | 1 | 20 - 25 mins |
| Swiss roll | 200 | 1 | 8 - 12 mins |
| Semi rich fruit cake (180mm x 7") | 140 | 1 | 2¼ - 2¾ hours |
| Scones | 215 | 1 | 10 - 15 mins |
| Meringues | 90 - 100 | 1 | 2 - 3 hours |
| Shortcrust pastry | 200 - 210 | 1 | Depends on size & type of cooking dish & also the filling |
| Puff / flaky pastry | 200 - 210 | 1 | |
| Choux pasrty | 200 - 210 | 1 | |
| Biscuits | 160 - 200 | 2 | 10 - 20 mins |
| Sponge pudding | 150 | 1 | 30 - 45 mins |
| Milk pudding | 140 | 1 | 2 - 2½ hours |

USING THE MAIN OVEN - ELECTRIC FANNED

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

To switch on the oven

Turn the oven control knob to the required setting.

The red thermostat indicator will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To *switch off*, return the control knob to the "off" position.

When using the oven

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

Preheating

When cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread, we recommend that the oven is pre-heated until the neon switches off for the first time. For any other types of cooking, a pre-heat is not required.

Manual Operation

The programmer must be set to manual operation before the main oven can be used. If A (Auto) is on the programmer display, return the oven to manual by pressing the up and down buttons simultaneously. Any programme which has been set is cancelled.

The cooling fan

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

Oven furniture

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

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.

Baking tray and roasting tins

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

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

USING THE MAIN OVEN - ELECTRIC FANNED

Slow cooking (S Setting)

- Make sure that frozen foods are thoroughly THAWED before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.
- Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to **S** (slow cook setting) for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

Aluminium foil

Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

Cooking with a fanned oven

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:

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

Foods are cooked at a *lower temperature* than a conventional oven, so conventional recipe temperature may have to be reduced. Please refer to the conversion chart.

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

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 - eg; milk puddings.

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

Notes:

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

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - eg; 2 victoria sandwiches or 2 casseroles.

Although you need to keep in mind the points '*To help the air circulate freely*' with careful choice of dishes and tins, it is possible to cook a complete meal, and perhaps something else for the freezer, in the oven at the same time.

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.

Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide. There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

USING THE MAIN OVEN - ELECTRIC FANNED

To help the air circulate freely

Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

Defrosting and cooling in the main oven

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

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

Defrosting times

Small or thin pieces of frozen fish or meat - eg; fish filets, prawns & mince will take approximately 1 - 2 hours.

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

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

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

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.

Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

Main oven baking guide

Cooking times & temperatures

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

Allow enough space between shelves for food that will rise during cooking.

Do not place items on the oven base as this will prevent air circulating freely.

USING THE MAIN OVEN - ELECTRIC FANNED

Note: this is a high efficiency oven, therefore some adjustment will have to be made to **conventional** cooking temperatures. The table below shows conventional cooking temperatures, 'A' efficiency temperatures and gas marks. For optimum results, conventional temperatures need to be converted to 'A' efficiency temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the 'A' efficiency temperature of 160°C.

| Conventional temperature (°C) | 'A' Efficiency Oven (°C) | Gas Mark |
|----------------------------------|-----------------------------|----------|
| 100 | 100 | 1/4 |
| 110 | 110 | 1/4 |
| 130 | 120 | 1/2 |
| 140 | 130 | 1 |
| 150 | 140 | 2 |
| 160 | 150 | 3 |
| 180-190 | 160 | 4-5 |
| 200 | 170 | 6 |
| 220 | 180 | 7 |
| 230 | 190 | 8 |
| 250 | 200 | 9 |

USING THE MAIN OVEN - ELECTRIC FANNED

Main oven baking guide

| Dish | Recommended temperature °C | Approximate cooking time (preheated oven) |
|---------------------------------------|-----------------------------------|---|
| Scones | 180 | 8 - 15 mins |
| Meringues | 110 | 2 - 3 hours |
| Cakes | | |
| Small cakes | 160 | 15 - 25 mins |
| Whisked sponge | 160 | 15 - 20 mins |
| Swiss roll | 170 | 10 - 12 mins |
| Victoria sandwich (2 x 180mm / 7") | 160 | 20 - 30 mins |
| Genoese sponge | 160 | 20 - 25 mins |
| Madeira (180mm / 7") | 160 | 1 - 1¼ hours |
| Semi rich fruit cake (205mm / 8") | 130 | 1 - 1¼ hours |
| Christmas cake (205mm / 8") | depending on recipe | 2½ - 3 hours depending on recipe |
| Dundee cake (205mm / 8") | 130 | 2 - 2½ hours |
| Pastry | | |
| Flaky / Puff | 180 | depending on recipe and type of filling |
| Shortcrust | 170 | |
| Choux | 170 | |
| Plate tarts (2 x 180mm / 7") | 170 | |
| Biscuits | | |
| Shortbread rounds | 160 | 25 - 35 mins |
| Nut brownies | 170 | 20 - 25 mins |
| Brandy snaps | 160 | 10 - 12 mins |
| Flapjacks | 160 | 20 - 25 mins |
| Ginger nuts | 160 | 10 - 20 mins |

USING THE MAIN OVEN - ELECTRIC FANNED

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

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

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 150°C - 160°C for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

USING THE MAIN OVEN - ELECTRIC FANNED

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

| Cook in oven at: 160°C - Main Oven (Fanned) 180°C - Top Oven (Conventional) | | Approximate Cooking Time (preheated oven) |
|--|-----------------------------|--|
| Beef | Rare Medium Well done | 20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes |
| Lamb | Medium Well Done | 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes |
| Pork | | 35 minutes per 450g (1lb), plus 35 minutes |
| Poultry | | 20 minutes per 450g (1lb), plus 20 minutes |

CLEANING

GENERAL

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool, abrasive cleaners or nylon pads.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.

Painted & Plastic parts

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

Stainless steel & Aluminium surfaces

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

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

Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well and dry with a soft clean towel or cloth.
- Do not use steam cleaners.

Glass parts

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.
- Do not use abrasives or polishes as they will scratch and damage the glass.

Chrome plated parts

- Use a moist soap filled pad, or place in a dishwasher.

CLEANING

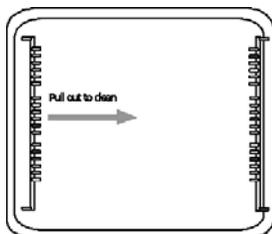
REMOVING OVEN PARTS FOR CLEANING

Inner Door Glass

- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the Stop position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- **Warning: DO NOT** operate the appliance without the glass panel correctly fitted.
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Shelf Runners

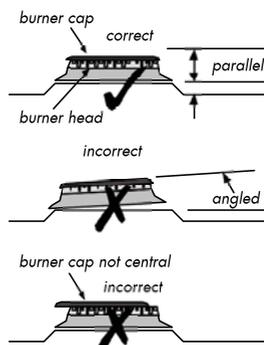
- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.



GAS HOB

Burner caps and heads

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



INSTALLATION INSTRUCTIONS - DUAL FUEL PRODUCTS

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

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

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

Gas Safety (Installation & Use) Regulations

This appliance must be installed by an authorised person in accordance with the Australian Gas Installation Standard AS5601 the manufacturers installation instructions, local gas fitting regulations, and any other relevant statutory regulations.

Particular attention should be given to relevant requirements regarding ventilation.

Ventilation Requirements

Ventilation must be as specified by AS 5601 Installation code. The room containing the appliance should have an air supply.

An appliance should be installed in a location for complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surrounding at safe limits, under normal conditions.

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

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

INSTALLATION INSTRUCTIONS - DUAL FUEL PRODUCTS

Windows and permanent vents should therefore not be blocked or removed without first consulting a GAS SAFE gas installer.

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

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Moving the cooker

Please note that the weight of this appliance is approximately **60kg** (unpacked). Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers. Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Clearances & dimensions

Appliance dimensions

All sizes are nominal - some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door & excluding knobs & handles.

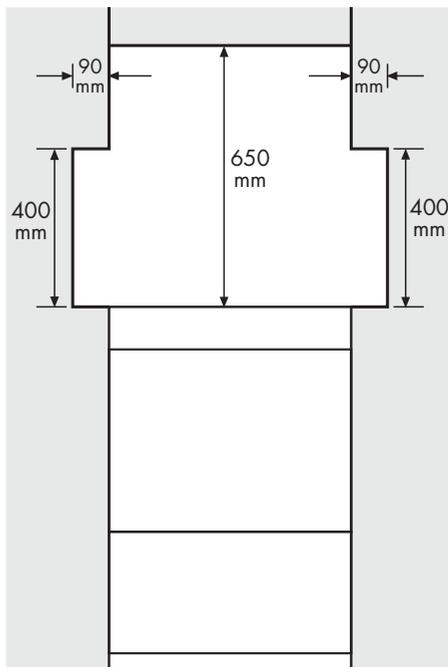
| | |
|----------------------|---------------|
| depth: | 600mm |
| width: | 500/550/600mm |
| height - lid down: | 900 - 915mm |
| height - lid raised: | 1430 - 1445mm |

Clearances

No shelf or overhang or cooker hood should be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall.

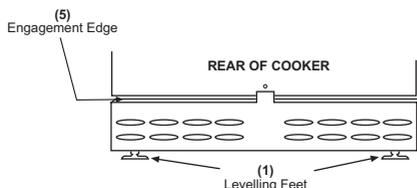


INSTALLATION INSTRUCTIONS - DUAL FUEL PRODUCTS

Levelling Your Cooker

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

The cooker is fitted with LEVELLING FEET (1). Level your cooker to your desired height using the levelling feet at the front and rear of the cooker.



A stability bracket can be fitted as follows:

Place the cooker in position and draw a PENCIL LINE level with the front edge (2).

Mark the centre of the cooker to give a CENTRE LINE (3).

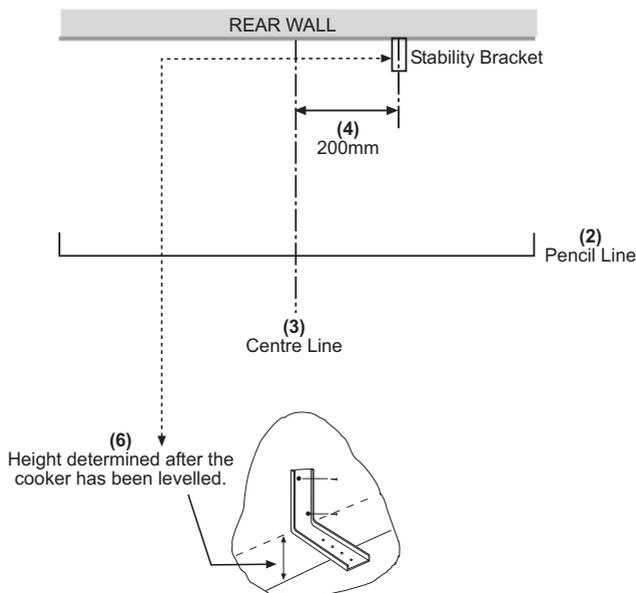
Remove the cooker and mark off 200mm to the right of the centre line (4) on the rear wall.

Measure from FLOOR LEVEL to the ENGAGEMENT EDGE where the stability bracket will rest and add 2mm (5).

Transfer this dimension to the rear wall and secure the bracket to the wall at this height (6) using the two off centre holes in the single bracket.

Stability bracket

If the cooker is fitted with a flexible connection, a stability bracket should be fitted to engage in the back of the cooker. A stability bracket can be bought from your local supplier.



INSTALLATION INSTRUCTIONS - DUAL FUEL PRODUCTS

Connect to the electricity supply - Dual fuel

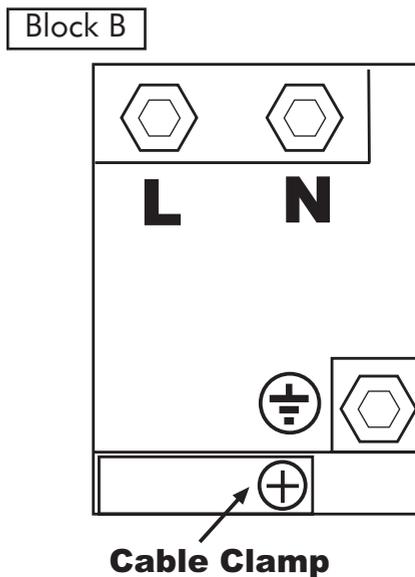
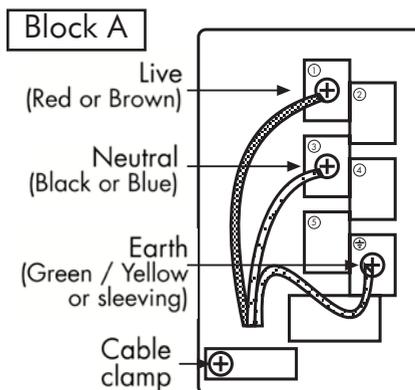
Warning: This appliance must be earthed.

The appliance must be installed by a competent electrician using a double pole control unit of 32 ampere minimum capacity with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulation.

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 6.0mm² flexible twin and earth 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.

Your appliance will be fitted with one of the two terminal blocks below, Block A, Block B



INSTALLATION INSTRUCTIONS - DUAL FUEL PRODUCTS

Connect to the gas supply

The inlet to the cooker is 1/2" BSP internal situated at the rear right corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink.

Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Use a 900mm - 1125mm length of flexible connector.

Ensure that all pipework is of the correct rating for both size and temperature.

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

After installation, make sure all connections are gas sound.

Commissioning

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

Natural Gas @ 1.00kPa

Hob burner - Turn the control knob to the FULL ON position, wait a second before pressing the ignition switch or holding a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

Before leaving the installation

1. Place all the loose parts of the cooker into position.
2. Show the customer how to operate the cooker and give them this handbook. Thank you.

