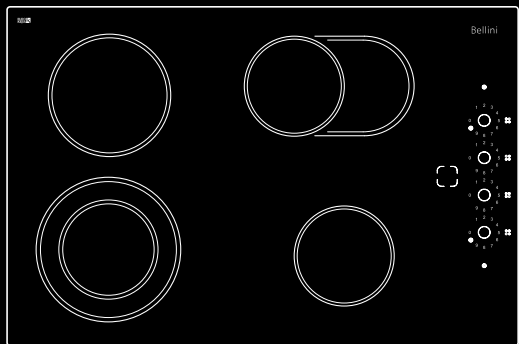


# 77cm Ceramic Cooktop



**For warranty service call 1300 373 199  
(Australia) or 0508 123108(New Zealand) to  
connect you to the nearest authorised  
service centre**

**CCH77601  
CCH77601-F**

# *Important Safeguards*

**When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:**

## *For Your Safety*

***Read all instructions carefully, even if you are quite familiar with the appliance.***

- Do not position this cooktop immediately below or in front of a socket outlet.
- NEVER INSERT A KNIFE OR ANY OTHER UTENSIL INTO THE HOB. This may damage the mechanism and cause a safety hazard. Contact with elements could result in electrical shock.
- Take care not to burn hands on upper elements when removing items from the Hob.
- To protect against the risk of electric shock DO NOT IMMERSE of this appliance in water or any other liquid.
- CAUTION: The temperature of cooktop or the outer surface may be high when the appliance is in operation.
- Switch off and remove the plug from the power outlet before cleaning or when not in use.
- Do not operate any appliance with a damaged cord or plug; after the appliance malfunctions, or is dropped or damaged in any manner.
- Allow the appliance to cool before cleaning.
- Do not use the appliance for anything other than its intended use. This product is intended for household use only.
- Ensure the power cord does not touch the cooker housing when in use.
- Dispose of packaging properly keeping plastic bags away from babies and young children.
- Do not use outdoors.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- The appliance should not be covered or operated near or underneath flammable material such as curtains or drapes or other combustible materials when in operation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not operate in the presence of flammable or explosive materials.
- Store the appliance indoors in a dry location.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The plug should be accessible after installation
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- IMPORTANT: The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 100°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, will be the liability of the owner.
- You should not use this appliance to store items on or as a work surface.
- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- Make sure that all of the cooking zones are switched off after use.
- Always keep children away from the cooktop.
- While in operation direct contact with the cooktop may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not allow the hob to get soiled and prevent liquids from boiling over onto the surface of the hob, any spillages should be cleaned up as they happen .
- Do not place pans with a wet bottom on the warmed up heating zones as this can cause irreversible changes to the hob(irremovable stains).
- Do not switch on the hob until a pan has been placed on it.
- Do not put pans weighing over 25kg on the hob.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- The cooker should not be cleaned using steam equipment or steam cleaner.
- WARNING - Accessible parts may become hot during use. To avoid burn, young children should be kept away.
- This cooking range must be connected to the supply by a supply cord fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.
- CAUTION: The surface temperature exceeds 95°C. To avoid a hazard, underbench access must be restricted. Refer to the installation instructions.
- DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED.

## ***Compulsory Warning***

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

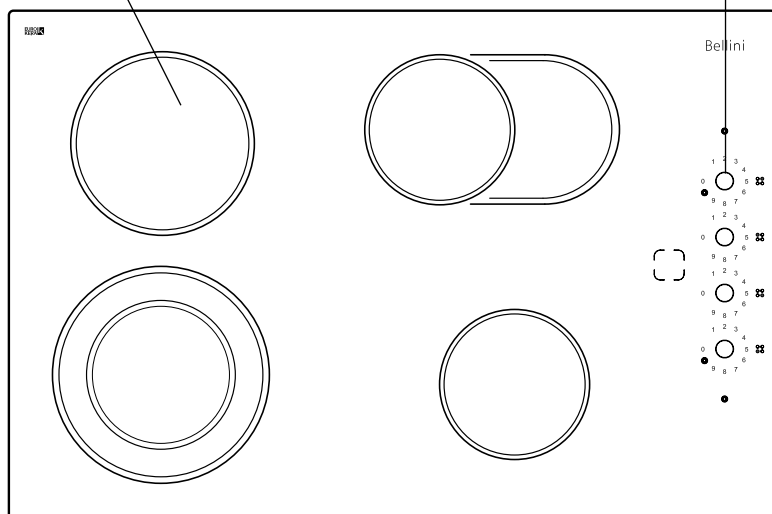
This product has not been designed for any uses other than those specified in this booklet.

