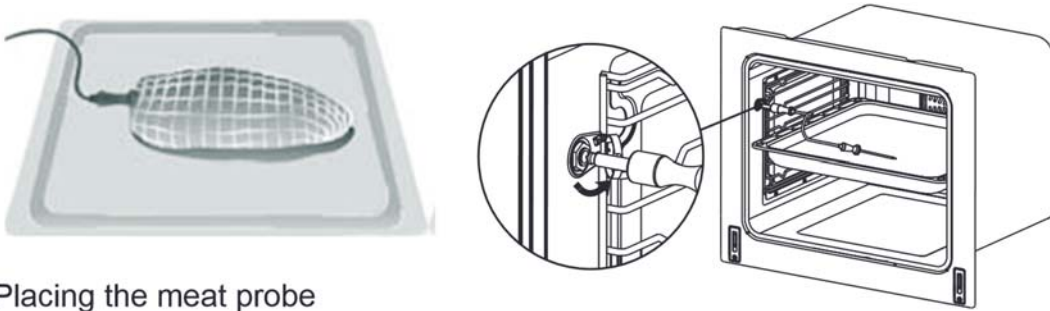




## How to use your meat probe for Belling Inbuilt ovens

The meat probe measures the temperature inside a roast. Cooking with the meat probe ensures optimum results for any type of meat or size of roast. It is to be used in Manual mode.



Placing the meat probe

- \* Place the probe before roasting begins.
- \* Insert the probe into the side of the roast so that the point reaches its centre. Insert the entire probe, up to the handle.
- \* It is recommended to turn the roast over half-way through cooking. Bear this in mind when placing the probe to avoid problems with it later.
- \* The point of the probe must not be touching the bone or fatty areas. Also, it should not be in a hollow area, which could happen with poultry.
- \* Put the roast with the probe already in it into the oven.
- \* Plug the probe into the socket in the upper left side of the oven.

### Using the meat Probe

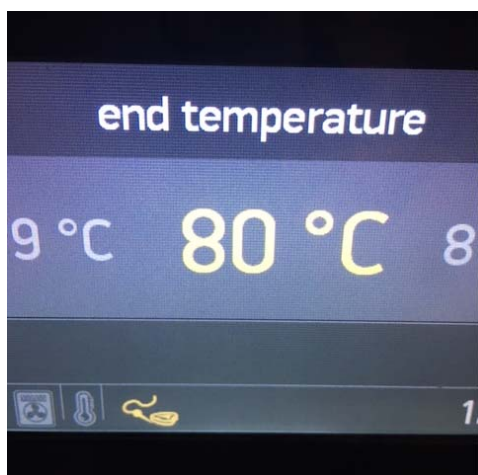
Plug the probe into the socket in the upper left side of the oven. Select the function you want to use. The meat probe symbol will display on screen



Set the temperature you want to cook at, the thermometer symbol will be illuminated on the screen to show that you are setting the oven temperature



Then set the internal temperature you want your meat to reach. The probe symbol will be illuminated to show that you are setting the probe temperature.



Your settings will be displayed, if you are satisfied press the right knob to start cooking.



Cooking will stop when the internal temperature is reached.

## Warnings

Pull the meat probe from the socket if you want to end the programming.

Only use the original provided meat probe. You can order the meat probe as a spare part.

Only use the meat probe up to a temperature of 250 °C.

Remove the meat probe from the oven when it is not in use.

## Cleaning

\* Wipe the meat probe with a moist cloth.

\* The meat probe is not dishwasher-proof.

Roasting table	Rack Position	Turbo TEMP °C	Top+Bottom TEMP °C	Top+Bottom+Fan TEMP °C	Grill TEMP °C	Meat Probe TEMP °C
Roast-Beef (Rare)	2-3	180	180	180	180	30-40
Roast-Beef (Medium)	2-3	180-200	180-200	180-200	180-200	45-50
Roast-Beef (Well done)	2-3	180-220	180-220	180-220	180-220	55-60
Chicken	2-3	200	200	200	200	75-80
Turkey	2-3	200	200	200	200	80-85