

Users Guide & Installation Handbook



Belling 60 - 70 - 90cm
Hob Touch UK

belling[®]

think of everything

CONTENTS & INTRODUCTION

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new appliance, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of 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.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182**, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

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.

Before using the hob

Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.

It is recommended that you clean and wash the hob surface before using for the first time.

Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

See the customer care section for details of how to obtain all the available cleaning products.

SAFETY

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.

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

GENERAL

WARNING! - Accessible parts may become hot during use. To avoid burns, 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 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! - Servicing should be carried out only by authorised personnel.

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.

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

Electric Hob

Do

- 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 no 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 lift pans onto and off the hob, rather than sliding them across the surface, to avoid marks and scratches.

Do Not

If the appliance has a glass hobtop, never drag pans across the ceramic surface as this will lead to scratches and damage.

- 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.

SAFETY

- Never leave any cook zone on without a pan covering it. This causes a fire hazard.
- Never use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.
- Never put metal cooking utensils, cutlery, knives or other metal objects on the hob. They could become hot if they are near a cooking area which is in use.
- Never use the hob if the surface is cracked, broken or shattered. This creates a high risk of injury. Switch off the electric supply and call for a service engineer's visit.
- Never stare at the halogen elements (if fitted). This may impair your vision.
- Never leave aluminium foil on the hob top, it reflects heat back into the element which leads to damage.
- Never heat up a sealed tin of food on the hob, as it may explode.
- Never leave pans overhanging the edge of the hob. The surface of the hob is smooth. If pans are knocked they may move on the hob top.

Fire Safety Advice

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

If you're called away from the hob - 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:

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

Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep-fat fryer) more than one-third full of oil
- Do not 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:

- 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.

USING THE HOB - ELECTRIC (CERAMIC)

WARNINGS

- Do not use the ceramic hob if the glass surface is cracked, as electrical parts are directly beneath. Switch off the appliance at the supply to prevent electric shock and contact your supplier.
- The hob surface remains hot after use. DO NOT TOUCH.
- The appliance is not intended to be operated by means of an external timer or separate control system.

Initial Power On and calibration

- When the hob is first connected to the mains supply, the hob will appear in childlock mode and a red neon is illuminated.
- Before use the hob needs to be calibrated. For this it is important that any bright lights above the hob are switched off, eg. halogen hood lights.
- To calibrate and unlock the hob, touch the key symbol and the red neon goes out, and a beep is heard.
- The hob is now calibrated and ready for use.

Switching on the hob

- Touch and hold the on/off symbol for 3 secs. The hob will beep and all energy level indicators will display "0".
- If no other symbol is selected within 10 secs the hob will turn off.

Operating a heater

- Select the desired heater by touching its own symbol. The corresponding display will flash "0". Touch "+" or "-" to set the power level. After 10 secs the display will stop flashing and a beep is heard.
- To adjust the power level, touch the heater symbol until the display flashes. Adjust the "+" or "-" to the desired power level. After 10 secs the

display will stop flashing and a beep is heard.

Switching a heater off

- To turn off a heater, touch and hold the desired heater symbol until the display flashes. Adjust the "-" symbol down to "0". After 10 secs the heater will switch off, the display will stop flashing and a beep is heard.
- To turn off all heaters together, touch and hold the on/off symbol for 1 sec.

Notes on use

- The power settings on the hob do not indicate any set temperature and cannot be used to judge one element against another.
- During cooking, the elements will cycle on and off. This is normal.

Dual Zone (if fitted)

- Select the dual zone heater by touching its inner symbol. The corresponding display will flash "0". Touch "+" or "-" to set the power level. If you require the outer heater, while the power level is flashing touch and hold the outer symbol. After 10 secs the display will stop flashing and a beep is heard.

Auto heat-up

- Select the desired heater by touching its own symbol. The corresponding display will flash "0". Touch "+" until 9 is reached then press the "+" again. A dot will appear next to the "9." and they will both start to flash for 10 secs. This indicates that auto heatup is on. During this time the desired power level must be set. After 10 secs a bleep sounds and the dot becomes fixed. The heater will be set at this level.
- If "0" or "9" are selected whilst in auto heatup mode the function is cancelled

CLEANING

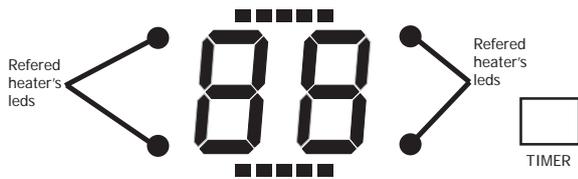
ELECTRIC HOB

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discoloration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high-pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- 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.

