

# ***Belling***

## ***Gas Hob***

***GHU573 - GHU573T***

***GHU70GE - GHU70TGE - GHU70GC***

***GHU70TGC - GHU60GC***

### ***INSTALLATION AND USER INSTRUCTIONS***

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**Note: This appliance is supplied for use with Natural Gas and can be converted to LPG by a suitably qualified engineer with the kit supplied**



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This appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC

EN30



# 1. INTRODUCTION

Thank you for purchasing a new Belling Gas Hob.  
This instruction book applies to the following models:

**Belling GHU573 - GHU573T - GHU70GE - GHU70TGE - GHU70GC - GHU70TGC - GHU60GC**

Even if you have used a gas hob before, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions.

If you have any problems with installing, operating, or cooking with your Belling hob, please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help, then please contact (including a daytime telephone number if possible):

Consumer Relations Department  
Belling Appliances  
Stoney Lane  
Prescot  
Merseyside  
L35 2XW

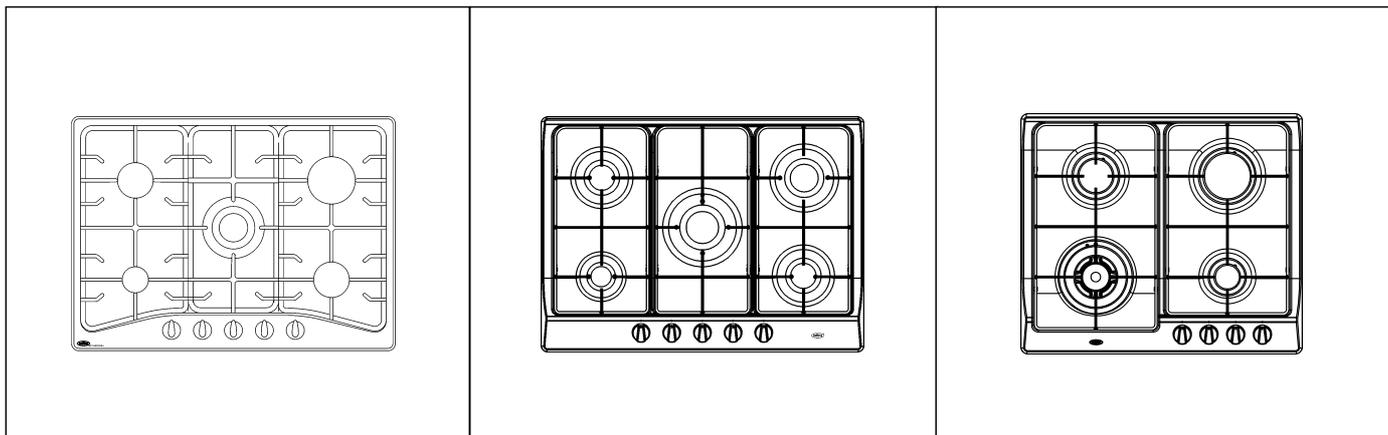
**BELLING CUSTOMER HELPLINE Tel: 0870 444 9939**

Please quote the model and serial number with all enquiries.  
This can be found on the rating plate on the underside of the hob.

**WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed.**

We advise you to keep these instructions in a safe place for future reference.  
If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

## 2. YOUR BELLING HOB



**GHU573 - GHU573T**

**GHU70GE - GHU70TGE - GHU70GC -  
GHU70TGC**

**GHU60GC**

Rapid burner Rear Right	2800 W
Semirapid burner Rear Left	1750 W
Semirapid burner Front Right	1400 W
Auxiliary burner Front Left	1000 W
Ultra Rapid burner centre	3100 W

## 3. CLEANING

### VITREOUS ENAMEL

Hotplate, burner caps, pan supports.

Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste approved by the Vitreous Enamel Development Council, liquid cleaner or by rubbing with fine steel wool soap pads.

### ALUMINIUM

Hotplate burner bodies.

Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies. After cleaning, wipe dry and refit to the hob ensuring they are correctly seated. Check parts are reassembled correctly by lighting the burners and allowing to dry out.

### PLASTIC

Control knobs.

Wipe with a cloth wrung out in hot soapy water.

