

User Manual

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Countries of destination:

GB - Great Britain ☑	FR - French	SE - Sweden
IE - Ireland ☑	IT - Italy	CN - China
DE - Germany	PL - Poland	NZ - New Zealand
ES - Spain	NL - Netherlands	AU - Australia

To contact Belling about your appliance, please call:

Customer Care Helpline
0344 815 3746
in case of difficulty within the UK

Warranty Registration
0800 952 1068

*Please call our Customer Care team for extended warranty

Spares Store
0344 815 3745

To register your appliance online:
www.belling.co.uk

To contact us by email:
gdhainfo@gdha.com

To register your appliance by mail:
Please complete the warranty card and return to the address supplied

Alternatively general, spares and service information is available from our website at: **www.belling.co.uk**

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

Your new appliance comes with our **12-month guarantee (Uk only)**, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above**.** In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

INTRODUCTION

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

European Directives

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.



This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

Disposal of Packaging Material

The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

UK ONLY GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.
Call the Gas Emergency Help line at **0800 111999**

SAFETY

WARNING

- Children less than 8 years of age shall be kept away unless continuously supervised. 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 the 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.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the hob, since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner on any cooking range, hobs and oven appliances.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- 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 the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.
- Do not modify this appliance.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not modify this appliance.
- Do not place articles on or against the appliance.
- Servicing should be carried out only by authorised personnel.

- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Although every care has been taken to ensure this appliance has no sharp edges. We recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.
- This appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.
- Connection should be made with a suitable flexible cable with a minimum temperature rating of 70°C.
- Only use accessories recommended by the manufacturer.

CAUTION

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is 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). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- (Gas through glass models only) In case of hotplate glass breakage, shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply, do not touch the appliance surface, do not use the appliance.
- This appliance must not be installed behind a decorative door in order to avoid overheating.

Fire Safety Advice

- 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 you have an electrical fire in the kitchen and consider it is safe to do so:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher

- Remember: never use water on an electrical or cooking oil fire.

Other Safety Advice

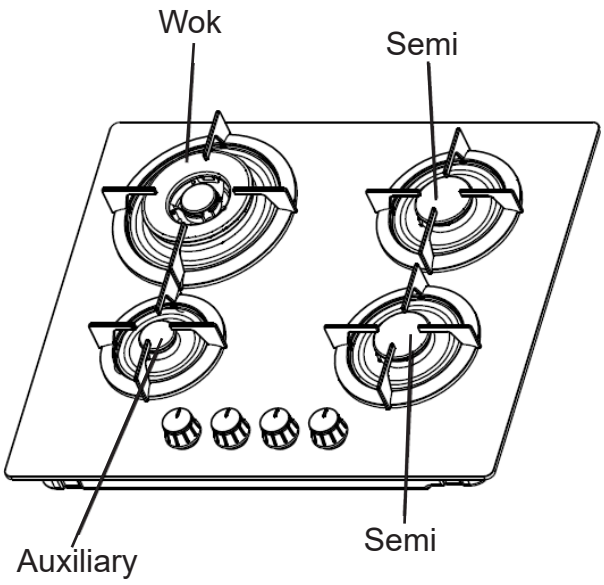
- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently.
- **GAS WARNING! -** If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.
- Any damaged components should be assessed and replaced if necessary.

USING YOUR APPLIANCE

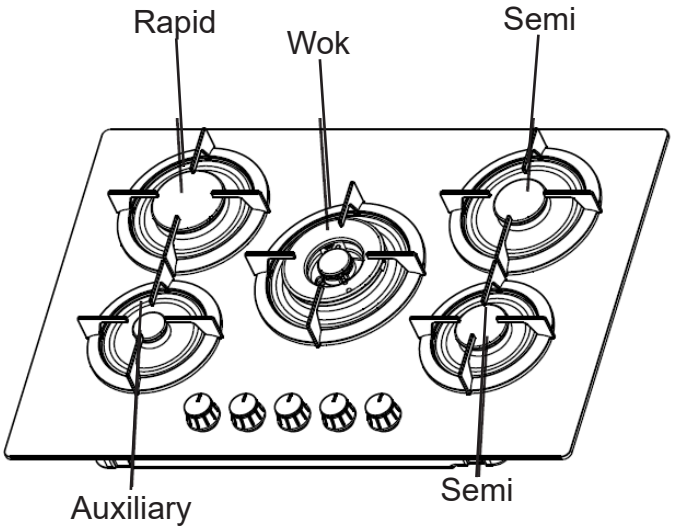
Getting to know your product

Note: Your appliance layout may differ depending on the model.