TECHNICAL DATA

Type of gas:

Please see data badge your for specified gas type. * Can be converted from Natural gas to LP Gas

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

Burner Aeration: Fixed

Pressure setting: Natural Gas - 1.0 kPa
Propane - 2.75 kPa

Electrical supply: 220 - 240V ~ 50Hz

Injectors used (hotplate)

| Size | Natural Gas | LP gas |
|---------------|-------------|--------|
| <i>Small</i> | 82 | 50 |
| <i>Medium</i> | 118 | 70 |
| <i>Large</i> | 142 | 87 |

Countries of destination:



TECHNICAL DATA

| Fuel Type | Hotplate Burner / Element | Nominal Rate Qn | Butane g/h | Propane g/h |
|------------------|---|------------------------|-------------------|--------------------|
| Natural Gas | <i>Hob - small</i> | 3.2MJ/h | - | - |
| | <i>Hob - medium x 2</i> | 6.5MJ/h | - | - |
| | <i>Hob - large</i> | 9.5MJ/h | - | - |
| | <i>Total heat input • 4 burners</i> | 25.7MJ/h | - | - |
| LP Gas | <i>Hob - small</i> | 3.2MJ/h | - | - |
| | <i>Hob - medium x 2</i> | 6.5MJ/h | - | - |
| | <i>Hob - large</i> | 9.5MJ/h | - | - |
| | <i>Total heat input • 4 burners</i> | 25.7MJ/h | - | - |

Electrical supply / load
240v ~ 50Hz
4865w

Dimensions

All sizes are nominal so some variation is to be expected.

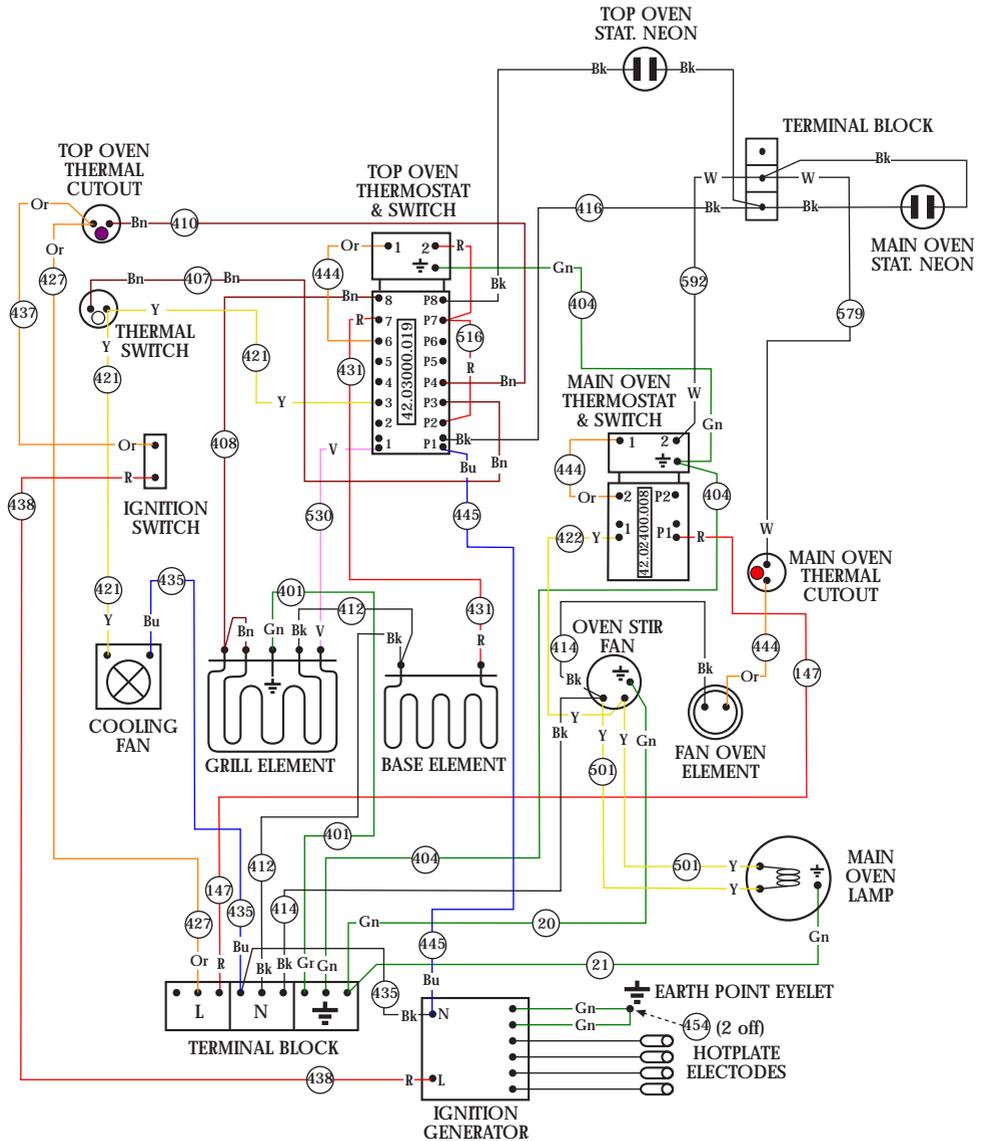
Warning: This appliance must be earthed

Databadge is located at the bottom of the front frame, behind the door.

Countries of destination:

AUS

Wiring colour code: Bk - Black, Bn - Brown, Bu - Blue, Gn - Green, Or - Orange, R - Red, W - White, Y - Yellow.



CUSTOMER CARE

FAQs

What parts of the appliance can be washed in a dishwasher?

- Any enamelled parts such as the grillpan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

What parts must NOT be cleaned in a dishwasher?

- Parts such as burner skirts and caps, control knobs and any cast iron items must not be cleaned in a dishwasher, they should be cleaned with hot soapy water and a nylon brush once they are cool enough.

There's been a power failure and the product won't work.

- Switch off the electricity supply.
- When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

My oven is a single combined oven and grill - can I use both functions together?

- No. You can only use one or the other.

Why is there condensation on the doors?

- Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:
 - Pre-heat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.
 - Whenever you can, cook wet foods at higher temperatures.
 - Don't leave food in the oven to cool down.

- Automatic cooking will normally produce condensation when the oven is cooling down with food inside.

Should the cooling fan continue to run once the appliance has been switched off?

- Yes. This is to make sure that you can always touch the control knobs to make temperature adjustments, and turn your appliance off.

What is a Multifunction oven?

- A multifunction oven combines a variety of features, which are explained fully earlier in this book, it allows you more flexibility when cooking.

The neon on my appliance keep going out and coming back on again - is this right?

- Yes. In most cases the neon will cycle on and off to show that oven is maintaining your temperature choice.

Can all gas appliances be converted from Natural Gas to LP Gas?

- Not all gas appliances can be converted. If Category II is stated on the databadge, then the appliance may be converted and a conversion kit must be obtained if not already provided. If in doubt, please contact Customer Care for further advice - do not attempt to convert an appliance if it is not compatible.

Why won't the ignition work?

- Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket. Check that the gas supply is switched on.

CUSTOMER CARE

CHANGING LIGHT BULBS (where fitted)

Warning: 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.

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

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

Please remember that bulbs are not covered by your warranty.

| No of Lamps | Bulb location | Oven Type | Instructions |
|-------------|---------------|----------------------|--|
| 2 | Side | All | Remove the oven shelves. Grasp the lens cover on the light fitting and pull it away from the side of the oven. Unscrew the bulb and replace. Replace the lens cover |
| 1 | Rear | Fanned/Multifunction | Remove the oven shelves. Remove the loose oven back by unscrewing the 4 securing screws (one at each corner) and remove. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover and oven back. |
| 1 | Rear | Conventional | Remove the oven shelves. Unscrew the lens cover by turning anticlockwise. Remove the bulb and replace. Replace the lens cover. |

CONTACT US

Calling for a service

If you should experience any problems with your cooker please contact your retailer or place of purchase.

Important note:

Service work is to be conducted by authorised persons only. It is also advisable that your cooker is checked regularly and maintained in good condition. An annual maintenance is recommended.

Always check the instruction book before calling a service agent to make sure you have not missed anything.

Glen Dimplex Australia Pty Ltd Customer Care:

Tel: Australia 1-300-556-816

New Zealand 09-274-8265

Before you contact a service agent, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode



Glen Dimplex Australia, Unit 2, 205 Abbots Road, Dandenong,
South Victoria 3175, Australia
e-mail: sales@glendimplex.com.au
web: www.glendimplex.com.au

Model Names: Belling FSDf 08 27495 00a 02 2010

PRODUCT: BEL F5DF 60 DO AU Sta
 COLOUR: Stainless Steel
 CODE: 444440493
 ISSUE:
 DATE:

FREESTANDING



| Key | Product | Product Description | TCO | Replace | Date | Qty |
|-------|------------------|-------------------------------------|-----|---------|------|-----|
| | 073103224 | CHASSIS fs 60 df do | | | | 1 |
| 00358 | 602925404 | FRONTFRAME 60 std mot | | | | 1 |
| 00783 | 082360801 | SLEEVE silicone (black) | | | | 1 |
| 0211 | 082291500 | COVER flue vent | | | | 1 |
| 0314 | 082233400 | FAN cooling DP203A-2123LST-C31 | | | | 1 |
| 0349 | 081830501 | FOOT levelling long | | | | 4 |
| 0697 | 562044130 | PLINTH 60 blk | | | | 1 |
| 0880 | 082914200 | SWITCH thermal cutout L120C | | | | 1 |
| 0882 | 082808902 | SWITCH thermal fan | | | | 1 |
| | 073103427 | MAIN OVEN fs 60 df fan light | | | | 1 |
| 0108 | 081586001 | BUSH cavity support | | | | 2 |
| 0210 | 602598709 | FANCOVER 60 flue lamp mot | | | | 1 |
| 0294 | 082971302 | ELEMENT oven fan 20.35719.010 | | | | 1 |
| 0315 | 081581800 | FAN oven circulation | | | | 1 |
| 0544 | 926016900 | LAMP assy oven | | | | 1 |
| 0728 | 080180676 | SCREW m6x30 pp mc | | | | 2 |
| 0734 | 081797200 | SEAL main ov 550HL KB | | | | 1.6 |
| 0791 | 082554300 | SPACER oven fan | | | | 3 |
| 0880 | 081545403 | SWITCH thermal cut-out 150c | | | | 1 |
| 0881 | 082558101 | SWITCH m/ov 42.02400.008 | | | | 1 |
| 0912 | 082558001 | THERMOSTAT EGO 55.17069.090 | | | | 1 |
| | 073103618 | TOP OVEN fs 60 df fg | | | | 1 |
| 0108 | 081586001 | BUSH cavity support | | | | 2 |
| 0287 | 082971200 | Element gr/dual 20.35715.000 | | | | 1 |
| 0293 | 082971801 | Element base 20.35727.000 | | | | 1 |
| 0467 | 082852401 | HOLDER phial | | | | 1 |
| 0508 | 082972400 | INSULATION top oven back | | | | 1 |
| 0511 | 083000500 | INSULATION top oven elec 12mm | | | | 1 |
| 0728 | 080180676 | SCREW m6x30 pp mc | | | | 2 |
| 0734 | 081797200 | SEAL main ov 550HL KB | | | | 1.2 |
| 0876 | 083045300 | SWITCH t/ov 42.03000.030 | | | | 1 |
| 0912 | 082558001 | THERMOSTAT EGO 55.17069.090 | | | | 1 |
| | 073103828 | HOB MECH 60 g lid au | | | | 1 |
| 0001 | 503003000 | ACTUATOR arm | | | | 2 |
| 0056 | 082922401 | HINGE BRKT ASS SBS RH(RIVETTD) | | | | 1 |
| 0056 | 082922400 | HINGE BRKT ASS SBS LH(RIVETTD) | | | | 1 |
| 0083 | 082519304 | BURNERBOWL aux (injector 0.82) | | | | 1 |
| 0084 | 082519406 | BURNERBOWL s/rapid (inj 1.18) | | | | 2 |
| 0085 | 082519506 | BURNERBOWL rapid (inj 1.42) | | | | 1 |
| 0102 | 082957700 | BURNERSKIRT aux (serie 3) | | | | 1 |
| 0103 | 082957701 | BURNERSKIRT semi (serie 3) | | | | 2 |
| 0104 | 082957702 | BURNERSKIRT rapid (serie 3) | | | | 1 |
| 0178 | 082520000 | CLIP spring Defendi | | | | 4 |
| 0281 | 082532602 | ELECTRODE 1300mm DEL703 | | | | 4 |
| 0552 | 502427500 | LID clip | | | | 2 |
| 0580 | 082938800 | NUT flanged locking | | | | 4 |
| 0728 | 083011900 | SCREW no2 x 5/8" pz pan bzp | | | | 4 |
| 0736 | 081423974 | SEAL tap 4mm COPRECI F3862-04 | | | | 4 |
| 0803 | 082303400 | SPRING lid rs2 | | | | 2 |
| 0876 | 083007700 | SWITCH thermocouple | | | | 4 |
| 0888 | 082964506 | TAP semi 0.39 bp lh set 52-54A | | | | 1 |
| 0889 | 082964505 | TAP aux 0.32 bp lh set 52-54A | | | | 1 |
| 0894 | 082964604 | TAP semi 0.39 bp rh set 52-54A | | | | 1 |

PRODUCT: BEL F5DF 60 DO AU Sta
 COLOUR: Stainless Steel
 CODE: 444440493
 ISSUE:
 DATE:

FREESTANDING



| Key | Product | Product Description | TCO | Replace | Date | Qty |
|-------|------------------|-------------------------------------|-----|---------|------|-----|
| 0895 | 082964606 | TAP rapid 0.45 bp rh set 65-70 | | | | 1 |
| 0909 | 083007500 | THERMOCOUPLE | | | | 4 |
| 0979 | 083007600 | THERMOCOUPLE wire | | | | 4 |
| | 073104830 | FACIA MECH fs 60 ang df | | | | 1 |
| 0050 | 503071200 | BRACKET neon FS DF | | | | 2 |
| 0545 | 082964901 | LENS neon | | | | 2 |
| 0574 | 082964900 | NEON lamp assembly | | | | 2 |
| | 073104001 | MAIN DOOR MECH fs 60 | | | | 1 |
| 0147 | 082533800 | CATCH roller (nylon) | | | | 1 |
| 0392 | 083001000 | GLASS inner fs 60 main | | | | 1 |
| 0458 | 082979700 | HINGE bottom door | | | | 1 |
| 0459 | 082979701 | HINGE top door | | | | 1 |
| 0738 | 080180734 | SCREW m4x12 tt pck ch blk | | | | 4 |
| 0823 | 082494402 | STRIKER door (silver) | | | | 1 |
| | 073104201 | TOP DOOR MECH fs 60 do | | | | 1 |
| 00455 | 082905901 | HINGE drop down door (Zan) | | | | 2 |
| 0392 | 083001001 | GLASS inner fs 60 top | | | | 1 |
| 0738 | 080180734 | SCREW m4x12 tt pck ch blk | | | | 2 |
| 0835 | 082963200 | Counter support | | | | 2 |
| | 073104409 | FURNITURE MAIN 60 stop | | | | 1 |
| 0182 | 082101600 | CLIP tubular | | | | 2 |
| 0420 | 082917304 | GUIDE shelf large lh 1978 | | | | 1 |
| 0421 | 082917305 | GUIDE shelf large rh 1979 | | | | 1 |
| 0749 | 082917403 | SHELF main oven 452 wide 1970 | | | | 2 |
| | 073104607 | FURNITURE TOP 60 stop | | | | 1 |
| 0182 | 082101600 | CLIP tubular | | | | 2 |
| 0411 | 602517700 | GRILLPAN std mot | | | | 1 |
| 0420 | 082917300 | GUIDE shelf small lh 1974 | | | | 1 |
| 0421 | 082917301 | GUIDE shelf small rh 1975 | | | | 1 |
| 0427 | 082283705 | HANDLE grill pan 1041 | | | | 1 |
| 0749 | 082917403 | SHELF main oven 452 wide 1970 | | | | 1 |
| 0967 | 082518800 | WIRE TRIVET grill pan 1130 | | | | 1 |
| | 073107500 | SIDE PANELS blk | | | | 1 |
| | 561776724 | Outerside | | | | 2 |
| | 073105501 | MAIN DOOR AES fs 60 be Sta | | | | 1 |
| 0057 | 083006000 | BRACKET door handle | | | | 2 |
| 0247 | 013009702 | DOOR assy 60 main be sta | | | | 1 |
| 0303 | 082557900 | END CAP LH door ext Blk | | | | 1 |
| 0304 | 082557901 | END CAP RH door ext Blk | | | | 1 |
| 0428 | 562989812 | HANDLE door be 60 sta | | | | 1 |
| | 073106001 | TOP DOOR AES fs 60 be do sta | | | | 1 |
| 0057 | 083006000 | BRACKET door handle | | | | 2 |
| 0256 | 013009602 | DOOR assy 60 top be sta | | | | 1 |
| 0303 | 082557900 | END CAP LH door ext Blk | | | | 1 |
| 0304 | 082557901 | END CAP RH door ext Blk | | | | 1 |
| 0428 | 702989812 | HANDLE door be 60 sta | | | | 1 |
| | 073105004 | HOB AES 60 g wire lid-be blk | | | | 1 |
| 0090 | 082957800 | BURNERCAP aux (serie3)blk gls | | | | 1 |
| 0091 | 082957801 | BURNERCAP semi (serie3)blk gls | | | | 2 |
| 0092 | 082957802 | BURNERCAP rapid(serie3)blk gls | | | | 1 |
| 0111 | 056900900 | BUTTON hotplate Blk | | | | 4 |
| 0472 | 602895007 | HOTPLATE 60 gas fsd lid be blk | | | | 1 |
| 0551 | 012903901 | LID glass assy 60 blk | | | | 1 |
| 0614 | 082249902 | PANSUPPORT wire fs 55/60 | | | | 2 |
| | 073106591 | FACIA AES fs be 60df blk | | | | 1 |
| 0032 | 082566102 | BEZEL switch nic | | | | 2 |
| 0114 | 081811301 | BUTTON switch | | | | 2 |
| 0299 | 083003103 | ENDCAP facia rh matt black | | | | 1 |
| 0299 | 083003102 | ENDCAP facia lh matt black | | | | 1 |
| 0322 | 013009516 | FACIA assy be 60 fs dfdo blk | | | | 1 |
| 0525 | 083000900 | KNOB cont bi-gas fs-gasBlk/Chr | | | | 6 |

PRODUCT:
COLOUR:
CODE:
ISSUE:
DATE:

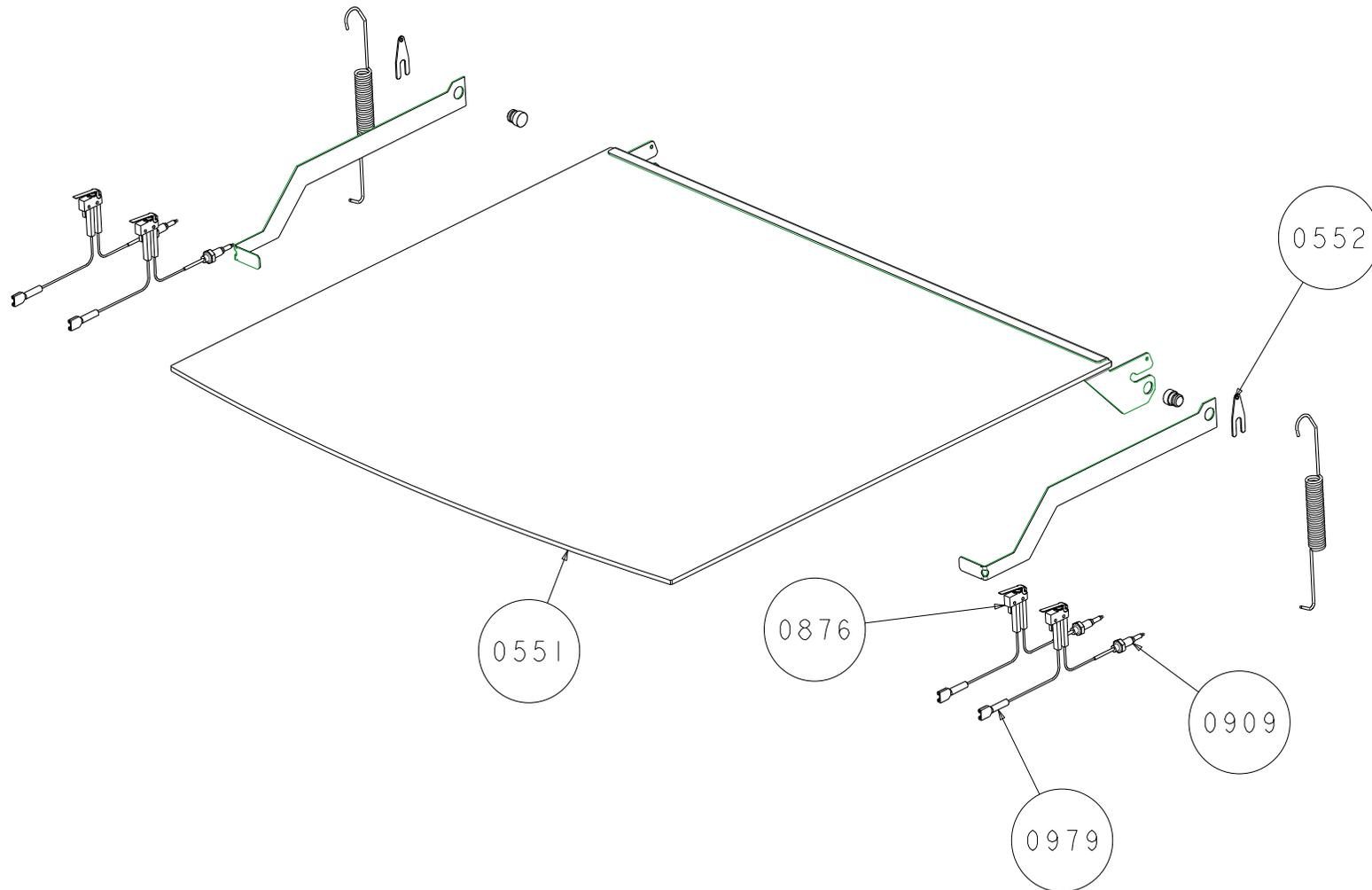
BEL FSDf 60 DO AU Sta
Stainless Steel
444440493

FREESTANDING

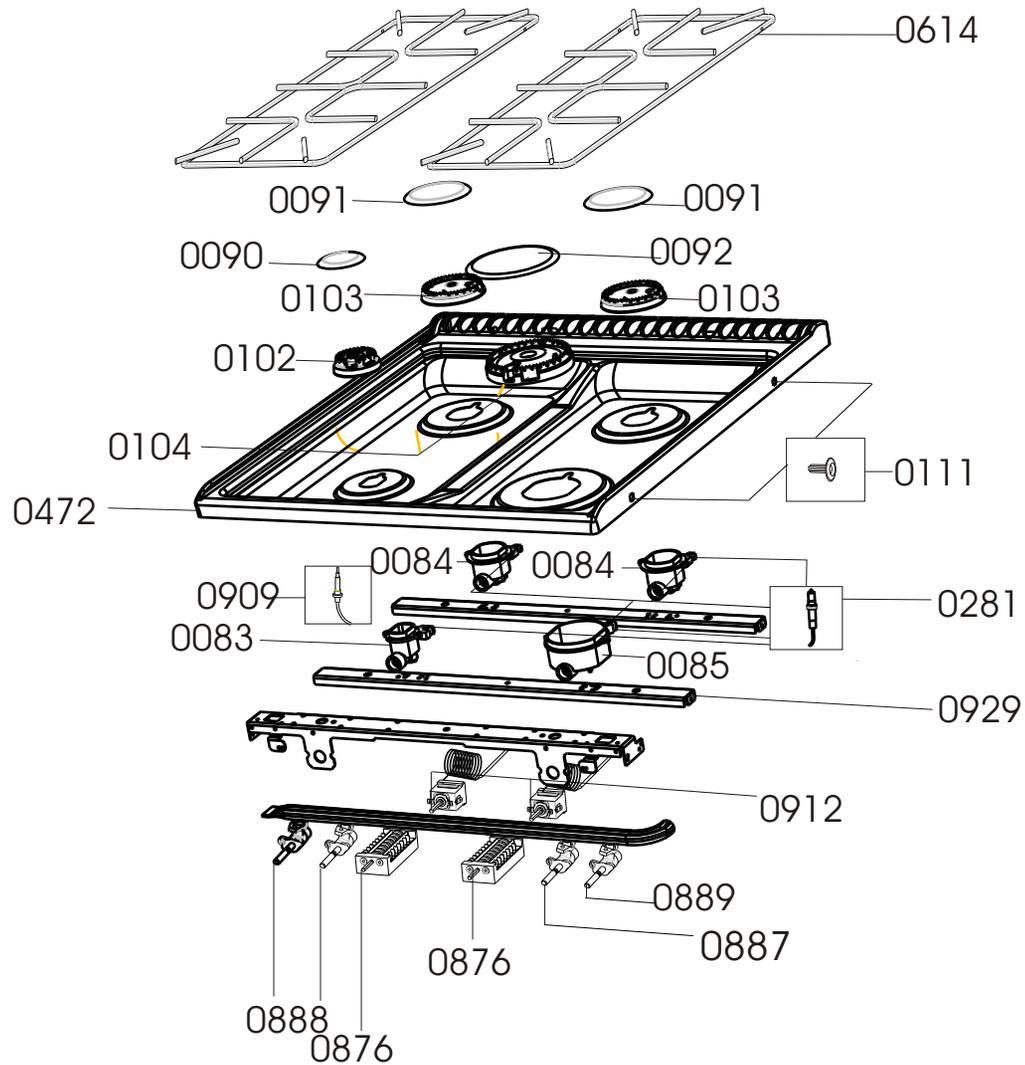


| Key | Product | Product Description | TCO | Replace | Date | Qty |
|------|------------------|-----------------------------|-----|---------|------|-----|
| 0878 | 081811101 | SWITCH ignition E2009 | | | | 1 |
| | 073107029 | WIRING fs df do | | | | 1 |
| 0040 | 083029900 | BLOCK terminal PA223Sn/3 | | | | 1 |
| | 081273002 | Connector 3 way | | | | 1 |
| 0478 | 081150200 | GENERATOR ignition DG111 KB | | | | 1 |
| | 073107680 | LABELS be 60df au | | | | 1 |
| 0424 | 082749500 | HANDBOOK Bel FSD AU | | | | 1 |

