



Belling
Electric Hob
SHU60

***INSTALLATION AND USER
INSTRUCTIONS***



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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



1. INTRODUCTION

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

Belling SHU60

Even if you have used an electric 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

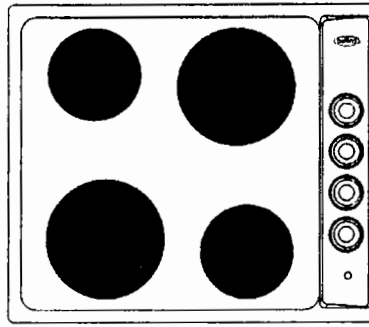
BELLING CUSTOMER HELPLINE Tel: 0870 444 9939

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



SHU60

Rapid hotplate Front Left	2000 W
Rapid hotplate Rear Left	1500 W
Rapid hotplate Rear Right	2000 W
Rapid hotplate Front Right	1500 W

3. FOR YOUR OWN SAFETY

Ensure that these notices 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. If uncertain of any points, please telephone Belling Customer Helpline on 0870 444 9939.

If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

Never ...

- Never allow anyone except an authorised Belling Service Agent to service or repair your hob.
- Never remove any part of the hob other than those intended in normal use, or attempt to modify the hob in any way.
- Never use the hob for commercial catering. It is designed for domestic use and for cooking food only.
- Never leave children unsupervised where the hob is installed and in use as all surfaces will get hot. The use of oven gloves is recommended when during use.
- Never allow children to sit or stand on any part of the appliance.
- Never store items above the hob that children may attempt to reach.
- Never allow aluminium foil or plastic to touch any hob element when it is hot.
- Never use an asbestos mat, trivet or rack of any kind under pans on the hob.
- Never store anything which might catch fire in a cupboard immediately beneath the hob.
- Never use large serving pans or fish kettles across two hotplates as this will damage the hob.
- Never use unstable pans and position handle away from the edge of the hob. The use of a suitable hob guard is recommended.
- Never use a chip pan or deep fat fryer more than 1/3 full of oil, or use a lid while frying and do not leave a fryer unattended while cooking.
- Never place anything that might catch fire, such as towels or tea towels, on the hob surface even when not in use.

Always ...

- Always keep your hob clean, as a build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains supply before cleaning your hob.
- Always allow the appliance to cool before cleaning.
- Always place pans centrally over the hotplate and position them so the handles cannot accidentally be caught or knocked and do not become heated by adjacent hotplate.
- Always make sure that all the controls are switched off when you finish cooking.
- Always remember that your cooker may stay hot for a time even after you have finished cooking.

Before Cooking

Before you cook for the first time, we recommend that you switch on each element in turn to burn off any odours remaining from manufacture.

4. INSTALLATION INSTRUCTIONS

Installation and maintenance must only be carried out by a qualified installer. Incorrect installation could cause damage to persons, animals and property for which the manufacturer cannot be held responsible.

The hob is classified as type Y with regard to surface temperatures.

The rear wall, adjacent and surrounding surfaces must therefore be able to withstand a temperature rise of 65 K.

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 THE HOB

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

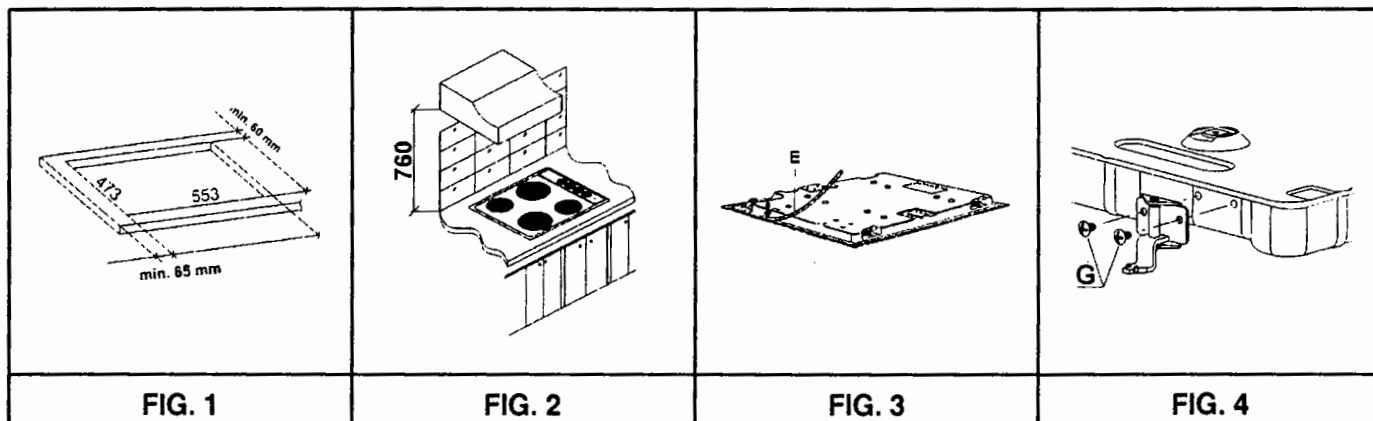
The cutout sizes in the worktop are given in fig. 1.

If a cooker hood is installed above the hob, please also consult the hood manufacturer instructions regarding the minimum distance between hood and hob (fig. 2).

INSTALLING AND FIXING THE HOB

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. 3) 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 into their relative housings on the hob and place into the prepared hole in the cabinet. Lock in place with the relative fixing screws "G" (see fig. 4).



4. INSTALLATION INSTRUCTIONS

ELECTRICAL CONNECTION

The connection to the electrical supply must be made before fitting the hob into the worktop.

WARNING: THIS APPLIANCE MUST BE EARTHED!

The cooker must be connected to the correct electrical supply as stated on the rating plate, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to, but not above, the cooker.

We recommend that the cooker circuit is rated to 32 amps and the cable to connect the cooker to the cooker control unit is 6mm PVC insulated twin and earth.

The power supply cable should conform to BS6004.

The minimum size of cable that can be used is 4 mm twin and earth, The maximum size of cable that can be used is 10 mm twin and earth.

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

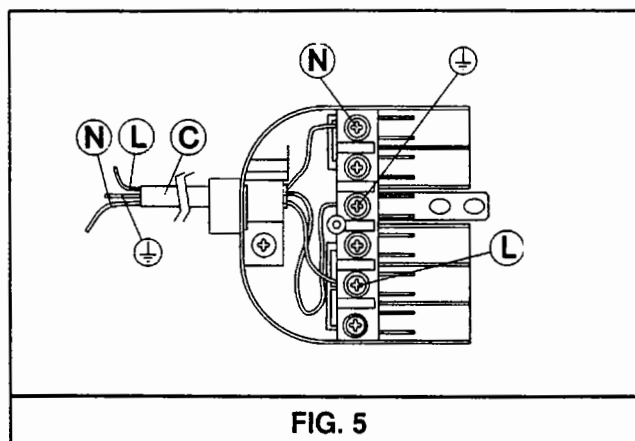
IMPORTANT

For access to the mains terminal block and for supply cable connection, it is necessary to remove the mains terminal cover located on the underside of the hob. The live and neutral positions are marked by the letters "L" and "N" respectively and are marked on the terminal block. The earth terminal symbol is marked by the earth symbol. Secure the mains cable with the cable clamp fitted (see fig. 5).

Connect the mains cable as follows:

- Live to terminal L
- Neutral to terminal N
- Earth to the earth stud.

Ensure clamping nuts are sufficiently tightened.



5. USE OF YOUR HOB

The hob is equipped with four rapid plates indicated by a red mark. The plates are controlled by a 7 - position switch.

Switch on the plates by turning the knob to the required position.

A red warning light will come on to indicate that the plate is on.

USE OF HOTPLATES

Each control can be used to select one of six temperature settings from a minimum at position 1 to a maximum at position 6. For normal cooking, after having placed the pan on the required hob position, set the control knob to maximum (6); wait until boiling point is reached, then set the knob to a lower position as required. Red spot plates give faster boiling times (see chart below for guide to control settings.)

CONTROL SETTINGS GUIDE

This table is provided only as a guide – settings also depend on the type of pan used and the quantity of food.

Knob Position	Type of Food
1	To melt butter, chocolate, etc.
1 or 2	To heat food gently. To keep small amounts of water simmering. To heat sauces, containing egg yolks and butter. To simmer: stews, meat, fish, vegetables, fruit.
3	To heat solid and liquid foods. Keep water boiling. Thaw frozen foods. Make 2-3 egg omelettes.
4 or 5	To cook foods, just above simmering. To maintain 'rolling' boil for preserve making.
5 or 6	To seal meat and fry fish.
6	Frying potatoes. Bringing water to the boil. Deep fat frying. Dissolve sugar for preserve making.

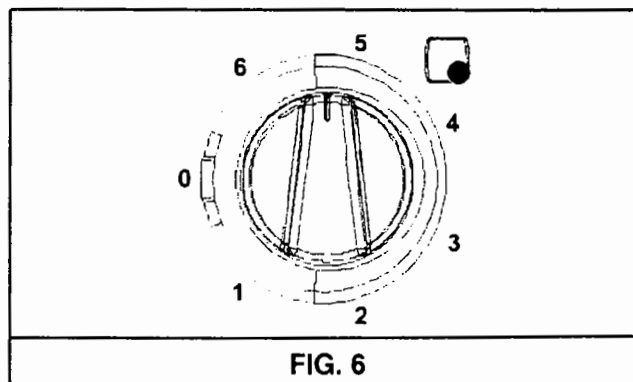


FIG. 6

5. USE OF YOUR HOB

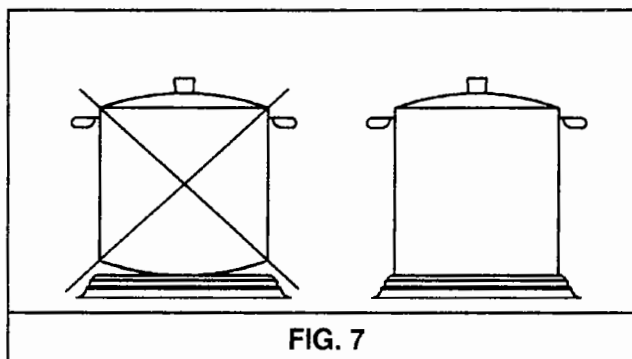
CHOOSING YOUR UTENSILS

For best results we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Almost equally as good are saucepans with a thick machined aluminium base. If using enamelled steel or cast iron pans, ensure that they have good smooth flat bases as otherwise the heat will not be distributed evenly and damaging heat spots may be created.

Never use recessed or bridged base utensils. Ideally the base of saucepan should be approximately the same size as the heating area, up to a maximum of 254 mm (10").

REMEMBER

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying.
2. Using the correct pans and utensils will result in maximum contact with the hob and maximum efficiency as with any type of electric hob.



SAFETY REQUIREMENTS FOR DEEP FAT FRYING

IMPORTANT— There could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil **must not be left unattended** (e.g. to answer the telephone) on or in close proximity to hot surfaces.

In the unfortunate event of a fire it will assist in smothering the flames if the pan lid is replaced, and the electricity supply is switched **Off**.

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause sizzling and spitting, if added too quickly.
6. Never heat fat, or oil with a lid on the pan.
7. Keep the outside of the pan, clean and free from streaks of oil or fat.

SAFETY ADVICE IN CASE OF A CHIP PAN FIRE

In the event of a chip pan fire or any other pan fire.

1. **TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.**
2. **COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH**, this will smother the flames and extinguish the fire.
3. **LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT.** Injuries are often caused by picking up a hot pan and rushing outside with it.
4. **NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.**
5. **Never use water to extinguish oil or fat fires.**

6. CARE AND CLEANING

IMPORTANT:

Always disconnect the appliance from the electricity supply before carrying out any cleaning operation.

VITREOUS ENAMEL

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.

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 Department; call 0870 458 9961 and order part number 08 26067 64.

SEALED HOTPLATES

The cleaning of sealed hotplates should be done when they are cold, using a soap filled pad and following the grain of the hotplate. This will ensure that any stubborn, burnt on spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed.

IMPORTANT:

After cleaning, dry the hotplates thoroughly by switching on to a low setting for a few minutes, then smear with a little cooking oil to provide a protective coating. The red spot is a visual aid painted on by the manufacturer to denote high-speed hotplates. This will wear off during normal use and cleaning.

The stainless steel hotplate trim will discolour during normal use and can be cleaned using a suitable cream cleaner or stainless steel cleaner.

7. 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 _____

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.



Belling Appliances, Stoney Lane, Prescot, Merseyside L35 2XW
Part No. SHU60