## ***Save These Instructions***

# Features of Your Hob

Heating Plate

Knob to control the respective heating plate



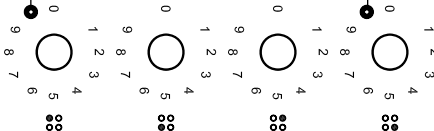
Residual heat indicator

Double element mode level

Double element mode level

Double element mode level indicator

Double element mode level indicator



A marking to the bottom right of each control knob, indicates which zone that it controls.

# Getting to Know Your Hob

Congratulations on the purchase of your new Bellini Hob.

Before using your new Cooker, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS.

Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

## How to Save Energy

Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

- Use proper pans for cooking. Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!
- Match the size of the saucepan to the surface of the heating plates. A saucepan should never be smaller than a heating plate.
- Ensure heating plates and pan bases are clean. Soils can prevent heat transfer and repeatedly burnt -on spillages can often only be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!).
- Do not install the cooker in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

## Installation

### Positioning

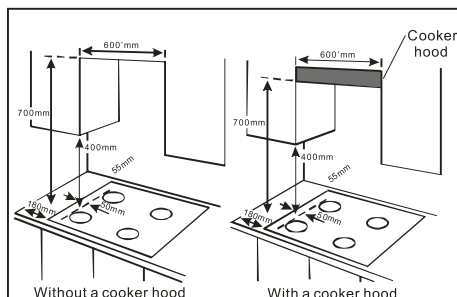
This appliance must be correctly installed by a suitably qualified person,

To avoid damaging your appliance.

- Cast iron and cast aluminium cookware with damaged bases may scratch the hob surface if they are dragged across it.
- Pans should be lifted on and off the hob surface and not dragged.
- Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.



The adjacent furniture must be able to withstand a minimum temperature rise of 100°C above the ambient temperature of the room it is located in, during periods of use.



This appliance is to be built into a kitchen unit (depending on size) or 600 mm worktop, providing the following minimum distances are allowed:

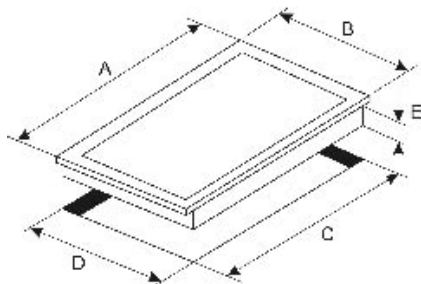
- 700 mm between the hob surface and the underside of any horizontal surface above it.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.

## Unpacking the appliance

When unpacking the appliance please check that the following items are contained within the packaging:

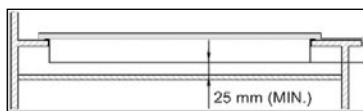
- 1 Ceramic hob
- 1 Installation and instruction manual
- 4 Fixing screws & clips
- 4 Clamps
- 1 Sealing strip
- 1 Cleaning kit

## Installing the appliance

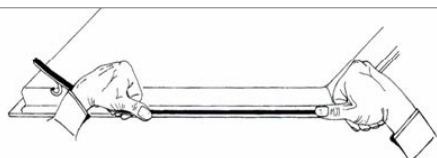


## Hob and Aperture Dimensions

| MODEL    | A   | B   | C   | D   | E  |
|----------|-----|-----|-----|-----|----|
| CCH77601 | 770 | 510 | 750 | 490 | 53 |

