



GLEN DIMPLEX
AUSTRALIA PTY LTD

BELLING FSG54TC
SERVICE MANUAL



think of everything

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THIS MANUAL COVERS THE FOLLOWING MODELS :-

FSG54TC

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
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YEAR

MONTH

NUMBER OF PRODUCTION
FOR THE MONTH

4	4	4	4	4	0	0	2	8
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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 Gas AU



CONTENTS

Introduction

Before Using

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

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 31 75
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.

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

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

GENERAL

WARNING! - Accesible parts may become hot during use. To avoid burns, young children should be kept away from the appliance.

Children should be supervised to ensure that they do not play with the appliance. This appliance is not intended for use by persons (including children with reduced physical, sensory or mental capabilities, or lack of experience and knowledge) unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING:- Servicing should be carried out only by authorised personnel.

- 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.

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

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

Do not modify this appliance.

SAFETY

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.

SAFETY

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

Fire Safety Advice

Most kitchen fires occur when people are distracted or leave things unattended, so remember:

If you're called away from the cooker - by the phone or someone at the door, either take pans off the heat, or switch off your hob.

Don't let yourself be distracted while cooking.

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:

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

Deep-fat frying presents more dangers in your kitchen.

- 1) Never fill a chip pan (or other deep-fat fryer) more than one-third full of oil
- 2) Don't 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:

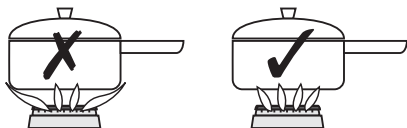
- 1) Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- 2) Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- 3) Remember: never use water on an electrical or cooking oil fire.

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.
 - 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.

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.
- 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.

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 burners 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 - GAS

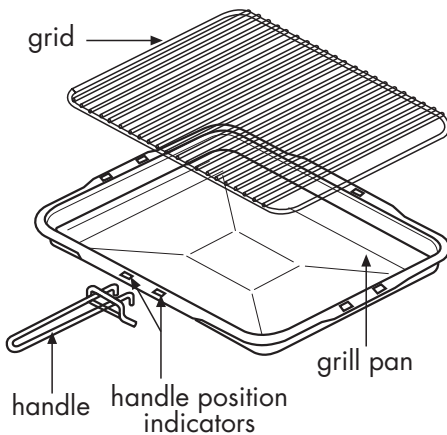
Caution: Accessible parts maybe hot when the grill is used. Young children should be kept away.

Ignition

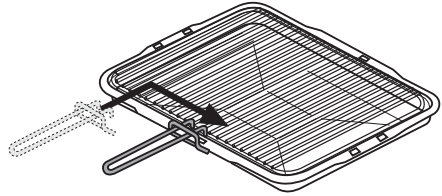
Open the grill door. Push in and turn the grill control knob anticlockwise to the "full-on" position. Hold the control knob in for 15 seconds and press the ignition switch (if fitted), or hold a lighted match or taper to the burner, until the burner lights. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait for one minute before attempting further ignition.

Important: Keep the grill door open when the grill is on. To turn off, push in the control knob and turn it clockwise to the "off" position.

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.

Preheating

For best cooked results, always preheat the grill for about 3 minutes.

USING THE GRILL - GAS

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard.

Using the grill

Push the grill pan towards the back of the shelf, to position it under the grill.

Variation in grilling can be achieved by setting the grill between the large and small flame symbols.

Important: Never operate the grill between the large flame and the off position.

The speed of grilling can also be controlled 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 a middle to low shelf position.

The grill trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.

When you have finished grilling, check that the control knob is returned to the off position.

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.

During oven use the fan may cycle on and off. Should any fault occur with the cooling fan, the appliance will require servicing. Contact Customer Support.

USING THE GRILL - ELECTRIC (IN A GAS PRODUCT)

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

Open the top oven/grill door. Push in and turn the top oven/grill control knob clockwise to the 'FULL ON' position.

To switch off, turn the control knob anti-clockwise to return it to the off position.

Important: The top oven/grill door must be fully open when the grill is used.

Preheating

For best cooked results, we recommend that you preheat the grill for about 3 minutes.

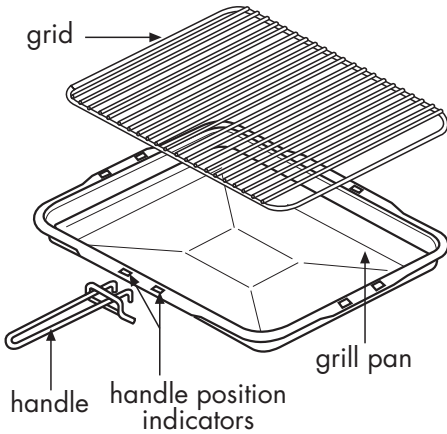
The cooling fan

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.

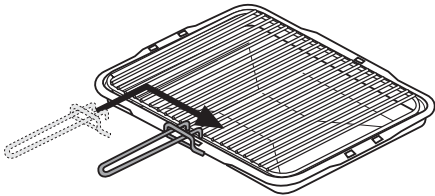
During oven use the fan may cycle on and off. Should any fault occur with the cooling fan, the appliance will require servicing. Contact Customer Support.

USING THE GRILL - ELECTRIC (IN A GAS PRODUCT)

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.



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.

Using the grill

Push the grill pan towards the back of the shelf, to position it under the grill.

The speed of grilling can be controlled 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 a middle to low shelf position.

The grill trivet, inside the grill pan, can be inverted to give a high or low position, or it may be removed.

The HIGH trivet position is suitable for toasting bread.

The LOW trivet position is suitable for grilling all types of meat & fish.

With the grill trivet removed the food is placed directly on the base of the grill pan - eg: when cooking whole fish or browning dishes such as cauliflower cheese.

When you have finished grilling, check that the control knob is returned to the off position.

Using aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard.

USING THE TOP OVEN - GAS

Using the top oven

Ignition

Push in and turn the top oven control knob anticlockwise to the 'FULL ON' position. Hold the control knob in, and press the ignition switch or hold a lighted match or taper to the burner, until the burner lights. 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.

Turn the control knob to the required setting.

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

Using the top oven

The top oven can be used in the same way as the main oven, to cook the full range of dishes, but it is a SECONDARY oven and there are some differences.

Foods cooked in the top oven should be in relation to the oven size. Larger dishes, or food which may rise during cooking, should be cooked in the main oven.

Large items, wide tins and tall items such as rich fruit cakes should be cooked in the main oven to obtain optimum results.

Notes:

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.

Preheating

Always preheat the top oven for 15 minutes. However, if the main oven is being used at the same time, then preheating may not be necessary. The cooking time may need to be shortened slightly, or the cooking temperature adjusted, to allow for heat transfer from the main oven to the top oven if both ovens are used together.

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

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

Put the oven shelves in the position required before preheating the oven.

Oven light

Press the light button on the fascia panel.

Zones of heat

The temperature at the **centre** of the oven corresponds with the selected temperature and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

If you find that over a period of time, the oven becomes hotter when used at a particular temperature, the thermostat may need to be replaced.

USING THE TOP OVEN - GAS

Oven furniture

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 330mm

Roasting tin 370mm x 320mm

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.

Oven shelves

Extra shelves may be ordered from your local supplier.

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

The top oven shelf helps to ensure even baking in the top oven. It has a rear deflector fitted to it, and is **not** intended for use in the main oven.

Slow cooking

Make sure that frozen foods are thoroughly THAWED before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to 195° and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

USING THE TOP OVEN - GAS

Top oven baking guide

Dish	Recommended temperature	Suggested shelf position	Approximate cooking time (preheated oven)
Scones	210	top - middle	10 - 15 mins
Meringues	125	bottom	2 - 3 hours
Cakes			
Small cakes	180	middle	15 - 25 mins
Whisked sponge	180	middle	20 - 30 mins
Swiss roll	195	middle	10 - 12 mins
Victoria sandwich (2 x 180mm / 7" per shelf)	165	middle (side by side)	20 - 35 mins
Genoise Sponge (2 x 180mm / 7" per shelf)	180	middle	25 - 30 mins
Pastry			
Rough Puff	210	middle	cooking time depends on recipe & type of filling
Flaky / Puff	195	middle	
Shortcrust	195	middle	
Flan	195	middle	
Biscuits			
Shortbread fingers	180	middle - top	
Nut brownies	180	middle	
Brandy snaps	165	middle - top	
Flapjacks	165	middle - top	
Ginger nuts	180	middle - top	

Baking guide hints

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

If a different temperature setting to that shown in our guide is given in a recipe, the recipe instruction should be followed.

The cooking times given in the baking guides are based on a preheated oven. If you do not preheat the oven, cooking times should be extended.

USING THE TOP OVEN - GAS

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.

- 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 180° for 20 minutes per 450g (1lb), 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 450g (1lb) to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 450g (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.

Please note:- for all other Roasting guides refer to main oven section and see table.

USING THE TOP OVEN - GAS

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 overnight.

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 180°		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well Done	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

USING THE MAIN OVEN - GAS

Using the main oven

Ignition

Push in and turn the main oven control knob to the 'FULL ON' position. Hold the control knob in, and press the ignition switch or hold a lighted match or taper to the burner, until the burner lights.

If after 15 seconds, the burner has not lit, turn off the oven and leave the compartment door open. Wait at least one minute before a further attempt to ignite the burner.

Do not hold the control knob in for more than 15 seconds.

Turn the control knob to the required setting.

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

Preheat the main oven for 15 minutes.

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

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

Put the oven shelves in the position required before preheating the oven.

Oven light

Press the light button on the fascia panel.

Zones of heat

The temperature at the centre of the oven corresponds with the selected temperature and is slightly higher towards the top of the oven and slightly lower towards the oven base.

These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

If you find that over a period of time, the oven becomes hotter when used at a particular temperature, the thermostat may need to be replaced.

Oven furniture

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 330mm
Roasting tin	370mm x 320mm

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.

Oven shelves

Extra shelves may be ordered from your local supplier.

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

Slow cooking

Make sure that frozen foods are thoroughly THAWED before cooking.

Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.

Always use the top half of the oven for slow cooking.

USING THE MAIN OVEN - GAS

For roasting joints of meat or poultry, and for pot roasts preheat the oven to 215° and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

Main oven baking guide

Dish	Recommended temperature	Suggested shelf position	Approximate cooking time (preheated oven)
Scones Meringues	230 125	middle - top bottom	8 - 15 mins 2 - 3 hours
Cakes Small cakes Whisked sponge Swiss roll Victoria sandwich (2 x 180mm/7") Genoese sponge Madeira (180mm/7") Gingerbread Semi rich fruit cake (205mm/8") Christmas cake (205mm/8") Dundee cake (205mm/8")	200 200 215 185 185 170 170 155 or 170 140 or 155 170	middle - top middle - top middle - top middle - top middle middle middle middle - top bottom middle - bottom	15 - 25 mins 20 - 25 mins 10 - 12 mins 20 - 30 mins 20 - 30 mins 1 - 1¼ hours 1 - 1¼ hours 2½ - 3 hours depending on recipe 2 - 2½ hours
Pastry Rough Puff Flaky/Puff Shortcrust Flan	230 215 215 215	middle - top middle - top middle - top middle - top	Cooking time depends on recipe and type of filling
Biscuits Nut brownies Brandy snaps Flapjacks Gingernuts	200 185 185 185	middle - top middle - top middle - top middle - top	25 - 35 mins 10 - 12 mins 20 - 25 mins 10 - 20 mins

USING THE MAIN OVEN - GAS

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.

- 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 200° for 20 minutes per 450g (1lb), 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 450g (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 - GAS

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 200°		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well Done	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

USING THE PROGRAMMER/CLOCK - GAS (if fitted)

The programmer buttons







Function

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

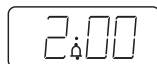
To set the time of day





When the power is turned on to the appliance, the time of day starts from 0.00.

Press and release the  (minus) and  (plus) buttons simultaneously. Set the time of day, eg 2.00 with the  and  buttons while the 'dot' between the hours and minutes is flashing.

To select an alarm tone



Press and hold the  (minus) button  to listen to the first tone. Release the button and press it again to listen to the second tone, etc. Releasing the button after the tone has sounded will automatically select that tone.

Setting the minute minder



Function

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

USING THE PROGRAMMER/CLOCK - GAS (if fitted)

Semi-automatic cooking

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

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

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

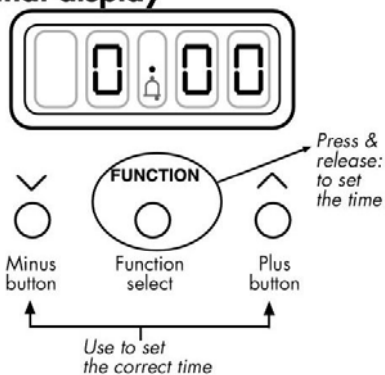
NOTE - the minute minder function can be used independently from other timer functions. Eg. it is still possible to use the minute minder facility during a semi automatic cooking function. When both programs are running simultaneously, both the semi automatic indicator A, and oven symbol will be displayed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



* As shown

USING THE MINUTE MINDER (if fitted)

Initial display



The digital timer enables you to set the time of day (24 hour clock) and the minute minder alarm.

Setting the "Time of Day"

1. Switch on the electricity supply to the appliance.

The display will flash.

2. Press and release the time of day button.
3. Set the time of day with the plus and minus buttons.
4. The time will be set 7 seconds after the last plus or minus operation.

Alarm tones

After setting the time of day, you can select one of three alarm tones.

Press the minus button to listen to the first tone, then release the minus button and press it again to listen to the second tone, etc.

Releasing the minus button after a tone has sounded will automatically select that tone.

Setting the minute minder

1. Press and release the plus button to change the display from clock to minute minder - the bell symbol will light.
2. Use the plus and minus buttons to set the length of time before the alarm tone will sound. The display will increase/decrease in units of 10 seconds up to 99 minutes 50 seconds, and in units of 1 minute from 1 hour 40 minutes upwards. The maximum period which may be set is 10 hours.

The display format will change after 99 minutes and 50 seconds to 1 hour and 40 minutes.

During countdown, the minute minder has priority on the display, which will show (in minutes : seconds, or hours : minutes) the time remaining.

When countdown is complete, the tone will sound for 7 minutes, or it can be reset with one touch of any button.

To cancel the minute minder at any other time, run down the set time with the minus button.

The display will revert to show the time of day.

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 or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- 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

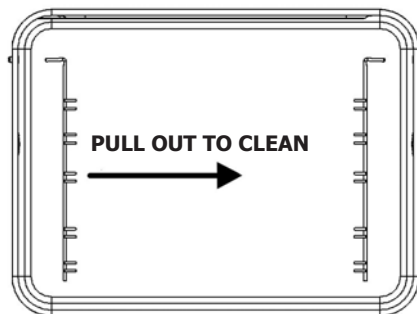
REMOVING OVEN PARTS FOR CLEANING

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.

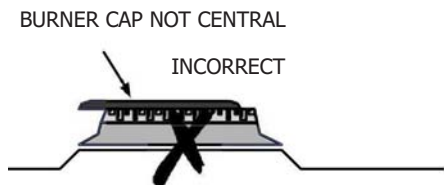
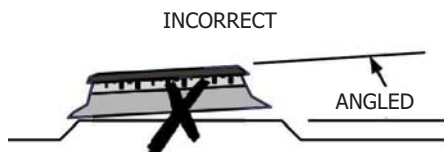
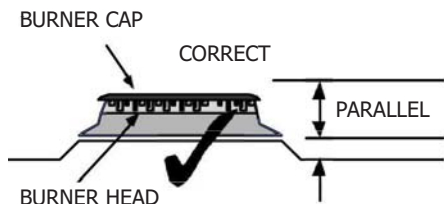


CLEANING

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 - GAS 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.

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

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.

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

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.

WARNING - This appliance is unsuitable for use in a marine environment.

If the appliance is placed on a base, measures have to be taken to prevent it slipping from the base.

Caution: The use of gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it was installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

INSTALLATION INSTRUCTIONS - GAS PRODUCTS

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

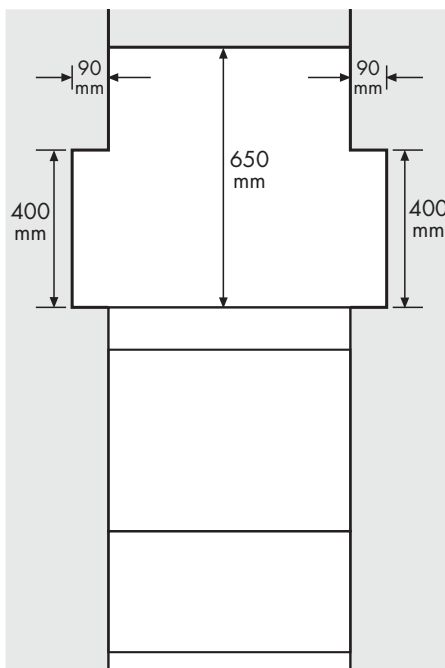
depth:	600mm
width:	600mm
height - lid down:	900 - 915mm
height - lid raised:	1430 - 1445mm

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.

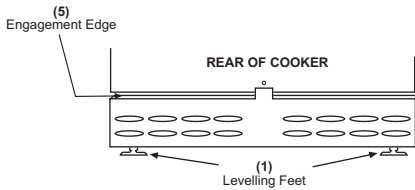


INSTALLATION INSTRUCTIONS - GAS PRODUCTS

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)**.

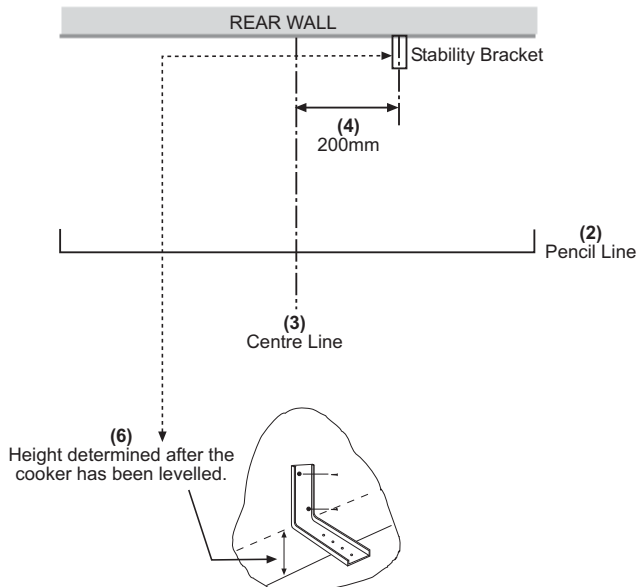
Remove the cooker and mark off 200mm to the right of the centre line **(4)** on the rear wall.

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 - GAS PRODUCTS


Connect to the electricity supply - Gas **(mains ignition models only)**

Warning: This appliance must be earthed.

The flexible mains lead is supplied connected to a mains plug which complies with AS/NZS 3112.

Replace only with a plug of the same type and rating.

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

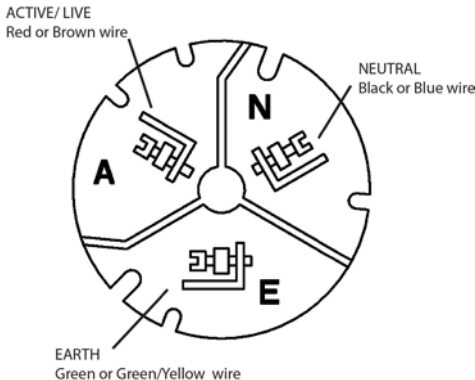
1. The wire which is coloured green and yellow **must** be connected to the terminal marked **E**  (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked **N** (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked **L** (Live), or coloured Red.

The plug and socket must be accessible after installation. Should the mains lead of the appliance ever require replacing, this must be carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

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

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

WIRING SIDE OF THE PLUG



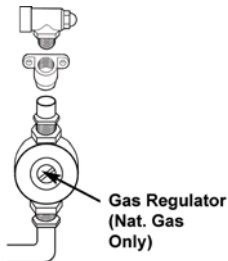
The wires in the mains lead are coloured in accordance with the following code:

Green and yellow = Earth,
Blue = Neutral,
Brown = Live.

INSTALLATION INSTRUCTIONS - GAS PRODUCTS

Connect to the gas supply

Means of isolation shall be provided at the shut off point by either an approved quick connect device or a Type 1 manual shut off valve. The outlet of the quick connect device shall be at, or below, the horizontal position.



Connection to the gas supply should be made using the Aquaknect AS/NZS 1869 class B hose assembly with an internal diameter of not less than 10mm and regulator (regulator for use with natural gas)

NOTE: Maximum length of hose 900mm. The temperature rise of the areas at the rear of the cooker that are likely to come into contact with the flexible hose do not exceed 70 °C.

The inlet to the cooker is ½" 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

Pressure test point

Use the oven injector.

Grill - Open the top oven / grill door. Push in and turn the top oven / grill control knob clockwise to the 'FULL ON' position. Hold the control knob in, and press the ignition switch (if fitted) or hold 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. until the burner lights.

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.

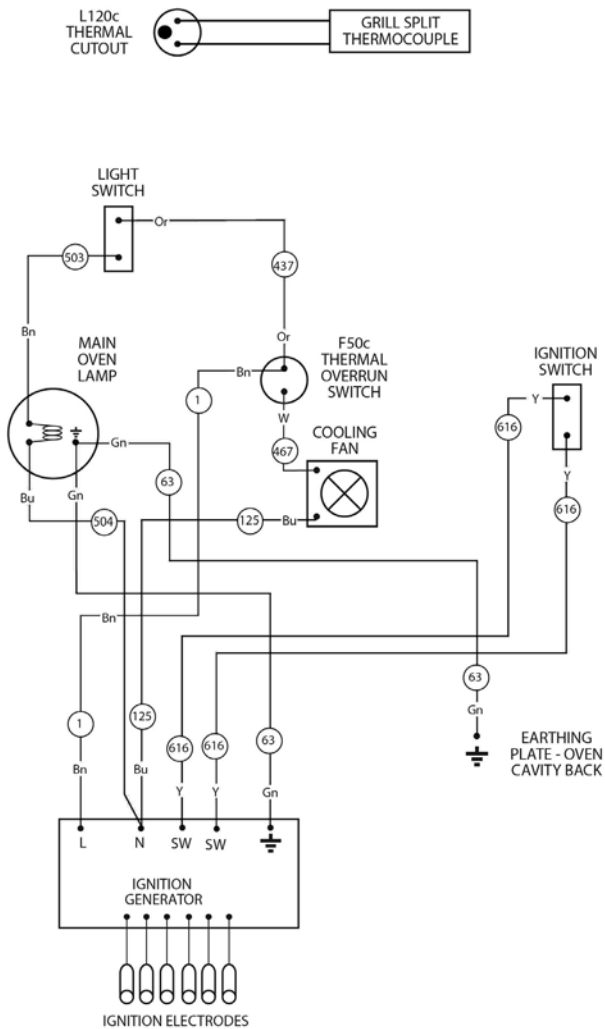
INSTALLATION INSTRUCTIONS - GAS PRODUCTS

Ovens - Open the oven door. Turn the control to the FULL ON position and press the ignition switch, or hold 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.

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



TECHNICAL DATA

Type of gas:

Please see data badge your for specified gas type.

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: 240V ~ 50Hz 35W

Countries of destination: **AUS**

Injectors used (0.01mm)

Size	Natural Gas	LP gas
Small	82	50
Medium	118	70
Large	142	87
Grill	140	83
Top oven	180	72
Main oven	144	82

TECHNICAL DATA

Data - Oven and Grill Products

Fuel Type	Hotplate Burner / Element	Nominal Rate Qn
Natural Gas	Hob - small	3.2MJ/h
	Hob - medium x 2	6.5MJ/h
	Hob - large	10.2MJ/h
	Grill	8.6MJ/h
	Main oven	9.0MJ/h
	Total heat input ●	44.0MJ/h
LP Gas	Hob - small	3.2MJ/h
	Hob - medium x 2	6.5MJ/h
	Hob - large	10.2MJ/h
	Grill	8.6MJ/h
	Main oven	9.0MJ/h
	Total heat input ●	44.0MJ/h

Data - Double Oven Products - with Electric Grill Load (wattage): 1560 - 1940W

Fuel Type	Hotplate Burner / Element	Nominal Rate Qn
Natural Gas	Hob - small	3.2MJ/h
	Hob - medium x 2	6.5MJ/h
	Hob - large	10.2MJ/h
	Top Oven	6.3MJ/h
	Main oven	9.0MJ/h
	Total heat input ●	41.7MJ/h
LP Gas	Hob - small	3.2MJ/h
	Hob - medium x 2	6.5MJ/h
	Hob - large	10.2MJ/h
	Top Oven	6.3MJ/h
	Main oven	9.0MJ/h
	Total heat input ●	41.7MJ/h

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:
 - o Pre-heat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.

- o Whenever you can, cook wet foods at higher temperatures.
- o 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.

Call Customer Care for a Service Engineer's visit if:

You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
The Cooling fan fails to work.

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.

CUSTOMER CARE

COOKSHOP

To order or enquire about any of these products, please call the Spares Sales team.

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

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

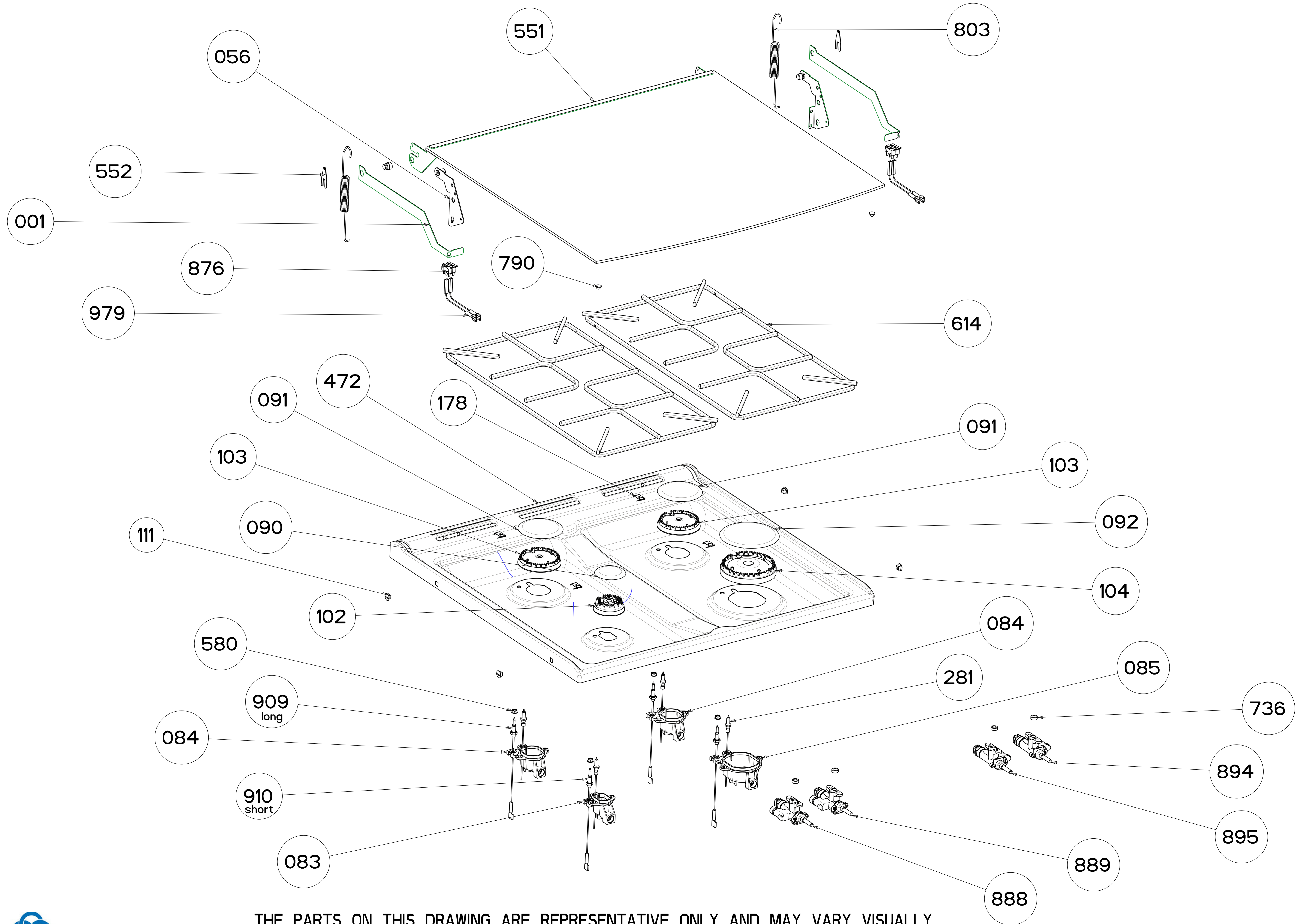
Date of Purchase

Postcode



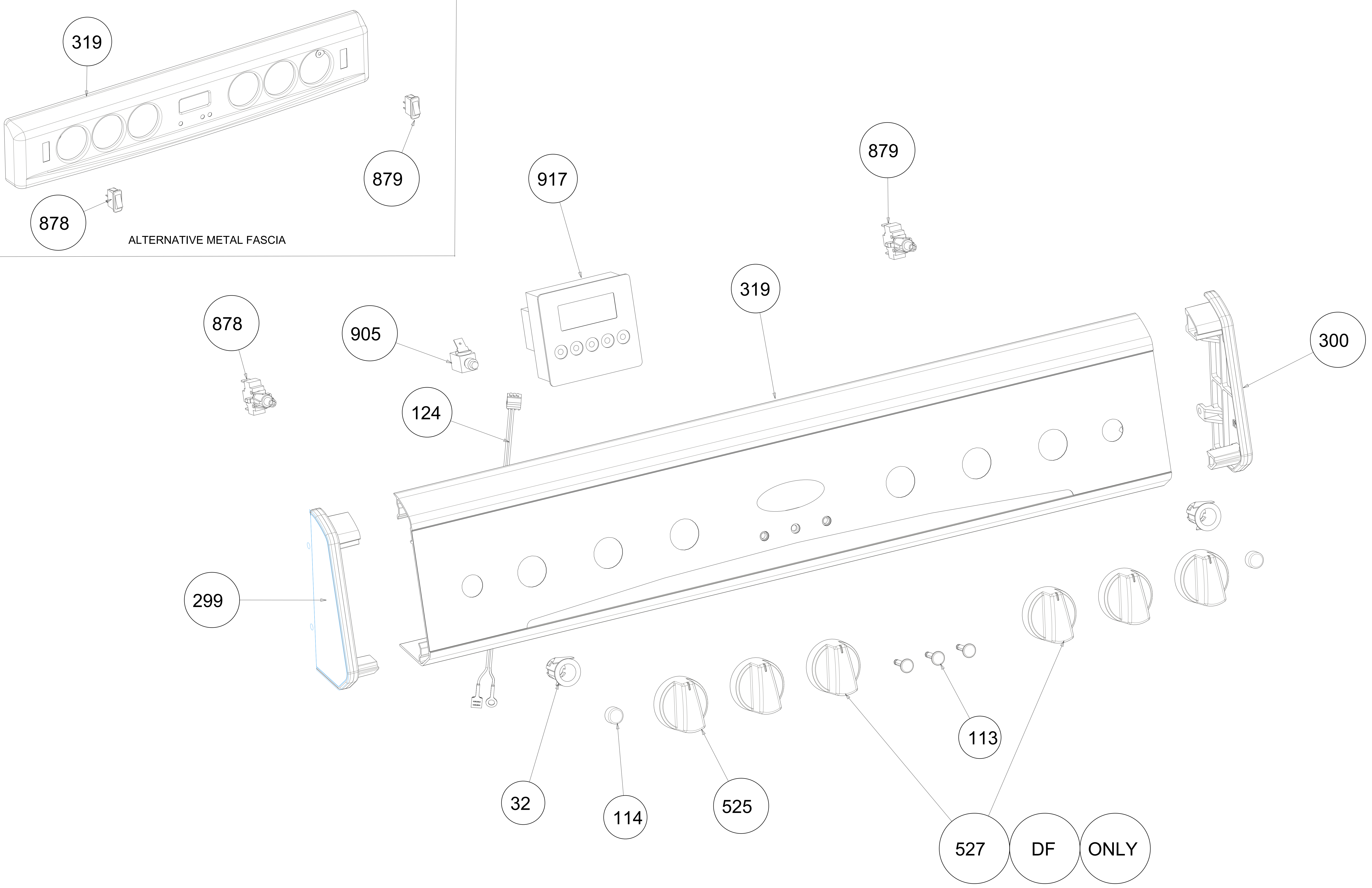
Glen Dimplex Australia, Unit 2, 205 Abbots Road, Dandenong,
South Victoria 3175, Australia
e-mail: sales@glendimplex.com.au
web: www.glendimplex.com.au

FREESTANDING GAS LID



THE PARTS ON THIS DRAWING ARE REPRESENTATIVE ONLY AND MAY VARY VISUALLY.
THIS DRAWING IS GENERIC AND PARTS SHOWN MAY NOT BE ON ALL MODELS.

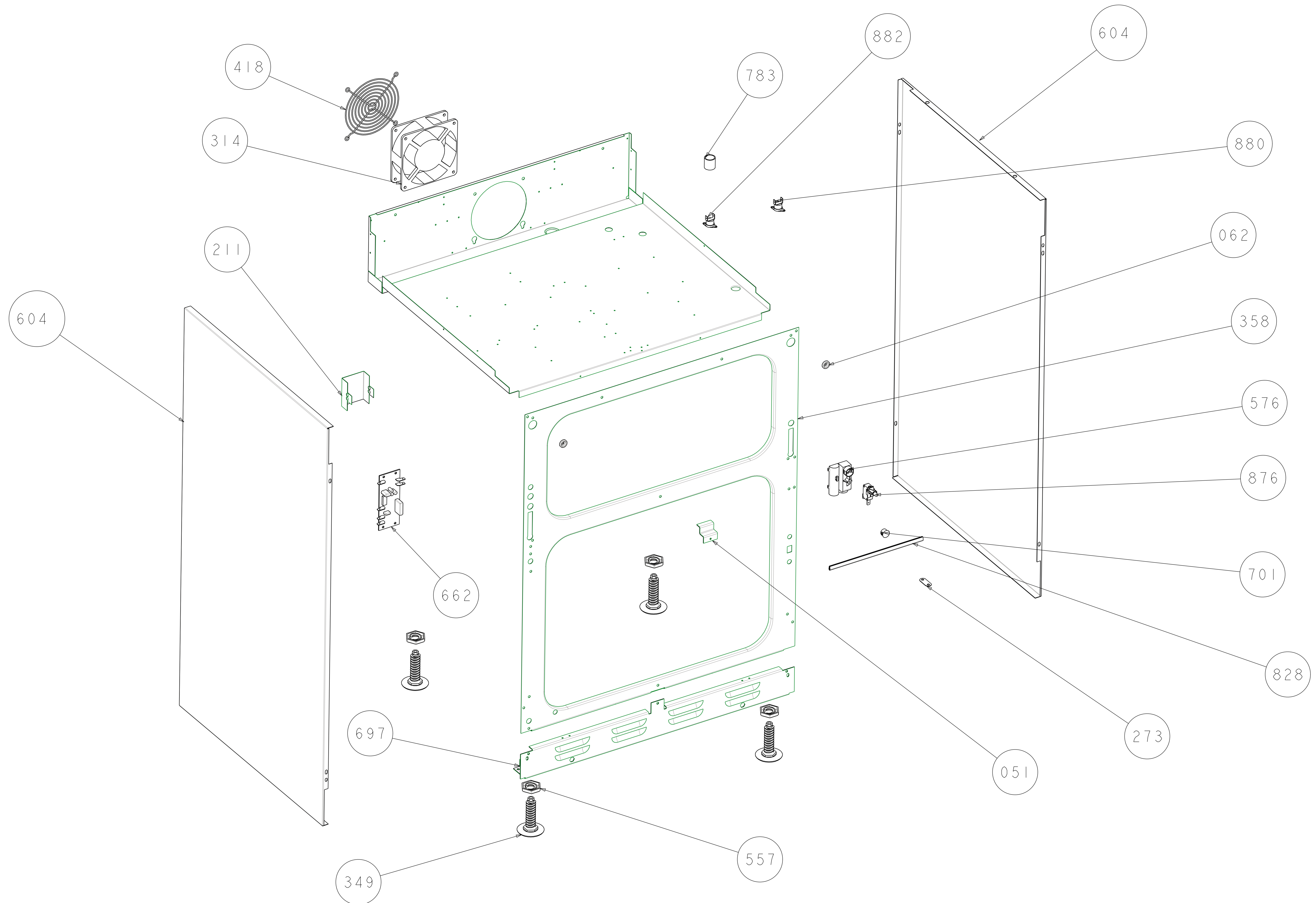
FACIA FREESTANDING



THE PARTS ON THIS DRAWING ARE REPRESENTATIVE ONLY AND MAY VARY VISUALLY.
 THIS DRAWING IS GENERIC AND PARTS SHOWN MAY NOT BE ON ALL MODELS.

