



**INSIDE EVERY GREAT HOME**

# **Installation Instructions**

**Belling 100/110cm Dual Fuel: All Models**



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# REGULATIONS & STANDARDS



## Warning

The appliance must be connected by a competent person who is a member of a 'Competent Person Scheme' who will comply with the required regulations.



## Warning

**GAS WARNING!** If you smell gas:

- Do not try to light any appliance
- Do not touch the electrical switch
- Contact your local gas supplier immediately



## Warning

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



## Warning

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.



## Warning

Servicing should be carried out only by authorised personnel.



## Warning

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



## Warning

Do not modify this appliance.



## Warning

This appliance must be earthed.



## Warning

The adjustment conditions for this appliance are stated on the label (on the data plate).

**Warning**

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.

**Warning**

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

**Warning**

**FAILURE TO INSTALL APPLIANCES CORRECTLY IS DANGEROUS AND COULD LEAD TO PROSECUTION.**

**Caution**

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping. It is advised that you turn the ovens and/ or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process- but this is nothing to worry about and is harmless. It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

**Caution**

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.

**Caution**

Prolonged intensive use of the appliance may require additional ventilation, for example increasing of mechanical ventilation where present, additional ventilation to safely remove the product of combustion to outside (external) air whilst also providing room air changes with additional ventilation.

**Caution**

Consult a professional before installation of the additional ventilation.

**Caution**

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.

**Caution**

Electrical connection should be made with a suitable flexible cable able to withstand a temperature rise of at least 70°C.

**Caution**

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

**Caution**

Ensure that you route all main cables well clear of any adjacent heat source.

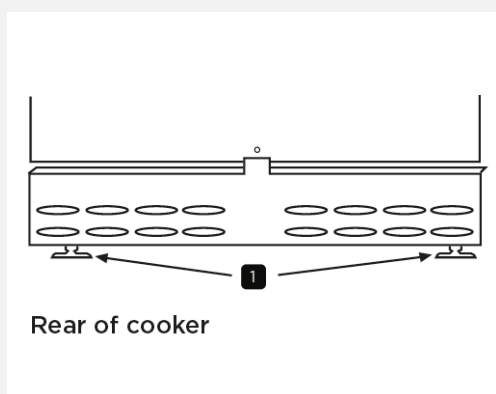
**Caution**

The space for air circulation, located underneath and at the back of the hob improves reliability by ensuring that it will cool down, efficiently.

# BEFORE INSTALLATION

## LEVELLING YOUR COOKER

1. Place a spirit level on a baking sheet onto an oven shelf.
2. The cooker is fitted with levelling feet (see below diagram). Level your cooker to your desired height using the levelling feet at the front and rear of the cooker.



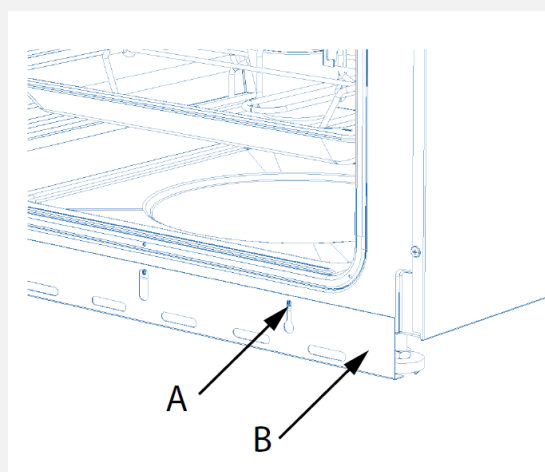
## REAR WHEELS (IF FITTED)

Adjustment of the wheel height can be made with a screw driver, through the hexagonal hole in the front plinth.