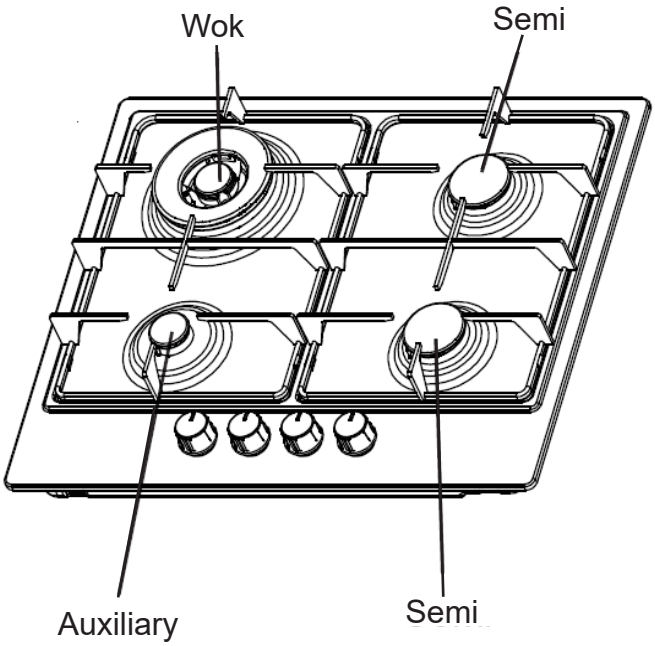
BEL GTG60C Blk



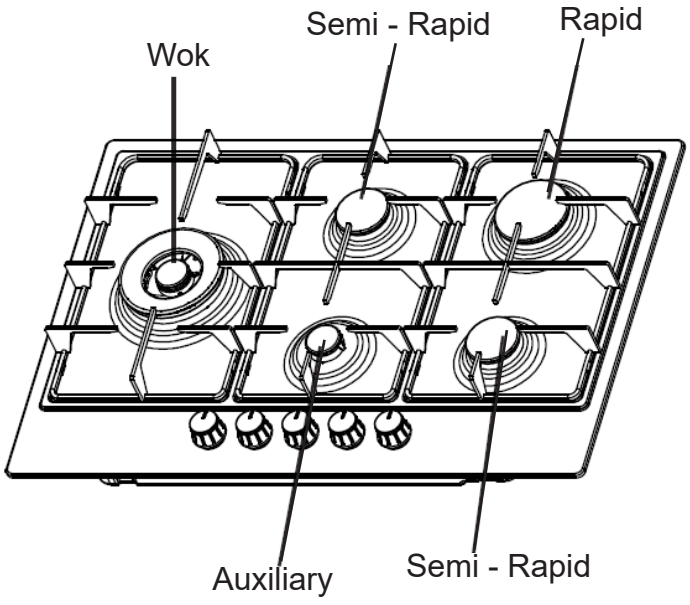
BEL GTG75C Blk



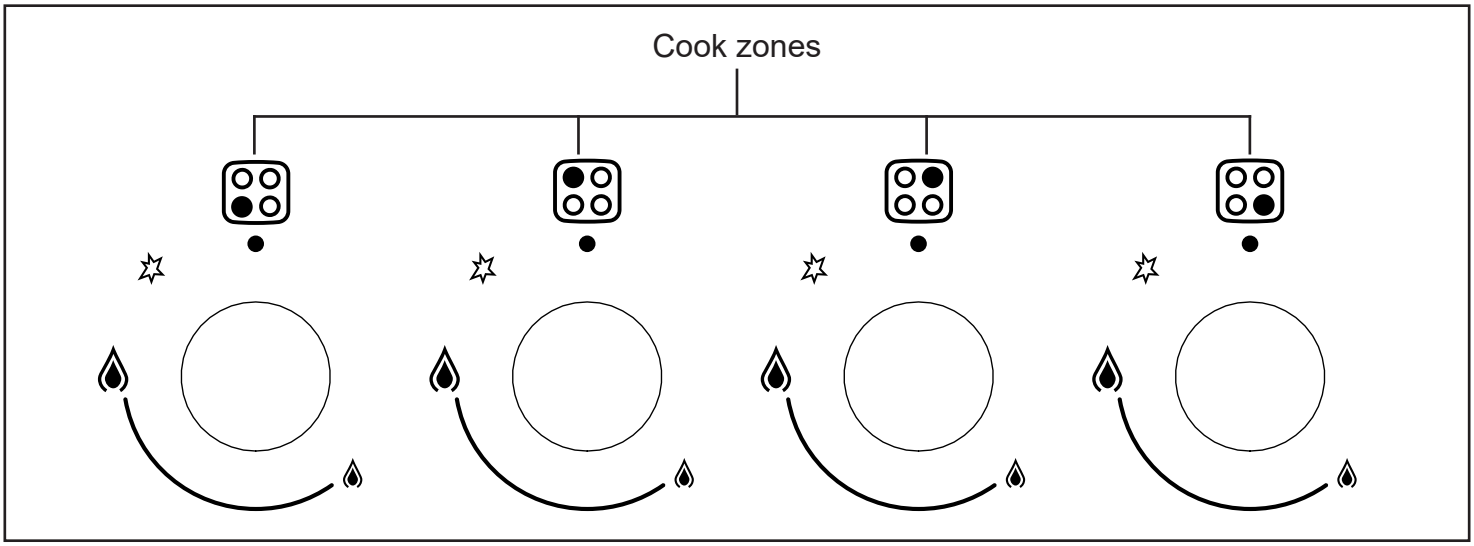
BEL GHU602GC Sta



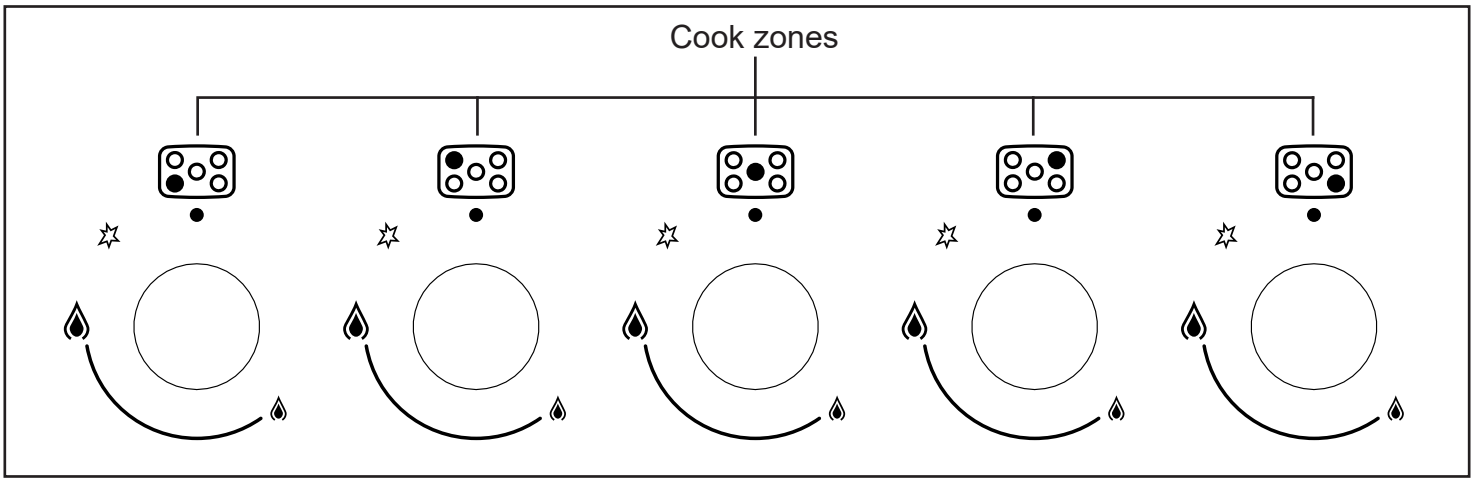
BEL GHU75GC Sta



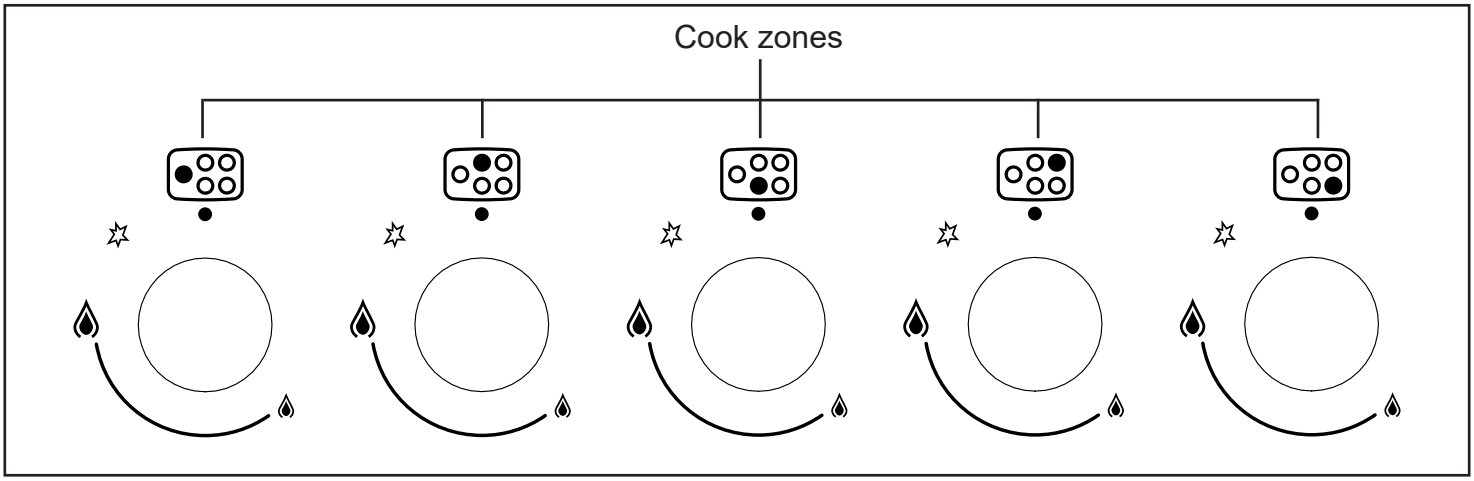
Control panel GTG60C / GHU602GC



Control panel GTG75C



Control panel GHU75GC



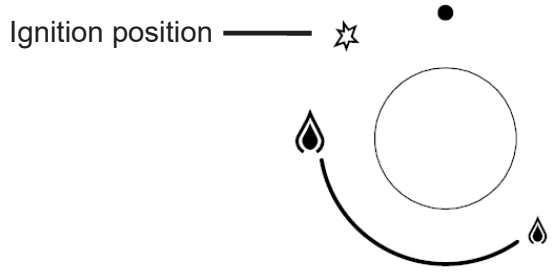
Hob

The following symbols will appear on the control knob, next to each other:

Black circle: gas off

Large flame: maximum setting

Small flame: minimum setting



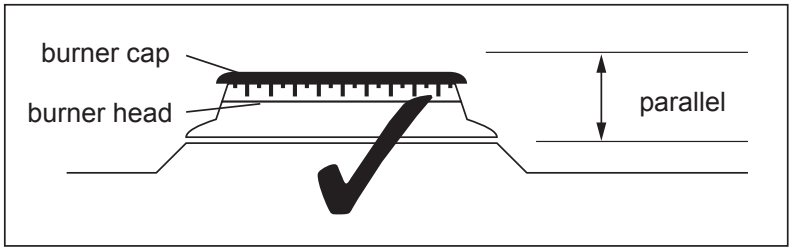
- The minimum setting is at the end of the anti-clockwise rotation of the control handle.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel,next to the control handle will indicate which burner it operates.

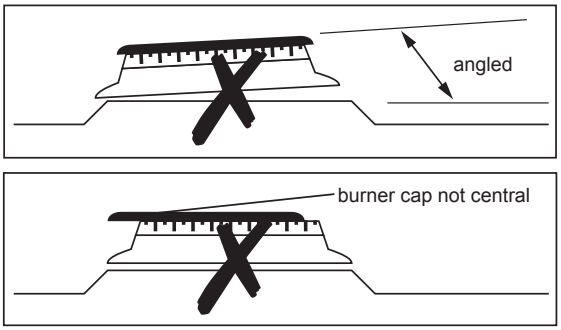
Automatic ignition with flame failure safety device

To light the burner, push the relevant control knob down and turn it anti-clockwise to the large flame position. Wait for the gas to light and keep the control knob held down for 10 seconds after the flame has lit, to allow time for the flame failure safety device to warm up, before releasing the control knob.

