

Users Guide & Installation Handbook



Belling Gas Hobs UK

belling[®]

think of everything

082742111 17/08/2018

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 cooker, 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.

For general information, customer care, spares and service information, our contact details are located on the back page of this book.

If, however, you should find something missing, or not covered, please contact our Customer Care team.

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

When you dial the 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.

WARRANTY

Your new appliance comes with our 12 month guarantee, 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, refer to our website.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

European Directives



As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in 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 recognised 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 2009/125/EC 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.

CONTENTS & INTRODUCTION

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GAS WARNING

If you smell gas:

Do not try to light any appliance.

Do not touch any electrical switch.

**Call the Gas Emergency Helpline 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.

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:

- 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 before starting. Always allow the product to cool down before you change a bulb.
- This appliance must be earthed.
- 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.

USING THE HOB - GAS

- If your hob is supplied with left and right handed pan supports, ensure that they are located over the alignment pins and are sitting flat on the hob.
- Use pans which are large enough to avoid overflows onto the hob surface.
- 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.
- Pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface.

Pan sizes required

Hob Cook Zones	Minimum Pan Diameter (mm)	Maximum Pan Diameter (mm)
Rapid & Wok	100	250
All other cook zones		

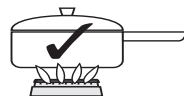
Warning: Do not allow cooking vessels to overlap cooking zones.

Hob Ignition & Use

- To turn on burners other than WOK, push in and turn the control knob to the full on position (large flame symbol). If your hob has an ignition switch on the fascia, press it in until your burner lights.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- To turn on the WOK burner (if fitted), turn the WOK burner control knob

to the simmer position (small flame symbol). Push in the control knob and after a couple of seconds press the ignition switch.

- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- NOTE : After the WOK burner is lit, please allow the burner to warm up for a few minutes before placing the pan over it.
- To simmer, turn the control knob to the small flame symbol. This will ensure that the flame is just large enough to gently heat the contents of the pan.



- To turn off, turn the control knob clockwise to the 'off' position.
- Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.
- Avoid the use of pans that overhang the edges of the hotplate.

In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to light the burner.

Energy Saving

- Position pans centrally over the cook zones.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.

USING THE HOB - GAS

- Consider using a pressure cooker if possible.
- Vegetables cut into small pieces will cook more quickly.
- Use a pan which is a close match to your burner size.
- Smaller burners are ideal for simmering and stewing in smaller pans, while the larger burners are ideal for frying and boiling.

WOK RING (IF SUPPLIED)

The wok ring should only be used with a wok. No other style of pan is suitable for use with this accessory.

If desired, the wok ring should be located on top of the pan supports around the centre burner.

The locating cutouts on the bottom of the wok ring engage with the four fingers of the pan supports around the centre burner location.

Ensure the wok ring is located correctly, is fully engaged with the pan support fingers and is not able to rotate or slide across the pan supports before use.

Always locate the wok ring before lighting the burner.

Caution: The wok ring will become hot in use. Ensure it has cooled fully before removing or cleaning it.

NOTE: Due to the temperatures the wok ring will operate under during use, discolouration will occur.

CLEANING

General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel cladding strips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal or paint work, if they are left on the surface.
- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stainless steel & Aluminium surfaces

- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.

Enamel surfaces & parts

- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them.

Glass parts

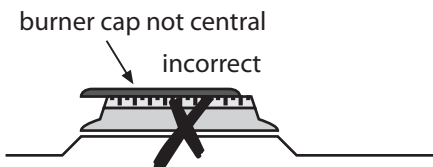
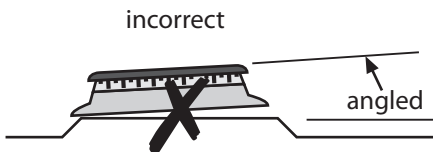
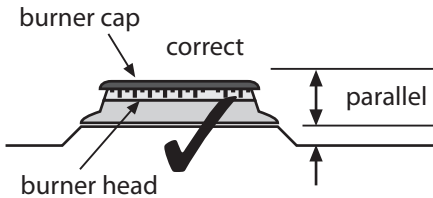
WARNING:- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass since they can scratch the surface, which may result in shattering of the glass.

CLEANING

GAS HOB

Burner caps and heads

- The slots in the burner head where the flames burn should be cleared of deposits.
- Clean with a nylon brush, rinse and then dry thoroughly. There may be brown coloured markings on your burners; these are carbon deposits or fat stains and can be removed using a soap filled pad.
- Do not put burners in the dishwasher or soak them. Using dishwasher powders, washing up liquids and caustic pastes can damage the burners.
- Burner caps and heads must be repositioned correctly so that they sit squarely on to the hob as shown. This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.



Cast iron griddle or pan supports (if fitted)

- Ensure the griddle has fully cooled and scrape off any stubborn marks and bits of food with a plastic or wooden cooking implement. Rinse in warm soapy water and dry with a tea towel.
- Do not clean in a dishwasher.
- If you notice any rusting on your griddle, or pan-supports, simply clean in warm soapy water, then re-season.
- To season: Heat the griddle for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and re-heat the griddle for one minute.

INSTALLATION

Installation

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. If the appliance requires conversion from natural gas to LPG, then the conversion kit, part number 0130145 00, can be ordered from the Customer Care Centre helpline given at the back of this book.

Regulations & Standards

Prior to installation, ensure that the local distribution condition (nature of the gas and gas pressure) and adjustment of the appliance are compatible.

The adjustment conditions for this appliance are stated on the data badge.

This appliance is not connected to a combustion products evacuation device.

It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

The appliance must be installed, converted

to LPG (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

In the UK the regulations and standards are as follows (inclusive of successive issues):

1. Gas Safety Regulations (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations.
6. BS6172 Installation of Domestic Gas Cooking Appliances
Also, for LP Gas refer to BS5482 Part 1, Part 2 or Part 3 as relevant.
7. Installation & Servicing Instructions for this appliance.

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.

INSTALLATION

CHOOSING YOUR INSTALLATION

We recommend that you install this appliance in a work top which is a minimum 38mm deep.

The hob can be fitted into a work top less than 38mm deep, but the 25mm gap between hob base and appliance must be maintained.

Installation above an oven

Refer to the manufacturer's instructions for clearances above the oven.

We recommend a 25mm gap between the bottom of the hob and appliance.

Ventilation Requirements

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 5m³ an air vent of 100cm² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m³ NO AIR VENT is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² 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 20m³ or in a bathroom or shower room.
- Windows and permanent vents should therefore not be blocked or removed without first consulting a

competent engineer.

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.

INSTALLATION

Clearances & dimensions

The room should have good light and ventilation but be free from draughts. The worktop should be at least 600mm deep, & 30mm thick to enable the cutout to be made to the dimensions shown below.

A minimum distance of 40mm should be maintained between the hob and rear wall / combustible surface.

A minimum distance of 40mm should be maintained between the hob and any side walls / combustible surface. Surfaces which are non-combustible, or are protected with suitable non-combustible material, may have reduced clearances.