### STAINLESS STEEL

Cloth wrung out in hot soapy water. Alternatively use a propriety stainless steel cleaner obtainable from Belling Spares Team call 0870 458 9961

## 4. SAFETY INSTRUCTIONS

Ensure that these notes and that the whole of this instruction book are thoroughly read and understood before installation or operation of the hob.

The instructions are provided in the interest of your safety.

### **GAS SAFETY (INSTALLATION & USE) REGULATIONS**

1. It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.
2. Repairs or servicing of this product must only be carried out by an authorised Belling service agent using only approved parts.
3. No attempt must be made to modify this appliance.
4. Cooking appliances become very hot in use, therefore ensure children and pets are kept away. The use of oven gloves is recommended when during use.
5. Do not allow children to operate or play with any part of the appliance.
6. Do not use unstable pans and position handle away from the edge of the hob. The use of a suitable hob guard is recommended.
7. In the interests of safety and hygiene, ensure the hob is kept clean as a build up of grease could cause fire.
8. This appliance is designed for domestic cooking only, commercial catering may invalidate the warranty.
9. Do not cover the hob or place combustible materials on or near the surface even when the hob is not in use.
10. Do not fill deep fat frying pans more than one third full of oil. Do not leave unattended.
11. Before cleaning the hob, switch off at the mains.
12. When finished cooking, switch all controls off and allow to cool.
13. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.
14. If uncertain of any points, please telephone Belling Helpline on 0870 444 9939.

# 5. INSTALLATION INSTRUCTIONS

## TECHNICAL INFORMATION

- The installation, the adjustments, conversions and maintenance listed in this part must only be carried out by qualified persons.
- The safety and automatic adjustment devices of the appliance may only be modified by an authorised Belling service agent.
- The installation of this gas hob must comply with the standards in force.
- This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.

## LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The hob must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

LPG models shall not be installed in a room or internal space below ground level, e.g. in a basement.

## PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10 m<sup>3</sup>, it will require an air vent of 50 cm<sup>2</sup> effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5 m<sup>3</sup>, it will require an air vent of 100 cm<sup>2</sup> effective area (fig.1). If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (fig. 2).

In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating (fig. 3).

*\*Air inlet minimum section: 100 cm<sup>2</sup>*

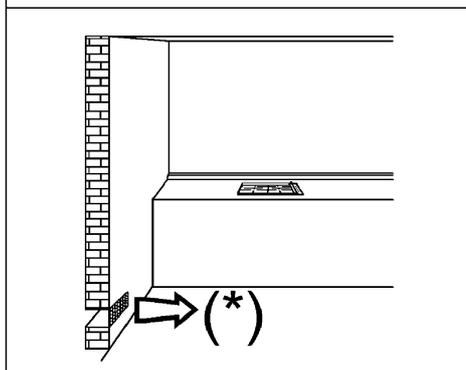


FIG. 1

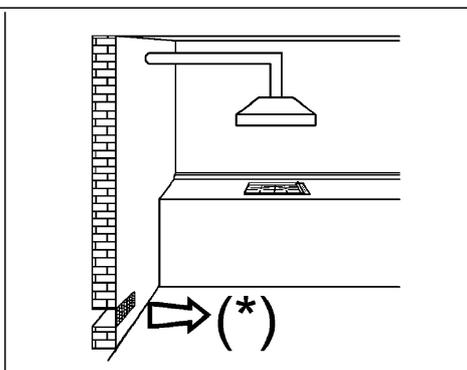


FIG. 2

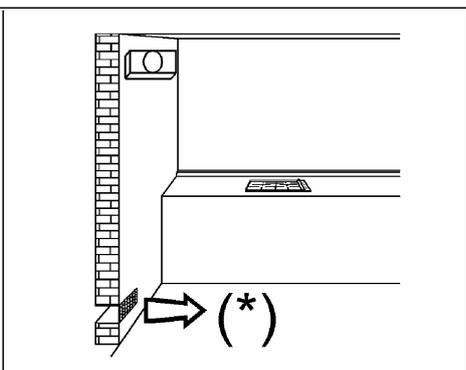


FIG. 3

# 5. INSTALLATION INSTRUCTIONS

## UNPACKING THE APPLIANCE

Remove all packaging before use and check to make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call your supplier.