If the burner fails to light, turn the control knob back (clock-wise) to the off position. Wait for 60 seconds before attempting to ignite the burner again.

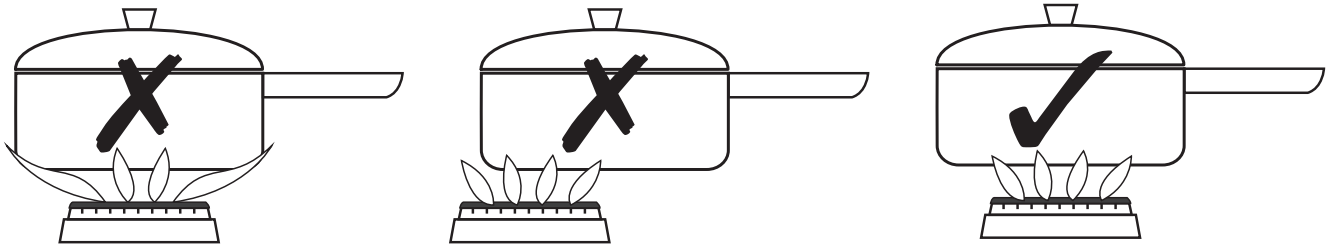
Fitting burner caps and heads (Gas Hobs)





Pan placement

Always make sure that your pans are placed centrally on top of the pan support and do not allow the flame to extend over the base of the pan.



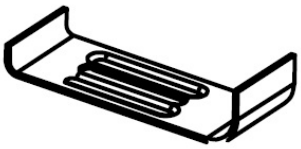
Pan sizes required

Burners	Pans	
	min.	max.
Wok	200mm	260mm
Rapid	180mm	220mm
Semi-Rapid	180mm	200mm
Auxiliary	120mm	180mm

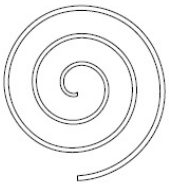
Warning: Do not allow cooking vessels to overlap cooking zones.

Not adhering to the maximum recommended pan sizes may result in the control knobs becoming excessively hot during use and they may become heat damaged over time.

Accessories



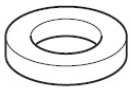
Worktop installation brackets (4)



Worktop seal / moisture control seal (4)



Screws for worktop brackets (4)



Seal (2)



60G: Injector (4)
75G: Injector (5)



Gas elbow connection (1)



Instruction Manual (1)

Trouble shooting

- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others.
- However, some minor problems can be resolved as follows:

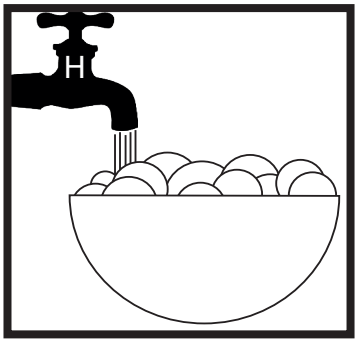
Problem	Probable cause	Solution
No ignition	No Spark.	Check the electricity supply.
	The burner caps and skirts are not correctly assembled.	Assemble them correctly.
	The gas tap is closed.	Open the gas tap completely.
Poor ignition	The gas tap is not completely open.	Open the gas tap completely.
	The burner caps and skirts are not correctly assembled.	Assemble them correctly.
	Debris on the spark plug ceramic sleeve.	Wipe the spark plug ceramic sleeve with a dry cloth.
	The burners are wet.	Dry the burner parts carefully.
	The holes in the burner skirt are clogged.	Clean the burner skirt.
Strange noises when gas is burning	The burner caps and skirts are not correctly assembled. If there is continuous clicking, check whether the burner parts and spark plugs have got wet - let them dry out. Check that control knobs are not stuck down. Do not touch a spark plug while it is sparking.	Assemble them correctly.
Flame cuts out	The flame supervision device is contaminated with alien substance.	Clean the flame supervisory device probe
	A pan has boiled over and extinguished the flame.	Turn the burner control knob to the off position. Wait at least 1 minute before attempting to reignite the burner.
	A strong draught may have blown the flame out.	Please turn off zone and check cooking area for draught such as open windows. Wait one minute and reignite zone.
Yellow flame (on natural gas)	The holes in the burner skirt are clogged.	Clean the burner skirt.
	The hob has not been converted to the type of gas available.	Check the type of gas available.
Unstable Flame	The burner caps and skirts are not correctly assembled.	Assemble them correctly.
Smell of unburnt gas, even when the knobs are returned to the off position.	Gas leakage	Turn the gas off at the isolation valve at the gas meter. Do not turn any electrical switches on or off. Do not use any sources of ignition. Open doors and windows to ventilate the property. Call the gas emergency service on 0800 111 999 from outside the property.

CLEANING YOUR APPLIANCE

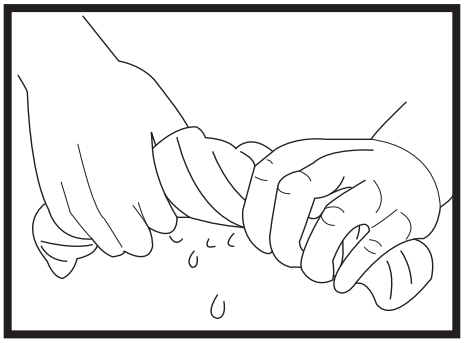
Do's

Note: Always switch off your appliance and allow it to cool down before you clean any part of it.

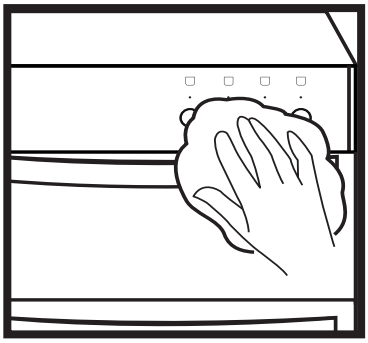
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



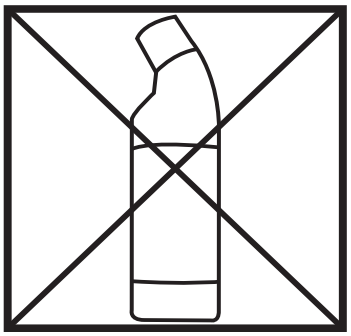
- Clean, wring out cloth



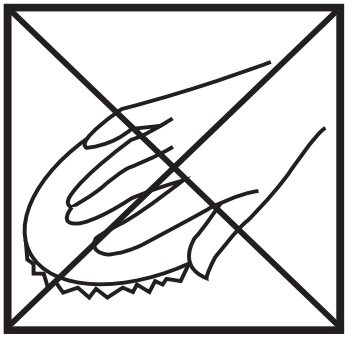
- Wipe with damp cloth
- Dry with a soft cloth

Tips: Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

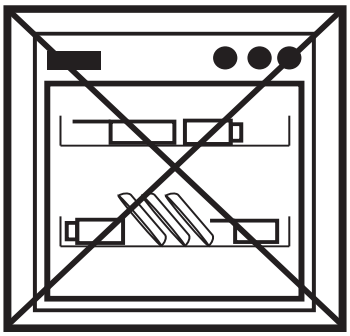
Dont's



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



Do not place in the dishwasher:

- Cast iron griddle
- Pan supports

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT IT'S PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.

We offer a great range of cleaning products and accessories for your appliance.
To shop, please visit **www.gdhaonline.co.uk**

Gas Installation

- It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the Gas Safety Installation and Use Regulations.
- It is in your interest and that of safety to ensure compliance with the law.
- In the UK, GAS SAFE registered installers work to safe standards of practice. The hob must also be installed in accordance with the current edition of BS 6172. Failure to install the hob correctly could invalidate the warranty, liability claims and lead to prosecution.

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before using or installing this appliance. This appliance will be factory set for use on either natural gas only, or LPG only.

Regulations & Standards

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 appliance must be installed, converted (where necessary) and serviced by a competent person to ensure that the installation is in accordance with “The Gas Safety (Installation & Use) Regulations”, & the “The Gas Safety (Installation & Use) (Amendment) Regulations ”.

Failure to comply with these **Regulations is a criminal offence**.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition. All gas installation, servicing and repair work must be in accordance with local standards and regulations.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations. In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Appliances.

LP Gas only - Do not install this appliance in a room below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building but open to ground level on the opposite side. For installation into environments other than domestic dwellings, e.g. caravans, boats and similar - refer to the relevant standards on ventilation and gas supply.

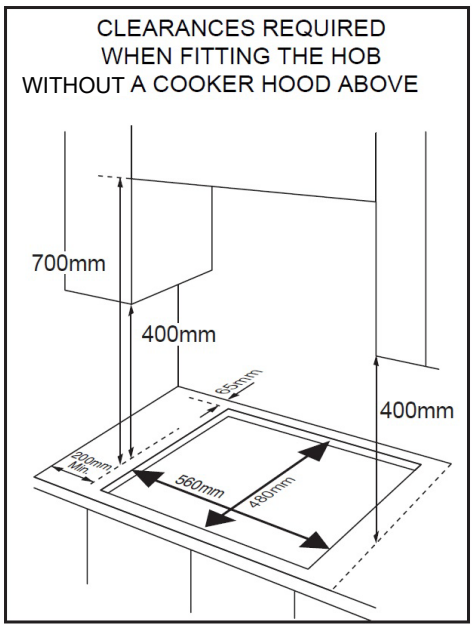
Failure to install appliances correctly is dangerous & could lead to prosecution.

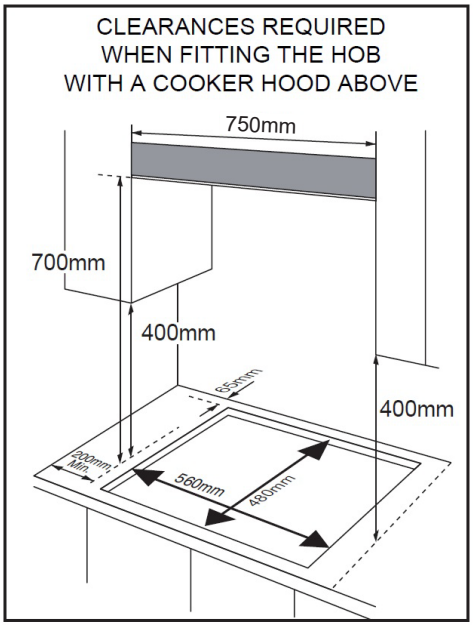
The room containing the appliance should have an air supply in accordance with BS5440: Part 2

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m^3 an air vent of 100cm^2 is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m^3 NO AIR VENT is required.
- For room volumes between 5m^3 and 10m^3 an air vent of 50cm^2 is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: (or equivalent) should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m^3 or in a bathroom or shower room.
- Windows and permanent vents should therefore not be blocked or removed without first consulting a competent engineer.

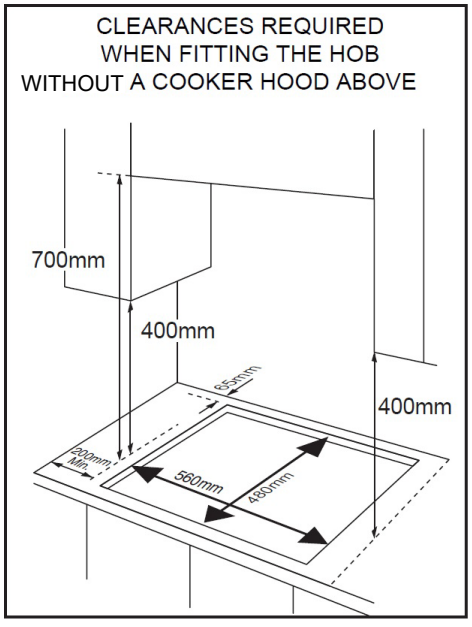
Positioning

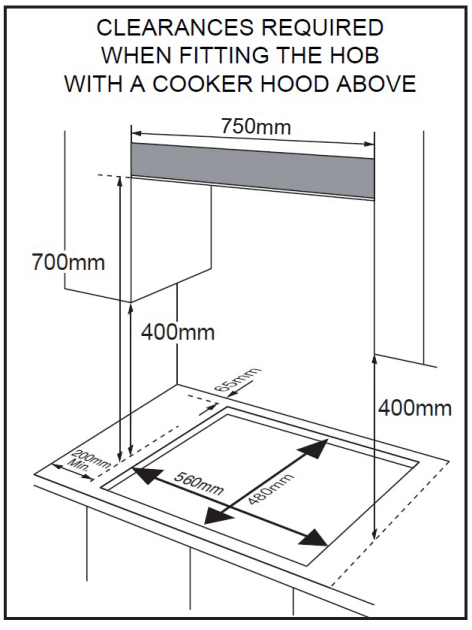
60cm





75cm

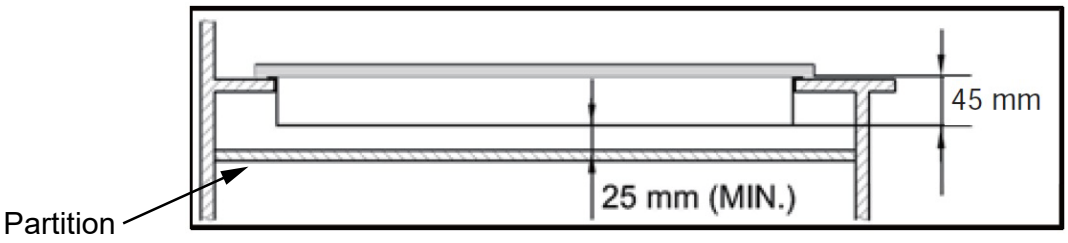




Installing the appliance

This appliance is to be built into a worktop cutout, 600mm deep, providing the following minimum distances are allowed;

- The edges of the hob must be a minimum distance of 65mm from rear wall and 200mm from side wall.
- 700 mm between the highest point of the hob surface (including the pan supports) and the underside of any horizontal surface directly above it.
- 400mm between the level of the hob and the underside of the wall units adjacent to the hob. The area above the hob must be kept free of combustible materials for a distance of 50mm behind and either side of the hob in the horizontal orientation up to a height of 400mm in the vertical orientation.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.
- 45 mm You must have a gap (in the horizontal orientation) of at least 25 mm and at most 74 mm between the underneath of the appliance and any surface that is below it (such as an isolation plate or an oven).



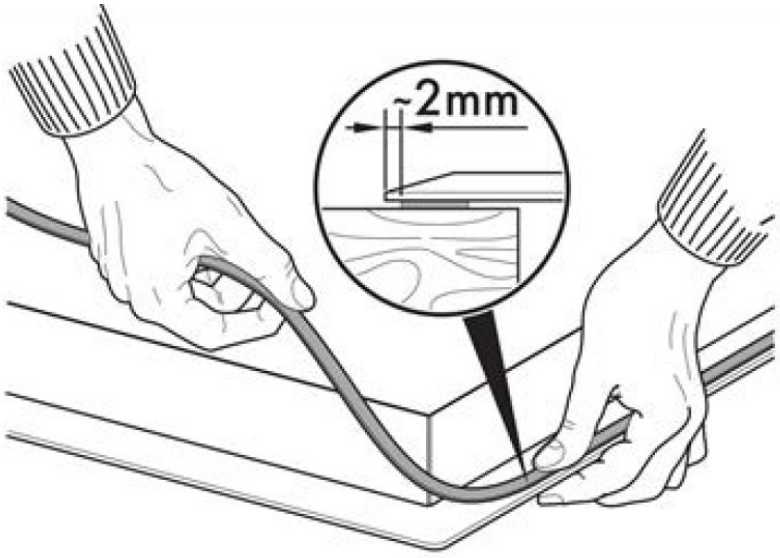
Installation above a unit with a drawer or door

The underside of the hob will become hot during prolonged use, the user must be protected from hot surfaces on the underside of the hob.

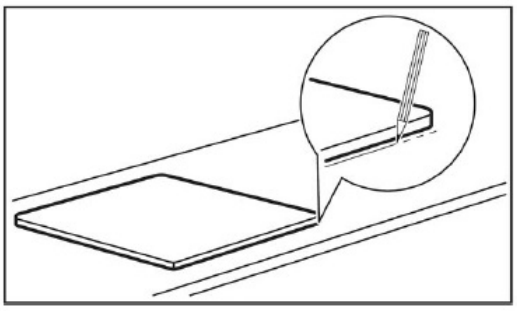
If fitting the hob above drawers or cupboards, a partition panel (isolation plate) must be fitted underneath the hob to the minimum dimensions as shown above.

With Glass hob

To prevent leakage of liquid between the frame of the hob and the worktop, place the adhesive seal provided along the entire outer edge of the underside of the hob before assembly.

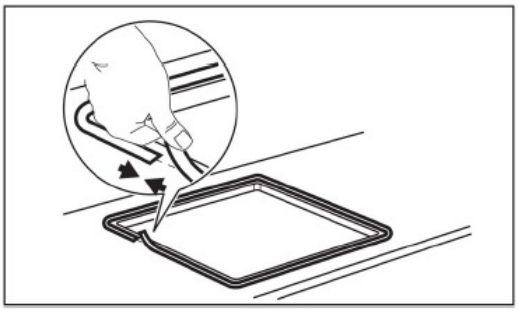


With Steel hob



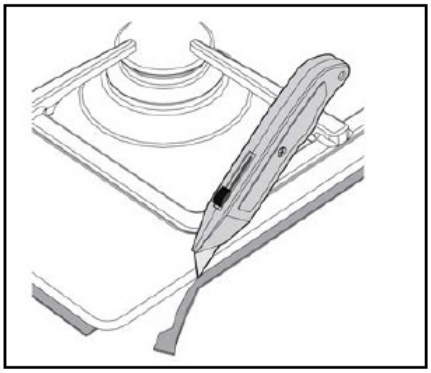
To prevent leakage of liquid between the frame of the hob and the worktop, put the insulating seal provided in position before assembly.

1. Install the product into the worktop cut-out and use a pencil to draw a line along the product outer edges.



2. Take out the product and place the adhesive seal provided along the line you drew in step 1. Use light pressure to make the seal stick to the worktop.

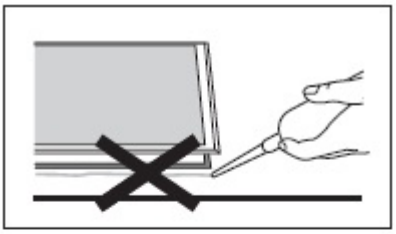
3. Install the product again, Use light pressure to make the seal stick to product edge.



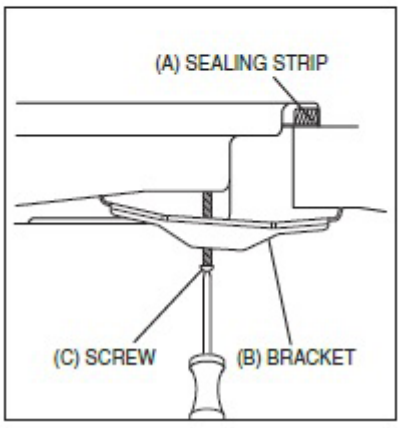
4. Carefully trim the surplus edge away from the seal.

5. Clean the edge of the hotplate and the area of the worktop immediately adjacent to the appliance.

Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.



1. Remove the pan supports, burner caps and burner skirts, and turn the hob upside down. Place the bracket (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob (H). Slightly tighten a screw (C) through the bracket (B) so that the bracket is attached to the hob, but so that you can still rotate the bracket.

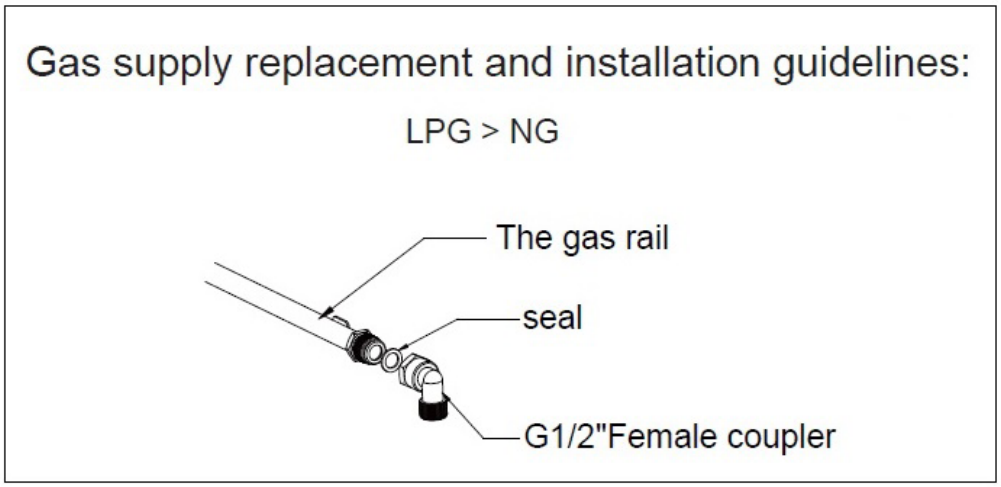


2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.

3. On the underneath of the hob, rotate the brackets into a position that is suitable for your worktop. Then fully tighten the screws (C) to secure the hob in the worktop. Leave a small gap between the work-top bracket and the underside of the worktop to allow space for heat expansion.

Gas Connection

- **This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.**
- **This appliance is supplied to run on LPG and natural gas. Conversion for use on LPG and natural gases must only be undertaken by a qualified person.**
- **The gas inlet is at the rear RH side of the hob. The hob should be connected to the gas supply by rigid pipework as per the regulations in force.**



Connect to the electricity supply

- This appliance must be earthed.
- This appliance is designed to be connected to a 220-240V, 50Hz-60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code;

Green/yellow = Earth
Blue = Neutral
Brown = Live

- The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.

The flexible mains lead is supplied connected to a BS 1363 fused plug, the plug is fitted with the correct fuse. Replace only with a fuse of the same rating and type.

The plug and socket must be accessible after installation. Should the mains lead of the appliance ever require replacing, we recommend that this is 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.

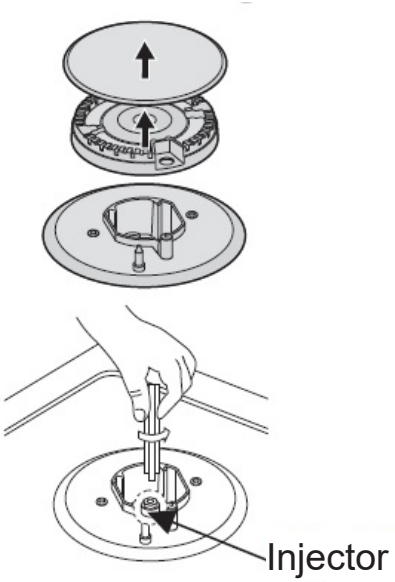
Under no circumstances should the mains electric cable be allowed to come into contact with hot oven flues or similar surfaces and keep well clear of any moving parts that may be in the vicinity of the installation, such as cooling fans on adjacent appliances.

LPG conversion

- Take the precautions on the operations and adjustment to be carried out when converting from one gas to another.
- All work must be carried out by a qualified technician.
- Before you begin, turn off the gas and electricity supply to the appliance.

1. Change the injector of the burners.

- Remove the pan supports, burner caps and burner skirts.
- Unscrew the injector using a 7mm box spanner and replace it with the stipulated injector for new gas supply referring to the table on page 20. Carefully reassemble all of the components. After injectors are replaced, it is advisable to strongly tighten the injector in place.

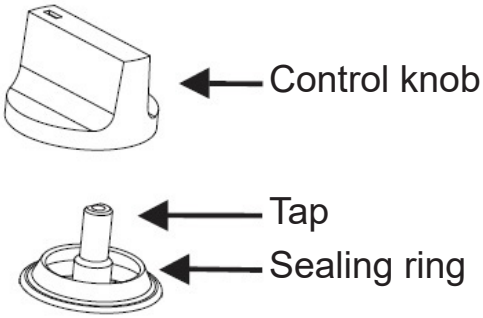


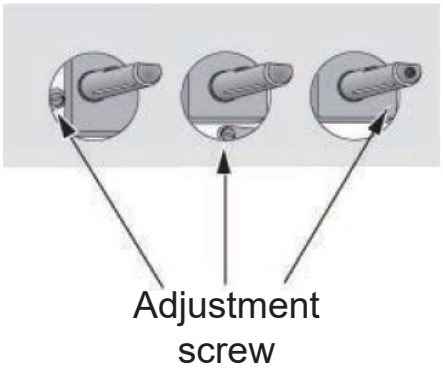
2. Simmer rate adjustment.

- Turn the taps down to minimum.
- Remove the knob from the tap and place a small bladed screwdriver into the adjustment screw as shown on the diagram.
- The correct adjustment is obtained when the flame has a length of about 3-4 mm.

  - For butane / propane gas, the adjusting screw must be tightly screwed in.
  - Refit the control knob.

  Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.





- Do not dismantle the tap shaft in the event of a malfunction, change the whole tap.
- Before placing the burner skirts and burner caps back on top of the hotplate, make sure the injector is not blocked.
- A full operational test and a test for possible leakages must be carried out after gas conversion (such as leak detection fluid or gas detector).
- After converting the hob to LPG, or back to NG, ensure that the relevant label is placed on the data badge to indicate the correct gas category that the appliance has been converted to.
- Ensure the correct gas hose is used for connection to a Nat Gas or LPG supply.

Customer Care

Please keep this handbook in a safe place as the information inside may be of use should you sell, or pass on the appliance. Please fill in the model number and serial number in the spaces provided below as they will assist us should you need to call.

0344 815 3746

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

Enter appliance numbers here for future reference:

Model No

4	4	4						

Serial No

These numbers can be found on your appliances data badge. Outside the UK and Northern Ireland, refer to your local supplier.

belling

Stoney Lane, Prescot, Merseyside, L35 2XW.

TECHNICAL DATA

Gas hob

Category	Gas Type	Burner	Wok	Rapid	Semi-Rapid	Auxiliary
		Rated Power (kW)	3.6	3.0	1.75	1.0
I3+	G30/G31 28-30/37 mbar	Rated Flow (g/h)	263	219	127	73
		Injector Diameter(mm)	0.96	0.87	0.66	0.50
I2H/I2E/I2E+	Natural Gas 20 mbar	Injector Diameter(mm)	1.44	1.30	1.00	0.78
II2H3+	G30/G31 28-30/37 mbar	Injector Diameter(mm)	0.96	0.87	0.66	0.50
	Natural Gas 20 mbar	Injector Diameter(mm)	1.44	1.30	1.00	0.78
II2E3B/P, II2H3B/P	L.P.G (G30, G31 (28-30)mbar	Injector Diameter(mm)	0.96	0.87	0.66	0.50
	Natural Gas 20 mbar	Injector Diameter(mm)	1.44	1.30	1.00	0.78

- If you want to process gas conversion, all work must be carried out by a qualified technician.
- When converting to LPG, use the injector sizes shown in the table above.
- After gas conversion, it is strongly suggested to place new label on the product for clarfication.
- For operation detail, please refer to the LPG Conversion section.
- **Appliance Class -** Class 3 Built-In Hotplate