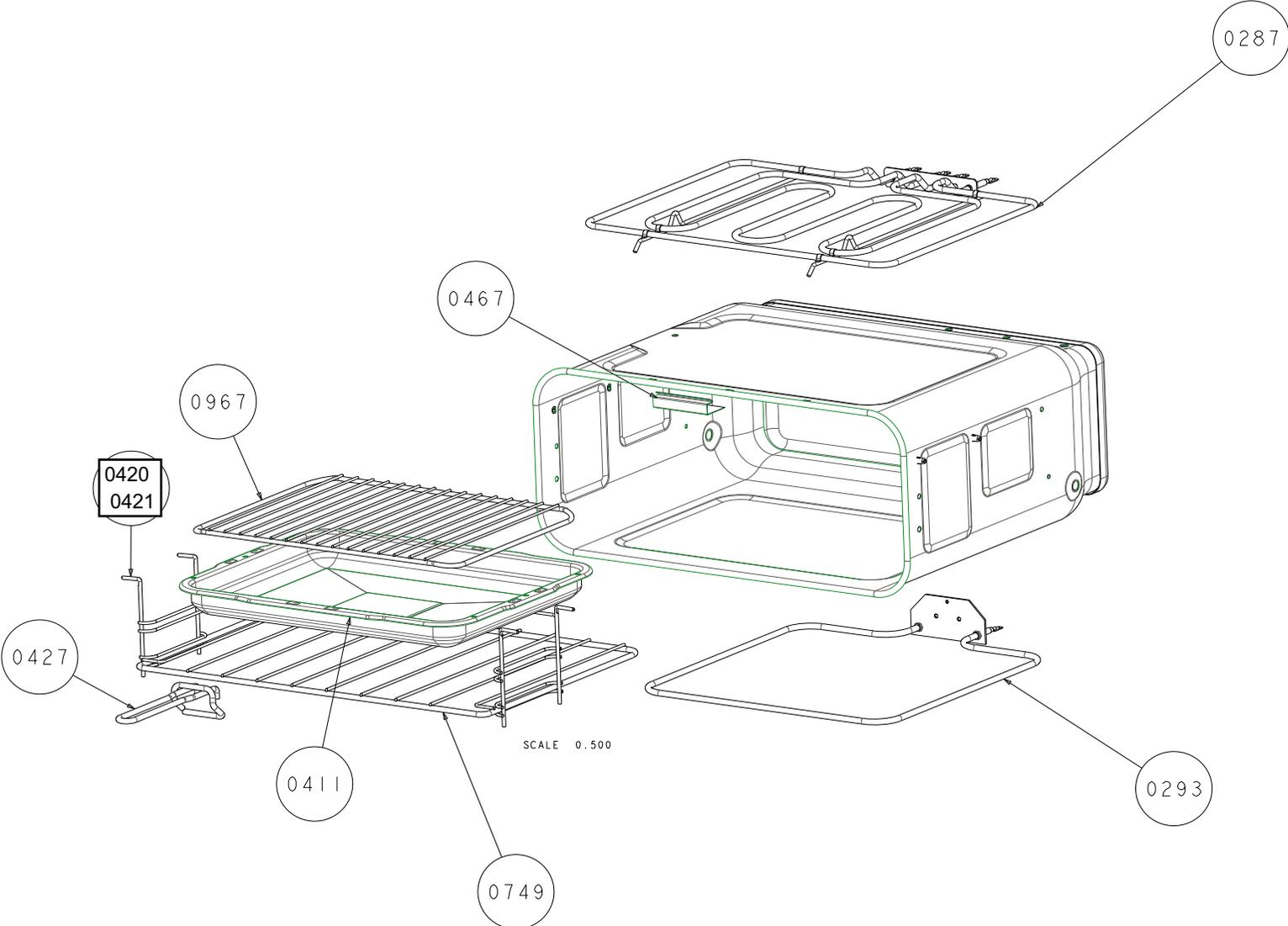
FREESTANDING LID ASSEMBLY



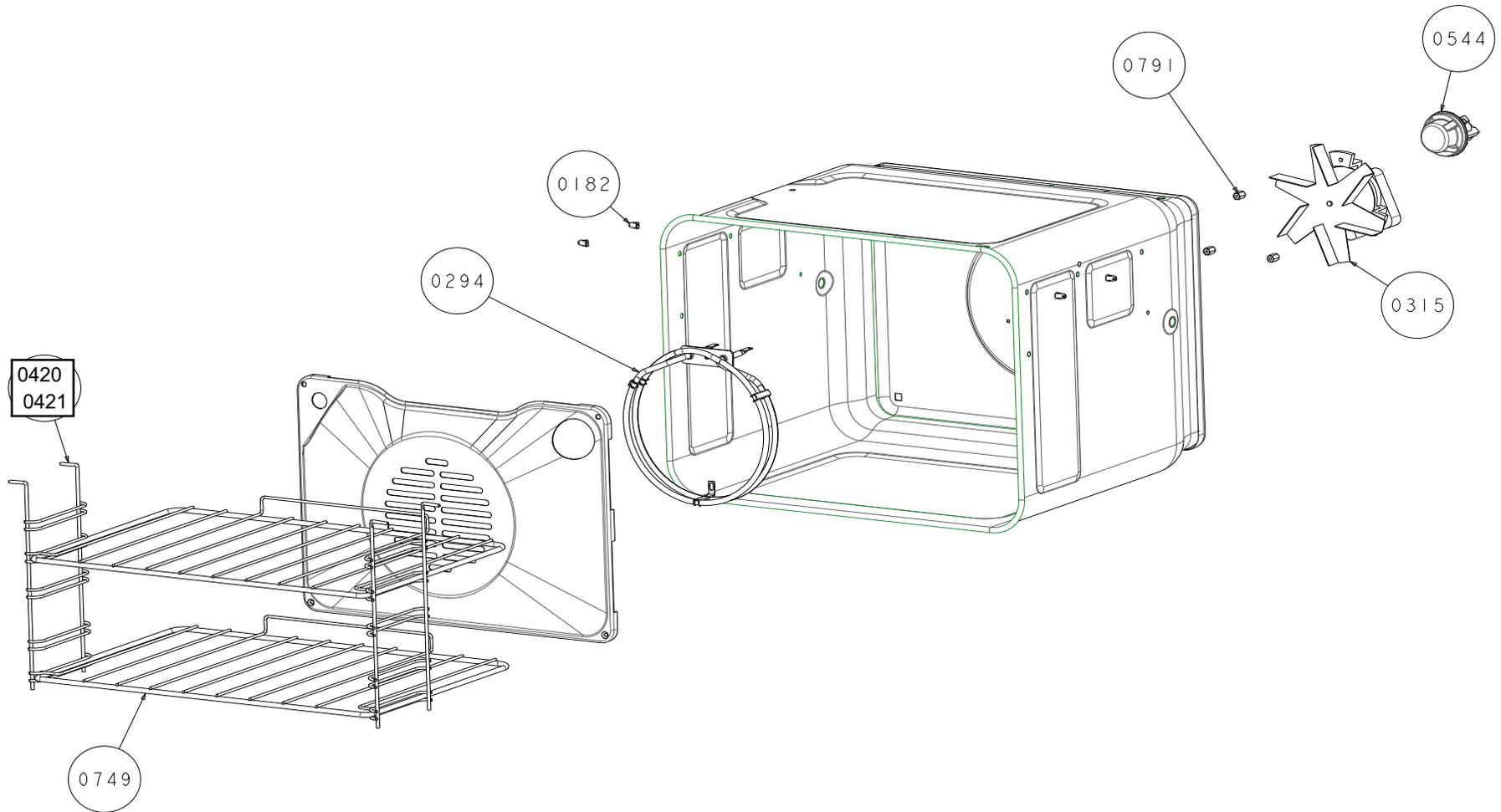
FREESTANDING DF HOTPLATE ASSEMBLY



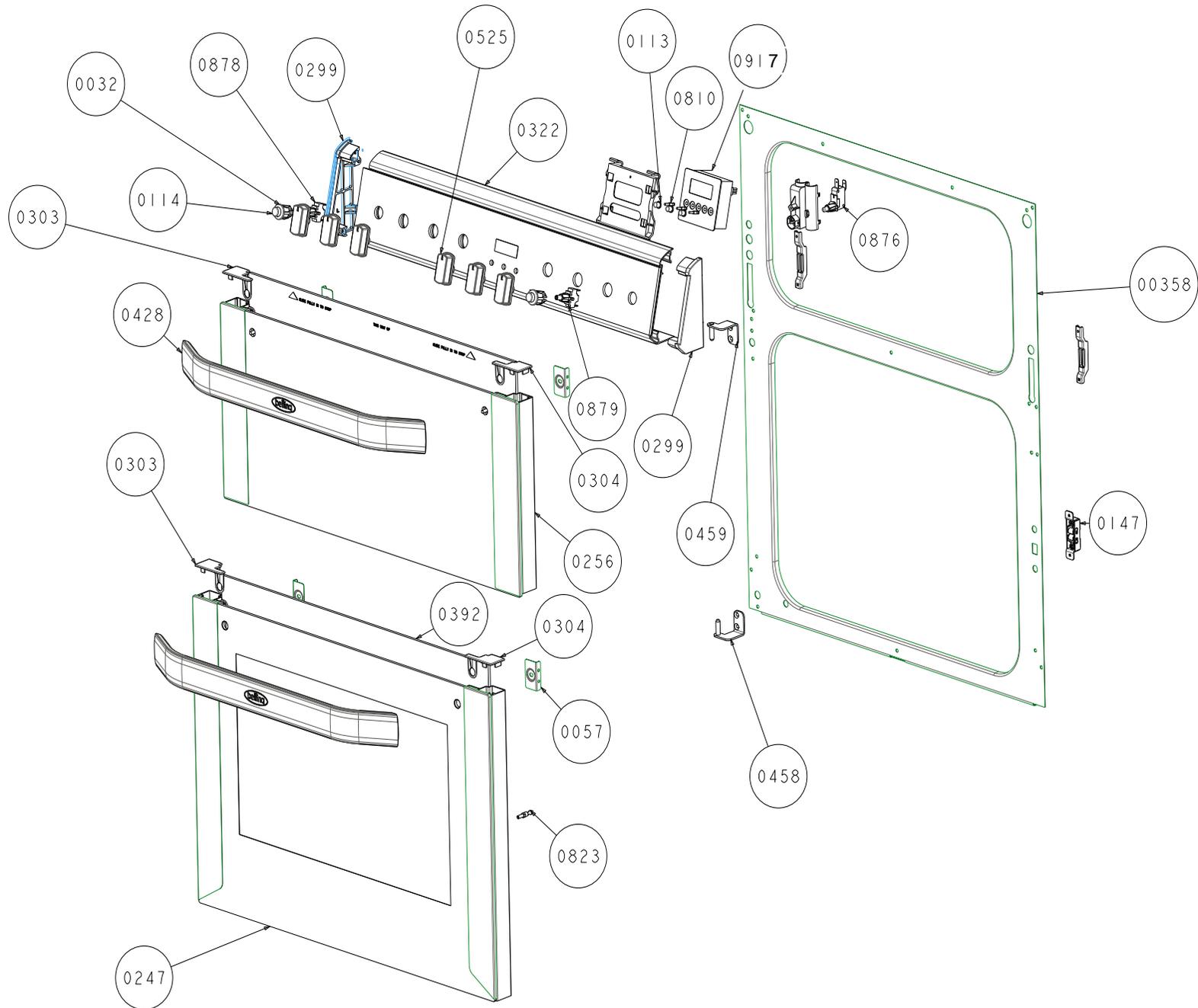
FREESTANDING TOP OVEN CAVITY



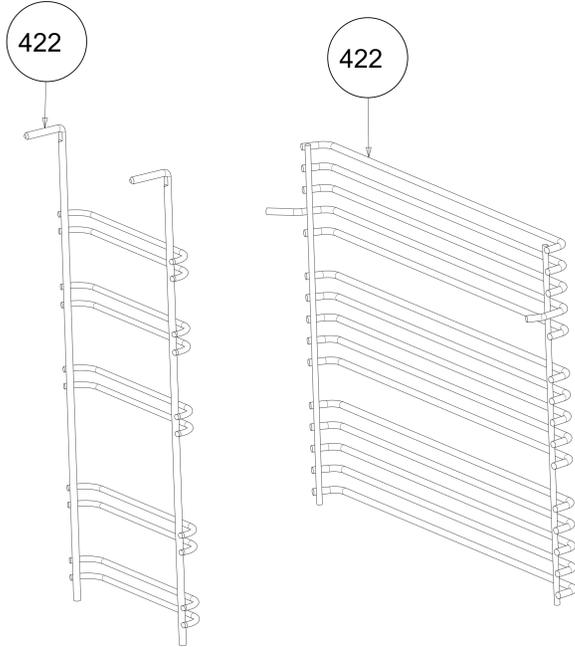
FREESTANDING MAIN OVEN ELECTRIC



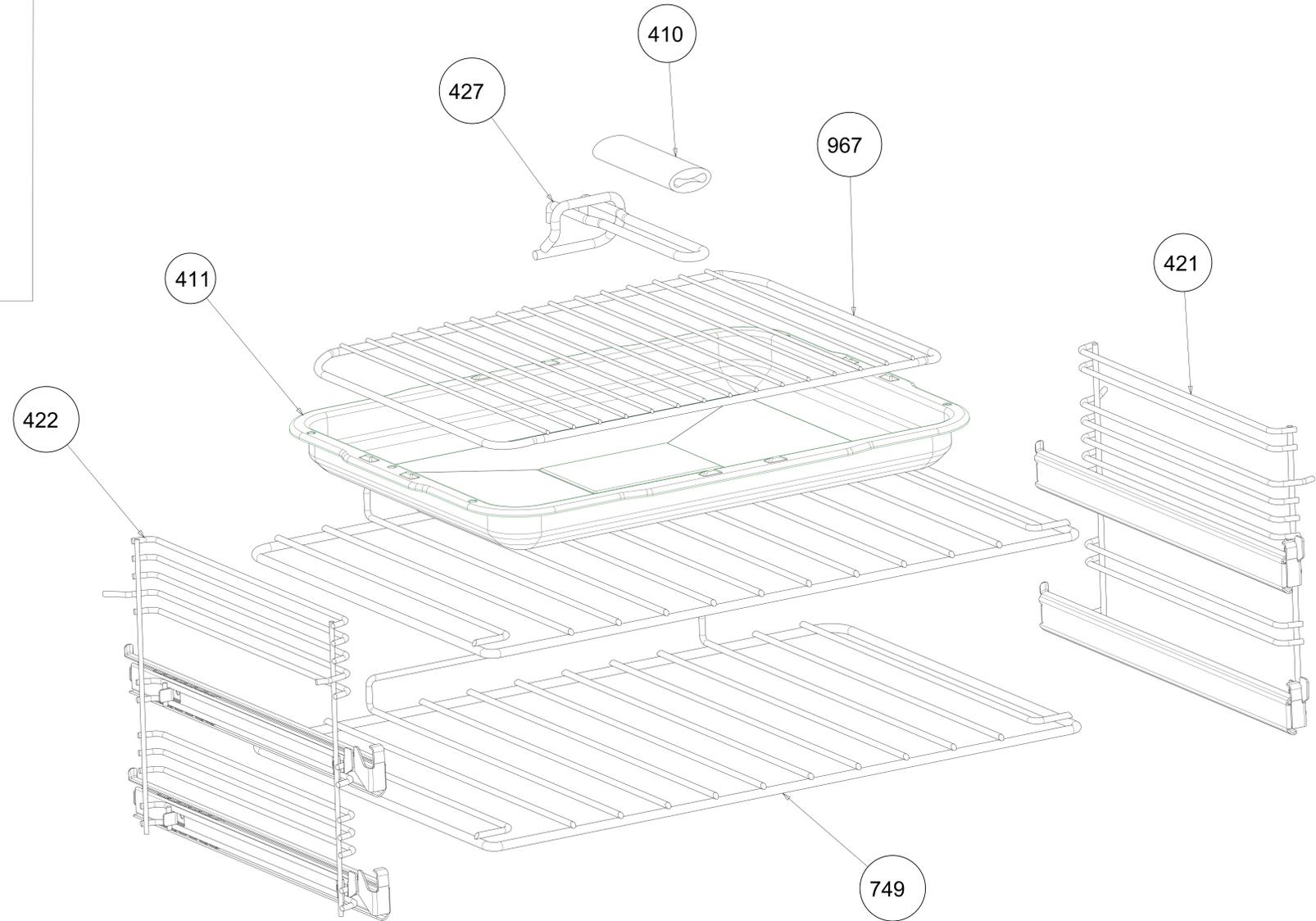
FREESTANDING DOORS, FASCIA AND FRONT FRAME ASSEMBLY



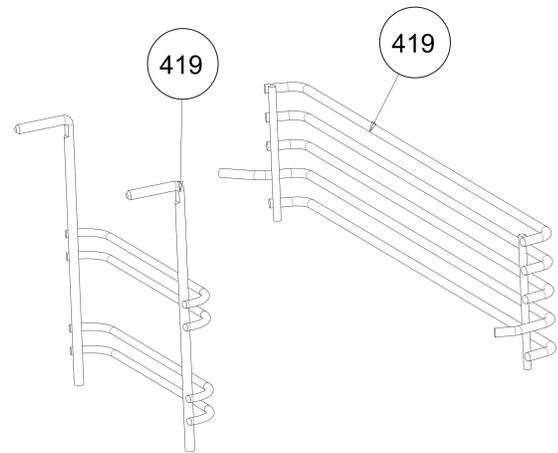
FURNITURE MAIN OVEN



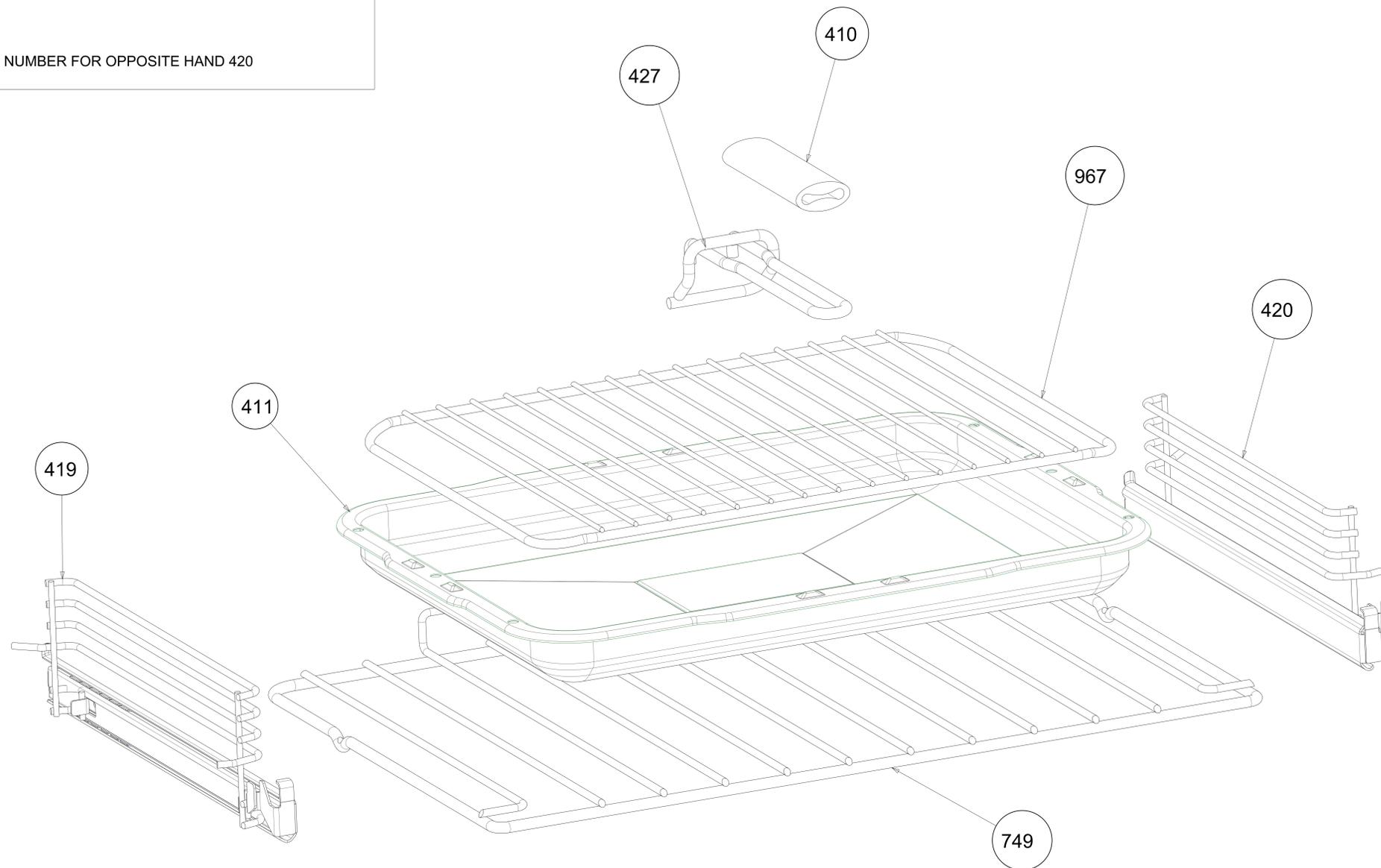
ALTERNATIVE SHELF GUIDES- KEY NUMBER FOR OPPOSITE HAND 421



FURNITURE TOP OVEN



ALTERNATIVE SHELF GUIDES - KEY NUMBER FOR OPPOSITE HAND 420





BELLING

FSDF 60 DO

REPAIR
AND
MAINTAINANCE

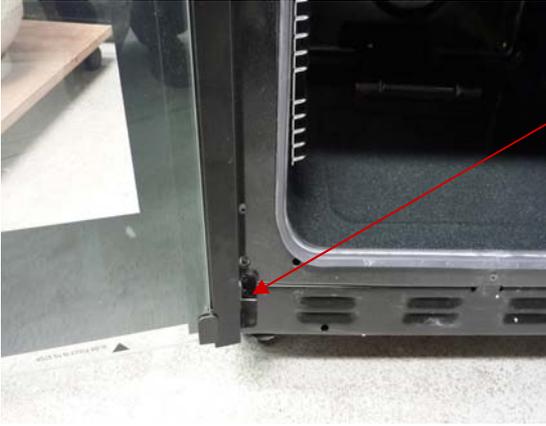
PROCEDURES



IMPORTANT

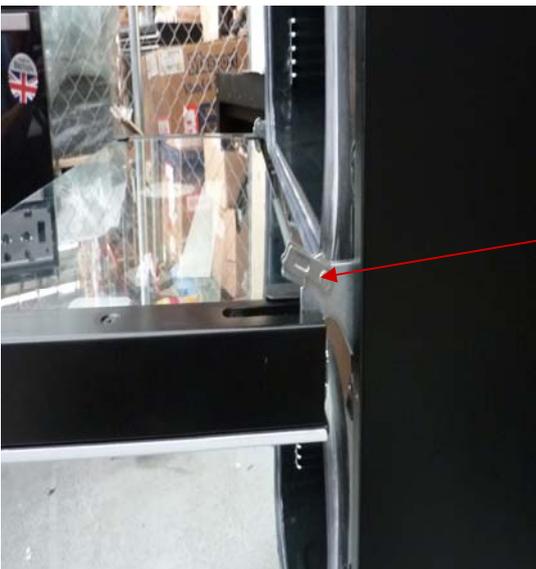
**BEFORE CARRYING
OUT ANY SERVICING
WORK ALWAYS
DISCONNECT FROM
THE ELECTRICAL
SUPPLY**

1) REMOVING THE MAIN OVEN DOOR



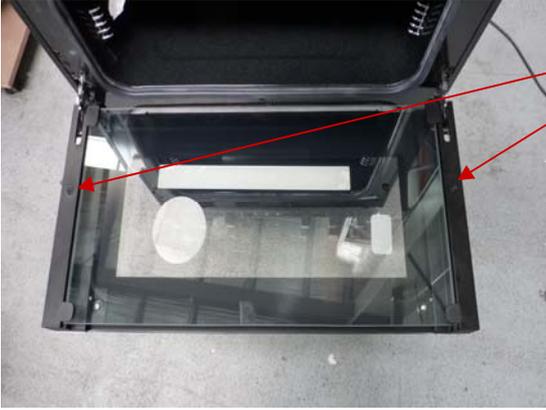
REMOVE THE 2 SCREWS FROM THE LOWER HINGE AS INDICATED.
REMOVE THE LOWER HINGE AND SLIDE THE DOOR DOWNWARDS AWAY FROM THE TOP HINGE
ENSURE THAT THE DOOR IS SUPPORTED AT ALL TIMES

2) REMOVING THE TOP OVEN DOOR



OPEN THE DOOR FULLY
RELEASE THE 2 CLIPS AND PUSH FULLY BACK INTO POSITION SHOWN
CLOSE DOOR TO REST POSITION AND LIFT TO REMOVE DOOR AND HINGE
WHEN REPLACING ENSURE THAT HINGES ARE FULLY ENGAGED IN THE HINGE BUSH

REMOVING THE HINGE FROM THE DOOR



REMOVE THE 2 SCREWS AS
INDICATED
PULL THE HINGE OUT OF THE
DOOR EXTRUSION

3) LID REMOVAL



WITH LID IN THE UPRIGHT POSITION REMOVE 2 SIDE PLATES BY LOOSENING THE 2 SCREWS

REMOVE THE 2 LID SPRINGS BY RELEASING THE SPRINGS FROM THE LOWER HOLES

REMOVE THE 2 LID CLIPS AND CAREFULLY LIFT THE LID AWAY FROM THE HOBTOP

ENSURE THAT THE LID IS SUPPORTED AT ALL TIMES AFTER REMOVAL OF THE LID

4) HOB TOP REMOVAL



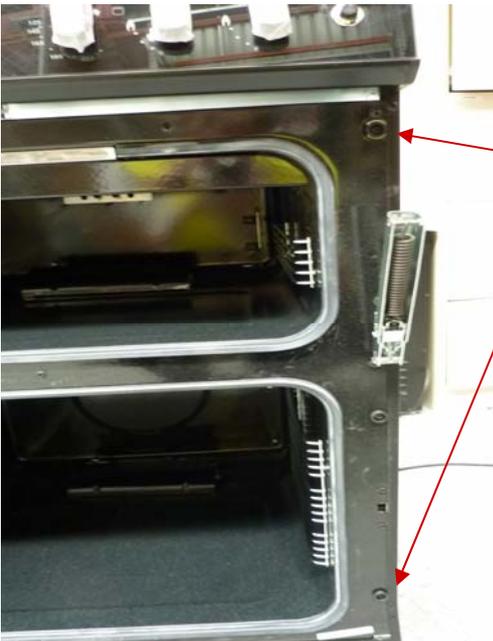
REMOVE 4X HOTPLATE BUTTONS AS SHOWN (2 ON EITHER SIDE)
LIFT THE HOB TOP AWAY

WHEN REPLACING ALWAYS ENSURE THAT THE HOB TOP LOCATES BENEATH THE FACIA PANEL AND THAT THE BURNER BOWLS LOCATE IN THE HOLES CORRECTLY

5) REMOVAL OF SIDE PANELS



REMOVE 2X SCREWS AT REAR OF APPLIANCE

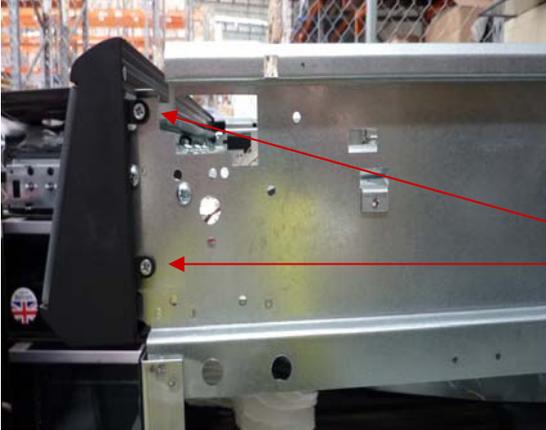


REMOVE 2X SCREWS FROM FRONT OF APPLIANCE

REMOVE SIDE PANEL



6) REMOVAL OF FACIA PANEL



CARRY OUT BOTH OPERATIONS IN STEP 5 (REMOVAL OF SIDE PANELS)

REMOVE ALL CONTROL KNOBS

REMOVE 4 X HOLDING SCREWS 2 ON EACH SIDE

AND REMOVE THE FACIA PANEL



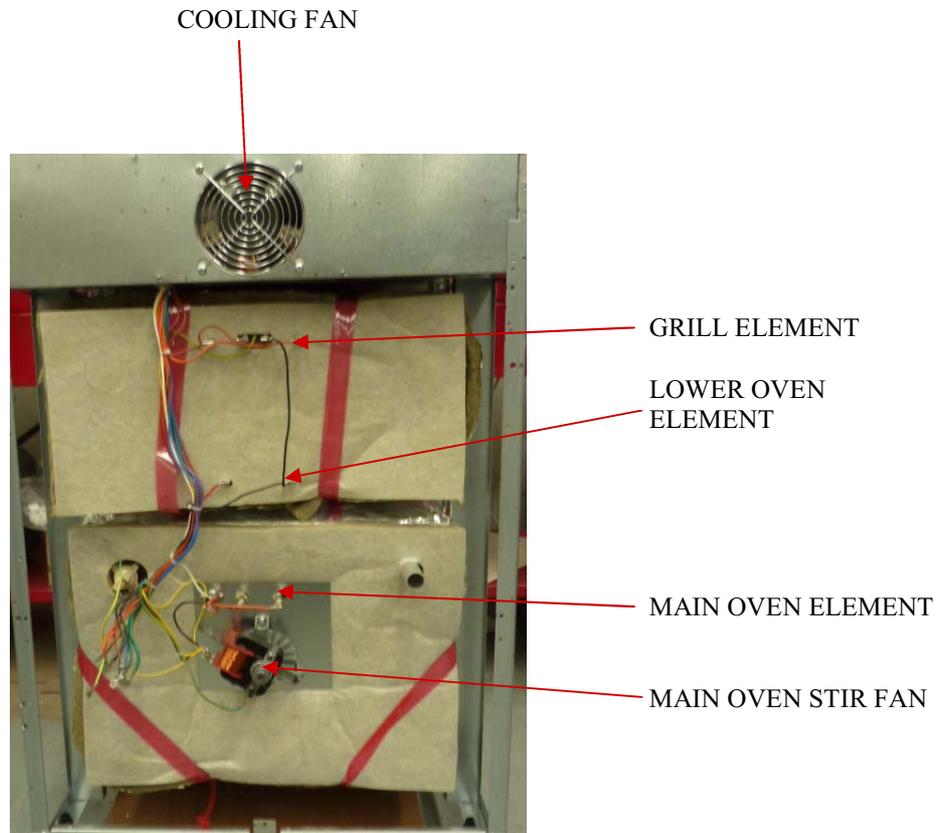
7) REMOVING THE REAR SERVICE PANEL



REMOVE SECURING SCREWS X6

REMOVE REAR SERVICE PANEL WITH CARE SO AS NOT TO DISCONNECT ANY OF THE WIRES CONNECTED TO THE TERMINAL BLOCK

REAR SERVICE PANEL REMOVED



8) DOOR SEALS

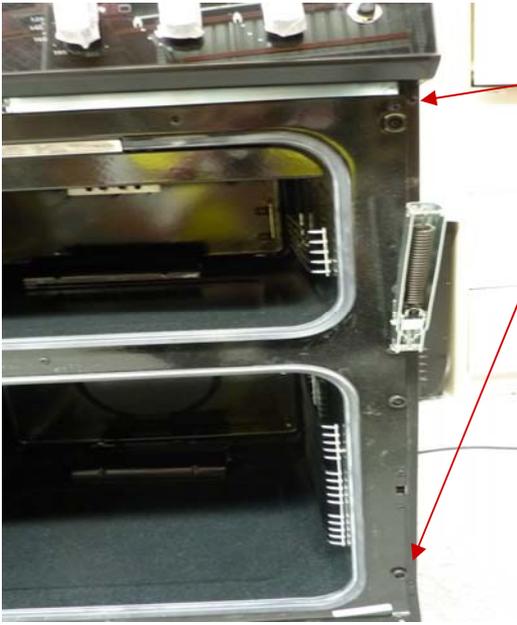


THE DOOR SEAL IS REMOVED BY JUST PULLING IT IS SECURED IN THE GAP BETWEEN THE CAVITY AND FRONTFRAME AND REQUIRES NO OTHER FIXING

TO REFIT PUSH IN ALWAYS ENSURE THAT DOOR SEAL LIP IS FACING CORRECT WAY

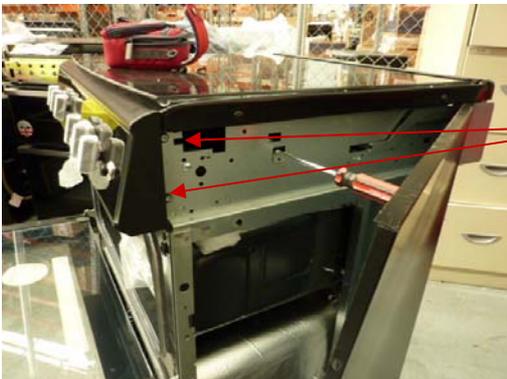
9) GAINING ACCESS UNDERNEATH HOBTOP

THE HOB TOP CAN BE REMOVED WITHOUT REMOVING THE LID USING THE FOLLOWING PROCEDURE



REMOVE THE 2 SCREWS HOLDING THE SIDE PANEL
REPEAT FOR L/H SIDE PANEL

REMOVE THE CONTROL KNOBS



GENTLY PULL THE SIDE PANEL AWAY FROM THE APPLIANCE AND REMOVE THE 2 FACIA PANEL SECURING SCREWS

REMOVE THE 4 HOTPLATE BUTTONS AS SHOWN IN STEP 4



THE HOB TOP MAY NOW BE LIFTED TO GAIN ACCESS TO THE GAS TAPS/ THERMOSTATS/ELECTRODES ETC

TAKE CARE TO ENSURE THAT THE HOB TOP IS SUPPORTED AT ALL TIMES WHEN WORKING UNDER-NEATH

WHEN REFITTING ALWAYS ENSURE THAT THE BURNER BOWLS PROTRUDE THROUGH THE HOLES IN THE HOB TOP FULLY

REPLACEMENT OF COMPONENTS

A) ELECTRODES



FOLLOW STEP 8(PAGE 9) AND REMOVE THE HOB TOP
 REMOVE ELCTRODE CLIP BY SQUEEZING TOGETHER AND PULLING TO REMOVE
 REMOVE ELECTRODE FROM BURNER BOWL AND IGNITION LEAD FROM IGNITION GENERATOR
 ON REPLACING ALWAYS ENSURE THAT THE RUBBER WASHER IS REFITTED

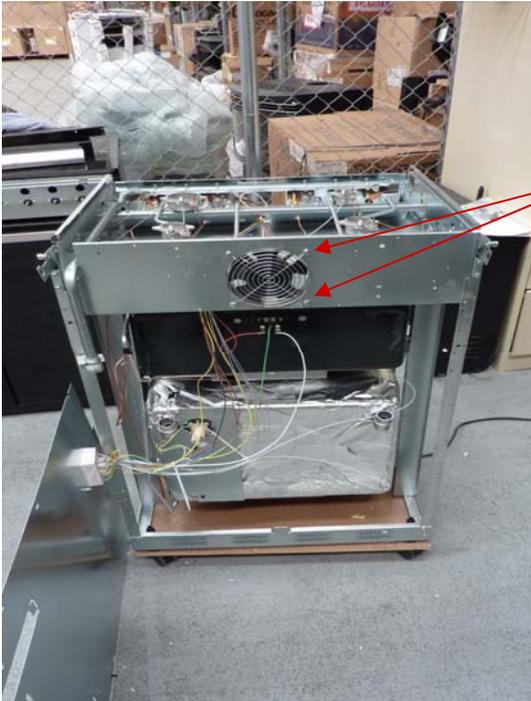
B) HOB THERMOCOUPLES



FOLLOW STEP 8 (PAGE 9) AND REMOVE THE HOB TOP

 REMOVE UPPER NUT USING A 7mm SPANNER
 REMOVE THE THERMOCOUPLE FROM THE BURNERBOWL AND DISCONNECT FROM HOB SHUT-OFF MICROSWITCH
 ON REPLACING ALWAYS ENSURE THAT THE RUBBER WASHER IS REPLACED TO REDUCE DISTURBANCE TO THE FLAME DUE TO THE COOLING FAN

C) COOLING FAN



FOLLOW STEP 8 (PAGE 9) AND REMOVE THE HOB TOP

REMOVE THE 4 SECURING SCREWS AND REMOVE THE FAN AND FAN GUARD

DISCONNECT THE WIRES

WHEN RE-FITTING ALWAYS REFIT THE FAN GUARD



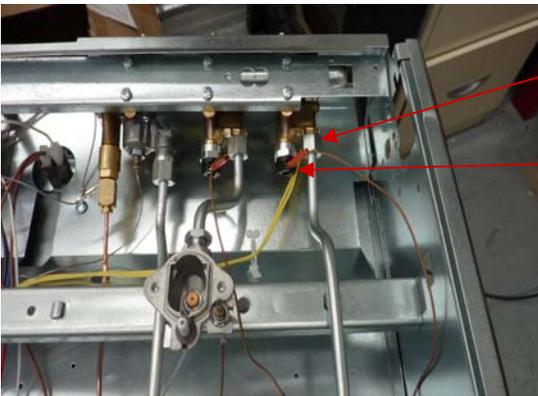
D) GAS TAPS



FOLLOW STEP 8 (PAGE 9) LIFT HOB TOP
 FOLLOW STEP 6 (PAGE 7) REMOVE FACIA PANEL
 REMOVE 1 SCREW AS SHOWN ON EITHER SIDE



PULL FORWARD INNER FACIA PANEL TO GAIN ACCESS TO THE 2 TAP SECURING SCREWS



UNDO BUNDY TUBE CONNECTION AND REMOVE

DISCONNECT THERMOCOUPLE

REMOVE 2 GAS TAP SECURING SCREWS AND REMOVE THE TAP

WHEN REPLACING TAP ALWAYS ENSURE THAT A NEW TAP WASHER IS FITTED (part number 081423974)

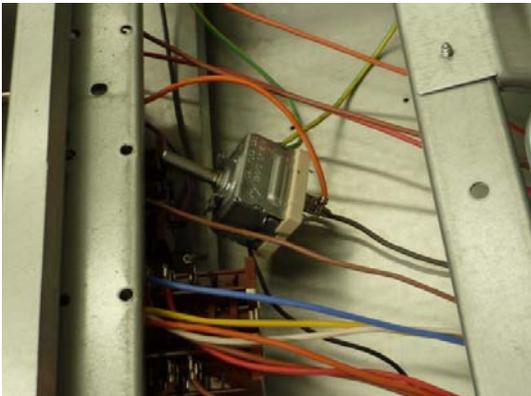
E) THERMOSTATS



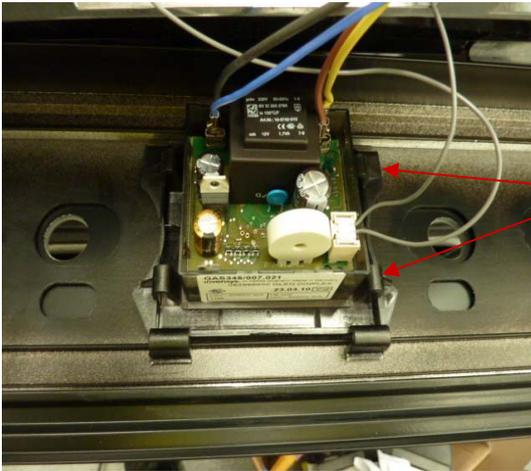
FOLLOW STEP 9 AND THEN LIFT THE HOB TOP

PULL THE T/STAT OUT OF THE SWITCH HOUSING

DISCONNECT THE T/STAT PHIAL FROM INSIDE THE OVEN CAVITY (R/H SIDE OF CAVITY IN BOTH OVENS) AND PULL THROUGH TO REMOVE T/STAT FULLY

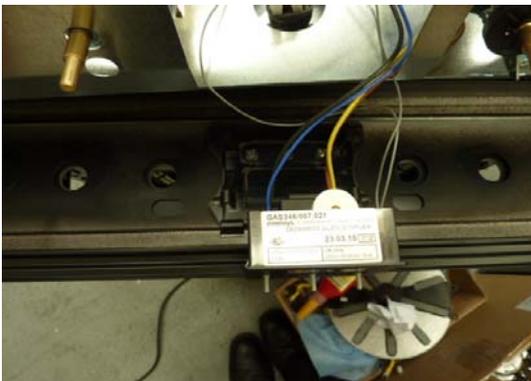


F) TIMER



FOLLOW STEP 6 (PAGE 7) REMOVE FACIA PANEL

RELEASE TIMER FROM HOLDING CLIPS BY GENTLY PUSHING IN CLIPS WITH A SCREWDRIVER



G) DOOR SEAL



THE DOOR SEAL IS REMOVED BY JUST PULLING IT IS SECURED IN THE GAP BETWEEN THE CAVITY AND FRONFRAME AND REQUIRES NO OTHER FIXING