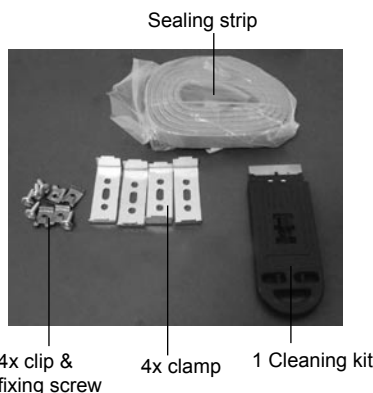


- Cut a hole in the worktop that corresponds with the drawings shown above.
- **IMPORTANT:** You must have a gap of at least 25 mm between the underneath of the appliance and any surface that is below it.



- Carefully turn the hob upside down and place it on a cushioned mat.
- Apply the sealing strip provided around the edge of the appliance.
- The protective covering must be removed from both sides.

- Do not leave a gap in the sealing agent or overlap the thickness.
- **IMPORTANT:** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.



## Installation Step

Firstly, insert the clip into the slot from side as fig a, b & c.

Secondly, place the clamp (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob. Slightly tighten a screw (C) through the clamp (B) to which the clamp is attached to the hob by the clips so that you can still adjust the position of it as fig. D & E finish other clamp & clip as same method.

Then, Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.

Finally, on the underneath of the hob, adjust the clamps into a position that is suitable for your worktop. Then fully tighten the screws (C) to secure the hob into position as fig e.

Fig. A



Fig. B



Fig. C (rear view)

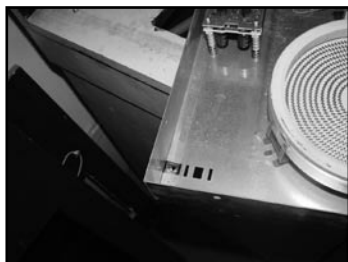
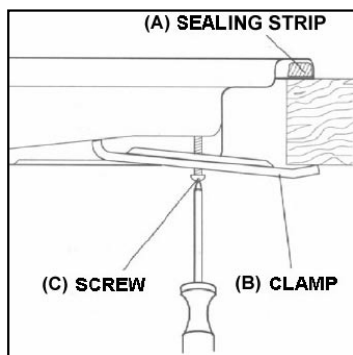


Fig. D



Fig. E



- (A) Sealing strip
- (B) Clamp
- (C) Screw

## Electrical connection



**This appliance must be installed by a qualified person.**

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

## **WARNING: THIS APPLIANCE MUST BE EARTHED.**

- This appliance must be wired into a double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- The spur outlet must still be accessible even when your cooker is located in its operating position.

## Connecting the mains supply cable

- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover by removing the cover screw.
- The cable connections must be in accordance with the diagram located on the bottom of the hob.

## Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement. The mains supply cable should be replaced in accordance with the following instructions:

- Switch the appliance off at the control switch.
- Open the terminal block on the underside of the hob.
- Unscrew the terminal screws fixing the cable.
- Replace the cable with one of the same length and in accordance with the specification given above.

- The “green-yellow” earth wire must be connected to the terminal marked. It must be about 10 mm longer than the live and neutral wires.
- The “blue” neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

## Troubleshooting Guide

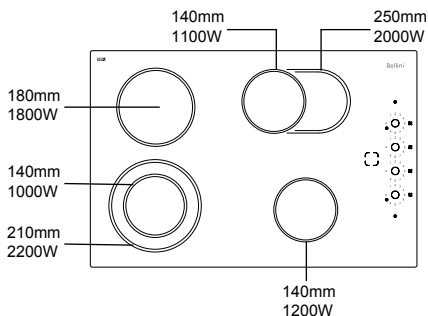
| Problems                                                            | Possible Cause and solve                                                                                                                                                                     |
|---------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>The cooking zones are not functioning or will not switch on.</b> | Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.                                                                                        |
| <b>A humming sound is heard when a cooking zone is selected.</b>    | This is normal; the sound will disappear when the zone heats up                                                                                                                              |
| <b>The cooking zones have become discoloured</b>                    | This maybe caused by burnt on remnants of food. This will not affect the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly. |
| <b>Only two of the zones on my hob are working</b>                  | You should recheck that the terminal screws are all fully tightened between the links.                                                                                                       |

**IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Service Department . DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

# How to Use Your Hob

## Product specification

|                                          |                                                                                                                                                                                                                   |
|------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Product dimensions:<br>L: x W: x H( mm)  | 770x510x80                                                                                                                                                                                                        |
| Aperture dimensions:<br>L: x W: x H( mm) | 750x490x70                                                                                                                                                                                                        |
| Product specifications:                  | 4 Ceramic elements including<br>1 x 1kw/2.2kw,<br>1 x 1.1kw/2kw,<br>1 x 1.8kw,<br>1 x 1.2kw                                                                                                                       |
| Electrical details                       | 220-240 Vac 50 Hz<br>30 A (double pole switched fused outlet with 3mm contact gap)<br>Max Rated Inputs: see the content on rating label.<br>Mains Supply Lead: H05RR-F 3 core x 2.5MM <sup>2</sup> (not supplied) |



**Plate layout**

## Before first use

**IMPORTANT:** You should clean the hob surface and solid plates (see “Cleaning and maintenance” section).

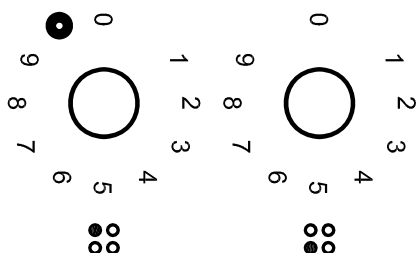
- You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.

- When doing this burn off process, an appropriately sized saucepan containing cold water should be placed on the zone in question.
- Do not burn off more than one zone at once.

## Using the Hob

- The symbols on the Control Panel fascias show which hotplate the control system operates. A pilot light indicates when a hotplate is switched on.
- Every cooking zone has a corresponding Residual Heat Indicator. The neon will light up when the corresponding cooking zone becomes hot, and will remain until the temperature on the cooking zone has dropped below 50°C.
- All operations are performed by means of the 4 control knobs that can be found on the hob top.
- The control knobs can be turned either clockwise or anti-clockwise to select a heating level. The numbers around the outside of each control knob indicates the power level that you have set the zone to.
- A marking to the bottom of each control knob indicates which zone that it controls.

## Turning on a zone and setting a power level



- Turn the control knob of the zone that you wish to cook on, clockwise or anticlockwise until it reaches the power level that you desire.

- The cooking zone can be adjusted between 1 and 9, 1 being the coolest zone setting and 9 being the hottest zone setting. If you want to select the double zone, please turn to "Double element mode level" symbol to make sure the double element mode level indicator illuminate. If you want to turn off double element, you need to turn knob back to 0 first. After that, you can continue to select the power level from 1 to 9.
- When you have finished cooking, make sure that you turn the control knob anti-clockwise, to the 0 position.

## Hob guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.
- The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.
- You should not use saucepans with rough bottoms, as this can scratch the solid plates.
- Before use, make sure that the bottoms of the saucepans are clean and dry.
- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.
- The best thickness for the bottom of the pans is 2 – 3 mm of enameled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.
- If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.
- Preferably cover pans with a lid to permit cooking at a lower heat.

# *Cleaning Your Hob*

Disconnect the hob from the power outlet. Allow to cool before cleaning.

- If a major spillage occurs inside the compartment, wipe clean as soon as possible with a damp cloth remembering to disconnect from the power source first.
- Do not immerse in water.
- DO NOT use spray-on or other cleaners as they may cause electrical damage. DO NOT use sharp utensils to clean.
- Remove heavy splatters after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with paper towel or a soft, dry cloth.

Any residues that are left on the hob top surface from cleaning agents will damage it. You should remove any residues with water and a little washing up.

Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using water and a little washing up liquid.

Although it is easier to clean some deposits whilst the hob surface is still warm. You should take care not to burn yourself if cleaning the hob surface when it is still warm.