## FITTING THE DECORATIVE COVER PLINTH (IF REQUIRED)

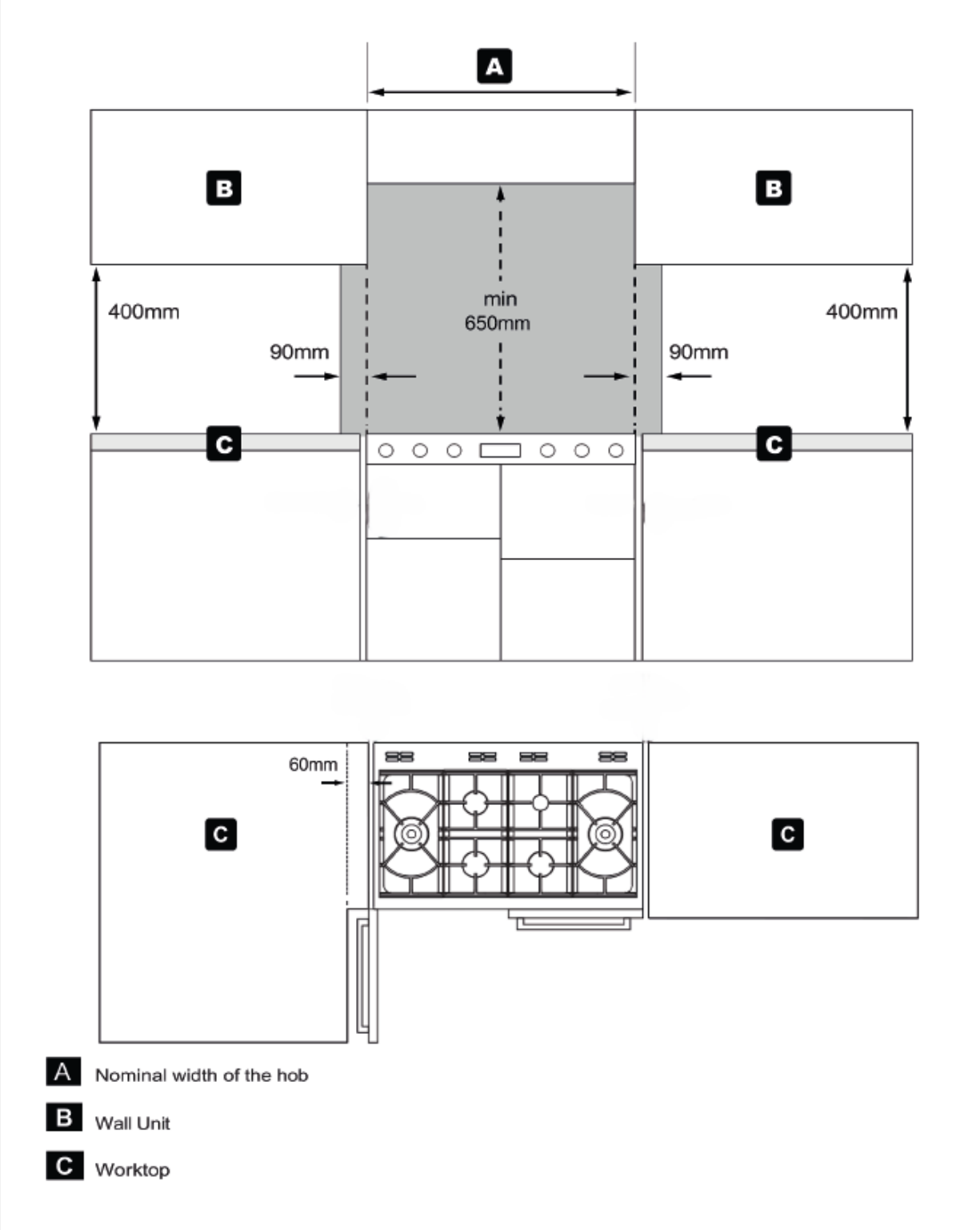
If the levelling feet have been adjusted so that the cooker has been raised higher and the feet are visible, the decorative cover plinth can be attached to help conceal the feet as follows:

1. Release the screws (A) by a couple of turns using a hand screwdriver. Do not remove the screws completely.
2. Align the keyway slots in the cover plinth (B) with the screws (A) and hang the cover plinth on the screws.
3. Adjust the cover plinth to the required position.
4. Tighten the screws hand-tight to hold the cover plinth in position. Do not use power tools.



# DIMENSIONS & CLEARANCES

## CUPBOARD/HOOD CLEARANCES





## CUPBOARD/ HOOD CLEARANCES



### Warning

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

- **If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open, if placed up to a wall or cabinetry.**
- **The cooker must have a side clearance above the hob level of 90mm up to a height of 400mm.**
- **The cooker must be fitted flush to the base units of your kitchen.**



**Ensure that the stability chains are secured to the appliance and then secure the stability chains to the wall using the fixing hooks provided.**



### Note

**Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.**

## STABILITY DEVICES

If the cooker is installed using a flexible gas connection, stability devices must be fitted to the back of the cooker. The cooker is supplied with stability chains and wall hooks with expansion bolts for this purpose.



### Warning

**In order to prevent tipping of the appliance, this stability devices must be installed. Refer to the instructions for installation.**

- **Check that the two stability chains are securely attached to the back of the cooker.**
- **Ensure that the wall is stable. Determine the required location for the wall hooks. Drill the holes in the wall with a suitable drill bit and insert the wall hooks with expansion bolts. Turn the hook heads to activate the expansion bolts. Ensure that the wall hooks are firmly engaged into the wall.**

# CONNECTING TO THE ELECTRICITY SUPPLY TERMINAL BLOCK



## Warning

**This appliance must be earthed.**

This appliance must be connected by a competent person, who is a member of a recognised 'Competent Persons Scheme' and who will comply with all EU and local regulations.

The maximum power is detailed in the technical data tables towards the back of this manual and on the rating label placed on the back of the appliance.

For all types of connection (three-phase or single-phase), leave in place the connecting bars situated on the neutral connecting terminals.

Then, fit the neutral and earth power cables to the corresponding connecting terminals. Firmly tighten the screws, but without forcing too much.

**Single-phase:** Concerning a single-phase connection, place both brass connecting bars between L1 + L2 + L3. Then, link the mains supply's phase live wire to the L2 connecting terminal.

Finally, tighten all the connecting terminals' screws without forcing too much (see diagram).

**Multi-phase:** Concerning a tri-phase connection, remove the brass connecting bars from the live terminals and connect respectively the 3 cables of the 3 phases to each of the corresponding terminals: L1 to L3.

Leave in place the neutral connecting bars.

The appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.



## Note

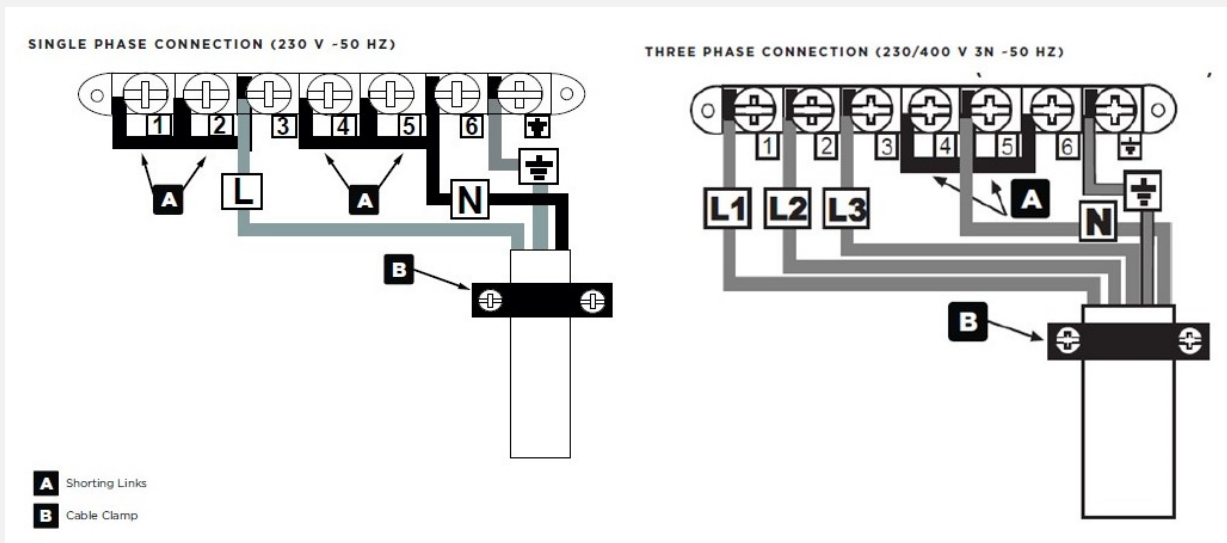
**The terminal block screws and clamps can be damaged by excessive tightening and untightening.**

**DO NOT USE POWER TOOLS!**

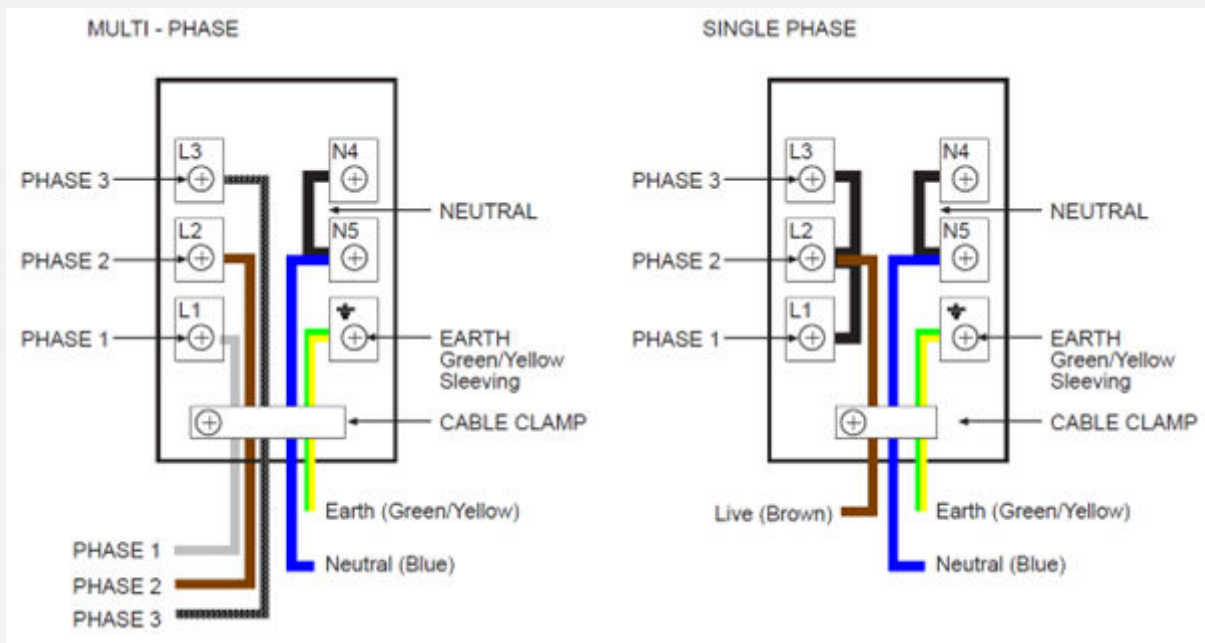


## Important

**For installation purposes you will have one of the following terminal block connections. Please use the one that is fitted to your appliance for installation.**



Connect cable L to terminal 3. Connect cable N to terminal 6. Earth to terminal. Ensure shorting links are fitted between terminals 1-2, 2-3, 4-5 and 5-6.



1. Access to the mains terminal is gained by removing the terminal block cover at the rear of the appliance (if fitted).
2. Connection should be made with a suitable flexible cable.
3. First strip the wires then push the cable through the cable clamp.
4. Connect the cable to the terminal block and tighten the cable clamp screws (see diagram).
5. Refit the terminal box cover.
6. Sufficient cable should be used to allow the cooker to be pulled out but must hang clear of the floor so it does not become twisted or trapped when the cooker is pushed back.
7. Please ensure that the user has a copy of the Quick Start Guide and the appliance is in place.
8. The appliance will be fitted with the terminal block shown above; for multi-phase installations please remove the

**links from terminals L1, L2 and L3 only.  
Leave neutral links fitted to terminals N4  
and N5.**

- 9. Close the terminal box, ensuring that the cover is engaged on the locking tabs.**

# CONNECT TO THE GAS SUPPLY

The inlet to the cooker is ½ inch BSP internal situated at the rear right corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink.



## **Warning**

**Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.**

**Use a 900mm- 1125mm length of flexible connector.**

Ensure that all the pipework is of the correct rating for both size and temperature.

Flexible connectors should comply with the relevant national regulations and codes of practice in force in the country where it is intended to be installed.

The temperature of the surfaces of the cooker which are likely to come into contact with the flexible gas connection hose will have a temperature rise of less than 70°C above ambient room temperature during use.

After installation, make sure all connections are gas sound.

# COMMISSIONING

## BURNER AERATION

All burners have fixed aeration and no adjustment is possible.

## HOB BURNER

Press and turn the control knob to the 'FULL ON' position; the ignition should start to click and spark. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

## CHECK OPERATION OF ELECTRICAL COMPONENTS

### Clock Programmer/ Minute Minder

- Check functions as described in the Quick Start Guide.

### Oven Light & Convection Fan

- Open the main oven door. Turn the main oven control knob to the defrost setting. Check the oven light and convection fan both come on. Turn control knob back to 'OFF' position.

If you are satisfied that the cooker is operating correctly, turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and controls.

Explain to the user that the flame supervisory system must not be used as a mean of turning off the hotplate burners. Control knobs must always be turned to the 'OFF' position after use.



### Note

**If the cooker does not perform correctly, inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault then the customer should be advised to contact the manufacturer's local service organisation or the retailer.**

Before leaving the installation hand over the Quick Start Guide to the customer.

# TECHNICAL DATA



## Important

This cooker is configured for use with natural gas, and is suitable for conversion to LPG.



## Important

If the cooker is required to use LPG, a conversion kit is available - part number 094112400. Please contact the Customer Care Centre for more information.

Before installation check that the cooker is suitable for the gas supply.

To do this check the gas type on the carton sticker or on the data plate behind the bottom of the oven door.

The following shows the supply and operating pressures for various gas supplies.

### Operating pressure at appliance test point:

- 20mbar (Natural gas);
- 30mbar (LPG)

## Burner Injector Sizes

Injector Specification		
UK (GB/IE)	I12H3+ (20,28-30/37)	G30-28-30/G31-37

## Burner Injector Sizes

Aux Injector		Semi-Rapid Injector x 2	
NG 1.0kW	LPG 1.0kW	NG 2.0kW	LPG 2.0kW
0.72	0.5	1.05	0.7

## Burner Injector Sizes

Rapid Injector		Wok Injector	
NG 3.0kW	LPG 3.0kW	NG 4.0kW	LPG 4.0kW
1.2	0.86	1.5	1



**Warning**  
**This cooker must be earthed.**

<b>Data badge</b>	<b>Lower part of the front frame</b>
<b>Appliance class</b>	<b>Class 1 - freestanding cooker</b>
<b>Electrical supply</b>	<b>230 - 400V ~3N ~ 50 Hz</b>
<b>Load @ 230V</b>	<b>7020W</b>
<b>Max. heat input</b>	<b><math>\Sigma Q_n</math> 17.00 kW</b>
<b>Type of gas</b>	<b>This cooker can be used with Natural Gas and LPG.</b>  <b>Please see data badge for your specified gas type. Can be converted from natural gas to LPG. Never attempt to convert an appliance unless the data badge states you can.</b>
<b>Gas category</b>	<b>Natural gas I2H Natural gas II2H3+</b>
<b>Gas pressure settings</b>	<b>G20 Natural gas @ 20 mbar G30 Butane @ 28-30 mbar G31 Propane @ 37 mbar</b>
<b>Burner Aeration</b>	<b>Fixed</b>
<b>Grill</b>	<b>Electric</b>
<b>Hob</b>	<b>Burners have burner heads and caps which are removable for cleaning. Concealed electrodes to each burner.</b>



# ENERGY DATA TABLE

Regulation (EU) 65/2014:

Product Name: Belling 100/110cm Dual Fuel: All Models	
Brand:	Belling
Size:	100cm or 110cm
Number of cavities	2

## Energy Efficiency

Hob			
Fuel Type	Dual		
Number of cook zones	7 Gas hobs		
	Symbol	Value	
Energy Efficiency per cook zone		Cook zone	EEI (%)
	EE gas burner	Wok 56.47%	
		Rapid 1/Large 55.82%	
		Rapid 2/ Large 54.69%	
		Semi Rapid 1/Medium 57.87%	
		Semi Rapid 2/ Medium 59.17%	
		Semi Rapid 3/ Medium 59.33%	
		Auxiliary/ Small -	
	EE gas hob	All burners 57.23%	

## Energy Efficiency

<b>Cavity</b>	<b>Cavity 1</b>	<b>Cavity 2</b>	<b>Cavity 3 (if applicable)</b>
Energy efficiency index	91,5	92,5	
Energy efficiency class	A	A	
Energy Consumption per cycle (conventional mode)	0,75 kWh	N/A	
Energy Consumption per cycle (fan-forced convection mode)	N/A	0,74 kWh	
Heat Source	Electric	Electric	
Volume	64 Litres	60 Litres	
<i>Energy consumption measured in accordance with BS EN 60350-1</i>			

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