MINUTE MINDER (IF FITTED)

Minute Minder



A minute-minder can be associated to any of the selected cooking zones, upto 99 mins. When the set time expires the buzzer sounds and the heater switches off. To turn the heater back on, touch and hold the heater symbol.

To set the minute minder to a heater:

- Set the desired heater level as above.
- Touch the symbol for the desired heater followed by the timer symbol.
- Using the "+" or "-" symbols, set the time required in minutes.

To check remaining time:

- Touch the symbol for the desired heater followed by the timer symbol.

To adjust the set time:

- Touch the symbol for the desired heater followed by the timer symbol.
- Using the "+" or "-" symbols, set the time required in minutes.

To deactivate the minute minder:

- Touch the symbol for the desired heater followed by the timer symbol.
- Adjust the "-" symbol down to "0".

At the end of the cooking time

- At the end of the cooking time the buzzer will activate for 1 min and the heater's LED will flash. Touch any key to deactivate.

Alarm option

- Touch the timer symbol.
- Using the "+" or "-" symbols, set the time required in minutes.
- At the end of the time the buzzer will activate for 1 min. Touch any key to deactivate.

To check remaining time:

- Touch the timer symbol.

To adjust the set time:

- Touch the timer symbol.
- Using the "+" or "-" symbols, set the time required in minutes.

To deactivate the minute minder:

- Touch the timer symbol.
- Adjust the "-" symbol down to "0".

Residual heat indicator

- After a heater is switched off it will display "H" whilst it remains hot.

Childlock

- When the system is in childlock the controls are deactivated. To lock and unlock the hob touch and hold the key symbol.

Safety shut off

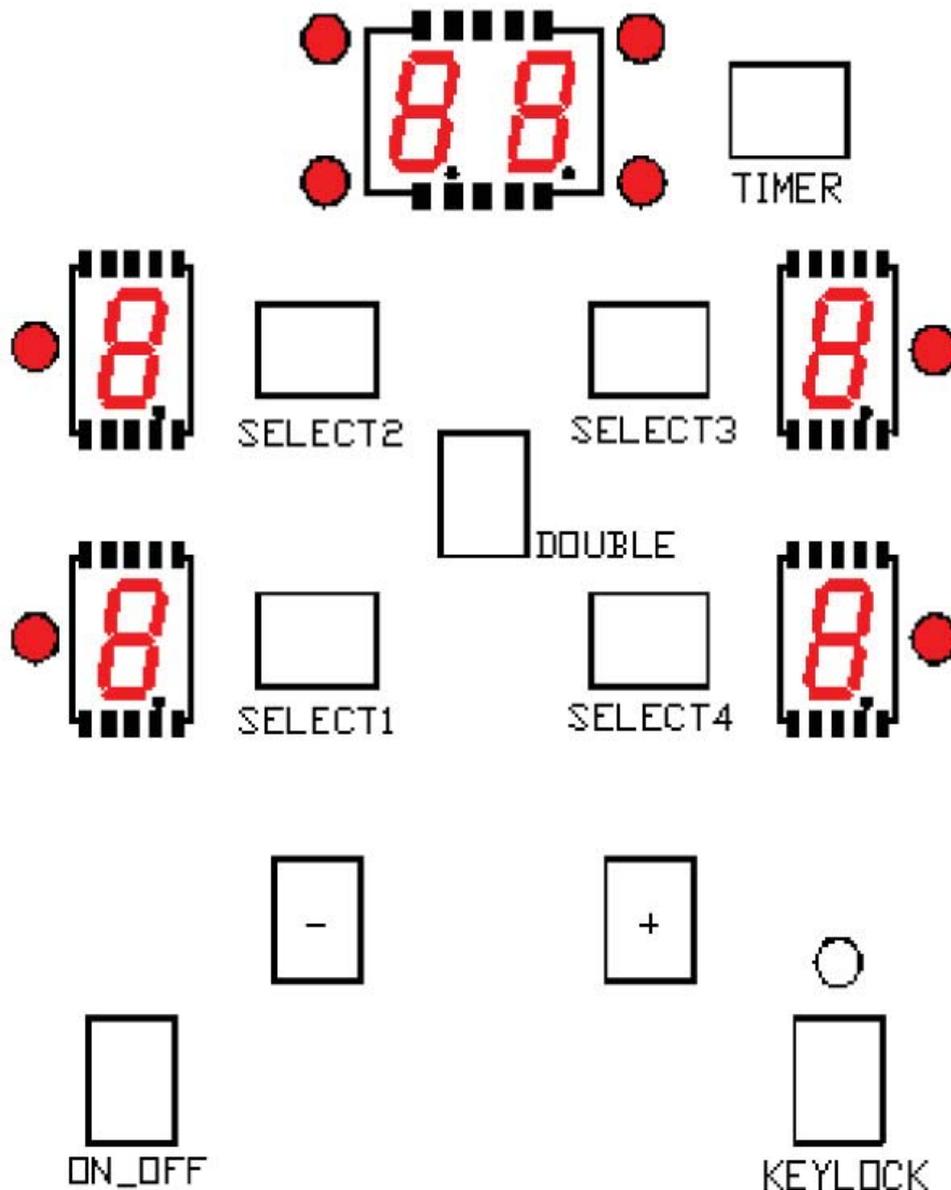
- If the power level of a heater is not changed for a long period of time the heater will automatically switch off. The length of time will depend on the power setting, see table below