## **After each use**

- Wipe the appliance over with a damp cloth and a little washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.

## **Using a specialist hob cleaner**

It is possible to purchase specialist ceramic hob cleaner/conditioner.

You should follow the instructions given by the manufacturer of the specialist ceramic hob cleaner. You should ensure that it is suitable for use on your appliance.

## **Maintaining the solid plates**

- If something is spilt onto the plate itself, then it can be removed using a soft brush, plastic or nylon scourer and warm water.

## **Regular inspections**

Besides keeping the hob clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the hob. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.

## **Caution!**

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

## WARRANTY

- 1.1 In this warranty:
- 1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;
  - 1.1.2 **Company** means GSM Sales Pty Ltd ACN 007 682 475 of 101 Port Wakefield Road Cavan SA 5094. Telephone 08 8139 7399. Email [admin@gsm-sales.com.au](mailto:admin@gsm-sales.com.au);
  - 1.1.3 **Consumer** means a “consumer” as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Bellini product;
  - 1.1.4 **Consumer Guarantees** means the guarantees under the Australian Consumer Law;
  - 1.1.5 **You** means the Consumer.
- 1.2 Nothing in this warranty affects any person's rights under the Australian Consumer Law. The benefits to any Consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.
- 1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Bellini product will be free of manufacturing defects and will perform to the Company's specifications.
- 1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Bellini product which is installed in a residential property.
- 1.5 This warranty commences on the date of purchase of the Bellini product by the Consumer and continues for the benefit only of the Consumer until the expiry of two (2) years (**Warranty Period**).
- 1.6 If within the Warranty Period a manufacturing defect is discovered in the Bellini product or it fails to perform to the Company's specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Bellini product or supply a replacement Bellini product free of charge. A replacement Bellini product may differ from the original product purchased by the Consumer.
- 1.7 This warranty will not apply to any Bellini product:
- 1.7.1 Installed by any person other than a qualified tradesperson; or
  - 1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or
  - 1.7.3 Operated in any way contrary to any operating or maintenance instructions; or
  - 1.7.4 Improperly handled, installed or maintained; or
  - 1.7.5 Altered or modified prior to or after installation; or
  - 1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply

The Australian Consumer Law requires the inclusion of the following statement  
with this warranty:

***Our goods come with guaranteed that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.***

**IN ORDER TO MAKE A CLAIM UNDER THIS WARRANTY THE  
CONSUMER MUST CALL 1300 373 199 (AUSTRALIA) OR 0508 123 108  
(NEW ZEALAND) TO CONNECT TO THE NEAREST AUTHORISED CENTRE**

- 1.8 You must provide proof of your purchase of the Bellini product and the date of purchase in order to obtain the benefit of this warranty.
- 1.9 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the Bellini product for service nor the service agent's traveling costs to and from your home.
- 1.10 If you are required to transport the Bellini product to the Company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The Company does not accept any responsibility for loss or damage of the Bellini product prior to it being received by the Company or its service agent.
- 1.11 You will be responsible for all costs of returning a Bellini product to the Company and for redelivery of the Bellini product by the Company (whether it is the original or a repaired and/or a replacement Bellini product) and for any other expenses you incur in claiming under this warranty.
- 1.12 The Company or its service agent will examine any Bellini product and if the Company determines that it is defective through no fault of the Owner and is otherwise undamaged, the Company will repair or replace the Bellini product in accordance with this warranty.

#### **DO NOT SEND IN THIS WARRANTY**

Fill out the following details and file with your purchase invoice.

#### **RETAIN & FILE WITH YOUR RECEIPT**

Your Purchase Receipt/Invoice is proof of date of purchase. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

GSM Sales Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from:

Co. Name:

Address:

Date of Purchase:

Serial number:

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

**FOR WARRANTY SERVICE CALL 1300 373 199 (AUSTRALIA)  
OR 0508 123 108 (NEW ZEALAND) TO CONNECT YOU TO THE NEAREST  
AUTHORISED SERVICE CENTRE**