**Some parts on the appliance are protected by a plastic film. This protective film must be removed before the appliance is used. We recommend carefully slitting the plastic film along the edges with a sharp knife or pin.**

**The packaging materials should carefully discarded and not left within easy reach of children as they are a potential safety hazard.**

## INSTALLING AND FIXING THE HOB

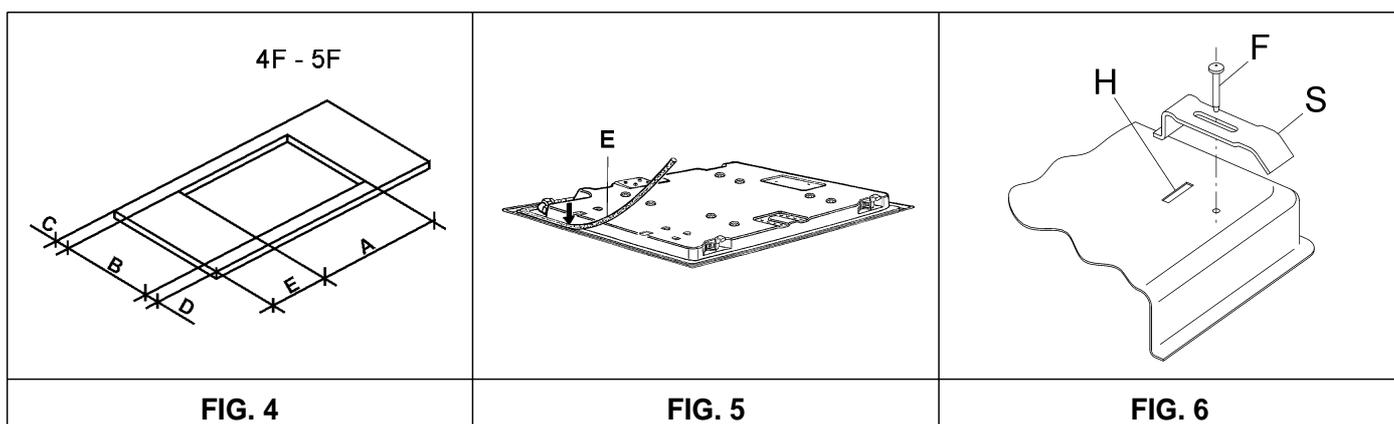
Your hob can be fitted to any worktop with a thickness of 30 to 40 mm.

No overhanging surface or cooker hood should be closer to the hotplate than 750 mm (29 1/2"). Fix in position in accordance with fig. 4. If fitting a 600 mm bridging unit above the hob unit, the sides of adjacent cabinets may be lower than 750 mm, down to 336 mm depending on the cabinets fitted, provided that they are resistant to heat and steam.

The hob has a special seal which prevents liquid from entering the cabinet. Follow these instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Turn over the hob and correctly position seal "E" (fig. 5) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hob, pressing it firmly in place.
- Remove the strip of protective paper from the seal. Insert the hooks "S" into their relative housings "H" on the hob and place into the prepared hole in the cabinet. Lock in place with the relative fixing screws "F" (see fig. 6).

A	B	C	D	E
553	473	67.5	59.5	175 min.



# 5. INSTALLATION INSTRUCTIONS

## **GAS CONNECTION**

The appliance's gas inlet fitting is a 1/2" male threaded cylindrical gas type in accordance with the ISO 228-1 standards. Make the connection using rigid pipe.

## **ELECTRICAL CONNECTION**

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet with a fuse rating of 3amps, and with a contact separation of at least 3mm in all poles.

We recommend that the appliance is connected by a qualified electrician who will comply with I.E.E. regulations.

The wires in the mains lead are coloured in accordance with the following code:

Green & Yellow = Earth, Blue = Neutral, Brown = Live.

# 5. INSTALLATION INSTRUCTIONS

This appliance is adjusted for **NATURAL GAS** at 20mbar **ONLY**.

The hob is suitable for conversion to Liquid Petroleum Gas **BUTANE** (G30) at 28-30 mbar and **PROPANE** (G31) at 37 mbar by the following procedure using the kit supplied.

- **Replace the injectors with the corresponding injector from the table on page below.**

First remove the burner caps and rings and with a socket spanner "B", unscrew injector "A" (see fig.7).