Power level	Max. time on (hrs)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

TROUBLE SHOOTING

If you encounter a problem, it is often something minor, please read some of the suggested tips below.	
The hob is not working	Check the fuse/circuit breakers to see if you are experiencing power failure.
The hob has turned it's self off	Check that the main on/off switch has not been touched accidentally, remove any objects on the hob and try turning it back on again.
Repairs	Repairs are to be carried out by trained customer service technicians.
Display F and letters	If F and letters appear on the display, your unit has detected a fault, the following table lists actions you should take to correct the problems

Generic hob control layout



ERROR CODES

Hob Status Codes	Fault Description	Action
H	Residual Heater	No Fault " H" will switch off when glass surface drops below 60°C
Appliance Errors & Alarms	Fault Description	Action
F0	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
FA	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
FU	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
FJ	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
FC	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
Fr	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
Fc or F	Overheat/Temperature Problems	Allow hob to cool then Switch the power off and on, The system will reset and the hob should now be working correctly
FE	Overheat/Temperature Problems	Allow hob to cool then Switch the power off and on, The system will reset and the hob should now be working correctly
Ft	Overheat/Temperature Problems	Allow hob to cool then Switch the power off and on, The system will reset and the hob should now be working correctly
FL	Poor Ambient Light Conditions	Switch off lighting in area, Clean hob surface, Switch the power off and on, The system will reset and the hob should now be working correctly
<p>If any of the above problems persist please contact the customer service department for further assistance,</p>		

INSTALLATION

GENERAL INFORMATION

Installation should only be carried out by a qualified installer or engineer.

Please keep to the following points most carefully;

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, We recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The hob should not be fitted above a washing machine, a fridge or a freezer.

Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

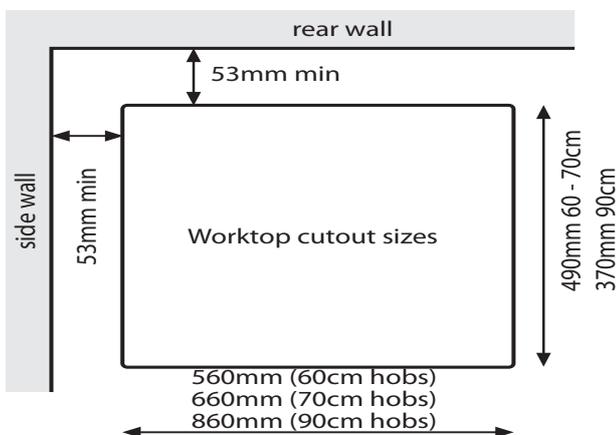
Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

Installations should be carried out in line with the National Regulations applicable with this product type.

Positioning

The hob is designed to be built into a worktop as detailed below.

(cut-out dimensions Fig.1B)



Protecting the Hob cut-out;

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a special varnish or adhesive to the cut edge to protect it from moisture ingress.

Clearances and dimensions – requirements

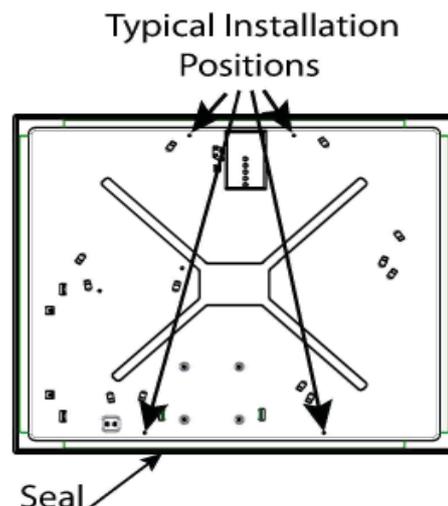
No shelf or overhang of combustible material should be closer than 650mm above the hob.