TO REFIT PUSH IN ALWAYS ENSURE THAT DOOR SEAL LIP IS FACING CORRECT WAY

H) GRILL ELEMENT



FOLLOW STEP 7 REMOVE REAR SERVICE PANEL

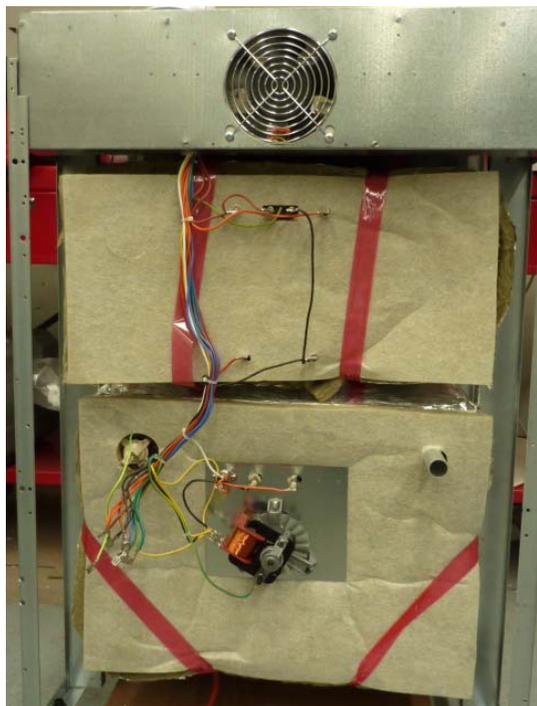
DISCONNECT WIRES

REMOVE GRILL ELEMENT GUARD BY LOOSENING 2 HIDDEN SCREWS (POSITIONS INDICATED) AND SLIDING OFF

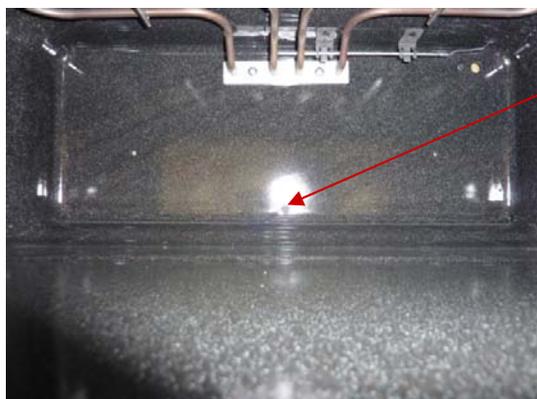


REMOVE 2 SECURING SCREWS FROM ELEMENT BRACKET AND REMOVE FROM CAVITY BY PULLING FORWARD

I) TOP OVEN LOWER ELEMENT



REMOVE INSULATION AT THE BACK OF THE TOP OVEN CAVITY

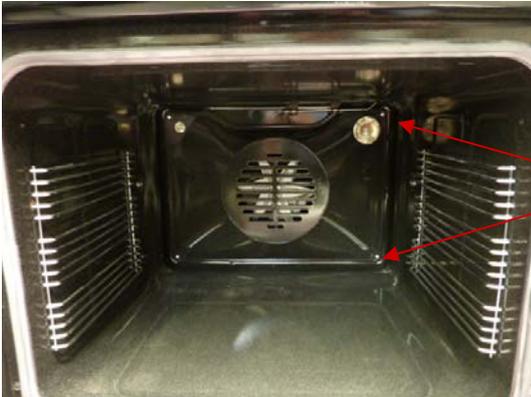


REMOVE SCREW FROM INSIDE TOP OVEN CAVITY AS INDICATED

PULL ELEMENT FROM REAR OF APPLIANCE

ALWAYS ENSURE WHEN REPLACING INSULATION TO USE CORRECT TAPE

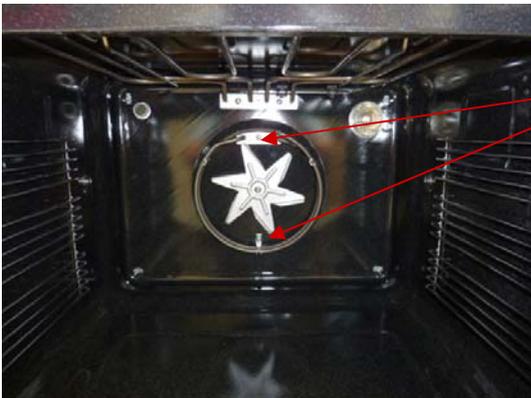
J) MAIN OVEN ELEMENT



FOLLOW STEP 7 AND REMOVE THE REAR SERVICE PANEL

REMOVE 4 X REAR FAN COVER SECURING SCREWS AND REMOVE FAN COVER

DISCONNECT WIRING



REMOVE THE 2 ELEMENT SECURING SCREWS AND PULL ELEMENT FORWARD INTO THE CAVITY

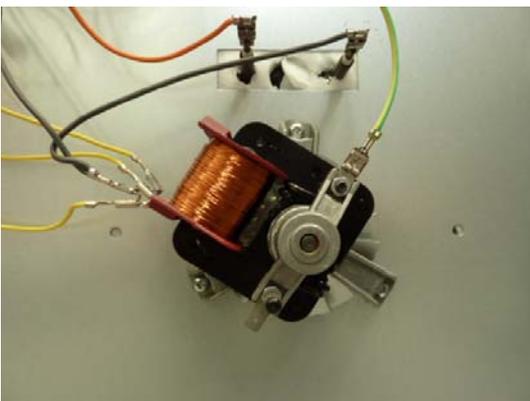
K) MAIN OVEN STIR FAN



FOLLOW STEP 7 AND REMOVE THE REAR SERVICE PANEL

REMOVE THE REAR FAN COVER AS ON PREVIOUS PAGE

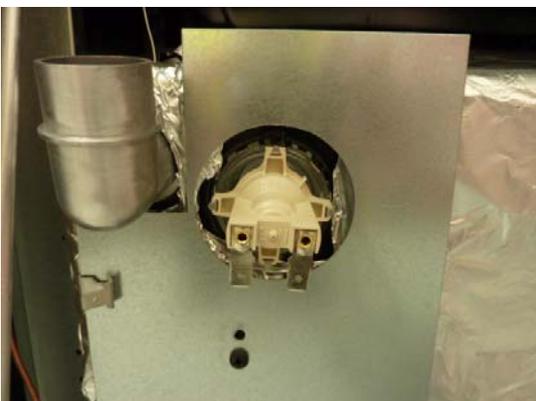
REMOVE THE FAN IMPELLOR
N.B L/H THREAD NEEDS TO TURNED CLOCKWISE TO REMOVE



DISCONNECT WIRING FROM FAN

REMOVE 3 X STIR FAN SECURING SCREWS AND REMOVE FAN FROM THE REAR OF THE APPLIANCE

L) MAIN OVEN LIGHT FITTING



FOLLOW STEP 7 REMOVING REAR SERVICE PANEL

REMOVE GLASS LAMP COVER BY UNSCREWING

REMOVE THE EARTH LEAD

RELEASE 4 X CLIPS HOLDING LIGHT FITTING IN PLACE

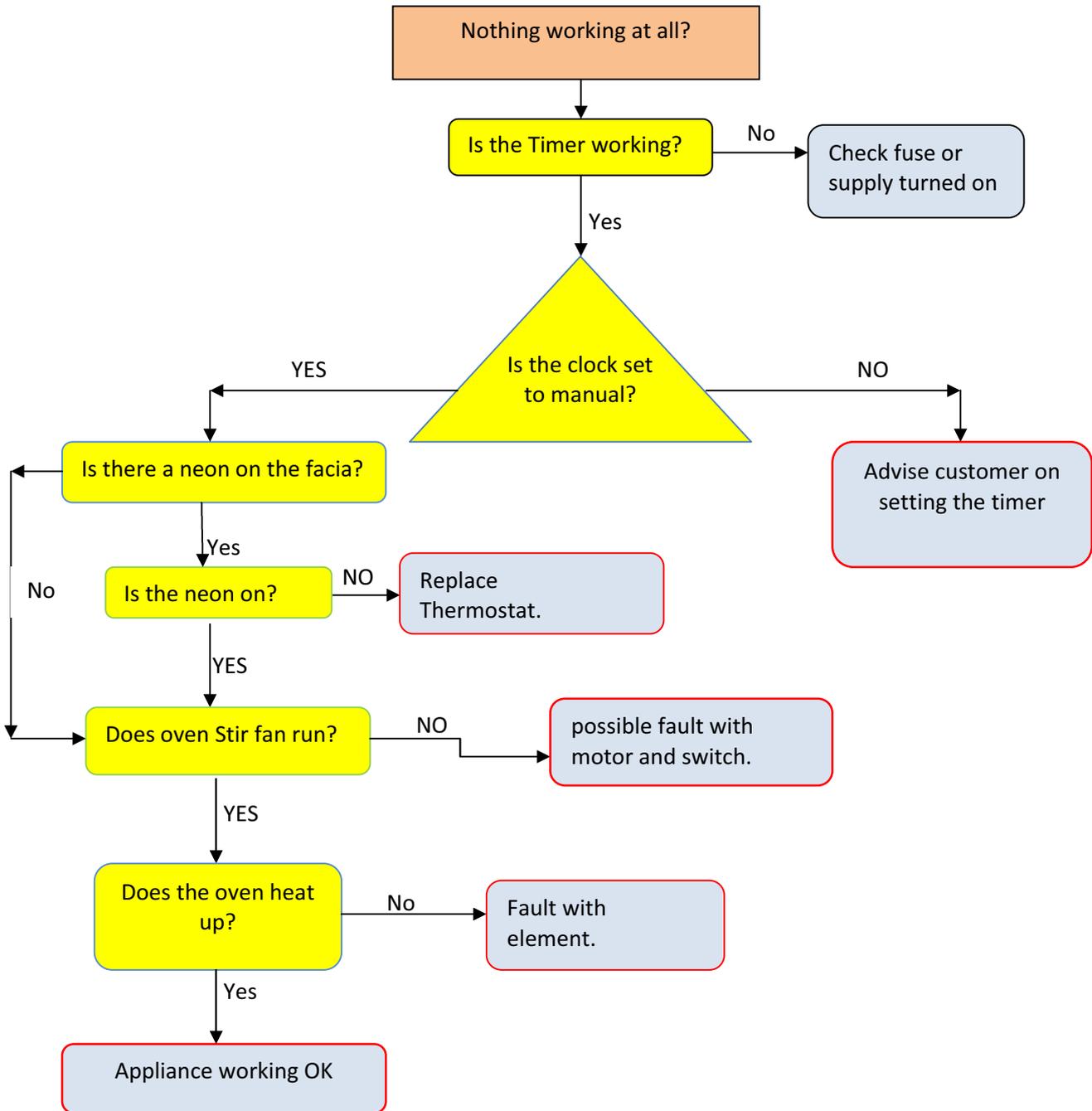
REMOVE BY PULLING LIGHT FITTING FORWARD INTO CAVITY

BELLING

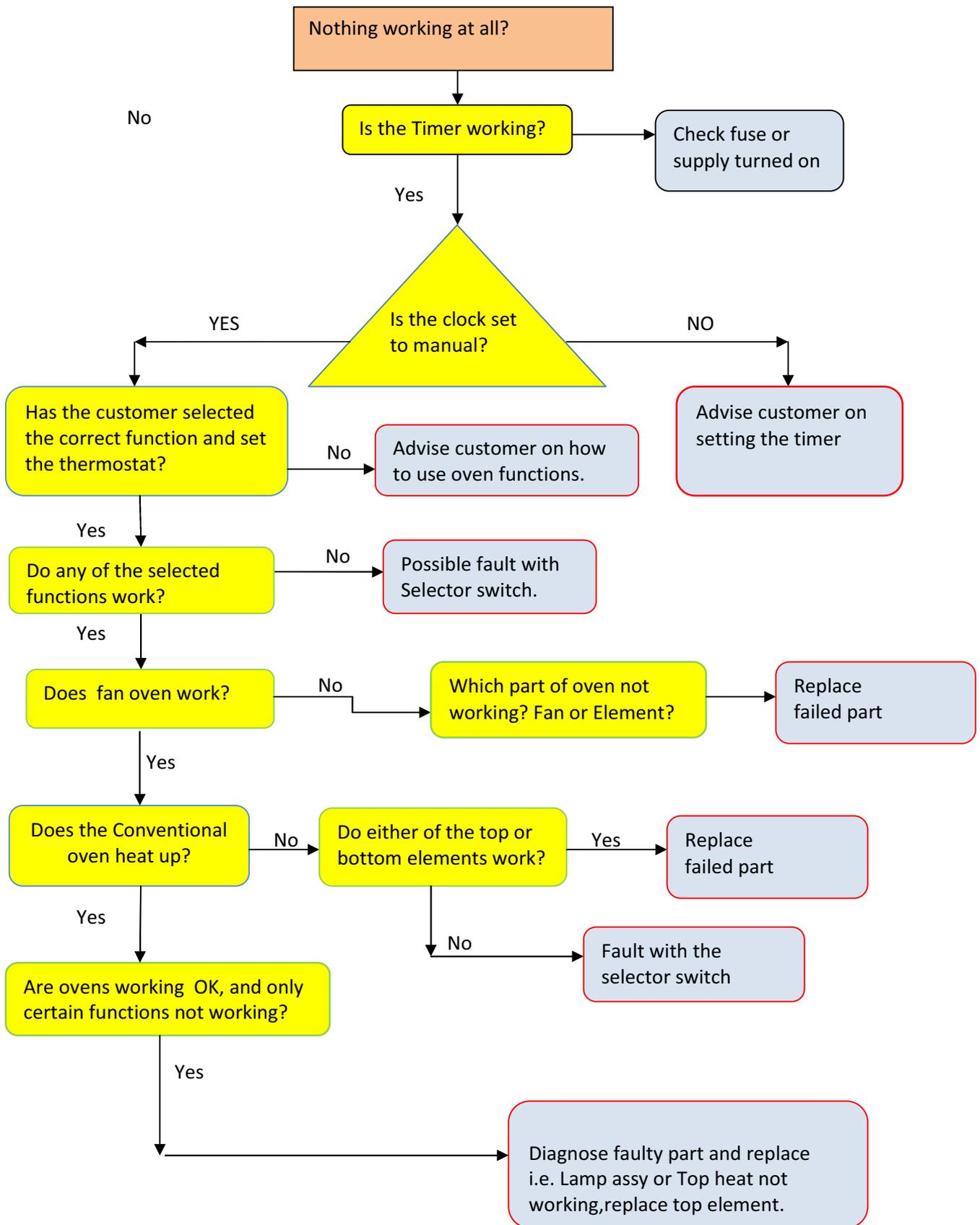
FSDF 60 DO AU

**FAULTFINDING
GUIDES**

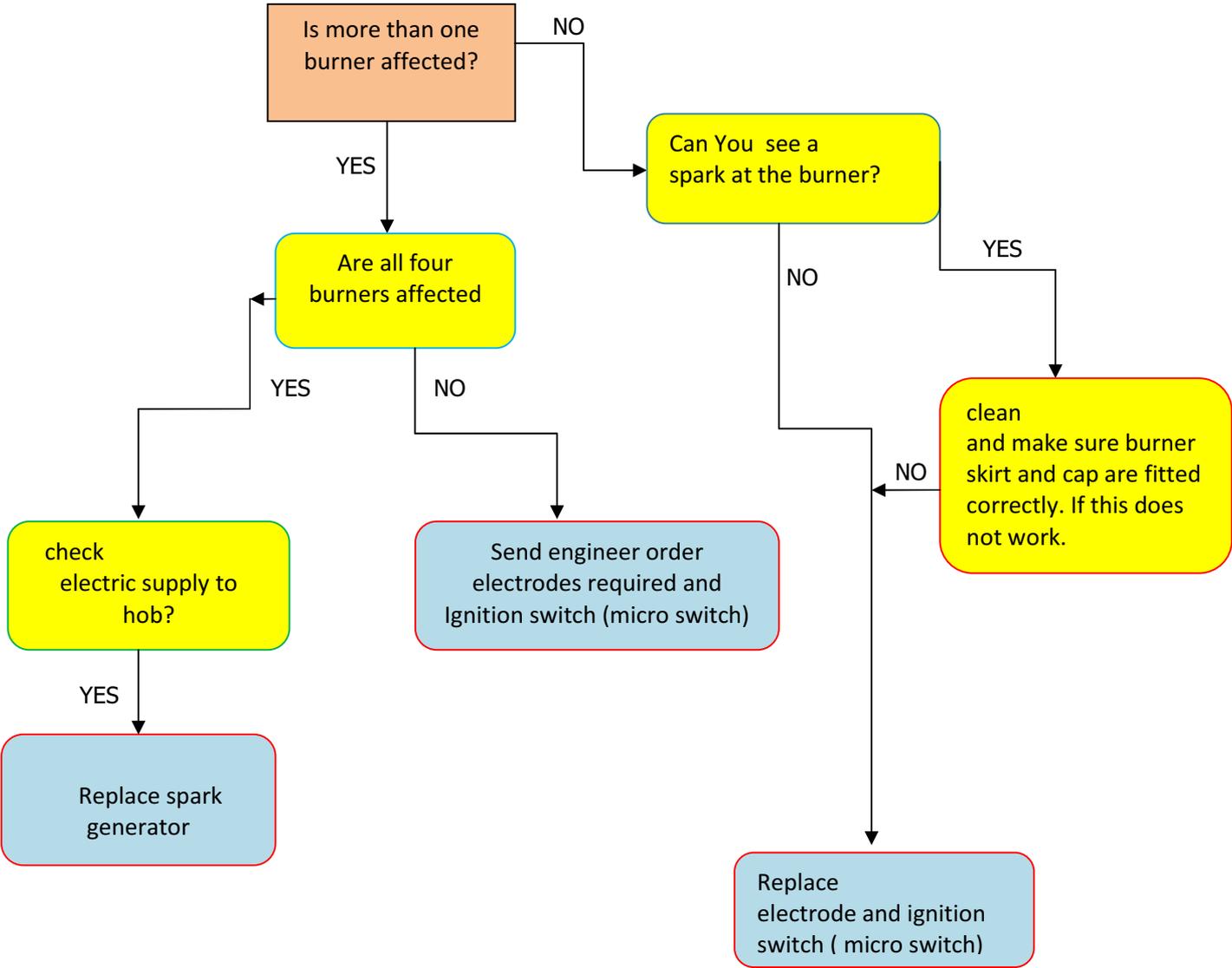
Single Electric Cooker Main Fan oven not working



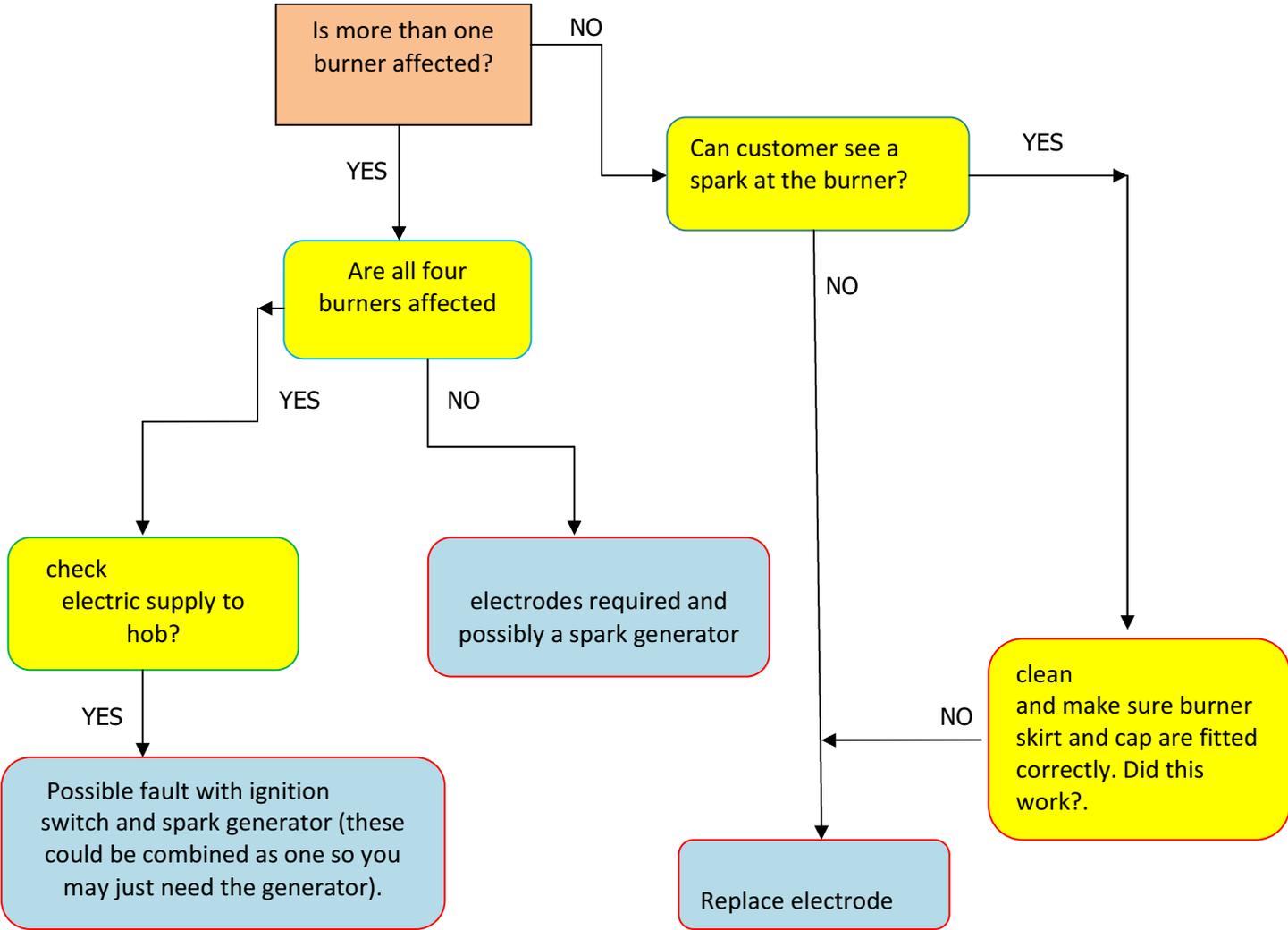
Electric Multi function oven Main oven not working



Gas Hob
Faulty ignition (Automatic ignition)
Customer states no ignition to burner/s

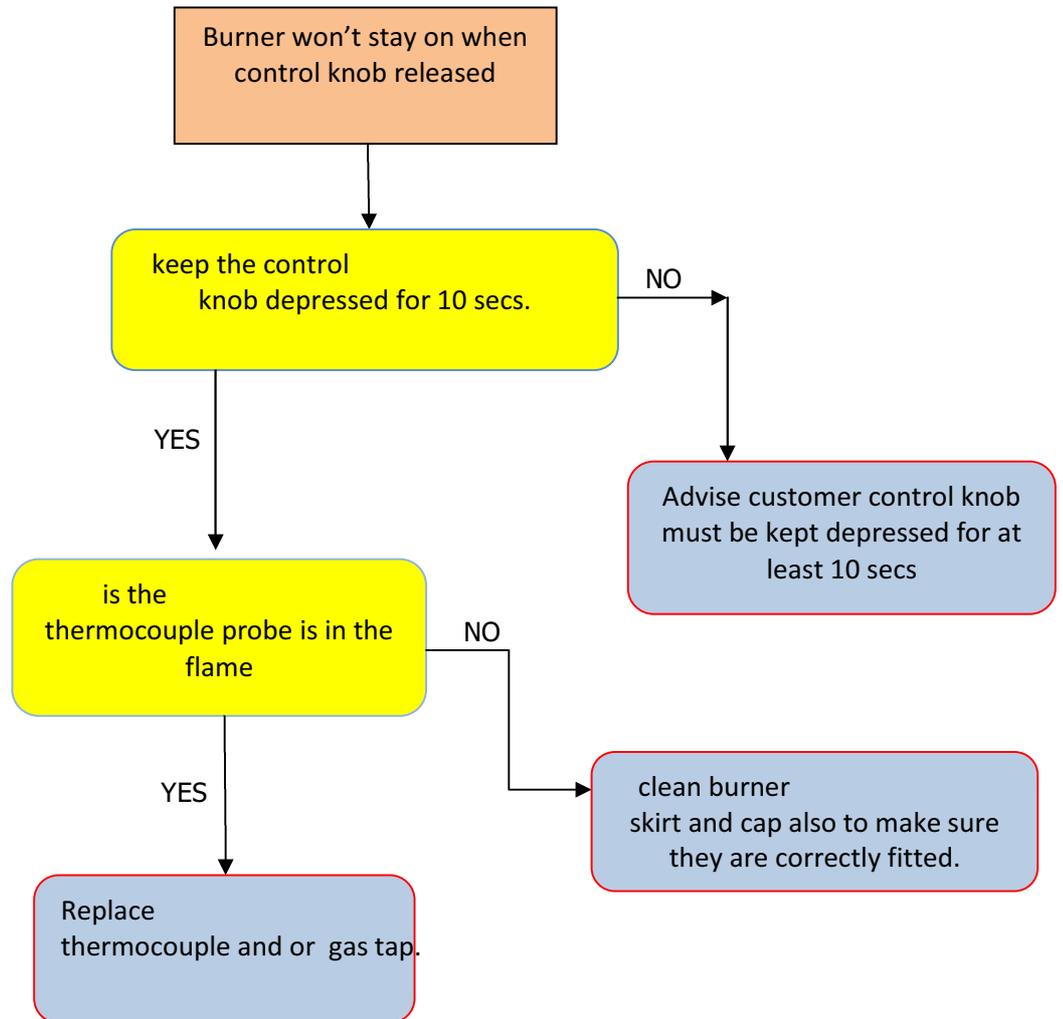


Gas Hob
Faulty ignition (Push button ignition)
Customer states no ignition to burner/s

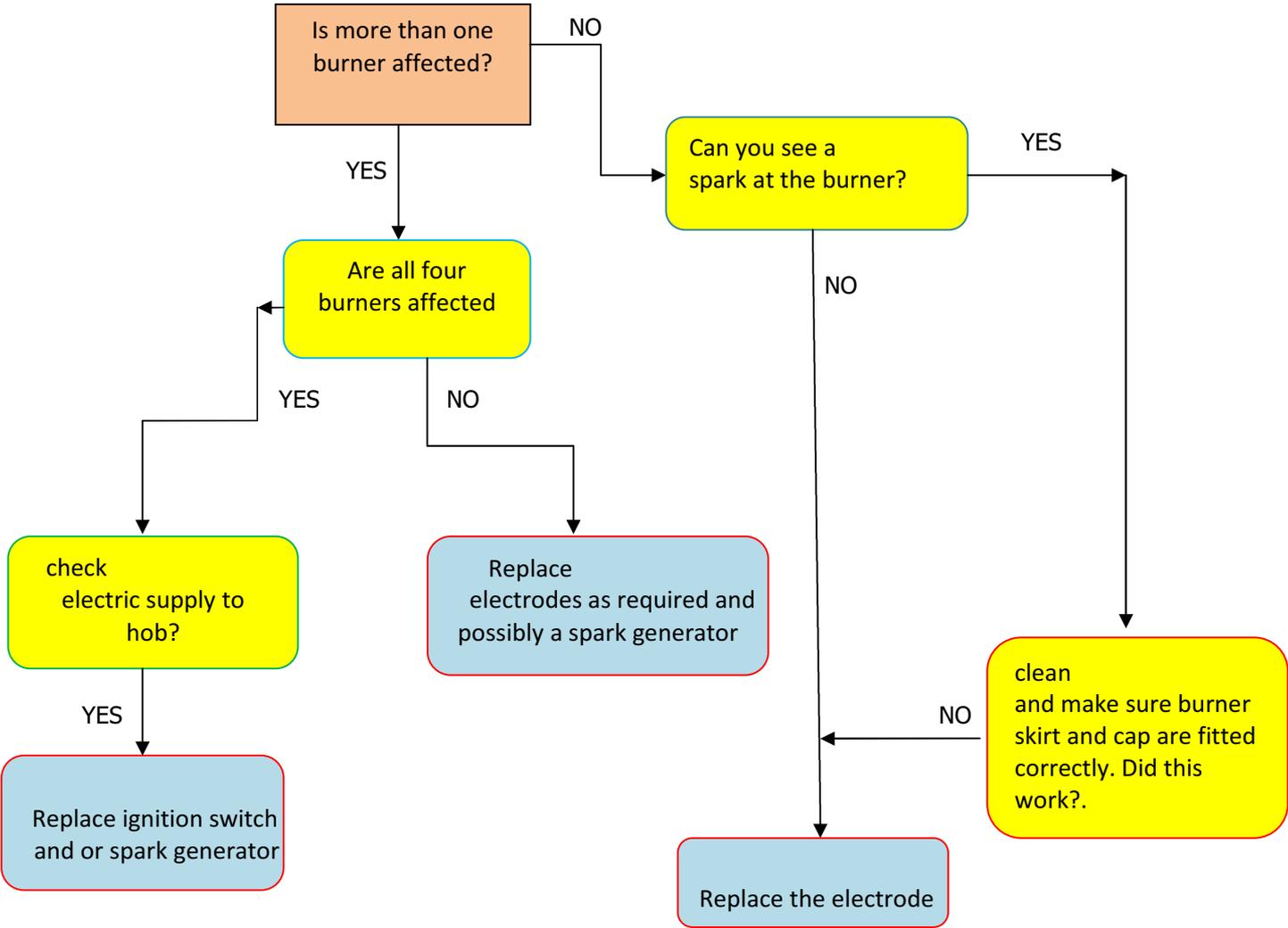


Gas hob with thermocouples

Hob burner will not stay lit



Faulty ignition (Push button ignition)
Customer states no ignition to burner/s



Faulty ignition (Automatic ignition)
Customer states no ignition to burner/s

