

Users Guide & Installation Handbook



Belling 60 - 70cm
Hob Touch AU

belling[®]
think of everything

Part No 082757407 Date 05/09/2017

CONTENTS & OUR WARRANTY

CONTENTS

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INTRODUCTION

Should you need it

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our warranty and guarantee. Simply fill in the details on the card and post it off, this will register your appliance.

**Glen Dimplex Australia PTY Ltd,
1340 Ferntree Gully Road,
Scoresby, Vic 3179,
Australia
Ph: 1300 556 816
Fx: 1800 058 900**

**Glen Dimplex New Zealand Pty
38 Harris Road, East Tamaki
Auckland
New Zealand
Ph: 09 274 8265
Fx: 09 274 8472**

If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty, terms and conditions do apply, so please read through the literature carefully.

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

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.

WARRANTY EXCLUSIONS

Damage or calls resulting from improper use or the replacement of removable parts.

Costs incurred for calls to put right an appliance which is improperly installed.

Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

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.

See the customer care section for details of how to obtain all the available cleaning products.

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.
- 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.
- Do not use a steam cleaner on any cooking range, hobs and oven appliances.
- 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.
- 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.

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:

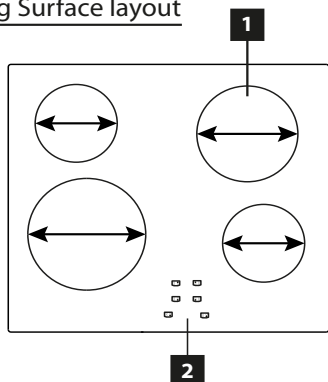
- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

- **Other Safety Advice**

- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.
- 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.

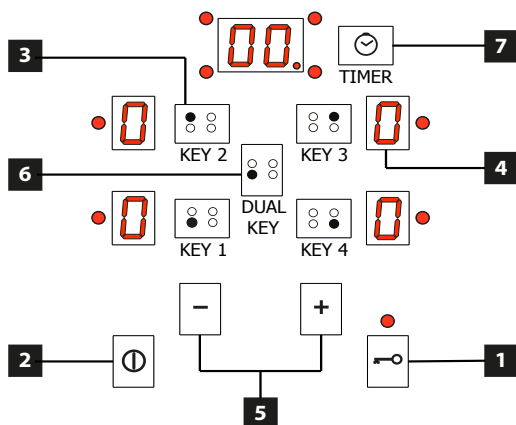
USING THE HOB - ELECTRIC (CERAMIC)

Cooking Surface layout



- 1** COOKING ZONES
- 2** TOUCH CONTROLS

Touch Control Layout



- 1** KEYLOCK
- 2** CENTRAL ON/OFF KEY
- 3** COOK ZONE KEYS (1 - 4)
- 4** POWER LEVEL/COOK ZONE DISPLAY
- 5** POWER LEVEL ADJUST (+ / -)
- 6** DUAL ZONE KEY (IF FITTED)
- 7** TIMER KEY

Note; Generic illustrations shown above your appliance may visually differ.

Touch Controls

The touch controls of your 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. The touch control keys take approximately 1 second to respond to your touch.

Always ensure the touch control area is clean, dry and free from any objects (e.g. utensils, tea towels and cloths), spillages and water may make the controls difficult to operate.

A beeping sound will be activated and will keep on beeping every 10 seconds, to attract your attention, please remove any objects and clean the area as appropriate.

USING THE HOB - ELECTRIC (CERAMIC)

Applying Power To The Hob

Before switching on the power supply to the appliance, switch off any bright lights (Such as a cooker hood) and ensure the appliance is not in direct sunlight.

This is to enable the electronic controls to calibrate its sensitivity against the natural ambient lighting (Approx 30 seconds).

Failure to observe the above will result in the hob not functioning correctly, (Display showing "FL"). To rectify remove all strong lighting sources and re-apply power.

The hob should complete the calibration procedure satisfactorily and lighting such as cooker hoods can be used normally.

When power is first switched on the hob will always start up with the Key Lock activated.

Key Lock

A Red Led indicates when the key lock is active, to deactivate/activate, touch the Key Lock key for 1 second.

The key lock is deactivated when the Red LED switches off.

If any of the cook zones are ON, the key lock function locks all the keys except the ON/OFF key.