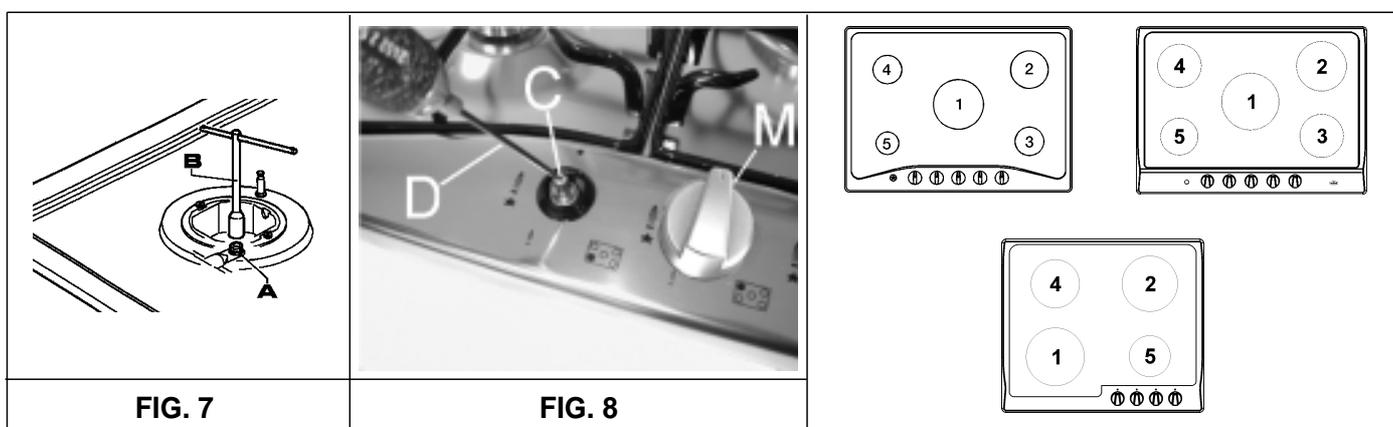
- **The adjustment of the reduced rate position is as follows (fig. 8):**

Light the burner and turn the knob to reduced rate position. 🔥

Remove the knob "M" which is simply inserted onto tap stem.

Insert a small screwdriver "C" into the top shaft "F" and turn the bypass screw left or right until flame of the burner is conveniently regulated to the low position. 🔥

- Make sure that when turning quickly from "Full on" position to reduced rate position that the burner does not extinguish.



## BURNER TECHNICAL DATA TABLE

BURNERS		GAS	NORMAL PRESSURE	NORMAL RATE		INJECTOR DIAMETER	NOMINAL HEAT INPUT (W)		BY PASS
N°	DESCRIPTION		mbar	g/h	l/h	1/100 mm	MIN.	MAX.	1/100 mm
1	ULTRA RAPID	BUTANE	28 - 30	225	295	90	1400	3100	62
		PROPANE	37	222		90	1400	3100	62
		NATURAL	20			121 Y	1400	3100	62
2	RAPID	BUTANE	28 - 30	204	267	83	750	2800	41
		PROPANE	37	200		83	750	2800	41
		NATURAL	20			117 S	750	2800	41
3	SEMIRAPID FRONT RIGHT	BUTANE	28 - 30	102	133	58	500	1400	32
		PROPANE	37	100		58	500	1400	32
		NATURAL	20			85 Y	500	1400	32
4	SEMIRAPID REAR LEFT	BUTANE	28 - 30	127	167	65	500	1750	32
		PROPANE	37	125		65	500	1750	32
		NATURAL	20			97 Z	500	1750	32
5	AUXILIARY	BUTANE	28 - 30	73	95	50	400	1000	30
		PROPANE	37	71		50	400	1000	30
		NATURAL	20			72 X	400	1000	30