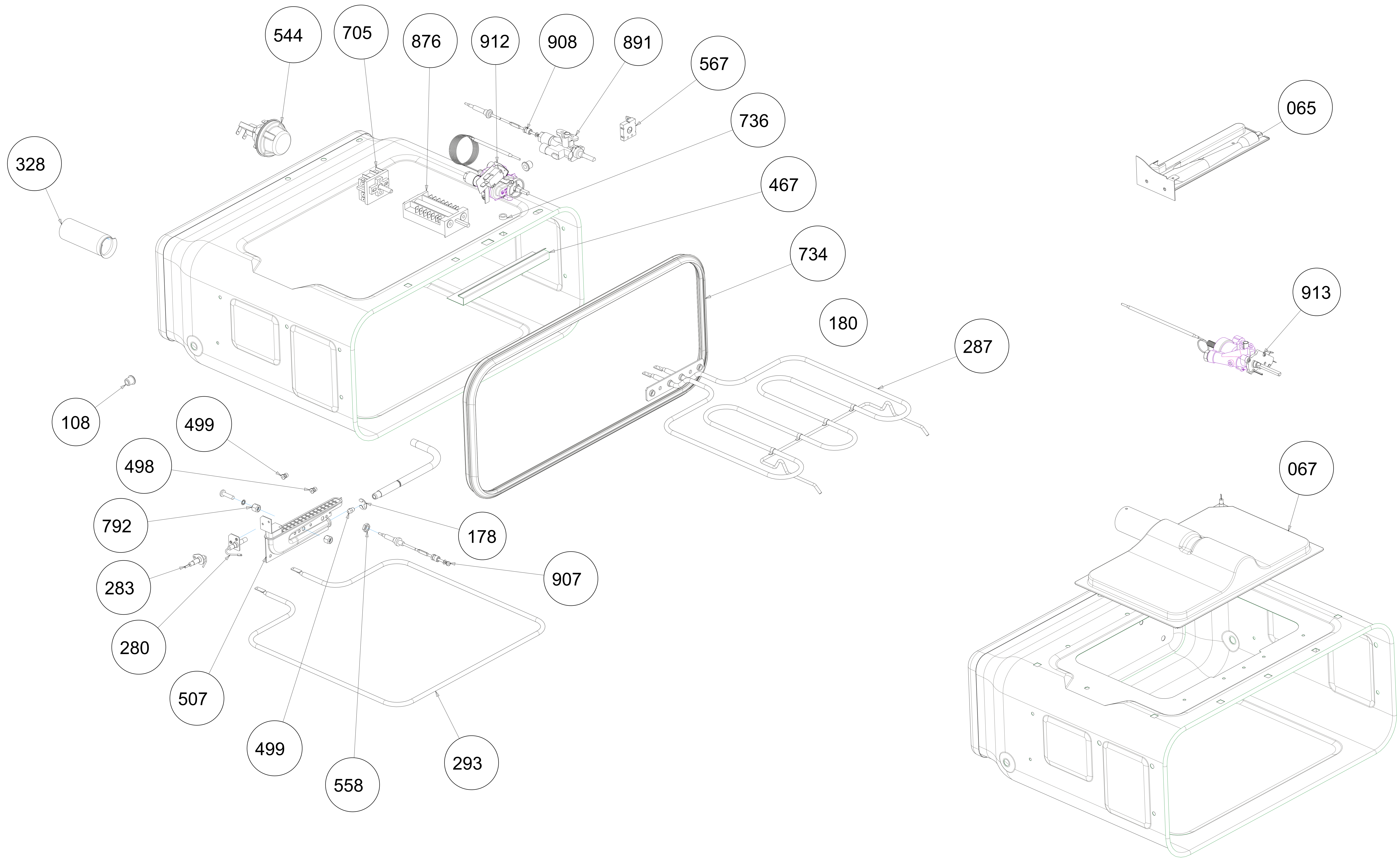


EV_CHASSIS_FS



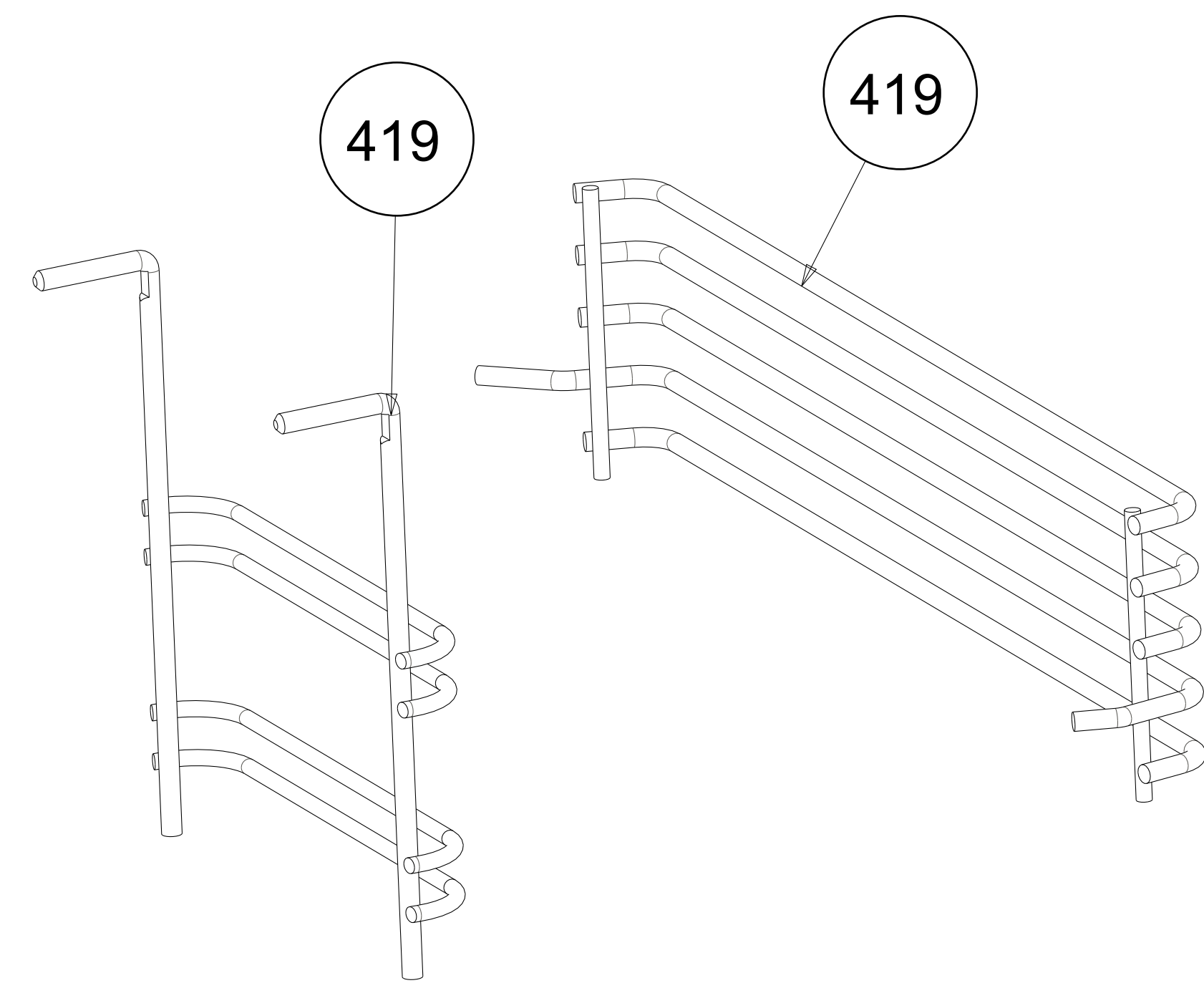
THE PARTS ON THIS DRAWING ARE REPRESENTATIVE ONLY AND MAY VARY VISUALLY.
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EV_OVEN_TOP_G

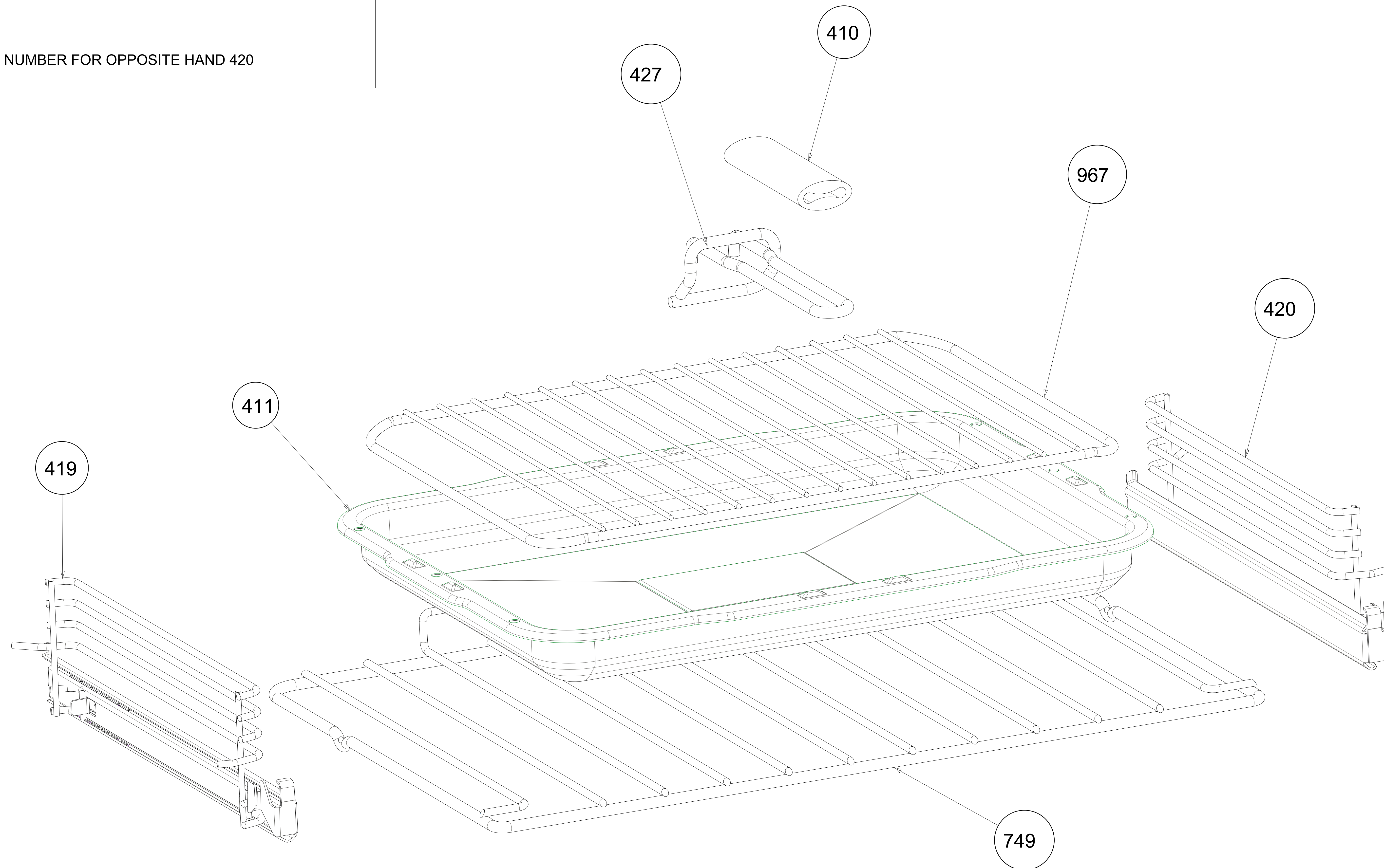


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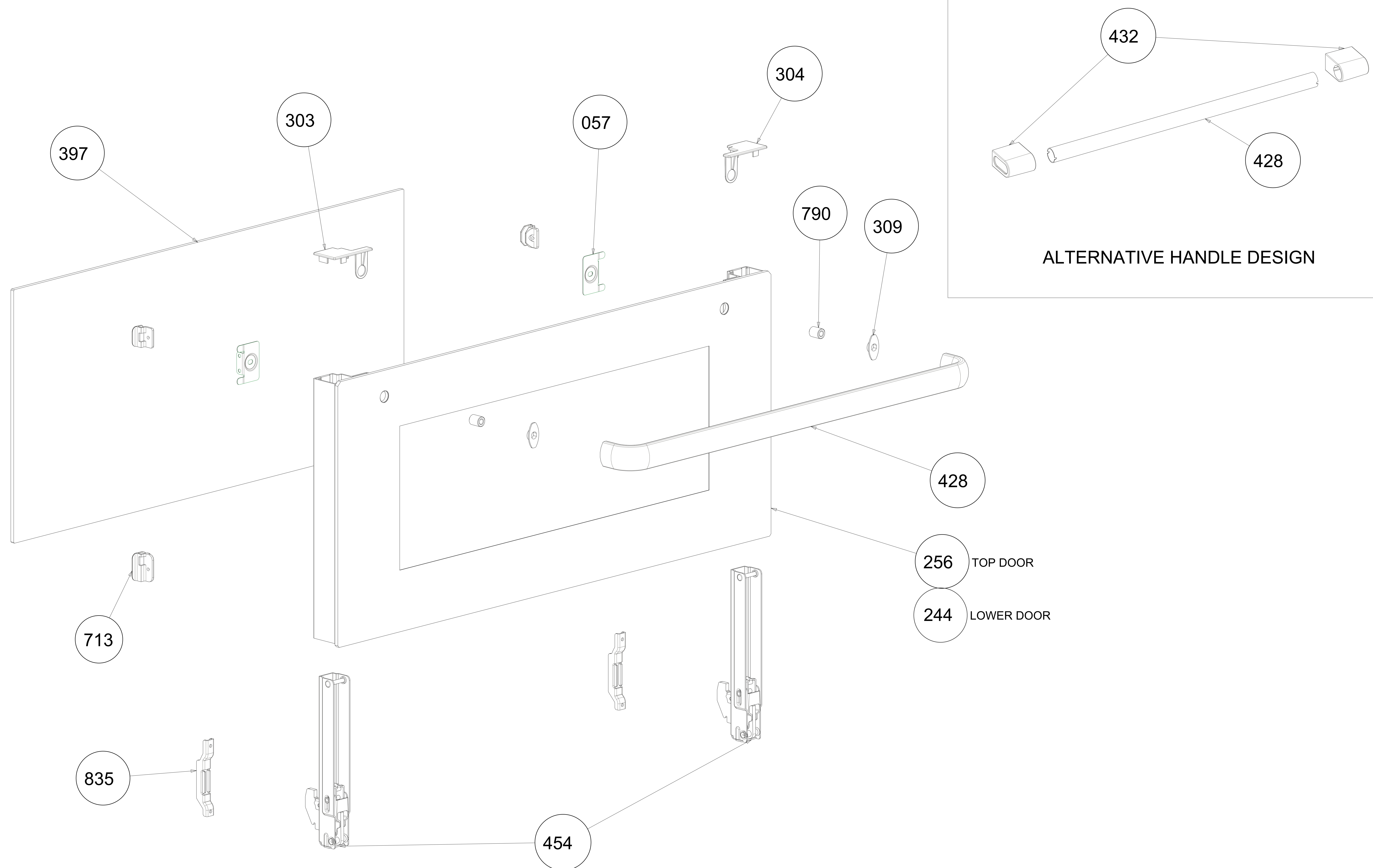
FURNITURE TOP OVEN



ALTERNATIVE SHELF GUIDES - KEY NUMBER FOR OPPOSITE HAND 420

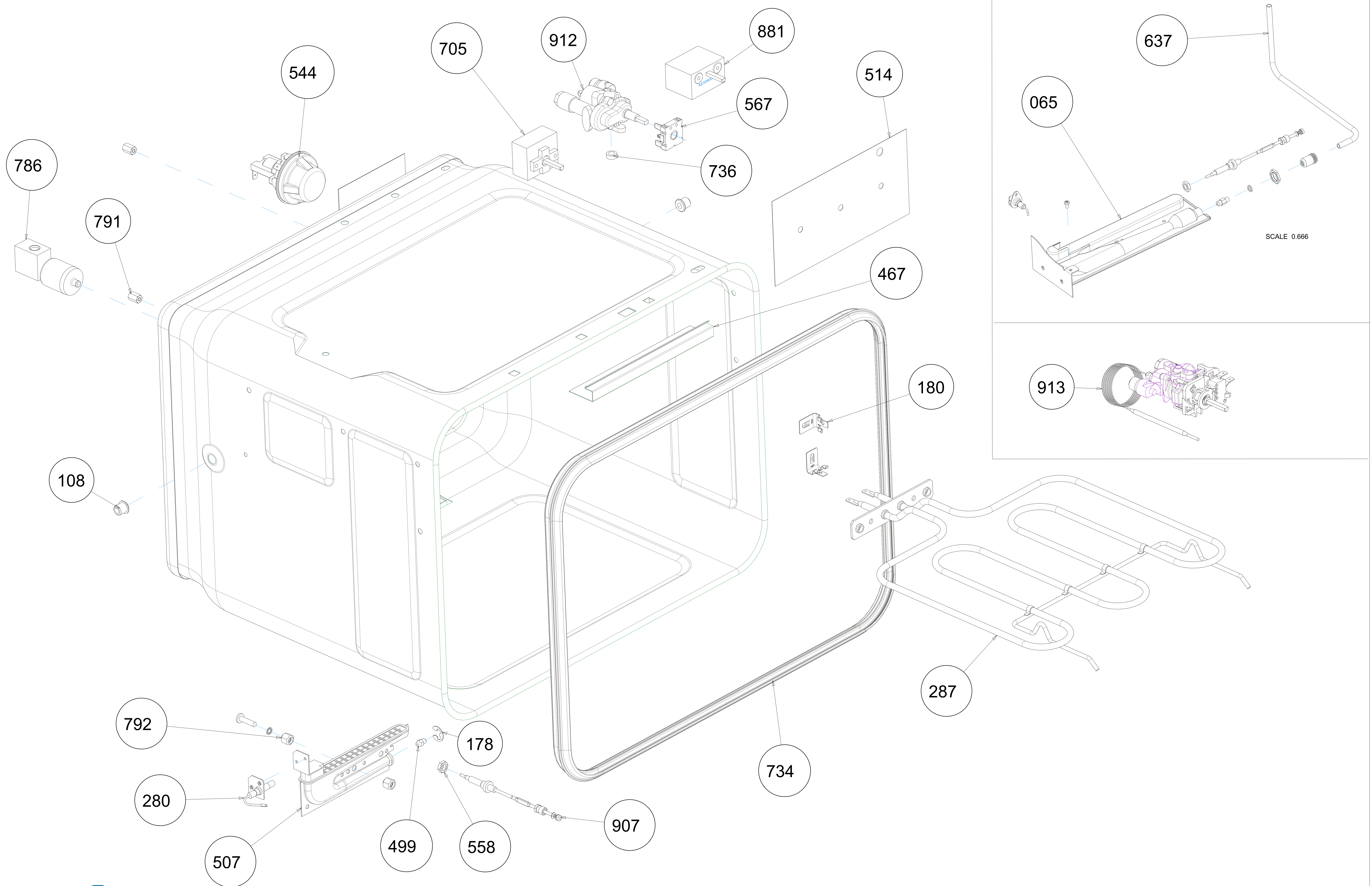


EV TOP DOOR GLASS



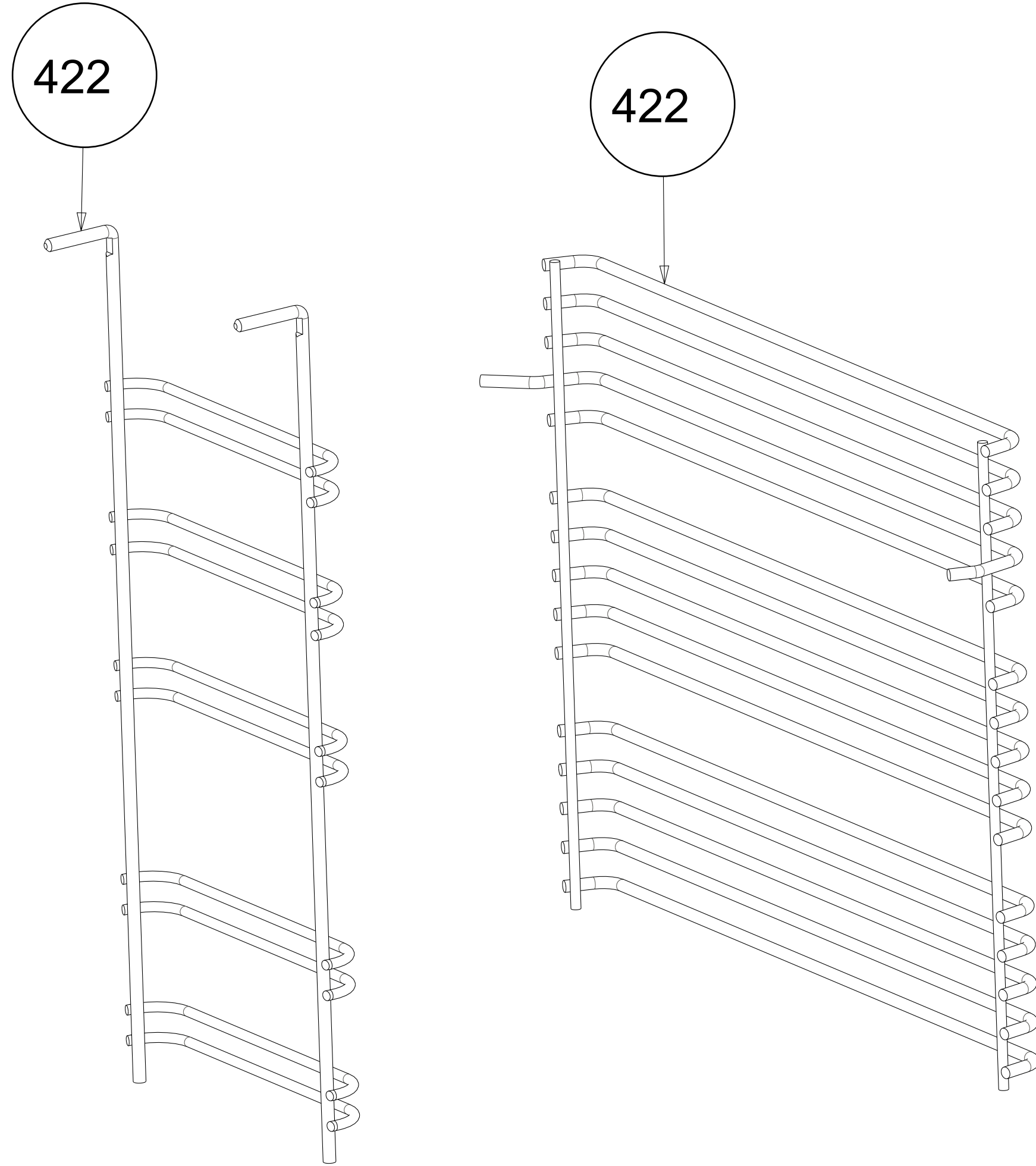
THE PARTS ON THIS DRAWING ARE REPRESENTATIVE ONLY AND MAY VARY VISUALLY.
THIS DRAWING IS GENERIC AND PARTS SHOWN MAY NOT BE ON ALL MODELS.

EV_OVEN_MAIN_G

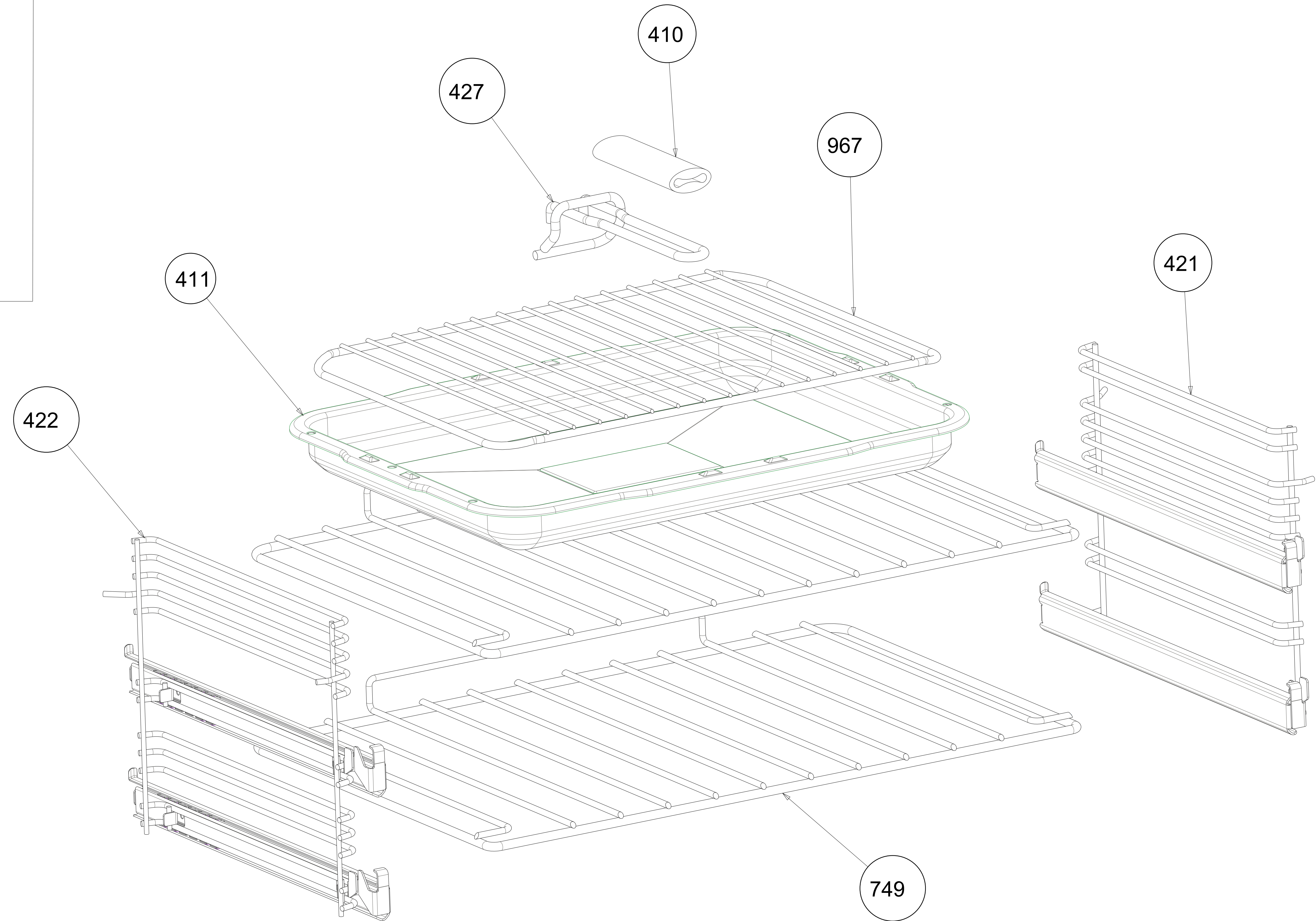


THE PARTS ON THIS DRAWING ARE REPRESENTATIVE ONLY AND MAY VARY VISUALLY.
THIS DRAWING IS GENERIC AND PARTS SHOWN MAY NOT BE ON ALL MODELS.

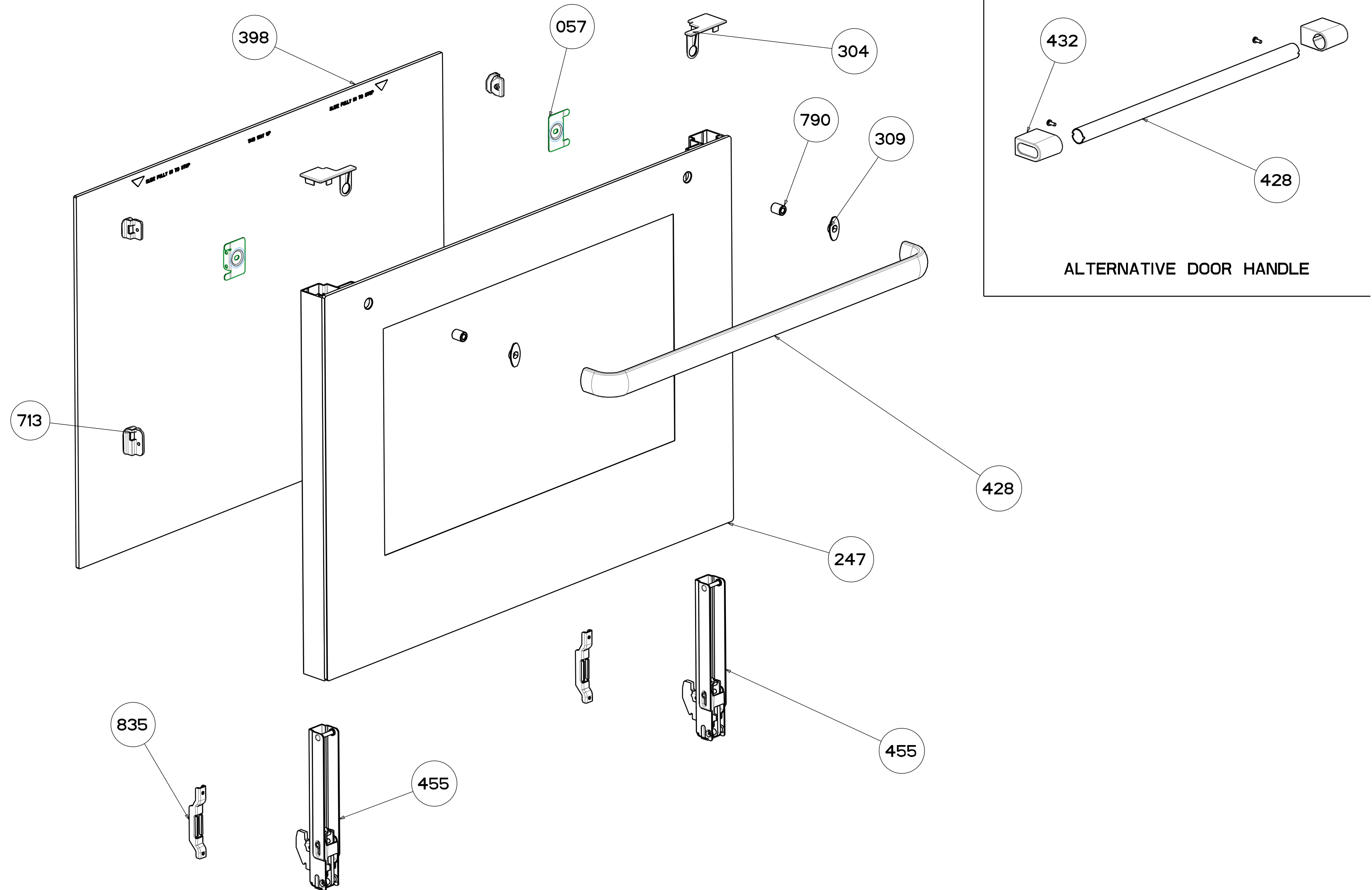
FURNITURE MAIN OVEN



ALTERNATIVE SHELF GUIDES- KEY NUMBER FOR OPPOSITE HAND 421



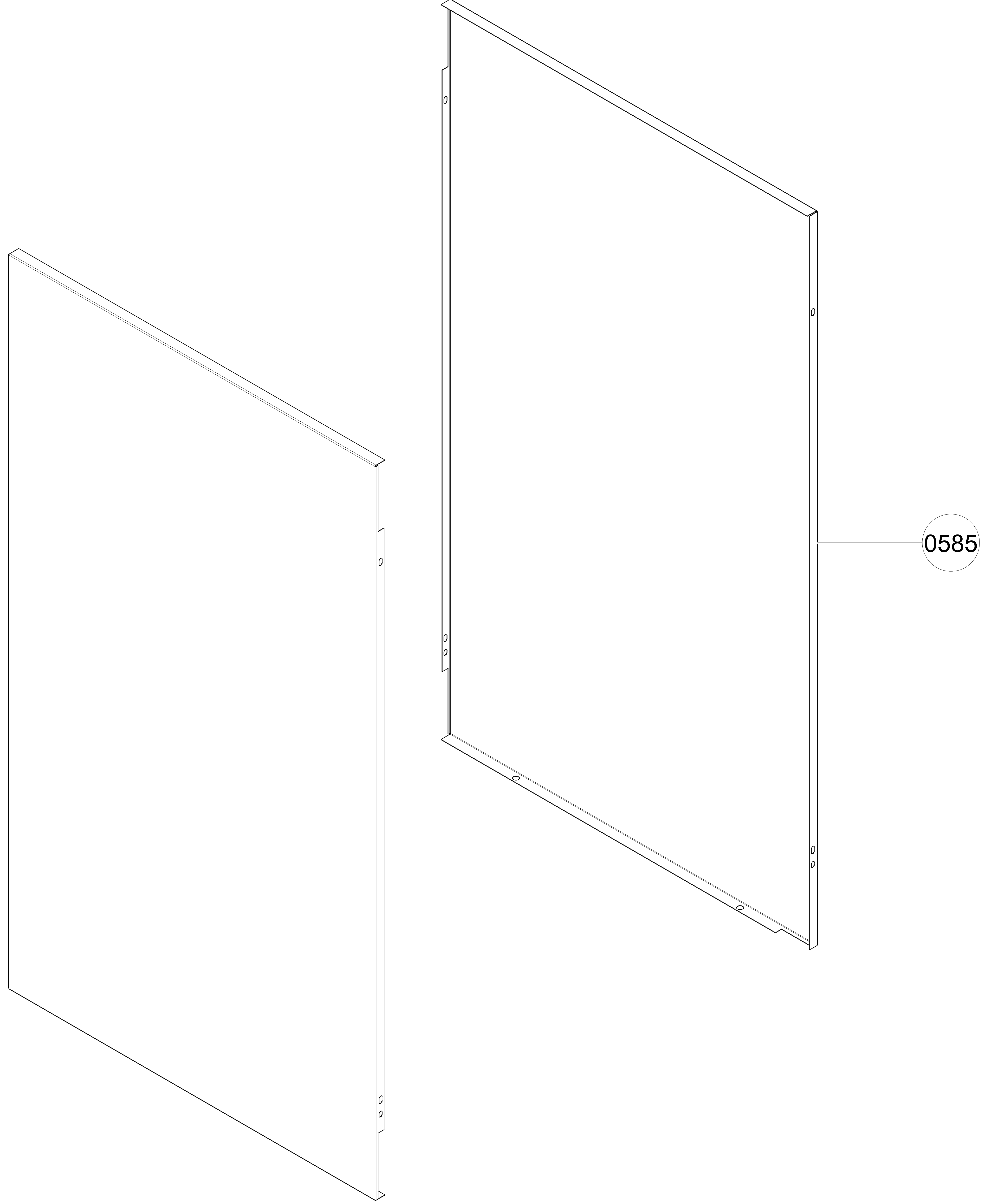
EV MAIN DOOR GLASS



ALTERNATIVE DOOR HANDLE

SCALE 0.700

THE PARTS ON THIS DRAWING ARE REPRESENTATIVE ONLY AND MAY VARY VISUALLY.
THIS DRAWING IS GENERIC AND PARTS SHOWN MAY NOT BE ON ALL MODELS.



0585



PRESCOT, MERSEYSIDE, L35 2XW

PART NAME: SIDE PANELS

APPLIANCE NAME: BEL FSE 60 DO

DRG N°: 073107500

TCO	ISSUE	MODIFICATION	NAME	DATE	DRAWN: PRM	18-08-09

Part Group	Part	Part Description	Qty	End Date	Order Status
56	82922400	HINGE BRKT ASS SBS LH(RIVETTD)	1		
56	82922401	HINGE BRKT ASS SBS RH(RIVETTD)	1		
67	82377806	Burner grill(new venturi)32024	1		
83	82519304	BURNERBOWL aux (injector 0.82)	1		
84	82519406	BURNERBOWL s/rapid (inj 1.18)	2		
85	82519506	BURNERBOWL rapid (inj 1.42)	1		
90	83072600	BURNERCAP aux blk glo	1		
90	82957800	BURNERCAP aux (serie3)blk gls	1	#####	
91	82957801	BURNERCAP semi (serie3)blk gls	2	#####	
91	83072601	BURNERCAP semi rapid blk glo	2		
92	83072602	BURNERCAP rapid	1		
92	82957802	BURNERCAP rapid(serie3)blk gls	1	#####	
102	82957700	BURNERSKIRT aux (serie 3)	1		
103	82957701	BURNERSKIRT semi (serie 3)	2		
104	82957702	BURNERSKIRT rapid (serie 3)	1		
178	82520000	CLIP spring Defendi	4		
182	82101600	CLIP tubular	2		
248	13046511	DOOR assy 55 main beg552 sta	1		
248	13046408	DOOR assy 55 top bel	1		
280	82543400	ELECTRODE tcouple oven DEL705	1		
281	82532602	ELECTRODE 1300mm DEL703	4		
283	82271500	ELECTRODE AB32302 DEL717	1		
303	83038100	ENDCAP door lh blk	1		
304	83038101	ENDCAP door rh blk	1		
314	82233400	FAN cooling DP203A-2123LST-C31	1		
319	703090902	FACIA fs be G54 sta/blk	1		
328	503009900	FLUE tube	2		
349	81830501	FOOT levelling long	4		
358	602925406	FRONTFRAME 55 std mot	1		
393	82945211	GLASS inner fs 55 main	1		
401	82059300	GOVERNOR 150DJ231/2"+PTP	1		
411	602517700	GRILLPAN std mot	1		
420	82917304	GUIDE shelf large lh 1978	1		
420	82917300	GUIDE shelf small lh 1974	1		
421	82917305	GUIDE shelf large rh 1979	1		
421	82917301	GUIDE shelf small rh 1975	1		

424	82748601	HANDBOOK be FSG au	1		
427	82283705	HANDLE grill pan 1041	1		
428	562979208	HANDLE door 55 be552 laq	1		
455	82905900	HINGE drop down door (Zan)	2		
455	82905903	HINGE drop down door (zan)	2		
472	602996004	HOTPLATE 55 gas lid fsd be blk	1		
477	83111700	GENERATOR ignition	1		
495	82837802	INJECTOR grill ng 1.40	1		
499	82547603	INJECTOR oven 1.44mm	1		
507	82049500	BURNER oven 17020	1		
525	81883501	KNOB control rs2 gas Blk KB	2		
525	81883509	KNOB control rs2 sbs Blk KB	4		
544	926016900	LAMP assy oven	1		
551	12899190	LID glass assy 55 sil	1		
552	502427500	LID clip	2		
558	80125000	LOCKNUT thermocouple BRAS	1		
580	82862102	NUT captive (high temp) blk	4		
580	82938800	NUT flanged locking	4		
589	612818331	CAVITY assy 60main gaso1r pri	1		
604	503009801	PANEL rear 55 gas	1		
614	82249902	PANSUPPORT wire fs 55/60	2		
697	563093801	PLINTH 55	1		
728	81367387	SCREW M3X6 TORQ PAN HEAD BZP	1		
728	80180676	SCREW m6x30 pp mc	2		
733	81797201	SEAL grill KB	1		Superseded
734	81797200	SEAL main ov 550HL KB	1		Superseded
736	81423974	SEAL tap 4mm COPRECI F3862-04	1		
738	80180734	SCREW m4x12 tt pcsk ch blk	2		
749	82917403	SHELF main oven 452 wide 1970	1		
783	82360801	SLEEVE silicone (black)	1		
790	82542105	SPACER (10.8mm long)	2		
791	82554300	SPACER oven fan	2		
792	81702001	SPACER oven burner 055 KB	2		
803	82303400	SPRING lid rs2	2		
835	82963200	Counter support	2		
876	83007701	SWITCH tcouple cherryDC3A-LGAB	4		
876	83007700	SWITCH thermocouple	4	#####	Superseded
878	81465706	SWITCH ignition blk C1501ABAAB	1		
879	81831904	SWITCH on/off C1500ABAAB	1		
880	83089400	SWITCH thermal cutout F50C	1		
882	82961100	THERMAL SWITCH L120C	1		
888	82964506	TAP semi 0.39 bp lh set 52-54A	1		

889	82964505	TAP aux 0.32 bp lh set 52-54A	1	
891	82548819	TAP ng grill	1	
894	82964604	TAP semi 0.39 bp rh set 52-54A	1	
895	82964606	TAP rapid 0.45 bp rh set 65-70	1	
906	82469800	THERMOCOUPLE with leads	1	
907	82821300	THERMOCOUPLE 1500mm	1	
909	83007500	THERMOCOUPLE	4	
912	82583419	THERMOSTAT fsg 60 au	1	
967	82518800	WIRE TRIVET grill pan 1130	1	
976	82575600	WASHER door handle 19mm dia	2	
979	83007600	THERMOCOUPLE wire	4	
980	80482801	WIRE ign 890mm 92-4	1	
1003	82321500	ADAPTOR grill jet 081 KB	1	
1043	501542901	BRACKET burner box	1	Obsolete
1044	82322000	BRACKET grill	2	
1051	82057901	BRACKET stability	1	
1058	502322100	BRACKET thermocouple	1	
1062	81557600	BUFFER door hard 4000	2	
1097	82824600	BURNERTUBE front lh	1	
1098	82964209	BURNERTUBE front rh	1	
1099	82964208	BURNERTUBE rear rh	1	
1100	82824700	BURNERTUBE rear lh	1	
1136	82895401	CAP grill burner	1	
1178	82239600	CLIP bunny	1	
1180	80181345	CLIP phial/probe	2	
1214	502407600	COVER switch cut out	1	
1374	82257100	GASKET electrode (0816)	8	
1418	82340500	GUARD fan REF FG12 1390	1	
1510	81798301	INSULATION alum foil wrap 98	1	
1585	561776724	OUTERSIDE blk	2	
1591	612803010	CAVITY assy 60top gasg pri	1	NO CODE
1598	502289018	INNER FACIA 50 ang gas	1	NOT SPARE
1625	82259101	PIN stop 080 KB	1	
1637	82333503	PIPE fsd to oven burner	1	
1637	82817800	PIPE tap to grill fsd 550	1	
1670	502407200	PLATE grill burner	1	
1755	601555100	SHIELD burner vert mot	1	Runoff
1797	502370500	SPACER WALL spring cover	2	
1835	82302602	SUPPORT tap rail bracket	1	
1872	502350001	SUPPORT TAPRAIL 55	1	NOT SPARE
1900	82259001	TAPRAIL KB	1	
1929	502250001	TRANSOM 55	2	NOT SPARE
1938	502819207	PANEL INTER top 55 gas	1	NOT SPARE
1977	80181038	WASHER burner aluminium	1	
1980	81424884	WIRE elec grill 870mm 94-1	1	



BELLING

FSG54TC

REPAIR
AND
MAINTAINANCE

PROCEDURES



IMPORTANT

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

1) REMOVING THE MAIN OVEN DOOR



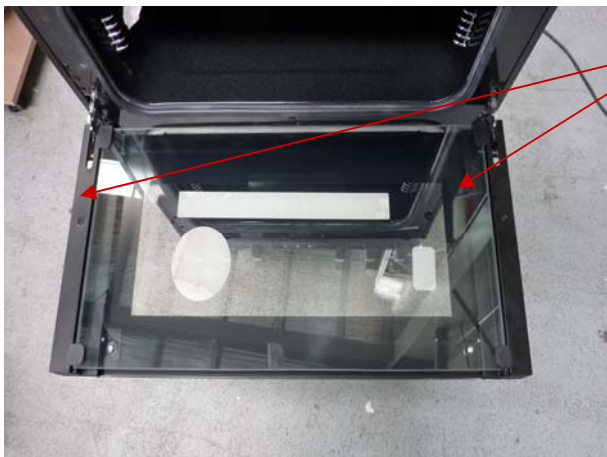
OPEN THE DOOR FULLY
RELEASE THE 2 CLIPS AND PUSH
FULLY BACK INTO POSITION
SHOWN
CLOSE DOOR TO REST POSITION
AND LIFT TO REMOVE DOOR
AND HINGE
WHEN REPLACING ENSURE THAT
HINGES ARE FULLY ENGAGED IN
THE HINGE BUSH

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) HOTPLATE REMOVAL



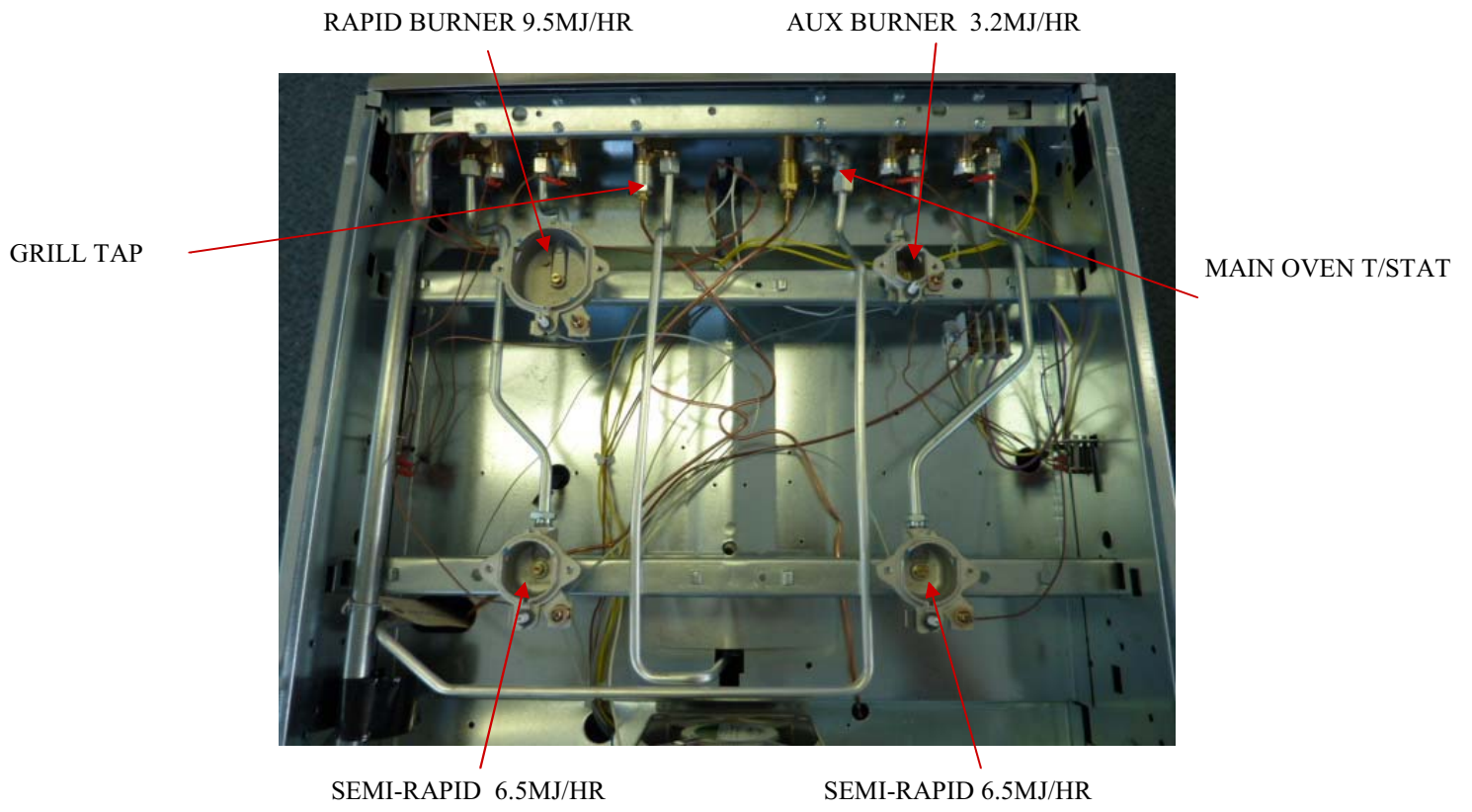
FOLLOW STEP 3 AND REMOVE THE LID ASSY

REMOVE 4X SCREWS

AS SHOWN (2 ON EITHER SIDE)

LIFT THE HOTPLATE AWAY

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



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



REMOVE ALL CONTROL KNOBS

REMOVE 2 X HOLDING SCREWS
SITUATED BEHIND THE OUTER-
MOST CONTROL KNOBS
AND REMOVE THE FACIA PANEL
TO REMOVE FULLY DISCONNECT
THE WIRING TO THE LIGHT AND
IGNITION SWITCH

7) REMOVING THE REAR SERVICE PANEL



REMOVE BOTH FLUE TUBES
FROM REAR

REMOVE SECURING SCREWS
X6

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



8) GAINING ACCESS UNDERNEATH HOTPLATE

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



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



THE HOTPLATE 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 UNDERNEATH

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

REPLACEMENT OF COMPONENTS

A) ELECTRODES



FOLLOW 8 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 GENERA-
 TOR
 ON REPLACING ALWAYS ENSURE
 THAT THE RUBBER WASHER IS

B) HOB THERMOCOUPLES



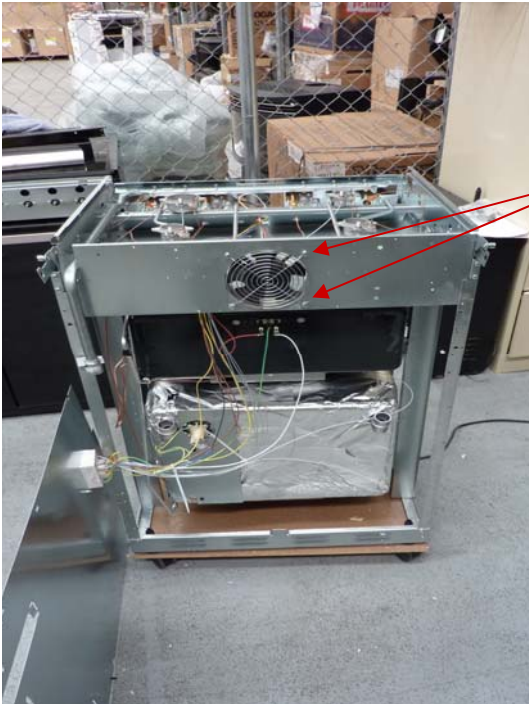
FOLLOW STEP 8 AND REMOVE
 THE HOB TOP

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 DISTUR-
 BANCE TO THE FLAME DUE TO

C) COOLING FAN



FOLLOW STEP 8 AND REMOVE THE HOB TOP

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

DISCONNECT THE WIRES

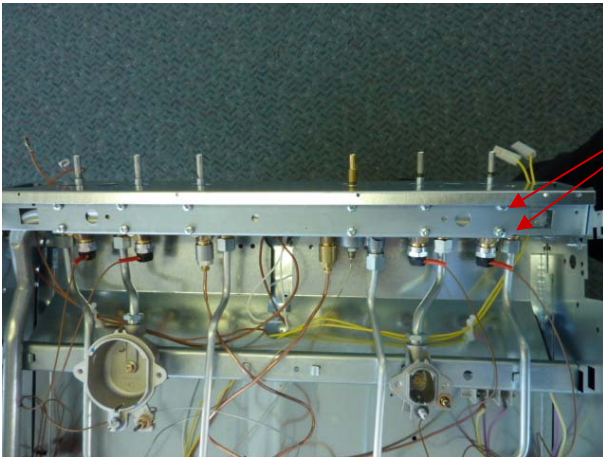
WHEN RE-FITTING ALWAYS REFIT THE FAN GUARD



D) GAS TAPS



FOLLOW STEP 8 (PAGE 9) LIFT HOB TOP
FOLLOW STEP 6 REMOVE THE FACIA PANEL



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



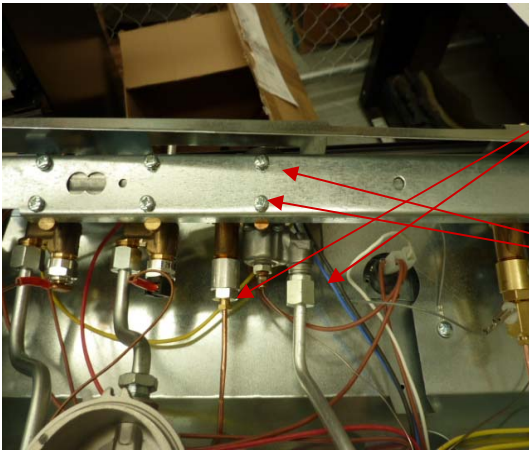
UNDO BUNDY TUBE CONNECTION AND REMOVE

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

E) MAIN OVEN THERMOSTAT



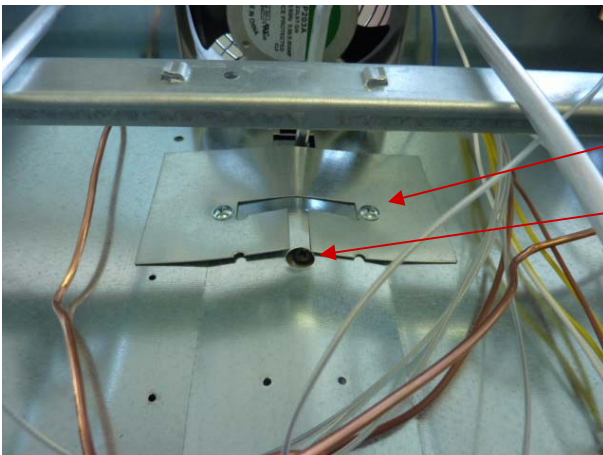
FOLLOW STEP 8 REMOVE HOB TOP
DISCONNECT BUNDY TUBE NUT AND
THERMOCOUPLE

REMOVE 2 T/STAT SECURING
SCREWS AND REMOVE THE T/STAT
FROM GAS RAIL

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

WHEN REPLACING ALWAYS ENSURE
THAT A NEW TAP SEAL IS FITTED

F) GRILL BURNER



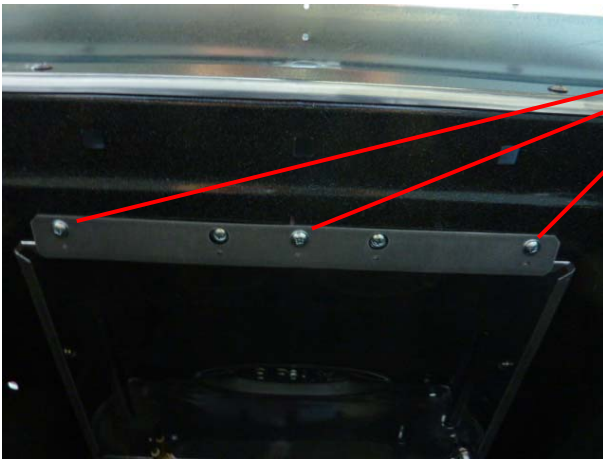
FOLLOW STEP 8 AND LIFT THE
HOTPLATE

REMOVE THE 2X SECURING
SCREWS FOR THE BURNER
COVER PLATE AND THE SCREW
THAT HOLDS THE GRILL BURNER
AERATION SLEEVE



REMOVE THE SECURING NUT FOR THE GRILL THERMOCOUPLE AND REMOVE THE THERMOCOUPLE FROM IT'S BRACKET

DISCONNECT THE IGNITION LEAD FROM THE GRILL ELECTRODE



REMOVE THE 3 SECURING SCREWS FROM THE BURNER SECURING PLATE AND LIFT AWAY

PULL THE BURNER DOWN AND PULL OUT OF THE AERATION SLEEVE



GRILL BURNER REMOVED

G) IGNITION /LIGHT SWITCHES

FOLLOW STEP 6) REMOVAL OF FACIA PANEL

REMOVE IGNITION/LIGHT SWITCH BY RELEASING CLPIS AS REQUIRED

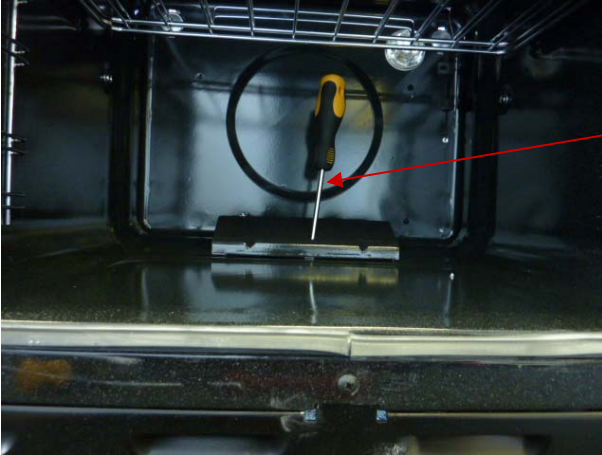
H) DOOR SEAL



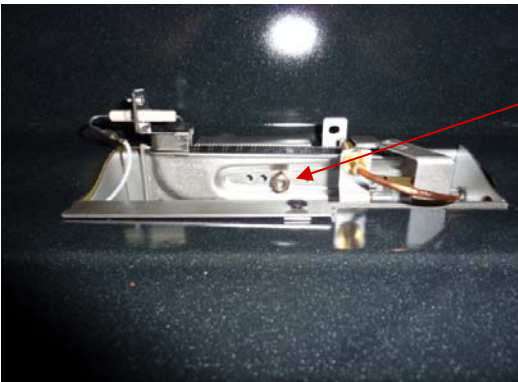
THE DOOR SEAL IS REMOVED BY JUST PULLING IT IS SECURED IN THE GAP BETWEEN THE CAVITY AND FRONFRAME AND REQUIRES NO OTHER FIXING

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

I) MAIN OVEN BURNER



LOOSEN HIDDEN SCREW IN
BURNER SHIELD
(AS INDICATED) AND SLIDE
AWAY



TO REMOVE THE BURNER REMOVE
THE SECURING NUT IN THE MIDDLE
OF THE BURNER

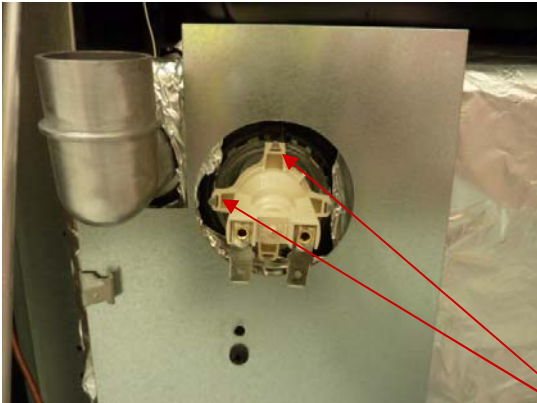
PULL THE BURNER FROM THE
BURNER HOUSING

THE ELCTRODE CAN NOW BE
REMOVED FROM THE BURNER



WITH THE BURNER SHIELD RE-
MOVED THE THERMOCOUPLE CAN
BE REMOVED BY UNDOING THE
SECURING NUT AND PULLING THE
T/COUPLE FROM IT'S HOLDER

J) MAIN OVEN LIGHT FITTING



FOLLOW STEP 7) REMOVING REAR SERVICE PANEL

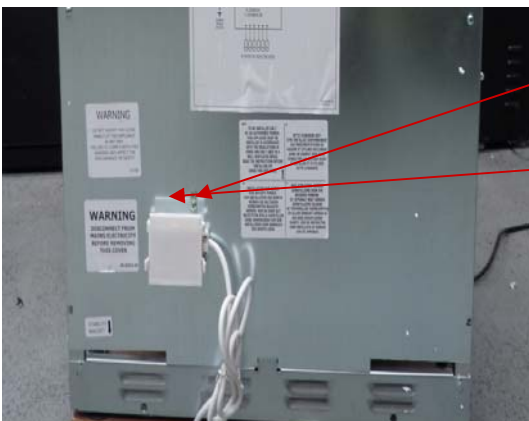
REMOVE GLASS LAMP COVER BY UNSCREWING FROM INSIDE THE CAVITY

REMOVE THE EARTH LEAD

RELEASE 4 X CLIPS HOLDING LIGHT FITTING IN PLACE

REMOVE BY PULLING LIGHT FITTING

K) IGNITION GENERATOR



REMOVE 2 X EARTHING SCREWS

RELEASE IGNITION GENERATOR BY PUSHING IN CLIPS ON R/H SIDE OF GENERATOR AS SHOWN

REMOVE THE GENERATOR BY PULLING AWAY FROM REAR SERVICE PANEL

TECHNICAL SPECIFICATIONS

NOMINAL RESISTANCES AT 20oC

COOLING FAN 1.31k Ω

OVERHEAT CUT-OUTS

MAIN 120oC

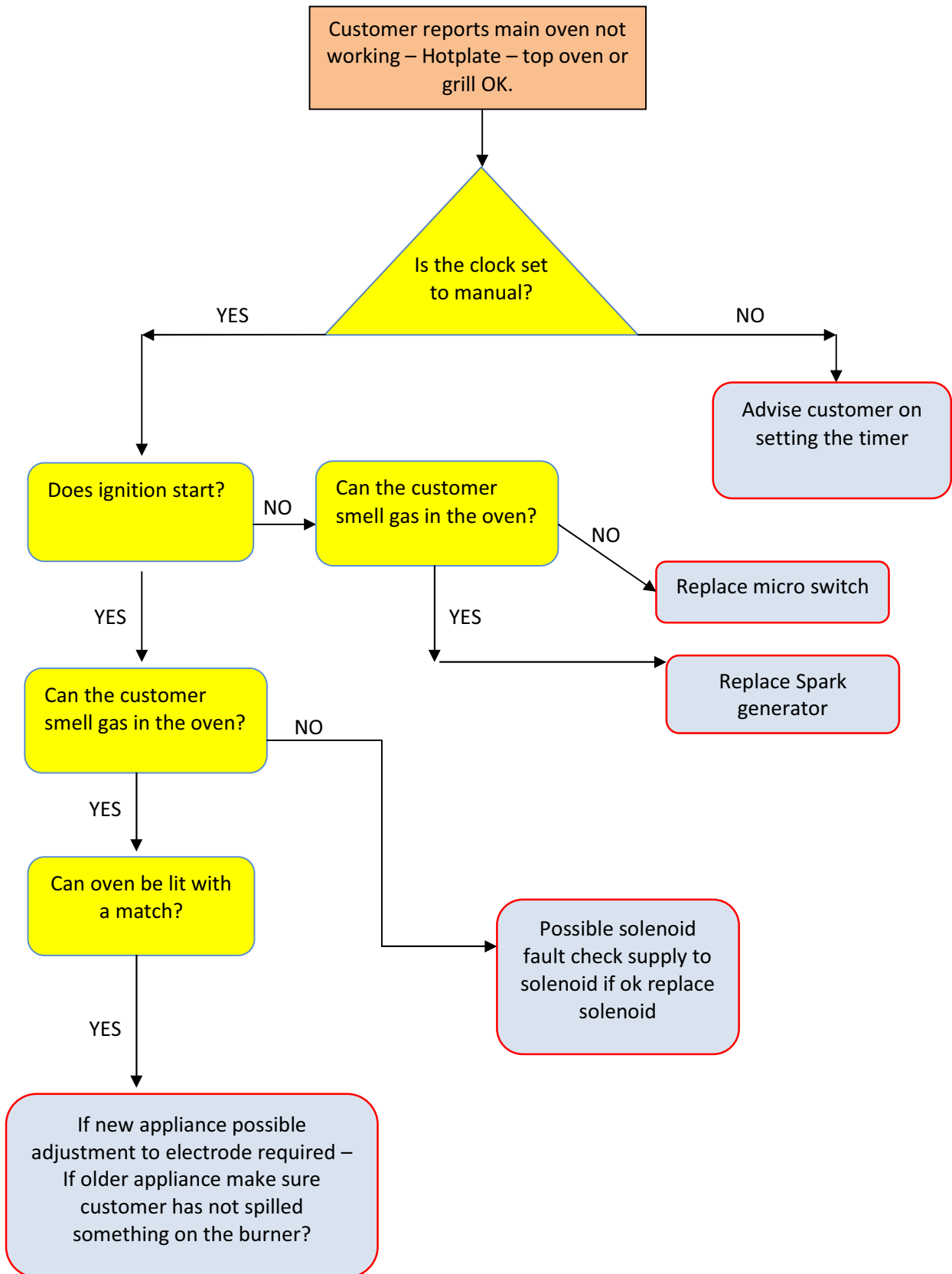
FAN RUN-ON 60oC

BELLING

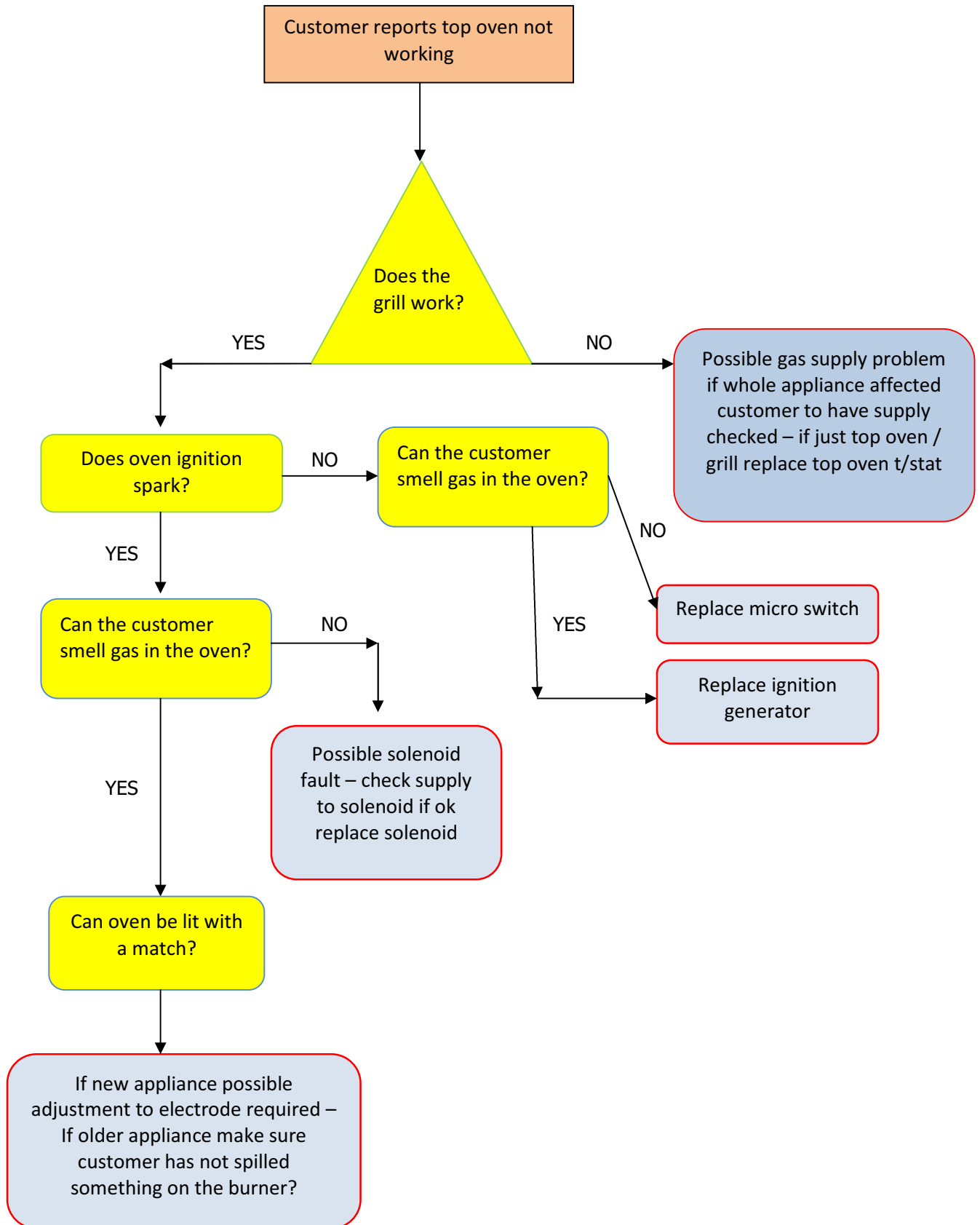
FSG54TC
COOKER

FAULTFINDING
GUIDES

Gas freestanding Main oven not working



Top oven not working



Oven with FSD won't maintain temperature

