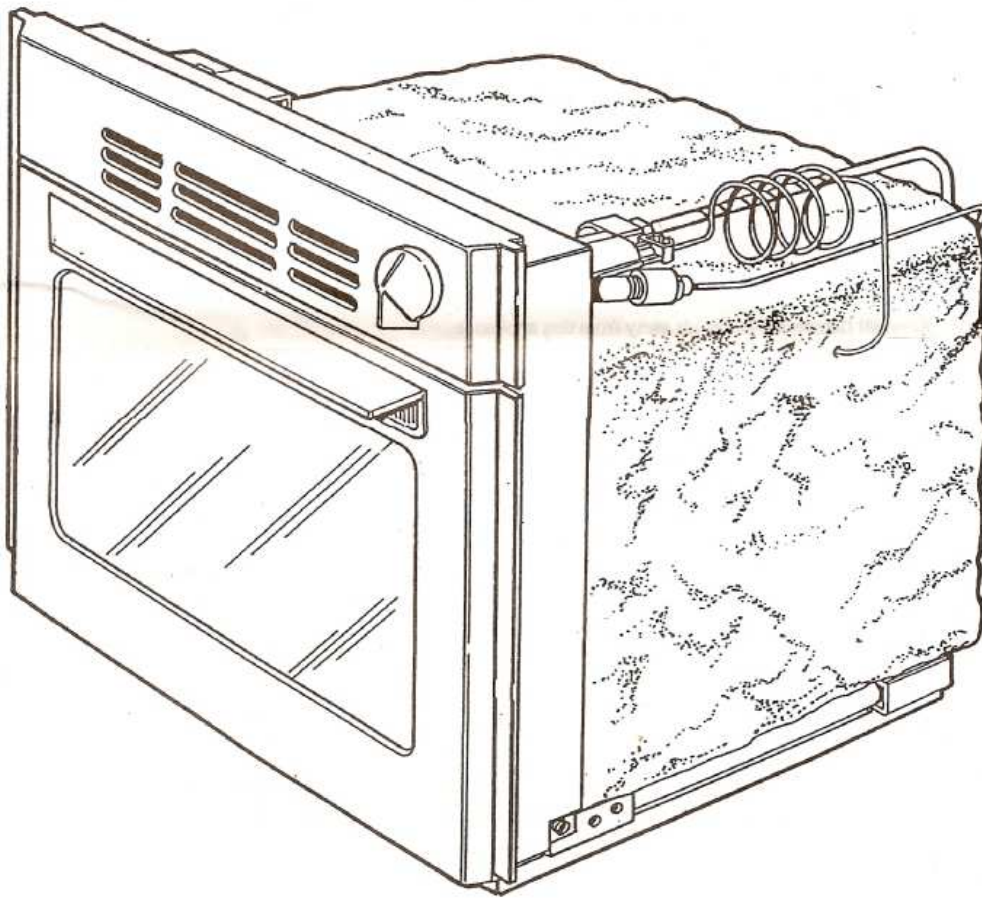




**MONTE CARLO 3000
BUILT-IN OVEN**



MONTE CARLO 3000 BUILT IN OVEN

Models 3000 i3000 ti3000 ti DeLuxe 3000 Propane37 mbar

FOR USE WITH L.P. GAS ONLY Butane28 mbar

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THIS APPLIANCE

GENERAL SAFETY NOTES

1. **IF YOU SMELL GAS**
Open doors and windows
Extinguish any naked flames
Do not operate any electrical equipment
Turn off the gas supply at the cylinder
Consult a qualified Service Agent

NEVER CHECK FOR LEAKS WITH A NAKED FLAME

2. **VENTILATION**
Always allow adequate ventilation when cooking
Do not block any purpose made ventilators
An openable window must be available
3. Do not use this appliance for Space Heating
4. Do not use this appliance when travelling or refuelling
5. Keep all flammable materials away from this appliance
6. Do not operate this appliance in excessive draught conditions
7. Special care should be taken, particularly with young children when using the oven - the oven ventilation and grill areas will get hot.

USER INSTRUCTIONS

LIGHTING THE OVEN

Monte Carlo 3000

The standard model is lit by slightly depressing the control knob and turning to the ignition position. Depress the knob fully and light the burner with a match. Keep the knob depressed for 10 seconds then release, the required setting can now be selected.

Monte Carlo i3000 and ti3000

On these models electronic ignition to the oven burner is provided from the hotplate generator - hence they can only be used with hot plates fitted with a suitable spark generator.