There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the worktop.

There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop.

Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

fig.2B



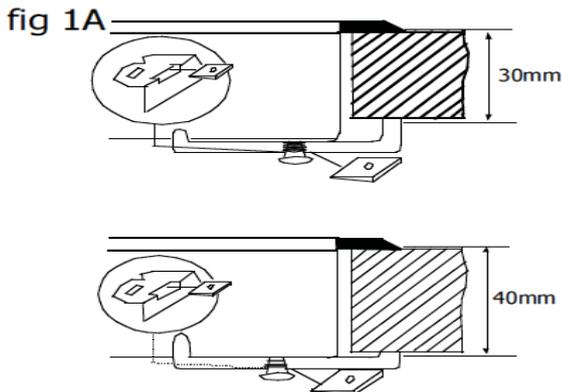
Place the hob in the aperture, checking the hob glass is covering the worktop along all four sides. Set the front edge of the appliance parallel with the front of the worktop.

INSTALLATION

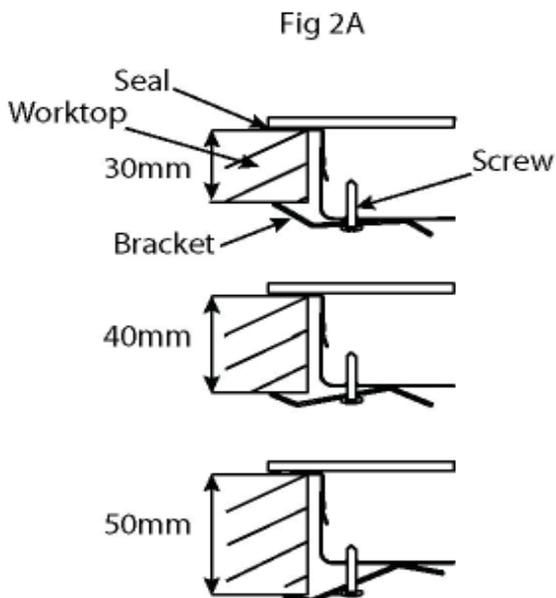
Secure the hob to the worktop by means of the brackets provided, taking the thickness of the worktop into account.

Depending on your appliance it will be supplied and installed using one of the following installation methods.

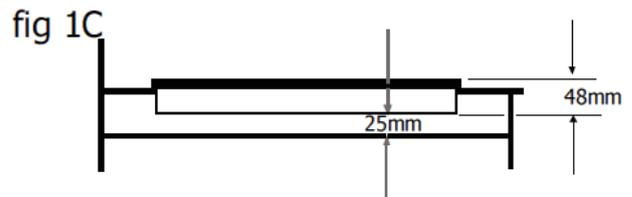
Method 1 (fig 1A) uses spire clips which must be fitted to the base of the hob prior to fitting the brackets.



Method 2 (fig 2A) the brackets screw directly into the base of the hob in the positions shown in fig 2B.



If the underside of the hob is accessible after installation a dividing partition must be installed to the dimensions indicated in Fig 1C



If the appliance is installed with an oven underneath then the dividing partition is not required.

CONNECT TO THE ELECTRICITY SUPPLY

WARNING: This appliance must be earthed.

The hob must be installed by a competent electrician, using a suitable double pole control unit, with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations.

Connection should be made with a suitable cable.

Important: Ensure that you route all mains electrical cables well away from any adjacent heat source, such as the base of the hob an oven or grill.

Strip the wires & connect to the terminal block as appropriate:-

L = Brown

N = Blue

Earth = Green/Yellow.

Fit the cable clamp & secure with the screw provided.

Close the terminal box, ensuring that the cover is closed and all screws in place.

TECHNICAL DATA

SUPPLY: 220 -240V ~ 50Hz 5.04kW - 6.4kW

Refer to the data badge on the under side of your hob for specific power rating of your model

CUSTOMER CARE

CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting

range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at www.gdhaonline.co.uk or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

Product Description	Where used	Purpose
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

Please keep this handbook for future reference, or for anyone else
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CUSTOMER CARE

In case of difficulty within the UK, please call Belling Customer Care Helpline on
0844 815 3746

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

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

Ovens	Open the door; adjacent to the oven cavity
High-level grill products	Inside the base compartment
Hobs	On the underside of the product

Enter appliance numbers here for future reference:

Model No

--	--	--	--	--	--	--	--	--

Serial No

--	--	--	--	--	--	--	--	--

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW