

Users Guide & Installation Handbook



Belling IHTK60
UK AU

belling[®]

think of everything

Part No 083364400 Date 22/07/2014

CONTENTS & INTRODUCTION

CONTENTS

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INTRODUCTION AND WARRANTY INFORMATION (UK/IE)

Inside the paperwork that comes with this appliance, there is as follows:

- An extended warranty leaflet
- A manufacturers 12 month registration card
- A leaflet containing cookware and accessories

Simply fill in the details on the card and post it off to the address shown below

BELLING GUARANTEE REGISTRATION DEPARTMENT (UK/IE)

Leicester House
17 Leicester Street
Bedworth
Warwickshire
CV12 8JP

To activate your free guarantee call 08444 810 182.

Lines open 365 days a year. Calls cost up to 5p a minute from a BT Landline. Charges from mobile and other providers may vary.

INTRODUCTION AND WARRANTY INFORMATION (AU/NZ)

Inside the paperwork that comes with this appliance, there is a card explaining our warranty and guarantee.

Simply fill in the details on the card and post it off to the address shown below

(AUSTRALIA)

GLEN DIMPLEX AUSTRALIA Pty Ltd

Reply Paid 84780
Mount Waverley
Vic 3149

(NEW ZEALAND)

GLEN DIMPLEX AUSTRALASIA P/L

38 Harris Road
East Tamaki Auckland 2013

WARRANTY

During the period of guarantee, as specified on your warranty registration card, your appliance is protected against electrical and mechanical breakdown.

To register your appliance please call the number assigned to your country of purchase, as listed on the back cover of this guide, register online or complete the registration card included

Please ensure that you have available your appliance model number and serial number, this is a space at the back of this book for recording that information

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book

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.

Note: Please ensure you only complete the documentation for the relevant country of purchase

CONTENTS & INTRODUCTION

BEFORE USING THE HOB

Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.

It is recommended that you clean and wash the hob surface before using for the first time.

Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

Important Notice

Please note there may be a cooling fan fitted to this appliance. It is an integral part of its safety and functionality. When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency, (particularly built in appliances) see clearance dimensions in the installation section of the booklet. During use the appliance must never be disconnected from the mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

SAFETY

BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

GENERAL

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. 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.

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 the flame with a lid or damp cloth.

WARNING! - Danger of fire: Do not store items on the cooking surfaces. Never leave any cook zone on without a pan covering it. This causes a fire hazard.

WARNING! - Servicing should be carried out only by authorised personnel.

WARNING! - The appliance must never be disconnected from the mains supply

SAFETY

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. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

WARNING! -

Do not spray aerosols in the vicinity of this appliance while it is in operation.

WARNING! - Do not store or use flammable liquids or items in the vicinity of this appliance.

WARNING! -

Do not modify this appliance.

WARNING! - Do not operate the appliance without the glass panel

correctly fitted.

WARNING! - 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.

WARNING! - Do not modify the outer panels of this appliance in any way.

WARNING! - This appliance must be earthed.

WARNING! - The top element gets extremely hot when in use, so take care to avoid touching it.

ELECTRIC INDUCTION HOB

WARNING:-

Unattended cooking on a hob can be dangerous and may result in fire.

SAFETY

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a damp cloth.

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

If the 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.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Ensure you switch off the appropriate cook zone individually or (by the central on/off key if touch control) when you have finished cooking,

do not rely upon the automatic pan detection system as your means of switching "off" the appliance.

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 there implant is adequate and fail-safe.

The pacemaker must be designed in compliance with the appropriate regulations.

Caution: This appliance is for cooking purposes

SAFETY

only. It must not be used for other purposes, for example room heating.

Induction Hob

Parts of the appliance may become hot while in use. Always make sure that children are supervised when they are near to the appliance.

Always position pans over the centre of the cook zone, and turn the handles to a safe position so they cannot be accidentally knocked or grabbed.

Do not leave pans on the hob when you're not around - take them off the cook zone if you have to leave the kitchen even if you think it will only be for a moment, while you answer the door or phone.

If you use a griddle plate ensure it is completely cool before attempting to lift it from the hob as residual heat may cause burns, Always use oven gloves to protect your hands.

