



belling®

**INSIDE
EVERY
GREAT
HOME**

User Manual

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.

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 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 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.

General Warranty Terms

1. That it is used for domestic purposes and in a residential address only.
2. That it has been installed and used in accordance with the instruction manual and any separate installation instructions provided by Glen Dimplex Ireland.
3. That it has been properly connected to mains supplied electricity, gas and water and drainage as appropriate. In the case of gas appliances.
4. That the appliance has not been subject to misuse or accident, nor been repaired or modified other than by our own Service Agent (except Gas LPG conversion – see above).
5. Where deemed necessary by Glen Dimplex Ireland to exchange an appliance within the guarantee period, the new appliance will be covered by the original guarantee period and will not be subject to a new guarantee.
6. This guarantee is not transferable and only relates to the original purchaser of this appliance/appliances.
7. That the appliance is not used for Hire purposes.

This guarantee excludes and does not cover service calls to:

1. Correct the installation of the appliance.
2. Remove or re-install an integrated appliance prior to and after an engineer's visit for any repair.
3. Repair any second hand appliances or those used by several people in communal areas.
4. Correct normal wear and tear that can be reasonably expected from an appliance based on age and use.
5. Instruct the user in the correct operation of the appliance.
6. Replace house mains fuses or correct house wiring, plumbing, drainage or gas supply.
7. Replace or repair any cosmetic or consumable parts such as bulbs, plugs, fuses, cables, filters and attachments, control knobs, handles, glass and wire shelves, rubber hoses, plastic door shelves and any accessories for example Oven baking trays and shelves. These include any parts which have become worn, discoloured or damaged, including damage by incorrect use or cleaning.
8. Repair an appliance due to the effects of lime-scale, mould, dirt, grease, spillages and odours.
9. Unblock the pump of a washing machine or dishwasher.
10. Repair damage caused by flood, lightning, electrical shock or surge, storm, extreme temperature, explosion, impact, corrosion, theft or attempted theft.
11. Deal with any noise, vibration or steam resulting from the normal operation of the appliance. These include periodic start and running of fans, flow and drain pump, steam from a washer, dryer, dishwasher and oven.
12. Reverse door hinges on cooling appliances.
13. Repair hob burner damage caused by using unsuitable cooking utensils pans/pots
14. Repair or replace any metal or glass ceramic hobs because of chips, scratches, cracks or damages, resulting from unknown causes or abrasive cleaning and cleaning agents, improper use of utensils, improper shape or uneven base of utensils or foreign particles in between the utensil and hob surface.

SAFETY

WARNING

- If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- 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, hob or oven appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- 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.

- This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether their implant is adequate and fail-safe. Please place pans centrally on the cooking zones. The British Heart Foundation provide additional advice regarding using induction hobs when a pacemaker is fitted.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- 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.
- 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.
- 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.

Foreword

Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Failure to follow this advice may result in electrical shock or death.
- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

Hot Surface Hazard

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: 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 flame e.g. with a lid or a fire blanket.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not place or drop heavy objects on your cooktop.

- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

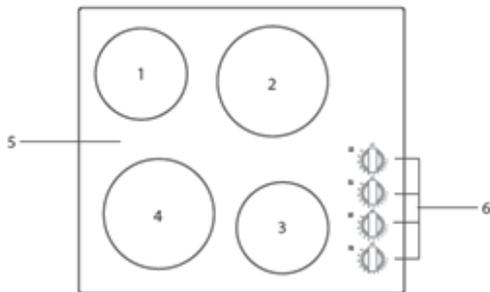
Congratulations on the purchase of your new Ceramic Hob.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

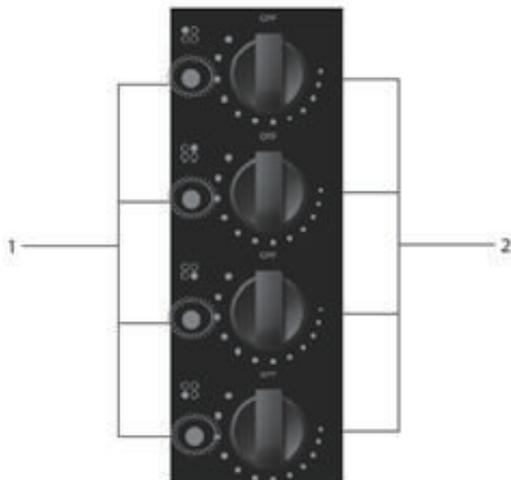
Product Introduction

Top View



1. Max. 1200 W zone
2. Max. 1800 W zone
3. Max. 1200 W zone
4. Max. 1800W zone
5. Glass plate
6. Control panel

Control Panel



1. Hot hob warning indicators
2. Power regulating controls

Product Information

The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families.

The ceramic cooker hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

Working Principle

This ceramic cooker hob directly employs resistance wire heating, and adjust the output power by the power regulation with the mechanical controls.

Before using your New Ceramic Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your ceramic hob.

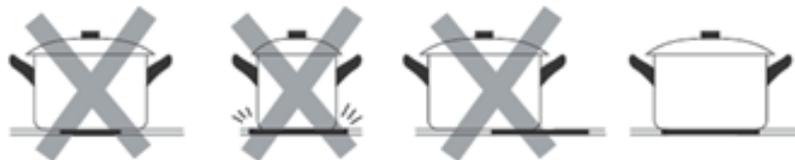
Operation of Product

Choosing the right Cookware

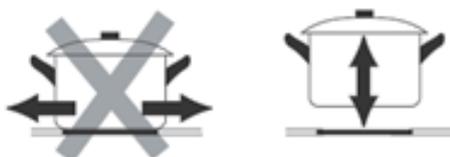
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.

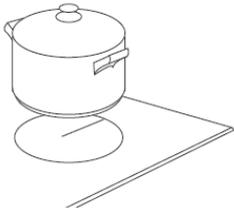
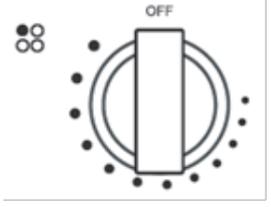


Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.

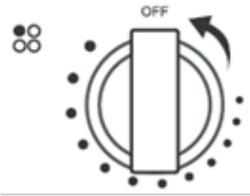


How to use

Start cooking

| | |
|--|--|
| <p>Place a suitable pan on the cooking zone that you wish to use.</p> <ul style="list-style-type: none">• Make sure the bottom of the pan and the surface of the cooking zone are clean and dry. |  A line drawing of a cooking pot with a lid, placed on a rectangular cooking zone. A thin line indicates the pot's base is in contact with the zone. |
| <p>Adjust the power regulating control to the desired level to turn on the control</p> |  A diagram of a circular power control knob with a vertical slider. The knob has several dots around its perimeter. The word "OFF" is written above the knob. The slider is positioned in the center. |

Finish cooking

| | |
|--|---|
| <p>Turn the cooking zone off by turning the power regulating control to “OFF” to turn off the control</p> |  A diagram of a circular power control knob with a vertical slider. The knob has several dots around its perimeter. The word "OFF" is written above the knob. A curved arrow indicates the slider is being moved to the "OFF" position. |
|--|---|

Beware of hot surfaces

When the glass plate is hot, the hot hob warning indicator will light. Don't touch the glass plate until the indicator goes out. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

Cooking Guidelines

 Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavorsome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

1. Choose an ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the Ceramic hob to find the settings that best suit you.

| Heat setting | Suitability |
|--------------|--|
| 1 - 3 | <ul style="list-style-type: none"> • delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming |
| 4 - 6 | <ul style="list-style-type: none"> • reheating • rapid simmering • cooking rice |
| 7- 8 | <ul style="list-style-type: none"> • pancakes |
| 9 – 10 | <ul style="list-style-type: none"> • sautéing • cooking pasta |
| 11-12 | <ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water |

Care and Cleaning

| What? | How? | Important! |
|--|--|---|
| Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass) | <p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. | <ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained. |
| Boilovers, melts, and hot sugary spills on the glass | <p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. | <ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children. |

Hints and Tips

| Problem | Possible causes | What to do |
|----------------------------------|--|---|
| The cooktop cannot be turned on. | No power. | Make sure the ceramic hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician. |
| The glass is being scratched. | Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used. | Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'. |

Installation

Selection of installation equipment

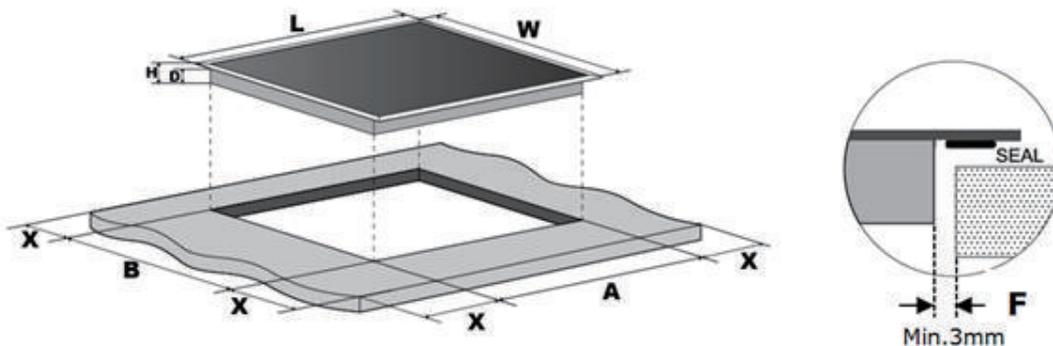
Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:



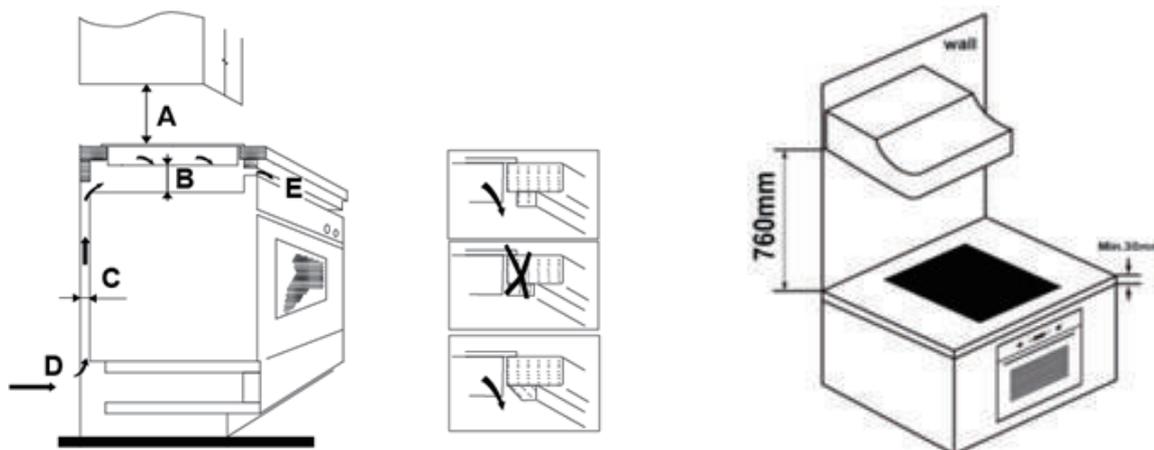
Note: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.



| L(mm) | W(mm) | H(mm) | D(mm) | A(mm) | B(mm) | X(mm) | F(mm) |
|-------|-------|-------|-------|-------------|-------------|---------|--------|
| 590 | 520 | 55 | 51 | 560+4 +1 | 490+4 +1 | 50 mini | 3 mini |

Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below :

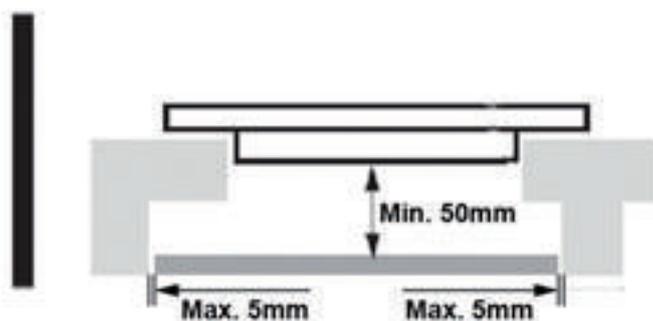
 Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



| A(mm) | B(mm) | C(mm) | D | E |
|-------|---------|---------|------------|--------------|
| 760 | 50 mini | 20 mini | Air intake | Air exit 5mm |

WARNING: Ensuring Adequate Ventilation

Make sure the ceramic hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.



There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.

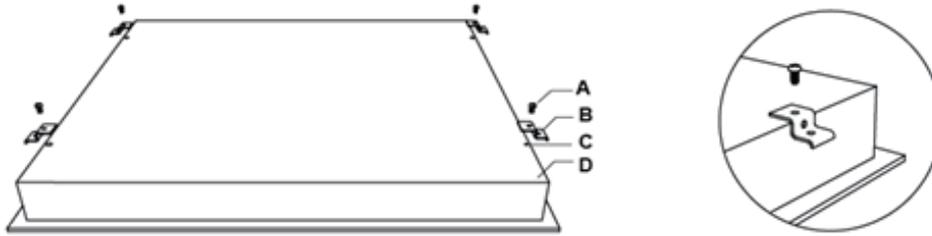


- Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150 °C , to avoid the unstuck of the paneling.
- The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90 °C .

Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



| A | B | C | D |
|-------|---------|------------|------|
| screw | bracket | Screw hole | base |

Adjust the bracket position to suit for different work surface's thickness.



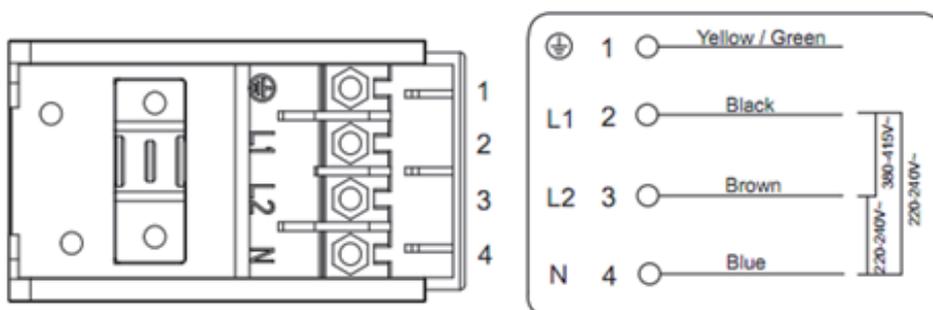
Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

Cautions

1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

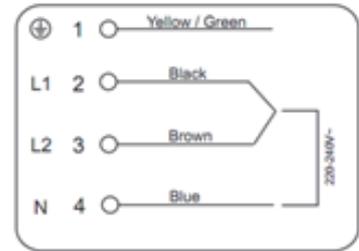
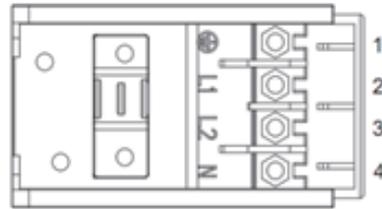
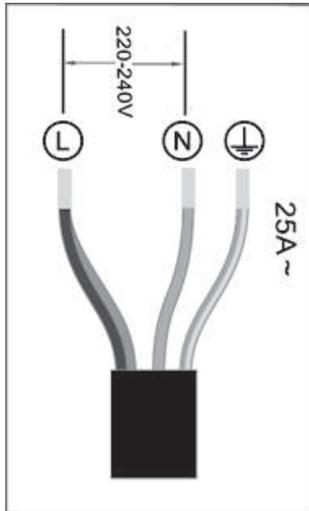
Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.





If the total number of heating unit of the appliance you choose is not less than 4, the appliance can be connected directly to the mains by single-phase electric connection, as shown below.



1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.



The bottom surface and the power cord of the hob are not accessible after installation.

Technical Specification

| | |
|---------------------------------|------------------------|
| Cooking Hob | BCH60RB |
| Cooking Zones | 4 Zones |
| Supply Voltage | 220-240V~ 50Hz or 60Hz |
| Installed Electric Power | 5500-6600W |
| Product Size D×W×H(mm) | 590X520X55 |
| Building-in Dimensions A×B (mm) | 560X490 |

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Information for domestic electric hobs

| | Symbol | Value | Unit |
|--|--------------------|---|-------|
| Model identification | / | BCH60RB | |
| Type of hob | / | Built-in hob | |
| Number of cooking zones and/or areas | / | 4 zones | |
| Heating technology(induction cooking zones and cooking areas,radiant cooking zones,solid plates) | / | induction cooking zones | |
| For circular cooking zones or area:diameter of useful surface area per electric heated cooking zone,rounded to the nearest 5 mm | ∅ | zone 1: 18,0 zone 2: 18,0 zone 3: 18,0 zone 4: 18,0 | cm |
| For non-circular cooking zones or areas:length and width of useful surface area per electric heated cooking zone or area,rounded to the nearest 5 mm | L W | N/A | cm |
| Energy consumption per cooking zone or area calculated per kg | ECElectric cooking | zone 1: 204.9 zone 2:172.8 zone 3: 183,1 zone 4: 198,3 | Wh/kg |
| Energy consumption for the hob calculated per kg | ECElectric hob | 189,8 | Wh/kg |



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



Your Belling Appliance is guaranteed against breakdown for an initial period of 12 months from date of purchase (for guarantee conditions please refer to your instruction booklet)

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Glen Dimplex Ireland. If you do not register the product with Glen Dimplex Ireland within 28 days, your product is guaranteed for 1 year.

To activate your 2 year guarantee please register with us online at www.glendimplexireland.com and click on the Warranty link.

Or call our customer registration line: **00353 1 8428222**

Note: Each qualifying product needs to be registered with Glen Dimplex Ireland individually.

Please note that the 2 year guarantee is only available in the Republic of Ireland.

It is important to retain the retailer's receipt as proof of purchase.

Please quote the following information if the product develops a fault. These numbers can be found on the product.

Model no. _____

Serial No. _____

If you require a service callout please call us at 00353 1 8428222 or contact us at: www.glendimplexireland.com/contact or email us at serviceireland@glendimplex.com

You may be asked to return a copy of proof of purchase before any warranty service is carried out.

Please note: Failure to use the appliance in accordance with the manufacturer's instructions and recommendations will invalidate your warranty.

To view warranty terms and conditions please visit us online at www.glendimplexireland.com and click on the Warranty link.

<https://registrationireland.glendimplexireland.com/Terms.pdf>