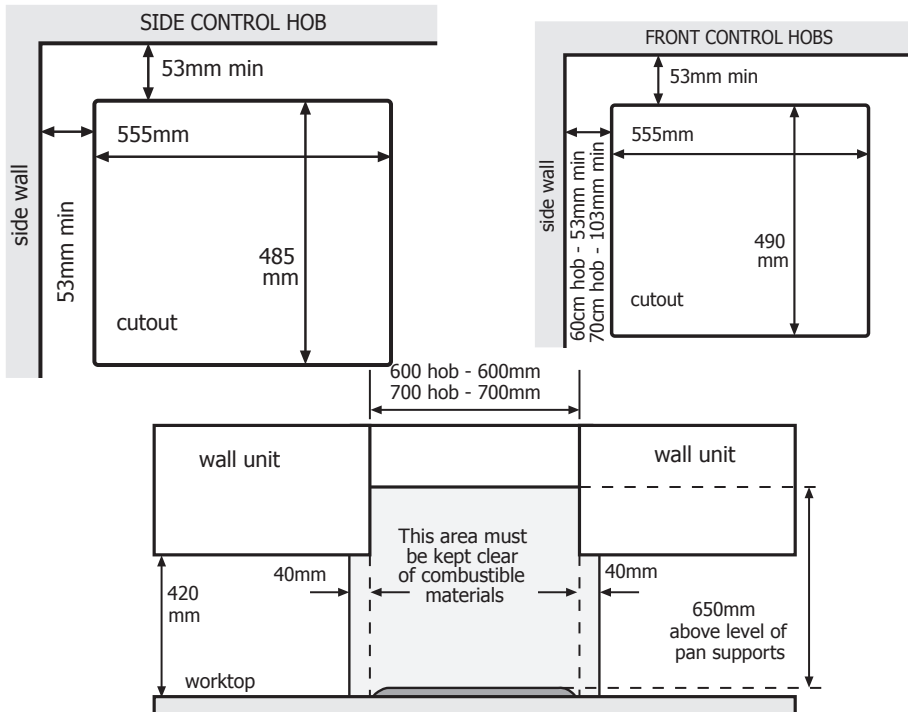
We recommend ceramic tiling for the rear wall directly behind the hob.

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

Extractor or cooker hoods should only be fitted above the hob in accordance with the manufacturer's instructions. No combustible materials or flammable liquids should be stored below the hob.

Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob & does not get trapped during installation.

Important: Ensure that you route all electrical cables and flexible tubing well clear of any adjacent heat source - eg; oven / grill.



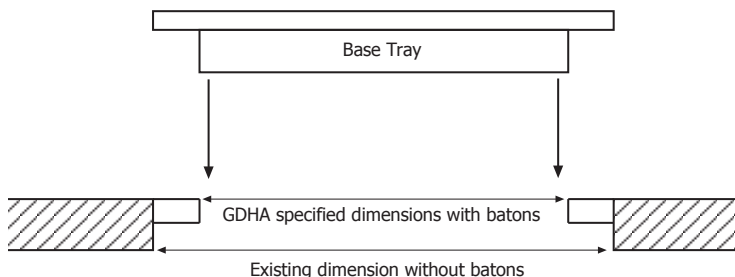
INSTALLATION

Important Information

It is important when installing front control gas hobs, that the work top cut out is the same as is quoted in this installation manual. If the cut out is too large, then batons must be fitted to the front, rear and sides - to correct the discrepancy and ensure the correct fit. Please ensure that if batons are fitted they are level with the top surface of the work top. Please ensure that the seal for the hob has full contact with the work top surface.

There are two ways to install the clamps, depending on the thickness of the work top, please measure the thickness of your work top and ensure that the correct method is used. Both methods are detailed in this handbook.

Failure to follow these instructions can lead to excessive force being applied to the basetray, which results in the clearance between the control knob and the hob top pressing being reduced. This can effect the operation of the gas control, and the ignition.

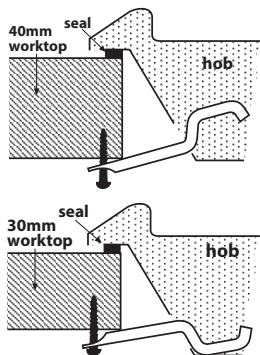


INSTALLATION

Fit the hob into the cutout & secure to worktop

Place the hob into the cutout and secure in place using the four brackets and screws provided.

The brackets should be orientated to suit the worktop thickness as shown, then inserted into the four slots (two on the front edge and two on the rear) and screwed into the underside of the worktop using the woodscrews provided.



The screws should be tightened just sufficiently to secure the hob and pull the top pressing flush with the worktop.

Installation advice - cabinetry

Dealing with sides, cross-rails and back-panels in cabinetry

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base, the clamp brackets and/or the gas connection to interfere with parts of the cabinet. These can be dealt with as follows:

Cabinet sides

If the hob is to be installed across the top of two cabinet housing units, then the base of the hob may interfere with the sides of these units. It will be necessary

to cut away the top of the unit sides locally to clear the hob, clamp brackets and/or gas connection.

Cross-Rails

1. Interference with hob base
If there are any cross-rails which obstruct the hob base by running across the worktop cutout, they can simply be removed or locally cutaway to allow the hob to be installed, depending on the particular installation. Any modifications must ensure that the strength of the cabinet is maintained.

2. Interference with clamp brackets
If there are any cross-rails which prevent the clamps from being positioned on the front or rear edges of the hob, then they can be removed or locally cut-away around the brackets to allow the brackets to be installed. Any modifications must ensure that the strength of the cabinet is maintained.

Back-panel

1. Interference with clamp brackets
If the cabinet has a back-panel which prevents the clamps from being positioned on the rear edge of the hob, then this panel can be completely removed or locally cutaway to allow the brackets to be installed.

2. Interference or restriction of gas connection.
If the cabinet has a back-panel which interferes with the position of the gas supply to the hob, then the panel can be completely removed or locally cut-away to allow connection to the gas supply.

INSTALLATION

Stone (Granite or equivalent) worktops

Depending on the type of worktop being used, there may or may not be any backing material to screw the clamp screws into.

1. If the worktop is a composite type (backed with MDF or similar) there may be enough backing to screw directly into. This will depend on the worktop thickness and backing thickness and will have to be assessed at the installation. In this case, install the hob as for a standard worktop.
2. If there is insufficient backing material to screw into, or if the worktop is completely solid in construction, then it will be necessary to glue a strip of wood, MDF, fibreboard or similar to the underside of the worktop, along the front and rear edges of the cutout. Use a strong, proprietary adhesive to bond these strips and allow to cure before attempting to clamp the hob into position.

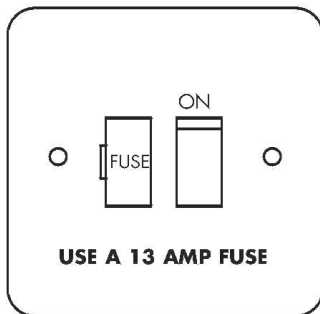
INSTALLATION

Connect gas hob to gas supply

The inlet is at the rear RHS of the hob. The hob may be connected to the gas supply either by rigid pipework or flexible connection.

Flexible connections

Use a 900mm - 1125mm length of flexible connector. Ensure that the hose is installed hanging freely downwards, is not trapped, is not subjected to undue forces and is not supported at the bottom by a horizontal surface. Natural Gas - Flexible connections should comply with BS669, latest edition. LP Gas - For flexible connections use a bayonet type hose, suitable for use on LP gas up to 50 mbar pressure rise and 70°C temperature rise. The flexible hose should be coloured black with a red stripe, band or label. If in doubt, contact your supplier. The installation must ensure that the flexible tube cannot come into contact with movable parts of the housing unit (eg; a drawer) and does not pass through any space susceptible to becoming congested.



Make sure the appliance is gas sound & all components are operating correctly.

Connect to the electricity supply

Unless this appliance is supplied with a fitted plug, it must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of 3mm at all poles.

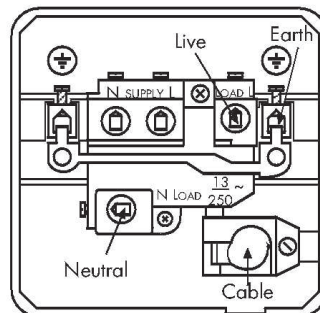
Connect the mains lead wires to the terminals:

The blue wire must be connected to the terminal marked N (Neutral) LOAD or coloured black. The brown wire must be connected to the terminal marked L (Live) LOAD or coloured red. The green/yellow coloured wire must be connected to the terminal marked E (Earth) or coloured green.

Warning: this appliance must be earthed.

The fused spur must be accessible after installation.

If the supply cord is damaged, obtain a special cord from the Customer Care Helpline, which must be fitted by a qualified person.