The appliance has a glass hob top, make sure you do not drag pans across the ceramic surface as this will lead to scratches and damage.

Do not use the hob surface as a chopping board or food preparation area as this may lead to it becoming damaged.

The glass ceramic can get hot whilst cooking; even though the cook zone itself does not generate heat. The heat generated is conducted back from the hot pans.

SAFETY

Keep electrical leads from trailing over or going near the hob.

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 component parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control has been switched off.

Fire Safety Advice

Most kitchen fires occur when people are distracted or leave things unattended, so remember:

If you're called away from the cooker - by the phone or someone at the door, either take pans off the heat, or switch off your hob.

Don't let yourself be distracted while cooking.

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.

Unattended cooking on a hob with fat or

oil can be dangerous and may result in a 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.

WARNING - If a pan catches fire:

- Do not move it - it is likely to be extremely hot
- Turn off the heat if it's safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket, put it over the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep-fat fryer) more than one-third full of oil
- Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.

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
- Never use water on an electrical or cooking oil fire.

DISPOSAL


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.

Old Appliances



The Symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the applicable collection point for the recycling of electrical and electronic equipment.

You will by ensuring the appliance is correctly disposed of help prevent potential negative consequences for the environment and human health.

For additional details regarding the recycling of this product please contact your local government office, your household waste disposal service or the retailer where you purchased the product.

USING THE HOB

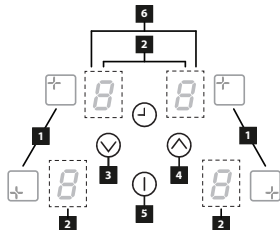
Touch Control

The touch controls for your induction hob have been designed to provide you with finger tip control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over. When a cook zone is activated the power setting is displayed for each zone individually.

Using the Touch Controls

Use the flat of your finger, not the tip, the controls respond to touch, so you don't need to apply any pressure.

Always ensure the control area is clean, dry and free from of any objects (e.g. utensils, tea towels and cloths), spillages and water may make the controls difficult to operate. A warning will be activated and will beep to attract your attention. ER03 will be displayed and the control will switch off after 10 seconds. Please remove any objects and clean the control area as appropriate.



Note: Generic illustration shown above your appliance may visually differ.

- 1 COOK ZONE KEYS
- 2 INDIVIDUAL COOK ZONE DISPLAYS
- 3 POWER DOWN KEY (-)
- 4 POWER UP KEY (+)
- 5 ON/OFF KEY
- 6 TIMER DISPLAYS

Central On/Off switch.



The central on/off switch enables all of the cooking zones to be switched off

simultaneously at a touch of a key.

To switch on the hob

The hob is switched On by touching the "ON/OFF" key for 1 sec. A beep sounds and all the zone displays show a full stop in the cook zone display. If the selection of a zone is not done in 10 seconds, the hob will turn off automatically.

The hob is switched Off by touching the "ON/OFF" key for 1 seconds. A beep sounds and all the zones are switched Off.

Switching on an individual hob cook zone



To switch on a cook zone it is necessary to actuate every cooking zone by means of two operations:

1. Touch the required cook zone key for approx 1 second a beep sounds and the heater display shows the power level with normal brightness.

The zones that are not selected are dimmed. When the cook zone selection is finished after 10 seconds, a beep sounds and all the zone displays that were dimmed show the power levels with normal brightness.

2. Select the required power setting using the up +/down - keys.

Switching off an individual Hob Cook zone

Once the cook zone is selected, it can be switched off by touching the down [-] key until the corresponding display shows "0".



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Power Boost

Temporarily boost the power to the front left and rear right cook zones by approx 15% 'P'. The zones can be boosted for a period of up to 5 minutes. After 5 minutes a beep sounds and the zone will return to level "9".



Quick Operation

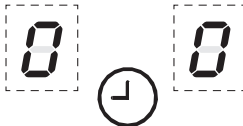
With the cook zone at power level 0, touch the down [-] key the power level will raise straight to 9. With the cook zone at power level 9, touch the up [+] key the power level will raise to the Power Boost level and a beep sounds and the zone display shows "P".

Minute Minder

The minute minder uses the displays for the two rear cook zones, either side of the clock symbol. The minute minder beeps when the set time has expired – it does not switch off any zone.

To operate:

1. Turn on the hob, using the on/off key.
2. Ensure that no cooking zones have been selected. Select the minute minder by pressing the up (+) and down (-) keys simultaneously – the display will show 00.



3. Set the minute minder by pressing the up (+) and down (-) keys. Pressing down (-) first sets the timer to 30 minutes. This can then be adjusted using the up (+) and down (-) keys.
4. The maximum time that can be set is 99 minutes.
5. The minute minder is now set and

begins counting down.

6. You can now use the hob as normal.
7. If the hob is turned off then minute minder operation is shown by flashing dots on the display.

When the time is up

1. The minute minder will beep and the timer display flashes.
2. Touch any key to stop.

Additional minute minder information:

To modify or cancel the minute minder:-

1. Follow steps 1 to 5 above if the hob is turned off.
2. Follow steps 2 to 5 above if the hob is turned on.
3. Setting back to zero will cancel the minute minder.

Timer auto switch off

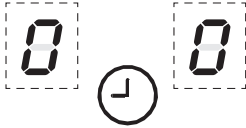
The timer uses the displays for the rear cook zone, either side of the clock symbol. The timer can be set to automatically turn off a cooking zone. All four cook zones can be simultaneously timed to turn off automatically. Cook zones can be set for a maximum time of 99 minutes.

Warning!: Never leave the hob unattended when in use, even when you have set the timer to turn off the cook zone.

To operate

1. Select the cook zone to be timed, ensuring power level is already set before selecting timer.
2. Select the timer by pressing the up (+) and down (-) keys simultaneously – the timer display will show 00 and a dot will flash in the selected cook zone display.

USING THE HOB



3. Set the timer by pressing the up (+) and down (-) keys. Pressing down (-) first sets the timer to 30 minutes. This can then be adjusted using the up (+) and down (-) keys.
4. The timer indicator in the display stops flashing and is not displayed. Operation of a timer is shown by a stationary dot in the cook zone display for the timed cook zone.

When the time is up

1. The timer display will flash, the timer will beep and the cook zone will automatically turn off.
2. The timed cook zone display will show a flashing dot.
3. Touch any key to stop the beeping.

Additional timer information

To modify or cancel a timer follow steps 1 to 4 above in "To operate". Setting back to zero will cancel the timer. To set the timer for additional zones follow steps 1 to 4 above in "To operate".

To check the timer setting for a cook zone select a timed cook zone and then press the up (+) and down (-) keys simultaneously to show the time remaining.

If multiple timers have been set then the timers can be checked as follows:-

1. Ensure that a cooking zone has not been selected.
2. Select the timer by pressing the up (+) and down (-) keys simultaneously.
3. Press the up (+) and down (-) keys as many times as necessary to dis-

play the timer for the required cook zone (the active cook zone times are cycled clockwise). The stationary dot in the cook zone display will flash when the timer is displayed for that zone.

4. If the minute minder has also been set it will be displayed first. In this case other timed cooking zones are shown by a stationary dot in the cook zone display.

Pan detection

As soon as you lift the pan off the zone the power is automatically reduced, helping to save energy. The above "U" symbol appears when a zone has been activated but no pan has been placed on the cook zone, If the "U" symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.



Note: This means the hob only uses power when a suitable pan is placed on the zone, this reduces the energy used during the cooking process, i.e. when you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.

Child Lock "L"

This feature is to help prevent accidental switching on of the hob, especially by young children.

To Activate:

1. Select the On/Off Key.
2. Simultaneously touch the RHF cook zone and the down (-) keys, the hob should beep.
3. Remove fingers and touch the RHF

USING THE HOB

cook zone again. (L should appear in all the cook zone displays).


4. Switch off the hob.

When you now switch on the hob "L" will appear in all the cook zone displays. The child lock feature will be permanently activated, to de-activate follow the procedure below.

To de-activate the child lock:

1. Select the On/Off Key. (L will be displayed on all Cook Zones).
2. Simultaneously touch the RHF cook zone and the down (-) key, the hob should beep.
3. Remove fingers and touch the down (-) key again. (The hob should switch off).
4. When you now switch on the hob "0" will be displayed in all cook zone displays, the hob can now be used normally.

Pans & cookware for induction hobs

 Pans and cookware for induction cooking zones must be made of metal and have magnetic properties. The base must also be of the correct diameter.

Suitable Pans and Cookware for Induction Hobs

Enamelled steel pans with thick base

Cast Iron pans with an enamelled base

Pans made of multi-layer stainless steel, rustproof ferrite steel or aluminium with a speical base


Pans marked for use with induction

Unsuitable Cookware

Pots made of copper, stainless steel, aluminium, oven proof glass, wood, ceramic and terracotta

It's important that good quality flat bottomed pans are used, if a pan creates a large air gap over the middle of the cooking zone, the accuracy of the temperature sensing can be affected. Always ensure that pan bases are dry before using them on the hob.

Get a magnet, if a magnet doesn't stick to your pan, it is not suitable for use on the induction hob.

 Enamelled steel pans can have bases which are magnetic but are not thick enough! We recommend that you buy pans that are marked/advertised as being suitable for induction.

Minimum pan sizes

| Cook Zone | Smallest Recommended Pan Diameter |
|-----------|-----------------------------------|
| LHF | 145mm |
| LHR | 130mm |
| RHR | 145mm |
| RHF | 130mm |

Auto power tuning

Induction hobs have a unique power tuning system that automatically tunes the power to the size of the pan base, this ensures energy isn't wasted.

Overheat protection helps to look after your pans. The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs such as

USING THE HOB

gas and ceramic.

This helps reduce the risk of fire through any misuse of the hob.

| Approx Glass Surface Temperature | Intelligent hob safety system |
|----------------------------------|--|
| 225°C | Cooking zone switches off the error message "E2" |
| 265°C | All cooking zones are switched off with the error message "E2" |

Note: The safety temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking; Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.

Residual heat indicators

If glass surface is above 65°C when the cook zone is switched off an "H" will be displayed in the cook zone display until the glass surface drops below approx 63°C.



This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as temporary warm zone.

⚠ The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Auto stand by

The Hob will automatically switch off if

left (with pan) on for an extended period of time, see maximum running times below.

| Power Level | Maximum Operation Time hours |
|-----------------|------------------------------|
| 1 | 8 |
| 2 | 6 |
| 3 | 5 |
| 4 | 5 |
| 5 | 4 |
| 6 | 1.5 |
| 7 | 1.5 |
| 8 | 1.5 |
| 9 | 1.5 |
| P (Power Boost) | Max 5mins |

⚠ Ensure you switch off the appropriate cook zone individually or by the central on/off key when you have finished cooking, do not rely upon the automatic pan detection system as your means of switching "off" the appliance.

⚠ 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 component parts not working efficiently. The cooling fan (if fitted) is designed to run on after the cook zones have been switched off.

⚠ 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 there implant is adequate and fail-safe.

USING THE HOB

⚠ The pacemaker must be designed in compliance with the appropriate regulations.

Troubleshooting

| If you encounter a problem, it is often something minor, please read some of the suggested tips below. | |
|---|--|
| The hob produces a smell the first few times it is used | This is normal - Heat a pan full of water on each zone for half an hour. |
| Pans make a noise during cooking!! | This is caused by vibration due to the passage of energy from the hob to the pan. On a high setting this is quite normal for certain types of saucepan. It will not damage the hob. |
| The hob makes a slight clicking sound | This is Normal - This is caused by the distribution of power between two heating zones on the same side of the hob. |
| The fan keeps working for a few minutes after the hob has been turned off | This is Normal - To cool down the electronics. |
| The hob won't work. The indicators don't come on | The electricity supply is not reaching the appliance (faulty supply or connection); Check the fuses and the cut-out switch. Refer to Troubleshooting chart and if problems persist call, the customer service hot-line for further assistance. |
| The hob has turned itself off | Check that the main on/off switch has not been touched or covered accidentally, remove any objects on the hob and try turning it back on again. |
| Repairs | Repairs are to be carried out by trained service technicians. |

USING THE HOB

Error Codes

| Appliance Errors | Fault Description | Action |
|-------------------------|--|--|
| ER03 and permanent tone | Continuous button actuation; control switches off after 10 s | Clean the user interface. |
| E2 | Over temperature | Allow system to cool |
| E3 | <ol style="list-style-type: none">1. Pot/pan not suitable, example Loss of magnetic properties because of temperature at bottom of pot.2. Power of cooking zones permanently exceeded | <ol style="list-style-type: none">1. This error is reset after 30 s; the cooking zones can be used again. The pot/pan must be removed if the fault keeps reoccurring.2. The power unit must be replaced if the error continues to be displayed even when no pot/pan is present on the cooking zone. |
| E/H | Invariable resistor fault | Induction module must be cool |

CLEANING

ELECTRIC HOB


Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discoloration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- 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.
- Foods with high sugar content (toffee, fruit juice, jam, etc.) that boil over while cooking, or spattered sugar stains must be immediately removed using a scraper even if hot.

- Scratches or dark stains on the ceramic glass that cannot be removed do not affect the function of the appliance.

Safety when Cleaning

- For cleaning, the appliance must be switched off and cooled down.

 Risk of burns from residual heat

Notes:

- The edge of the ceramic glass will always appear to be a different colour than the top surface due to the ground safety edge.

INSTALLATION

General information

Installation should only be carried out by a qualified installer or engineer.

Please keep to the following points most-carefully;

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The hob should not be fitted above a washing machine, a fridge or a freezer.

Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

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

Installations should be carried out in line with the National Regulations applicable with this product type.

Choosing your installation

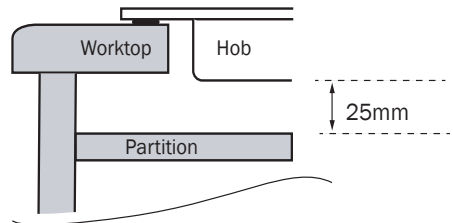
Make sure that the air inlets through the ventilator grids underneath the hob are never blocked.

Installation above a unit with a drawer or door

The Hob's air outlet is underneath work surface. If necessary, remove the front crosspiece of the unit to allow suitable ventilation.

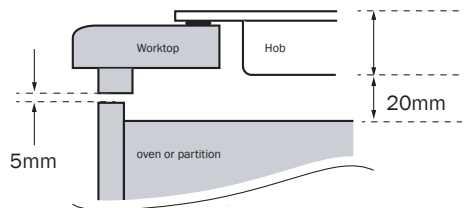
- We recommend that you install this appliance in a work top which is a minimum 38mm deep.
- The hob can be fitted into a work top less than 38mm deep, but the 20mm gap between hob base and appliance or cabinet partition must be maintained.

INSTALLATION ABOVE A UNIT WITH A DRAWER OR DOOR



Installation above an oven

Refer to the manufacturer's instructions for clearances above the oven. We recommend a 20mm gap between the bottom of the hob and appliance, should the work surface be less than 38mm deep.



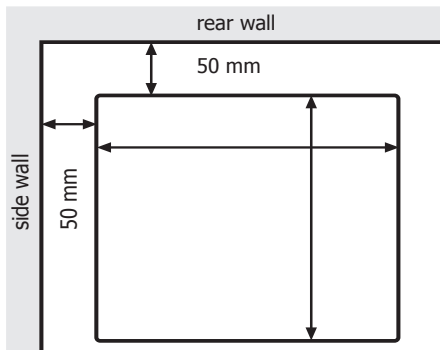
In the case of a pyrolytic oven

If installing the hob above a pyrolytic oven, additional provision for air circulation / ventilation may be required. Due to the excessive temperatures attained during pyrolysis, using the hob at the same time may cause the thermal safety device within the hob to operate.

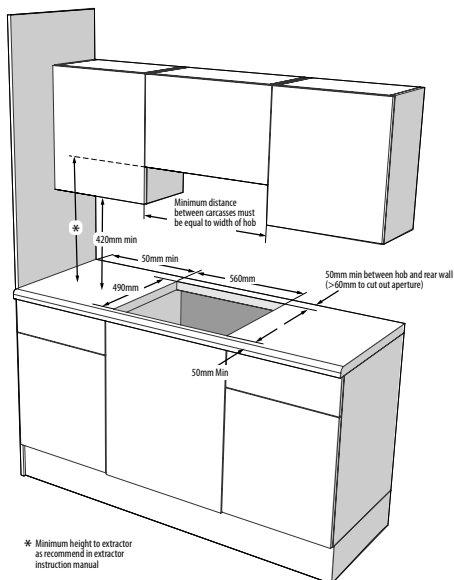
INSTALLATION

Clearances and dimensions – requirements

1. No shelf or overhang of combustible material should be closer than 650mm above the hob.
2. There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the worktop.
3. There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop.
4. When installing an extractor hood above the hob, refer to their Manufacturer's instructions.



| Cutout Required | |
|--------------------|-------|
| Width | 560mm |
| Depth | 490mm |
| Clearance Required | |
| Side Wall | 50mm |
| Rear Wall | 50mm |



* Minimum height to extractor as recommended in extractor instruction manual

Fitting into worktop

Cut a hole in the work surface to the required size. See table for relevant dimensions.

A clearance of at least 50mm should be maintained between the cutout and any rear or side wall.

The worktop must be of heat-resistant material or covered with heat-resistant material.

INSTALLATION

Protecting the cut-out;

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a special varnish or adhesive to the cut edge to protect it from steam or condensation which may form under the work surface under the hob.

This hob can be installed conventionally (glass above the work top) or recessed into the work top for a flush fit.

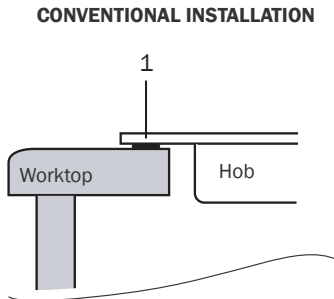
Conventional Installation

Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

Set the front edge of the appliance parallel with the front of the work top.

Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.



1. Self adhesive seal

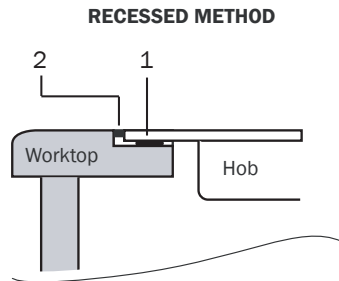
Recessed Method (selected models)

Recess the work top to the appropriate depth (Approx 5mm) and shape to fit the hob (add 1mm to overall glass size).

Apply the self adhesive seal to the underside of the hob glass. For best results, the seal should be adhered along each joint in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join. Insert the hob into the recess, ensuring that the foam seal is sitting correctly.

Locate and attach the securing clamps to the front and rear underside of the hob, using the screws provided. Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

You may want to fill any gap between the hob top glass and the work top surface with silicone sealant. DO NOT fit silicone sealant under the glass hob instead of foam seal.



1. Self adhesive seal

2. Silicone sealant



DO NOT USE POWER

TOOLS TO TIGHTEN BRACKET OR TERMINAL BLOCK SCREWS
- OVER-TIGHTENING COULD RESULT IN DAMAGE TO THE HOB.

INSTALLATION

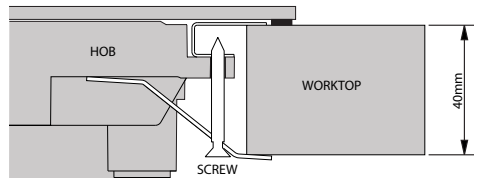
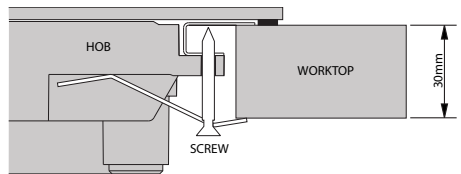
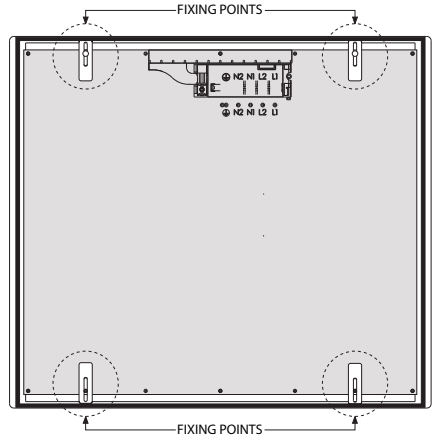
Fixing Brackets

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 and/or the clamp brackets to interfere with parts of the cabinet. Cut away cabinetry and use appropriate fixing brackets for your installation.

Important: Clamps may be reversed to fit either 30mm or 40mm deep work top.



INSTALLATION

Connect to the electricity supply (For Fixed Wiring only)

Warning: This appliance must be earthed.

The hob must be installed by a competent electrician, using a suitable double pole control unit, with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations.

Connection should be made with a suitable cable.

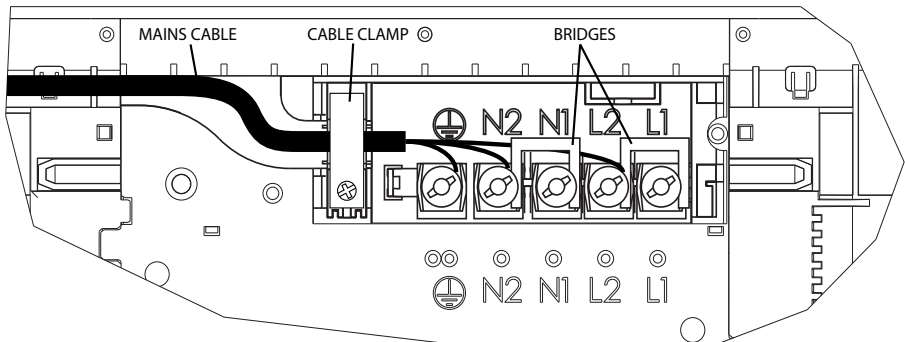
Important: Ensure that you route all mains electrical cables well away from any adjacent heat source, such as an oven or grill.

Strip the wires & connect to the terminal block as shown in the diagram & table below.

Fit the cable clamp & secure with the screw provided.

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

| Wire | Colour | Connect to: |
|---------|------------------|---|
| Live | Brown | L2 |
| Neutral | Blue | N4 |
| Earth | Yellow/ green |  |



TECHNICAL DATA

| Technical Data | | |
|--|-------------------------------|------------------------------|
| Electrical Supply | 220 ~ 240 50Hz | |
| Total Power Rating @ 220 - 240V ~ 50Hz (kW) | 7.0 | |
| Hob Details | | |
| Cook Zone | Normal Power Rating kW | Power Boost Rating kW |
| LH Front | 1.85 | 2.1 |
| LH Rear | 1.4 | n/a |
| RH Rear | 1.85 | 2.1 |
| RH Front | 1.4 | n/a |
| Hob Dimensions (W x D x H) mm | 590 x 520 x 54 | |
| Cut Out Requirements (W x D) mm | 560 x 490 | |

CUSTOMER CARE (UK/IE CUSTOMERS ONLY)

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 on **0844 815 3745**. 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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CONTACT US

Calling for a service

If you should experience any problems with your appliance, please contact us on the numbers below

Important note:

Service work is to be conducted by authorised persons only. It is advisable to have your cooking appliance checked regularly and maintained in good condition. An annual maintenance is recommended.

Always check the instruction book before contacting us to make sure you have not missed anything.

| Destination | Contact Address | Contact Details |
|-------------|---|---|
| UK/IE | Glen Dimplx Home Appliances Stoney Lane Prescot Merseyside L35 2XW | Ph: 0844 815 3746 Web: www.belling.co.uk Webshop: www.gdhaonline.co.uk |
| AUS | Glen Dimplex Australia PTY LTD 1/21 Lionel Road Mount Waverley Victoria 3149 Australia | Ph: 1300 556 816 Fx: 1800 058 900 Web: www.glendimplex.com.au E-mail: sales@glendimplex.com.au |
| NZ | Glen Dimplex New Zealand Pty 38 Harris Road, East Tamaki Auckland New Zealand | Ph: 09 274 8265 Fx: 09 274 8472 Web: www.glendimplex.com.au E-mail: sales@glendimplex.com.au |

Before you contact us, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode