



**BEL FS50ES WHI/444443919**

**OPERATING AND INSTALLATION  
INSTRUCTIONS OF ELECTRICAL  
FREESTANDING  
OVEN**

Dear Customer,

Thank you for purchasing this Cooking Appliance. The safety precautions and recommendations in these instructions are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose, that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

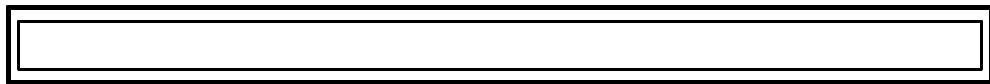
The manufacturer declines all responsibility in the event of damage caused by improper or incorrect use of the appliance.

### **CE Declaration of conformity**

This cooking appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.

This cooking hob has been designed, constructed and marketed in compliance with:

- Safety requirements of the "LVD" Directive 2006/95/EC;
- Safety requirements of the "EMC" Directive 2004/108/EC;
- Requirements of the Directive 93/68/EC.

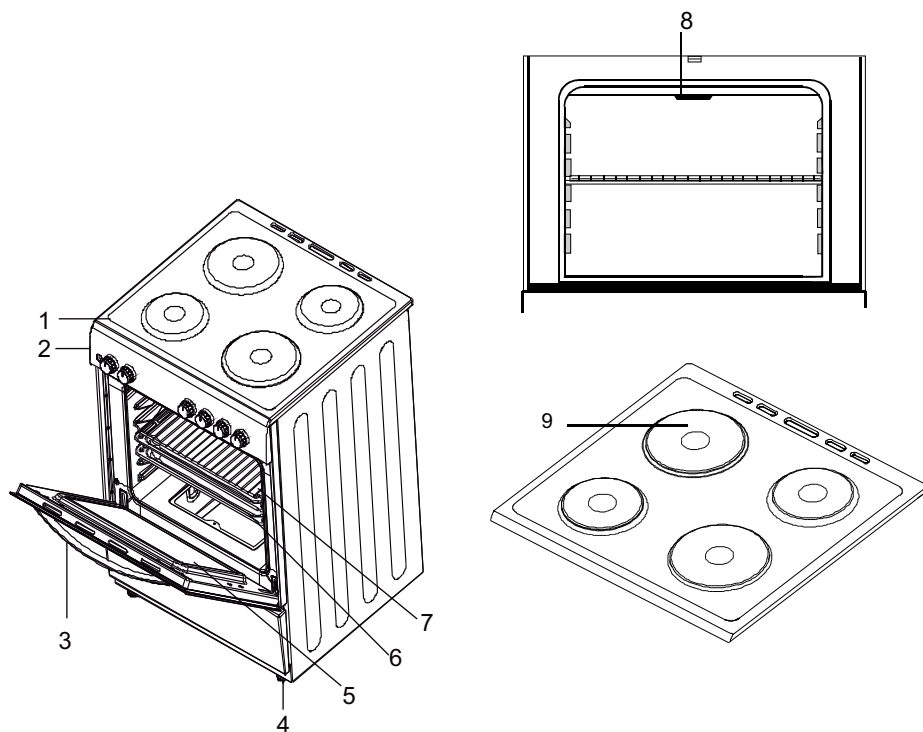


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## PART 1 : LAYOUT OF YOUR COOKER



### List of components:

- 1- Cooktop
- 2- Control Panel
- 3- Oven Door Handle
- 4- Supply Leg
- 5- Oven Door
- 6- Oven Tray
- 7- Wire Grid
- 8- Front Resistance
- 9- Hotplate

## **PART 2 : SAFETY WARNINGS**

PLEASE READ THE ENTIRE INSTRUCTION MANUAL CAREFULLY BEFORE USING YOUR APPLIANCE. MAKE SURE TO KEEP THE MANUAL SOMEWHERE SAFE IN CASE YOU NEED IT FOR FUTURE REFERENCE.

THIS INSTRUCTION MANUAL HAS BEEN WRITTEN WITH OUR OTHER COOKER MODELS IN MIND, AS WELL AS YOUR MODEL, THEREFORE SOME OF THE FEATURES THAT YOU SEE EXPLAINED IN THIS MANUAL WILL NOT BE APPLICABLE TO YOUR COOKER.

PLEASE PAY PARTICULAR ATTENTION TO THE INSTRUCTIONS THAT HAVE ACCOMPANYING PICTURES WHEN READING THIS MANUAL.

### General Safety Warnings

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

**WARNING:** Danger of fire: do not store items on the cooking surfaces.

**WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

For hobs incorporating a lid, any spillage should be removed from the lid before opening. And also the hob surface should be allowed to cool before closing the lid.

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

**WARNING:**In order to prevent tipping of the appliance, the stabilizing brackets must be installed. (For detail information please read the anti-tilting kit set guide.)

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

During use, handles held for short periods in normal use can get hot.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.

Do not use steam cleaners for cleaning the appliance.

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

**CAUTION:** Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.

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

Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.

**CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.

All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.

Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.

While the oven door is open, do not let children climb on the door or sit on it.

#### Installation Warnings

Do not operate the appliance before it is fully installed.

The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.

When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact the authorized maintenance service immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.

Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.



The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

#### During usage

When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.

During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.

Do not put flammable or combustible materials, in or near the appliance when it is operating.

Always use oven gloves to remove and replace food in the oven.

Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.

Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.

If you are not using the appliance for a long time, turn it off and unplug it. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.

Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.

The trays incline when pulled out. Be careful not to let hot liquid spill over.

When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.

Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).

Do not hang towels, dishcloths or clothes from the appliance or its handles.

#### During cleaning and maintenance

Always turn the appliance off before operations such as cleaning or maintenance. You can do it after turning the appliance off or turning the main switches off.

Do not remove the control knobs to clean the control panel.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS TO USE THE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICES IN CASE OF NEED.

## **PART 3. INSTALLING AND USING YOUR COOKER**

***Please contact an authorized service to position your cooker for you.***

### **3.1 Installing the cooker**

There are several factors to consider when choosing a place for your cooker. Follow our advice below in order to prevent any problems and dangerous situations from happening. Furniture can be placed in the surrounding area of the cooker, providing that the furniture's height does not exceed the height of the cooker panel.

When choosing a place for your cooker, do not to place it near a refrigerator and make sure there are no flammable or combustible materials in the surrounding area that could catch fire with a cooker nearby, such as curtains, oil, cloth etc.

Make sure there is at least a 2cm gap between the back cover of the cooker and the wall to help the air circulate.

Any furniture near the cooker must be made of materials that are resistant to heat 50°C more than the room temperature.

Any kitchen furniture higher than the cooker top must be at least 11cm away from the cooker's side.

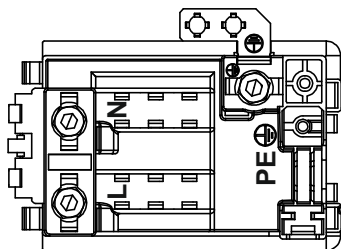
The minimum height between the cooker top and any existing wall cupboards and extractor fans with furniture fascias. Extractor fans inside a kitchen cabinet must be at a minimum height of 650mm from the cooker top. For exposed extractor fans, this height must not be less than 700mm.

This appliance must only be installed directly on the floor and not on a base.

## 3.2 ELECTRIC CONNECTION AND SECURITY

When it comes to connecting your appliance, please follow the instructions below carefully.

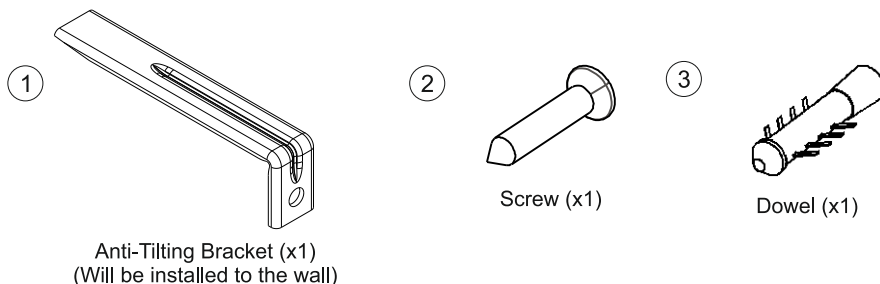
- The earthing cable (the green and yellow wire) must be connected to the terminal. Make sure the insulated cable is connected to a power source during the connection of the cable.
  - If there is not any appropriate earthed electrical outlet that conforms with regulations then call an authorised service immediately.
  - The earthed electrical outlet must be near to the cooker – never use an extension cord.
  - Make sure the supply cable doesn't touch the cooker's surface, because the cooker gets hot during use.
  - In case of any damage to the supply cable, you must call and arrange a certified and qualified electrician to replace the cable for you.
  - You may damage the cooker if it's wired incorrectly. Any damage due to incorrect wiring will not be covered under the warranty.
  - This appliance is designed to connect to 220-240V and 380-415V 3N Volts of electricity. If your electricity supply is different than the value above, then call a qualified and authorised service immediately.
  - The electric cable must not touch hot parts of the appliance or the back of the appliance, otherwise the cable may get damaged and cause the appliance to short-circuit.
  - The producer firm declares that it has no responsibility against any kind of damages and losses that emanate from the following security norms.
  - Have a gap of at least 3mm between all active (phase) conductors in case you need to disconnect it from the electricity supply at some point. This disconnection method is included in the fixed wiring according to electrical installation regulations.
  - This appliance is designed for fixed connection to the power supply. Connecting this appliance to the power supply must be performed by a qualified and authorised electrician. A H05VV, H05V2V2 or H05RR type supply cable can be used.
  - For a fixed connection, use 3x2, 5mm<sup>2</sup> or a 3x4mm<sup>2</sup> sized cable according to the power level of the appliance and the terminal box label.
  - Some appliances can be equipped with special plug (Perilex or Norplug). If it is necessary, change it with the same specified spare part.
  - Use 16A/400V 5 pin for perilex plug and 25A/250V for Norplug.
  - These plugs can be used only in some countries.
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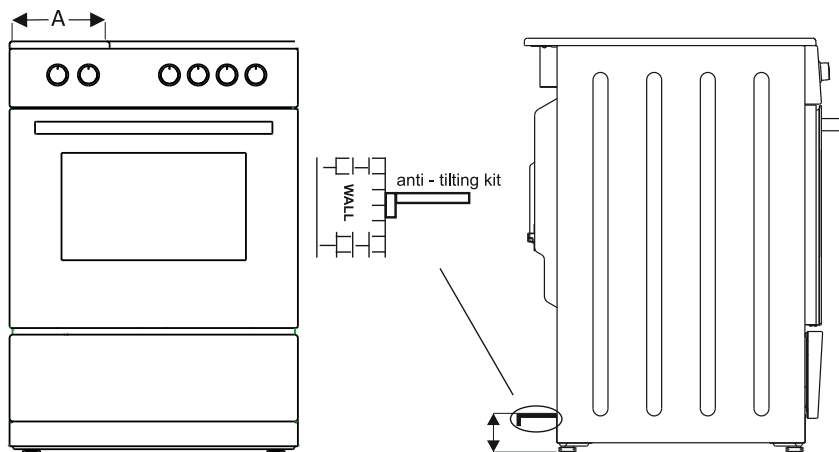
This appliance must be earthed.  
For this connection, 'Twin and Earth 6242Y'  
type cable should be used.

Product Power	Voltage	Supply Cable
5000-8600W	220V	3X2,5 mm <sup>2</sup>
>=8600W	220V	3X4 mm <sup>2</sup>
5000-9000W	230V	3X2,5 mm <sup>2</sup>
>=9000W	230V	3X4 mm <sup>2</sup>
5000-9500W	240V	3X2,5 mm <sup>2</sup>
>=9500W	240V	3X4 mm <sup>2</sup>

### 3.3 INSTALLING THE ANTI-TILTING BRACKET



Document bag contains an anti-tilting kit. Anti-Tilting Bracket (1) must be installed onto the wall via using Screw (2) and Dowel (3) with the following measures. Height can be adjusted according to product dimensions. After Installation of the Anti - Tilting bracket to the wall check if the bracket is placed on the correct point. After installation is completed, move the product to the wall and be sure that anti-tilting bracket is in use.



PRODUCT DIMENSIONS (Width x Depth x Height) (cm)	A (mm)	h (mm)
60x60x90 (Double Oven)	297,5	52
50x60x90 (Double Oven)	247,5	52
60x60x85 (Double Oven)	309,5	64
90x60x85	430	107
60x60x90	309,5	52
60x60x85	309,5	64
50x60x90	247,5	52
50x60x85	247,5	64
50x50x90	247,5	52
50x50x85	247,5	64

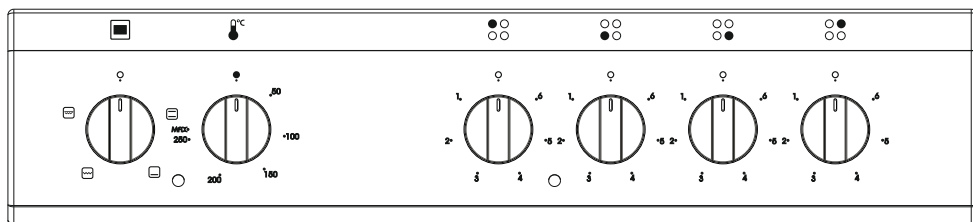
## 4. USING YOUR COOKER

### 4.1 GENERAL LAYOUT AND TECHNICAL FEATURES

LOWER HEATER	1,000 WATT
UPPER HEATER	1,000 WATT
GRILL	1,600 WATT

1. 14.5cm HOTPLATE	1,000 WATT
2. 14.5cm HOTPLATE	1,500 WATT
3. 18.0cm HOTPLATE	1,500 WATT
4. 18.0cm HOTPLATE	2,000 WATT

### 4.2 CONTROL PANEL



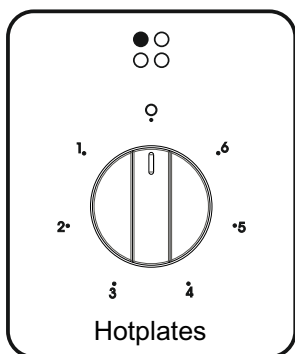
### 4.3 USE OF HOTPLATES

There are 2 types hotplates

Standard hotplate

Rapid hotplate (which is marked by the red dot on the hotplate surface)

The hotplates on this electrical cooker are controlled by 7 power levels. Level "0" is the off switch. Listed below is what each power level is appropriate for cooking.



**1:** This keeps heat at a constant and minimum temperature which is ideal for heating soups and other liquids.

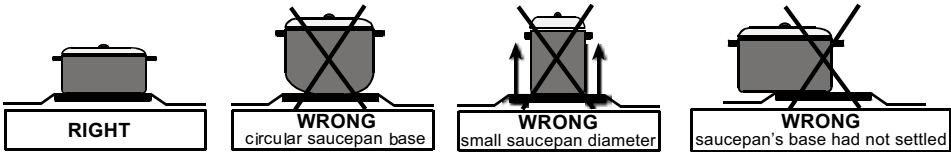
**2-3:** These two middle heat positions are good for simmering and heating foods.

**4-5-6:** These settings are ideal for boiling, frying and cooking larger quantities of food.

The surface of each hotplate is covered with a heat resistant material. To toughen the heat resistant material before using it for cooking, turn the hotplate to power level 3 and let it operate for 5 minutes.

When using the hotplates on the electrical cooker, please make sure you use saucepans that fit the size of the hotplate and that they have smooth, flat bases so you can use the cooker efficiently. We recommend you don't use smaller saucepans on a larger hotplate because heat will be lost around the sides of the saucepan and energy will be wasted.

WRONG The saucepan's base is not stable.



When you finish cooking, make sure that the cooker is off and all control switches are set to “0”. Never touch the cooker for a while after it has been used because it will still be hot.

Do not let children near the cooker.

Clean the cooker with a wet cloth after use. Stubborn marks can come off easier with water and cleaning detergent. Heat the hotplate for a few minutes so that they can dry properly after cleaning. If you are not planning on using the hotplates for a while, we recommend you apply a thin layer of oil so that it work efficiently when you use it again.

## 4.4. UNDERSTANDING THE COOKER FUNCTIONS

\* The functions of your oven may be different due to the model of your product.



### Static Cooking Function

The static function uses the upper and lower heating elements to ensure even cooking. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Pre-heat the oven for 10 minutes, and we recommend to cook on only one shelf at a time in this function.



### Lower Heating Function

This function only has the lower heating element operating. With the heat rising from the bottom of the oven, this function is suitable for food that needs to be heated up rather than cooked.



### Grilling Function

This function grills and toasts food on the upper shelves of the oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



### Faster Grilling Function

This function is used for faster grilling and for covering a larger surface area, such as grilling meats on the upper shelves of the oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



4. 4. 5    Accessories Used in Oven

You can also use glass containers, cake cutters and other oven safe trays found in retail. If you aren't sure about the use of a certain cookware, follow the information given by the manufacturer concerning this issue.

**Small cookware**

If you want to use small sized containers, place it on the inner grill wire in the centre.

**Enamel cookware**

You might notice your tray deforming during cooking on a high temperature. This is perfectly normal, and happens when heat is transferred to the tray. This can happen if:

- 1. The food does not completely cover the oven tray
- 2. The food is straight from the freezer
- 3. The tray is being used to collect dripping juices of food being grilled.

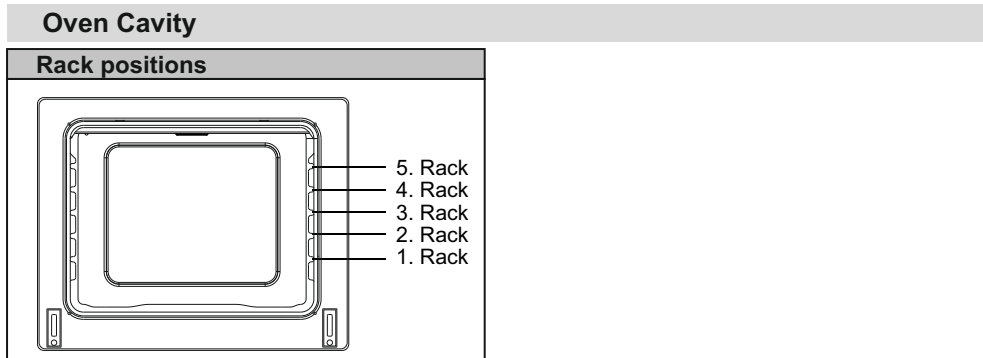
**Glass cookware**

If you have just cooked with a glass tray or container, do not leave or place the hot glassware on a cold or wet surface as this will cause the glass to crack. Make sure they can cool off slowly by placing them on a dry piece of cloth, like a tea towel.

**Grilling cookware**

When grilling, we recommend you use the grill pan set that's included with your cooker. The pan will capture splattering and dripping oils, preventing the oven from getting dirty.

If you are going to use the large wire grill, insert a tray into one of the lower racks in the oven to avoid a build-up of oil. To make cleaning easier, add some water into it as well. When grilling, use the 4th or 5th rack. Lightly brush the wire grid with oil to stop foods sticking.



## Oven Accessories

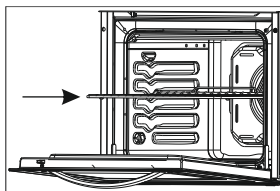
\* This instruction manual has been written with our other cooker models in mind, as well as your model, therefore some of the accessories of your cooker may be different to the accessories listed below.

### Wire grid

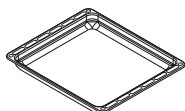


The wire grid is used to grill or to place different containers and cookware in the oven.

**WARNING** – Fit the oven shelf into a rack then push it all the way to the end to ensure a secure fit.

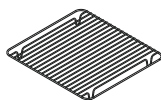


### Deep Tray



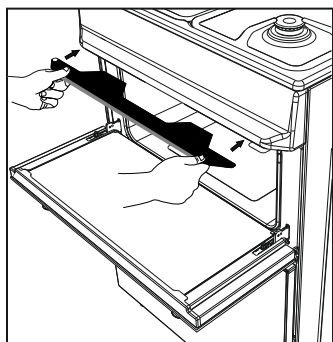
Deep tray is used to cook stews. To locate the tray correctly in the cavity, put it to any rack and push it up to the end.

### Wire Grid for Deep Trays

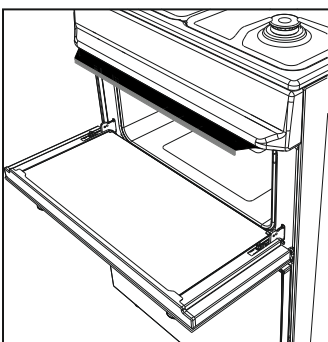


Wire grid must be placed in deep trays correctly. It is recommended to use this accessory when grilling steaks, meatballs etc.

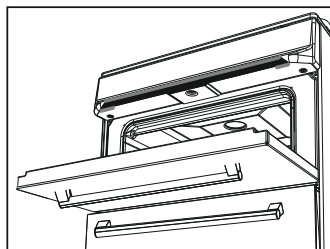
## Heat Deflector



①



②



③

### **Warning:**

When operating the grill for periods in excess of 15 minutes, always fit the heat deflector provided, avoiding exposure to exposure to excessive control knob temperature. Care should be taken when returning the grill door to the vertical closed position, avoiding hand contact with the deflector. The heat deflector should be allowed to cool prior to removal.

## **PART 5 : CLEANING AND MAINTENANCE**

### **5. 1 CLEANING**

Before cleaning your cooker, make sure that all the control knobs are set to "0" and your cooker is cool to the touch. Unplug the appliance.

Before you clean, check whether the cleaning equipment and detergents you use are appropriate for the oven, and what is recommended by the manufacturer. Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools, as they may damage the oven surfaces.

If you spill excess cleaning liquid on the cooker, wipe it up immediately as it may cause damage to the enamel. Do not use steam cleaners for cleaning the oven.

#### **Cleaning the inside of the cooker**

Make sure to unplug the cooker before starting to clean it. You can get the best cleaning results when the oven is slightly warm. First wipe the oven with a damp cloth and soapy water, then wipe it over again with a wetted cloth and dry it properly. For a more in-depth clean, use liquid cleaners, do not use dry and powder type cleaners.

### **5.2. CLEANING THE SOLIDPLATE HOB**

Always unplug the appliance and let it cool down before cleaning it.

Clean the hob regularly with a damp cloth and a little cleaning detergent for particularly stubborn marks. If you clean any stainless steel parts, you must use only water and then dry the part thoroughly with a soft cloth.

## PART 6 : SERVICE AND TRANSPORT

### 6.1. TROUBLESHOOTING BEFORE CONTACTING A REPAIR SERVICE

**If the cooker is not working:**

1. Make sure the cooker is plugged in and switched on.
2. Check other appliances to make sure there hasn't been a power cut.
3. If your model has a timer, make sure the timer is set properly because it may not be regulating the time.

**If the oven does not heat:**

1. Make sure the heat has been adjusted on the control knob.

**If food is not cooking equally on upper and lower sections:**

1. Try repositioning the shelves
2. Change the length of cooking duration and heat level according to the manual

***If you still have any problems with the issues above after trying the required steps, then please call in an authorised technician.***

***If you need to transport your product:***

Keep the original casing of the product in case you need to transport it again and follow the packaging and transport symbols on the case to make sure you transport it properly. Tape the burner heads, burner caps and pan supports to the cooking panels.

### 6.2 Information Related to Transport

**If you need any transport;**

Keep the original case of product and carry it with its original case when needed to be carried. Follow the transport signs on case.

Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.


Place a paper between the upper cover and cooking panel, cover the upper cover, then tape it to the side surfaces of oven.

Tape cardboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not to damage to the oven's cover during transport.

Also tape the oven's covers to the side walls.

**If you do not have the original case:**


Make sure that all external surfaces of the cooker are protected against possible blows.

Brand		
Model		<b>BEL FS50ES WHI</b>
Type of Hob		Electric
Number of Cooking Zones		4
Heating Technology-1		Hotplate
Size-1	cm	Ø14,5
Energy Consumption-1	Wh/kg	193,0
Heating Technology-2		Hotplate
Size-2	cm	Ø14,5
Energy Consumption-2	Wh/kg	194,0
Heating Technology-3		Hotplate
Size-3	cm	Ø18,0
Energy Consumption-3	Wh/kg	193,0
Heating Technology-4		Hotplate
Size-4	cm	Ø18,0
Energy Consumption-4	Wh/kg	194,0
Energy Consumption of Hob	Wh/kg	193,5
This hob complies with EN 60350-2		

#### Energy Saving Tips

##### Hob

- Use cookwares having flat base.
- Use cookwares with proper size .
- Use cookwares with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling , reduce the setting.

Brand		
Model		<b>BEL FS50ES WHI</b>
Type of Oven		ELECTRIC
Mass	kg	40,5
Energy Efficiency Index - conventional		103,7
Energy Efficiency Index - fan forced		-
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	0,81
Energy consumption (electricity) - fan forced	kWh/cycle	-
Number of cavities		1
Heat Source		ELECTRIC
Volume	l	55
This oven complies with EN 60350-1		

## Energy Saving Tips

### Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn-off the oven at the end of cooking.
- Do not open oven door during cooking period.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.