INSTALLATION

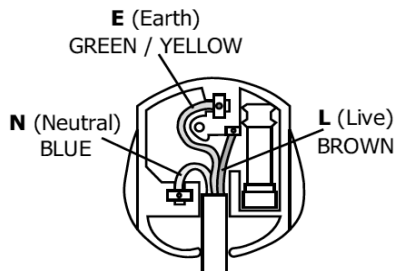
Connect to the electricity supply

For hobs that are supplied/manufactured with a 13Amp supply cord and plug only. Warning: Ensure that the power rating of the appliance is compatible with a 13Amp supply before connecting to the electricity supply. i.e. 2.8kW.

Warning: This appliance must be earthed.

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

Green and yellow = Earth,
Blue = Neutral,
Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured Black.
3. The wire which is coloured brown must

be connected to the terminal marked L (Live), or coloured Red.

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.

INSTALLATION

Troubleshooting

Before you call Customer Care, please check the following points:

Burner fails to ignite:

- Check the electricity supply is on.
- Check the fuse.

There is a spark to the burner but it fails to ignite:

- Check that the flame holes in the flame spreader are clear of water or deposits.
- Check that the gas supply is turned on.

Smell of gas:

- Check that none of the controls have inadvertently been turned on. If all the controls are in the off position, turn off the gas supply & call Customer Care.

The burner flame appears uneven:

- Check the burner is fitted correctly.
- Check the flame holes in the flame spreader are clear of water or deposits.

TECHNICAL DATA

This information is for the following appliances:

60cm & 70cm NG & LPG

Data badge

Underside of the hob base

Electrical supply

220-240V ~ 50Hz 1W

Ignition

Mains repetitive ignition.

Gas connection

The inlet connection is at the rear right-hand side -

ISO7 - Rp1/2" (1/2" BSP)

Appliance class

Class 3 Built-In Hotplate

Gas category

Natural Gas II2H3+ LPG only I3+

The adjustment conditions for this appliance are stated on the data badge.

This appliance is factory set for either natural gas only or LPG only. If you wish to convert this hob from natural gas to LPG, a conversion kit -part no 013014500 - can be ordered from the Customer Care helpline.

Gas pressure settings

G20 Natural gas @ 20 mbar

G31 Propane gas @ 37 mbar

G30 Butane gas @ 28 - 30 mbar

Countries of destination

(GB) Great Britain, (IE) Ireland.

The **Gas Consumer Council** (GCC)

is an independent organisation which protects the interests of gas users. If you need advice, you will find the telephone number in your local telephone directory under gas.

Burner	Natural Gas		LP Gas			Bypass Screw	
	kW	Injector	kW	Injector	Grammes per hour		
60cm side control-		Marking		Marking	Butane	Propane	sizes
Back LH	2.0 kW	104	2.0 kW	70	145g/h	143g/h	32
Back RH	2.0 kW	104	2.0 kW	70	145g/h	143g/h	32
Front LH	3.0 kW	129	3.0 kW	87	218g/h	215g/h	40
Front RH	1.0 kW	77	1.0 kW	50	73g/h	72g/h	27
60cm/70cm Front Control							
Back LH	2.0 kW	104	2.0 kW	70	145g/h	143g/h	32
Back RH	3.0 kW	129	3.0 kW	87	218g/h	215g/h	40
Wok	3.5 kW	121 & 63	3.5 kW	87 & 35	254g/h	250g/h	68
Front RH	2.0 kW	104	2.0 kW	70	145g/h	143g/h	32
Front LH	1.0 kW	77	1.0 kW	50	73g/h	72g/h	27
Total heat input ΣQ_n							
60cm	8.0 kW	-	8.0 kW	-	582g/h	572g/h	-
70cm	11.5 kW	-	11.5 kW	-	836g/h	822g/h	-

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. 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
who may use the appliance.

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CUSTOMER CARE

To contact Belling about your appliance, please call

Warranty Registration

0800 952 1068

to register your appliance

Customer Care Helpline

0344 815 3746

in case of difficulty within the UK

Spares Sales Team

0344 815 3745

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

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Serial No

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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