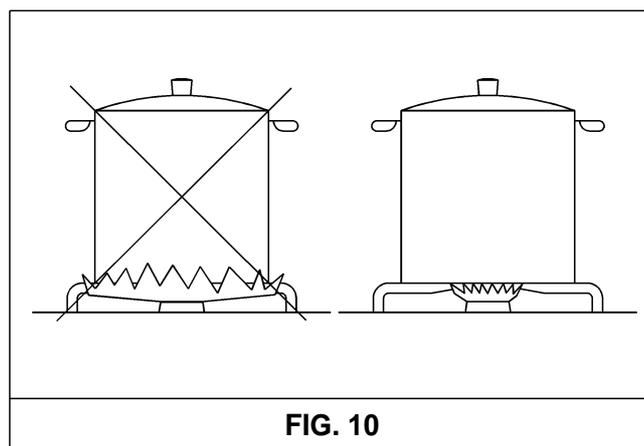
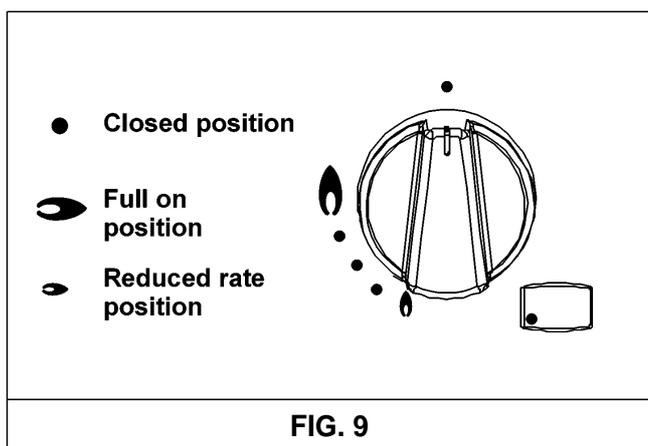
## 6. USER INSTRUCTIONS

1. To light the hotplate push in the appropriate control knob and turn anti-clockwise to the large flame symbol (fig. 9).
2. Keep the knob depressed until the burner lights.
3. Turn the tap to the required setting.

**NOTE:** Matches can be used to light the burners in the event of a power failure.

### NOTE FOR GHU573T AND GHU70TGE MODELS ONLY

Keep the control knob pressed in for 15 seconds ensuring the burner stays lit when released. If the burner fails to stay lit wait for 1 minute before relighting.



### SELECT THE RIGHT BURNER

Use an appropriately sized pan and with flat bottom for each burner (see the table below and fig. 10). When the contents of the pan start to boil, turn the knob down to reduced rate position. Always put a lid on the pan.

Burners	Rapid right front 2800 W	Semirapid right front 1400 W	Semirapid left rear 1750 W	Auxiliary left front 1000 W	Ultra rapid centre 3100 W
Ø pans in cm	20 - 22	16 - 18	16 - 18	10 - 14	24 - 26

## 7. FAULT FINDING GUIDE

Check the guide below if there is a problem with your hob.

### **UNEVEN OR YELLOW FLAME RATHER THAN BLUE.**

Switch off and check the following points:

1. Are the burners fitted correctly?
2. Are the holes in the burner clear?
3. Check that no dust has fallen into the the flame turning it yellow.

### **BURNER FAILING TO IGNITE?**

Check that the power is turned on or that the fuse has not blown.

Make sure that the ignitor isn't coated with food spillage.

### **SPARK BUT NO GAS?**

Make sure the gas is turned on.

Check that the burner holes are not blocked.

### **SMELL GAS?**

Check to see if any gas tap has been left on.

If they are off, switch off gas at mains and call a service agent.

DO NOT search with a naked flame, strike any matches or press ignitor.

### **STILL NOT WORKING?**

Call the service agent.

#### **ATTENTION !!!!!**

This appliance must be installed in compliance with the current provisions in force and only used in rooms equipped with adequate ventilation.

Consult the instruction manual before proceeding with installation or use of the appliance.

This household appliance is adjusted to work at

**G 20- "p" 20 mbar**

For another type of gas, operate as described in the directions for the installation and use.

COD. 0030056 - 3/99

## 8. CALLING FOR SERVICE

Please consult your retailer in the first instance. If you experience difficulty contact Belling Appliances, After Sales Division.

Remember that you may be charged for the visit (even during the guarantee period) if nothing is found to be wrong with your appliance, so always check to make sure that you have not missed anything.

Belling Appliances Service Division:

Tel: 0870 444 9939 (all calls will be charged at local rate)

Before contacting a service agent, please note the following details about your appliance.

Date of Purchase \_\_\_\_\_

Also note your Postcode \_\_\_\_\_

Model number \_\_\_\_\_

Serial Number \_\_\_\_\_



Belling Appliances, Stoney Lane, Prescot, Merseyside L35 2XW

Part No. GHU573 - GHU573T

Part No. GHU70GE - GHU70TGE - GHU70GC - GHU70TGC

Part No. GHU60GC