To light the oven, open the oven door fully. Depress the control knob slightly and turn to the full on position (MK 8). Depress the knob fully and operate the ignition button on the hotplate until the oven lights. Keep the knob depressed for 10 seconds then release and select the required setting.

Monte Carlo ti DeLuxe 3000

To light the oven, open the oven door fully. Depress the knob slightly and turn to MK 8. Fully depress the knob until the burner lights. Keep the knob depressed for a further 10 seconds then release and select the required setting.

Cleaning

Your new oven will keep its goods looks and work efficiently if the following instructions are carried out.

Clean the interior of the oven door and inside the oven regularly with warm soapy water preferably whilst the oven is still warm after use. Any obstinate stains on these surfaces only may be removed with a moistened soap-filled pad i.e. 'Brillo'.

The front of the oven should be wiped down with a clean damp cloth.

DO NOT use chemical or abrasive cleaners on any exterior surfaces, they may damage the finish of the appliance.

The oven shelf and baking trays should be cleaned regularly (soaking if necessary) using warm soapy water.

Cooking Hints

1. Meat must be completely thawed before cooking.
2. Chilled and frozen pre-cooked foods should be thoroughly heated through and full attention paid to the food manufacturers instructions.
3. Pre-heating the oven for 10 minutes at the correct setting will give the best results but if starting from cold a slightly longer cooking time may be necessary.
4. Aluminium foil must not be allowed to block the outlet flues or cover the burner.
5. Care must be taken when closing the oven door to avoid the flame being inadvertently put out. If the flame is extinguished for any reason the flame supervision device will automatically cut off the gas.

Cooking Guide

Shelf positions are numbered 1 to 5 from the top.

Monte Carlo 3000, i3000

The following directions are intended only as a guide, the cooking time, shelf positions and tap settings will vary according to the size of the dish and personal preferences.

Meats	Shelf Position	Tap Setting	Cooking Time
Low Temperature Roasting			
Beef, Lamb, Pork	4	Medium	30 Mins/500gm (1lb) + 30 Mins.
Chicken, Duck, Turkey	4	Medium	25 Mins/500gm (1lb) + 25 Mins.

High Temperature Roasting

Beef, Lamb, Pork	4	Medium/High	25 Mins/500gm (1lb) + 25 Mins.
Chicken, Duck, Turkey	4	Medium/High	20 Mins/500gm (1lb) + 20 Mins.
Cakes			
Rich Fruit Cake	4	* Medium/Low	2-3 Hours
Small Cakes	4	* Medium/High	15-25 Mins
Scones	2/4	* Medium/High	10-15 Mins
Fruit Pies	4	* Medium	50-55 Mins

***NOTE - The correct temperature setting is best judged by observing the flame height and the experience gained from using the appliance.**

MONTE CARLO ti 3000 and ti DeLuxe 3000

The cookers are fitted with a thermostat which gives controlled temperatures throughout the cooking range.

The gas mark relates to the temperature at the centre of the oven, with higher temperature towards the top of the oven and lower temperature towards the base. These temperature zones can be used to cook foods requiring different heat settings at the same time.

When cooking meats the shape of the joint and the proportion of meat to bone must be taken into consideration; MK6/7 the usual roasting settings with MK3 for slow roasting.

Meats	Shelf Position	Gas Mark	Cooking Time
Low Temperature Roasting			
Beef, Lamb, Pork on the Bone	4	3	25 Min/500gm/lb + 35 Mins
Beef, Lamb, Pork Rolled	4	3	35 Min/500gm/1lb + 35 Mins
Chicken, Duck, Turkey	4	3	25 Min/500gm/1lb + 25 Mins
High Temperature Roasting			
Beef, Lamb, Pork on the Bone	4	7	20 Min/500gm/1lb + 20 Mins
Chicken, Duck, Turkey	4	7	20 Min/500gm/1lb + 20 Mins
Cakes and Pastries			
Rich Fruit Cake	4	2	2-3 hours
Victoria Sandwich	4	4	20-30 Mins
Fruit Sponge	4	4	40-50 Mins
Small Cakes	4	5	15-20 Mins
Gingernut Biscuits	2/4	5	10-15 Mins
Short Crust Pastries	2/4	6	15-55 Mins
Flans	4	6	30-45 Mins
Fruit Pies	2/4	6	45-55 Mins
Scones	3	7	10-15 Mins

Instructions for Installation and Servicing

Installation of and service to this appliance must only be carried out by a competent person.

IMPORTANT WARNINGS

- 1) No unit should be installed in a room, caravan or craft if fixed ventilation is not provided.
- 2) An openable window must be available.
- 3) Flexible gas connections should not be used on this appliance.
- 4) The installation should be carried out in accordance with the following:- BS 5601 Par 1 1978, BS 5482 Part 2 1977, and the current Gas Safety Regulations.

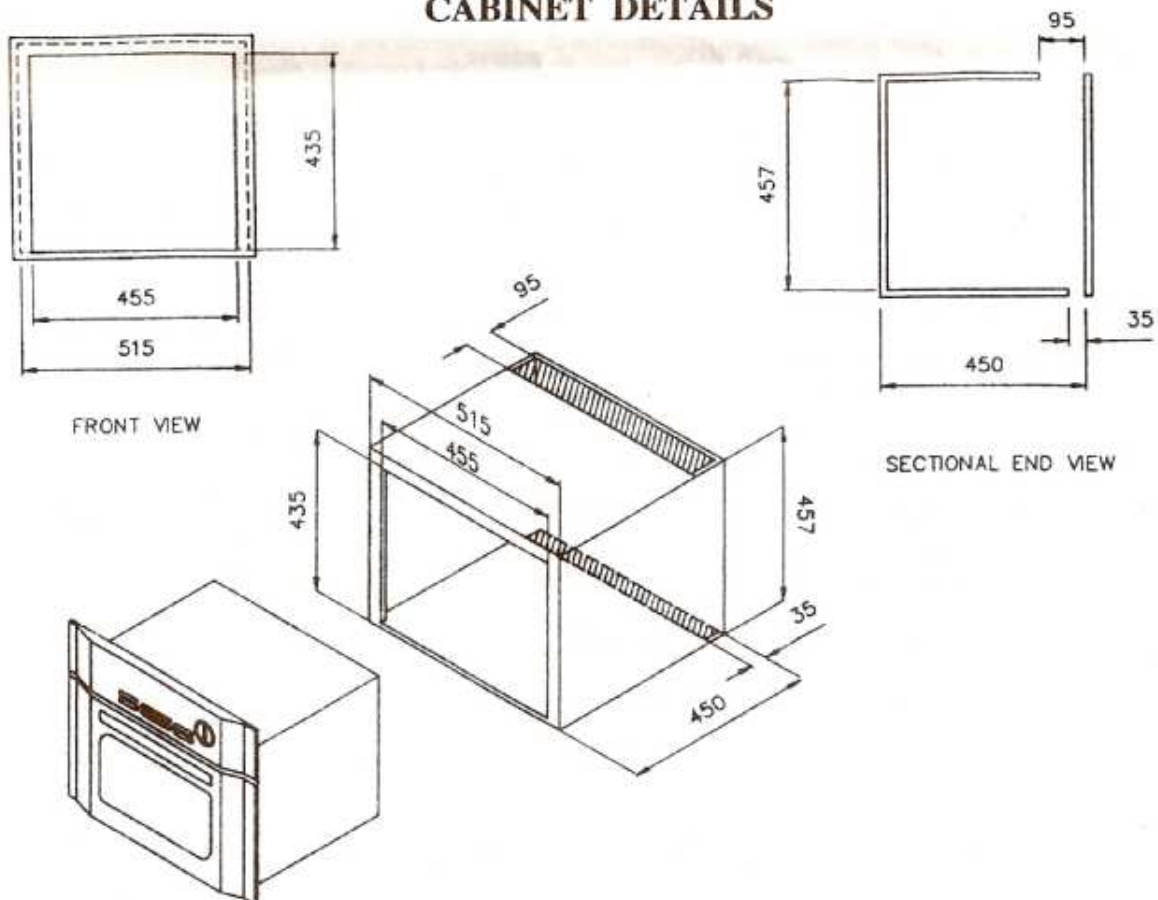
Fixed Ventilation

Opening at High Level	20cm ²	Opening at Low Level	20cm ²
-----------------------	-------------------	----------------------	-------------------

The oven is designed to be built into a cabinet of the following minimum dimensions. This oven should be permanently fixed using the four holes located in the side trims behind the oven door. Only suitable countersunk screws should be used to avoid damage to the enamel.

The minimum openings in the cabinet must be provided for ventilation.

CABINET DETAILS



Gas Connection

The gas connection is situated at the front of the unit, access to which can be obtained by removing the fascia panel (2 screws below panel) and control panel shield (2 screws).

The gas inlet is 8mm (5/16in) O.D. Pipe and a suitable compression fitting is required to complete the installation.

Electrical Connection

Monte Carlo i3000 ti3000

Ignition to the above models is provided by the ignition generator on the hotplate. The ignition lead from the interrupter switch on the left hand front of the oven is connected to the spare outlet on the hotplate generator.

The oven should be connected to the hotplate by the earth lead attached to the top of the oven.

Monte Carlo ti DeLuxe 3000

This area is fitted with its own ignition generator and must be connected to a 12V dc electrical supply.

The wiring colour code on this appliance is:-

BLUE	positive	(+)12 volt
WHITE	negative	(-) 0 volt

SERVICING

NOTE BURNER PERFORMANCE

With the tap in the full on position (or the thermostat set at MK8) the flame cones should be approximately 10mm high, the flames should be blue but may have white tips particularly if butane is being used.

- 1) **REMOVING/REPLACING THE OVEN BURNER AND INJECTOR (SEE FIG.1)**
 - a) Remove the 2 screws securing the burner shield.
 - b) Remove the thermocouple from the burner.
 - c) Slide the burner to the left and lift out - the injector is now accessible under the burner support bracket.
 - d) To replace the burner remove the electrode from the old burner and reassemble onto the new burner before fitting.
 - e) When refitting the thermocouple note the dimension given in FIG.2.

2)

REPLACING THE CONTROL TAP

- a) Remove the control panel and control panel shield.
- b) Disconnect the gas supply and withdraw the oven from the cabinet. (4 screws in front flange of oven).
- c) Remove the gas pipe and thermocouple from the tap.
- d) The tap can now be removed from its mounting.
- e) Fit the replacement tap and connect the thermocouple.
- f) Restore the gas supply and check for soundness.

3)

REPLACING THE THERMOCOUPLE

- a) Withdraw the oven from its cabinet - see instruction 2 Items 1 & 2.
- b) Remove the burner shield.
- c) Disengage the thermocouple from the burner - NB retain nuts for reuse.
- d) Disconnect the thermocouple from control tap.
- e) Replace the new thermocouple - do not overtighten the connection to the tap. Ensure the thermocouple is correctly positioned - SEE FIG. 2.

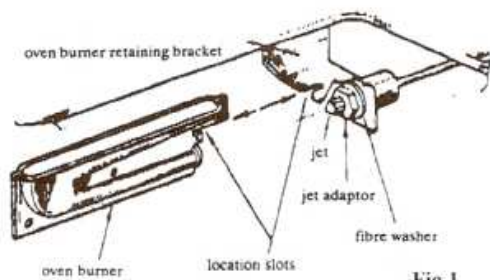


Fig 1

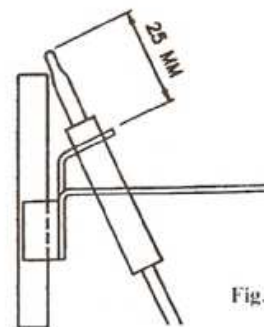


Fig. 2

MONTE CARLO ti3000 and ti DE LUXE 3000

4) REPLACING THE THERMOSTAT

- a) Remove the thermostat from its mounting bracket - see instruction 2.
- b) Disengage the thermostat phial from its clips and withdraw from the oven - take care not to damage the oven insulation.
- c) When fitting the new thermostat ensure that the phial is firmly held by the clips.

5) IGNITION SYSTEM

If the ignition system is not working satisfactorily:-

- a) Ensure that the burner and electrode are clean and the electrode lead connections are secure.
- b) Check that the electrode gap is $4\text{mm} \pm 0.5$.
- c) Operate the ignition and check for a spark at the burner.
- d) If there is no spark at the burner check the ignition generator.
- e) If the ignition generator is satisfactory check the ignition leads, interrupter switch and electrode replacing parts as required.

NB THE IGNITION SYSTEM WILL NOT WORK WITH THE DOOR CLOSED.

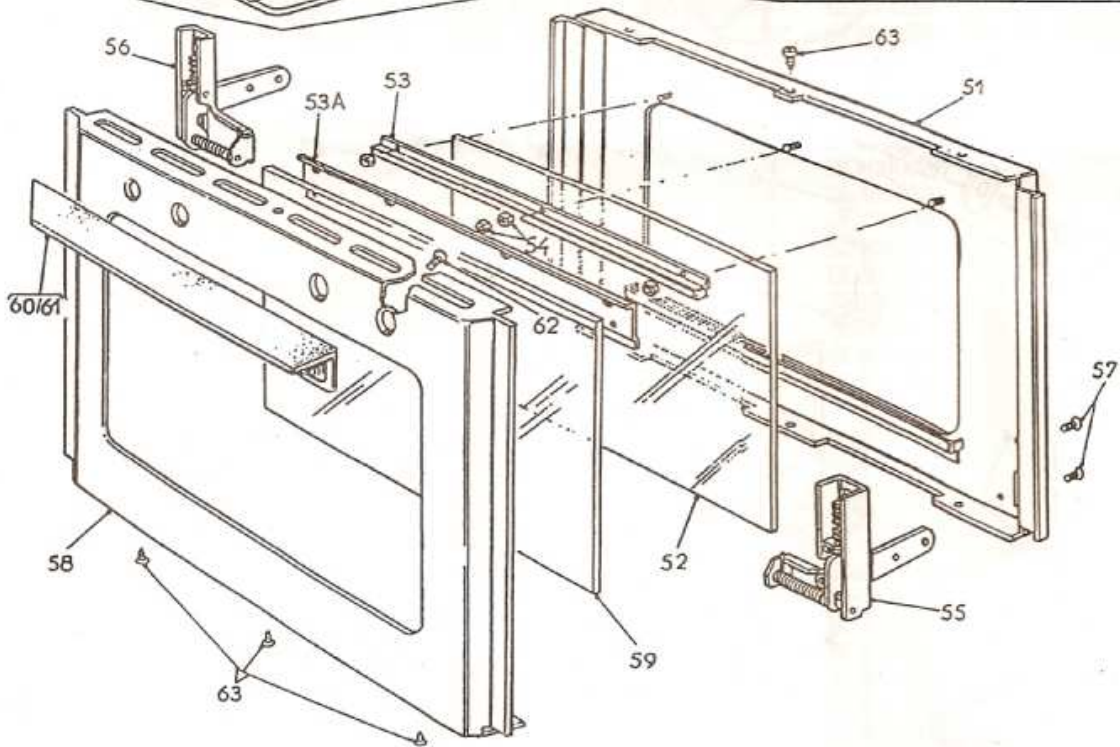
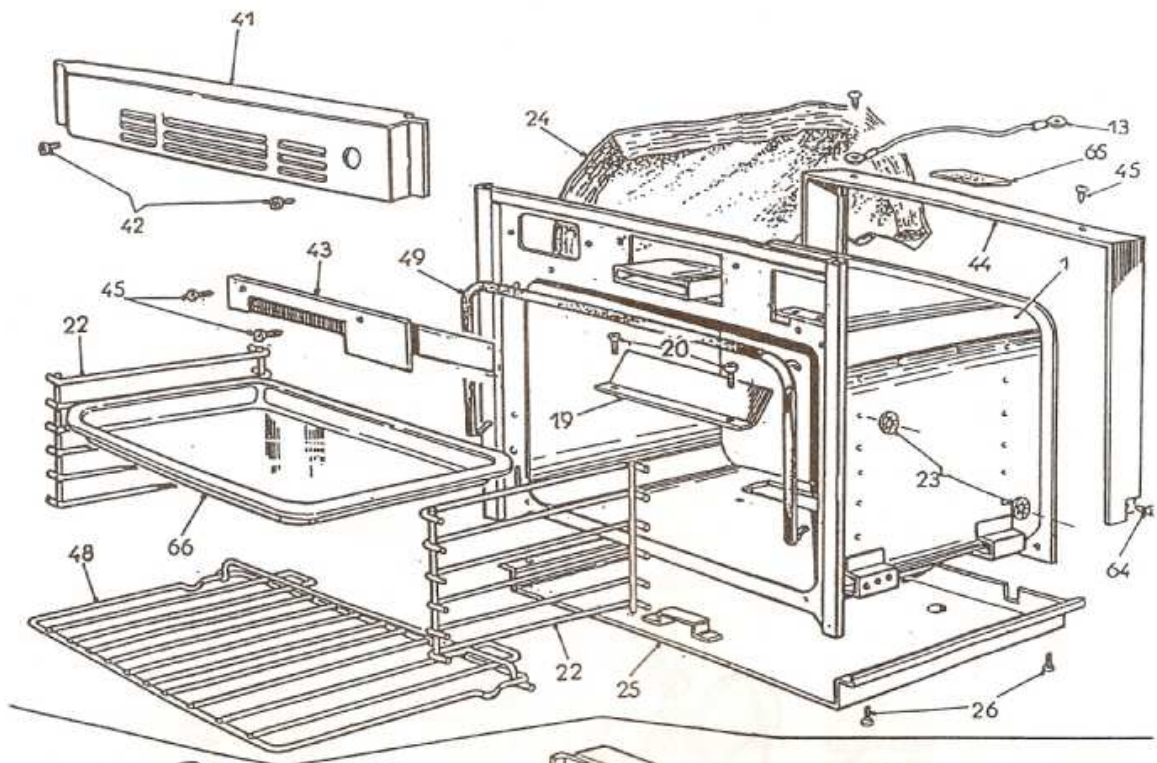
APPLIANCE DATA

Dimensions	Height	Width	Depth
Overall	440	475	430
Weight	10kg		
Setting Pressure	Butane 28 mbar Propane 37 mbar		
Injector Size	Monte Carlo 3000 and i3000 AMAL 40		
	Monte Carlo ti3000 and ti DeLuxe 3000 AMAL 45		
Electricity Supply (Where applicable)	12v dc		
Heat Input	Monte Carlo 3000 and i3000 1.2kW		
	Monte Carlo ti3000 and ti DeLuxe 3000 1.65kW		

BELLING MONTE CARLO 3000

PARTS LIST

<u>Key No.</u>	<u>Description</u>	<u>Qty.</u>	<u>Part No.</u>
1	Oven Body S/Weld Assy.	1	BL300000
2	Oven Burner Assy (ti3000 & i3000)	1	BL300001
2	Oven Burner Assy (3000)	1	BL300002
3	Oven Burner - Worgas	1	BL300003
4	Electrode/FFD Burner Bracket	1	BL300004
5	Electrode (ti3000 & i3000)	1	BL300005
6	Screw Taptite (ti3000 & i3000)	2	BL400039
7	Screw M4 x 10	1	BL300006
8	Nut M4 Hex.	1	BL400031
9	Ignition Wire Assy (ti3000 & i3000)	1	BL400040
10	Spark Plug Shroud (ti3000 & i3000)	1	BL400041
11	Shouldered Washer(ti3000 & i3000)	1	BL400042
12	Push On Fix (ti3000 & i3000)	1	BL400072
12A	Nut M5 Hex	1	BL400044
13	Earth Wire (ti3000 & i3000)	1	BL400073
14	Screw M5 x 30 (ti3000 & i3000)	1	BL300007
14A	Interrupter Shroud	1	BL400045
15	Injector Adaptor	1	BL400033
16	Injector Locknut	1	BL400034
17	Fibre Washer	2	BL400035
18	Oven Injector Amal 45 (ti3000)	1	BL400036
18	Oven Injector Amal 40 (i3000 & 3000)	1	BL400037
19	Burner Shield	1	BL400008
20	Screw M4 x 10	2	BL300009
21	Thermocouple	1	BL400046
22	Shelf Runner	2	BL300010
23	Push on Fix	8	BL300011
24	Oven Insulation Wrap	1	BL300012
25	Base Heat Shield	1	BL300013
26	Screw M4 x 12	4	BL400018
27	Control Clamp Bracket	1	BL300014
28	Screw M4 x 10	2	BL300015
29	Thermostat SABAF TS4656 (ti3000)	1	BL400003
30	Seal SABAF 0174	1	BL400004
31	Phial Clip (ti3000)	2	BL400005
32	Screw - SABAF 3755/10	1	BL400006
33	Nut SABAF D784 (ti3000)	1	BL400007
34	Olive SABAF 0775	1	BL400008
35	Burner Supply Pipe (ti3000)	1	BL300016
36	Combined Tap & FFV-SABAF 4709/1 (i3000 & 3000)	1	BL400009
37	Nut SABAF 0776 (ti3000 & 3000)	1	BL400010
38	Burner Supply Pipe (i3000 & 3000)	1	BL300017
39	Tap Inlet Manifold	1	BL400013
40	Inlet Pipe Assy.	1	BL400015



BELLING LEISURE Tolbot Road Mexborough, South Yorkshire S64 8AJ
 Tel : Help Line 01709 579902
 General Enquiry 01709 579900