If the cook zones are OFF, the key lock function locks all the keys, including the ON/OFF key.

Note: The Key Lock is automatically activated every time the electricity supply is switched off and back on to the hob.

To avoid unintentional switching on of the appliance, e.g. by small children and pets, we recommend activation of the key lock feature.

Central On/Off key

The central on off key activates the cooking zone selection keys and enables all of the cooking zones to be switched off simultaneously at a touch of one key.

Switching On (Individual Cook Zone)

1, Ensure the Key lock is deactivated.

2, Touch the On/Off Key for 1 second a beep sounds and the cook zone displays become illuminated.

3, Touch the required cook zone key, it will start to flash.

4, Whilst flashing adjust the cook zone power level as required by using the Up+/down- keys.

5, Then either touch the cook zone key again to confirm the setting or after 5-10 seconds the hob will auto set the hob power and will beep and stop flashing.

Note: Quick operation with the power level at 0 touch the down (-) key will take the hob straight to power level 9.

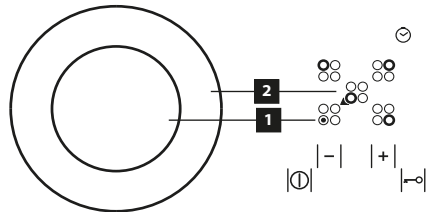
6, To adjust the power setting follow steps 3-5 above.

7, Repeat the above as necessary for the other zones.

Note: During cooking, the elements will cycle on and off. This is normal.

Dual Zone (If fitted)

Note: The dual zone is only available on 70cm and 90cm appliances, and is where the inner ring of the heating element can be controlled separately.



1 COOK ZONE KEY (INNER ONLY)

2 CENTRAL DUAL ZONE KEY (INNER & OUTER)

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

USING THE HOB - ELECTRIC (CERAMIC)

To operate the dual cook zone

- Select the appropriate cook zone and set the power level as per the single zone
- Whilst the heater display is still flashing press the central dual zone key, a red LED will illuminate next to the cook zone to indicate it has been activated.
- The power level of the cook zone will stop flashing and the power level is set.

To de-select the dual cook zone

- Touch the cook zone Key, the power level display will start flashing.
- Whilst the power level display is flashing press the centre dual zone key or return the power level to "0" and the red led will disappear and the inner and out elements will be disconnected. i.e. centre element controlled only.

Note: Only the inner ring can be operated on its own, the outer ring can only be operated with the inner ring, match your pan accordingly.

Switching Off (Individual Cook Zone)

- Touch the required cook zone key until the zone display flashes, now either return the power level to 0 by pressing the down(-) key or simultaneously press the down(-) and up (+) simultaneously and it will jump straight to the 0 setting.

Residual Heat Indicators (For Each Cook Zone)

- If the glass surface is hot an "H" will be displayed in the cook zone display until the glass has sufficiently cooled.

Note: "H" and "0" will flash alternatively if the cook zone is hot and another cook zone is in use.

Auto Heat Up

- Select appropriate cook zone and increase to power level 9
- Now press the up (+) key again and until the Red LED is illuminated next to the cook zone.
- The power level will still be flashing, so now select the power level you would like (use the heat up time table for guidance).
- Once set the Red LED is illuminated
- Once the heat up time as elapsed a beep will sound and the Red Led disappears and the heater remains at the reduced level.

	Power Level	Time Min/Sec
Heat up Time (Approx)	1	01:11
	2	02:44
	3	04:47
	4	05:28
	5	06:29
	6	01:11
	7	02:44
	8	02:44

Note: During the heat up time the power level is automatically set at full power until the times detailed above have elapsed.

Cookware

- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the ceramic glass surface which are difficult or impossible to remove.
- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.

USING THE HOB - ELECTRIC (CERAMIC)

Timer (All Cook Zones) if fitted

All 4 cooking zones can be operated under the timer independently and at the same time for up to 99 minutes. When the set time expires the timer will beep and the cook zone will switch off automatically.

To Set The Timer To A Cook Zone

1, Set the desired power level to the cook zone.

2, Whilst the cook zone power level is flashing touch the timer key and the timer will illuminate "00" and two Red Leds will illuminate the first one will be flashing on the timer to indicate the activated timed cook zone and the second one "00." Indicates that the time can be adjusted.

3, Set the required time using the up(+) and down(-) keys.

4, To adjust the timer whilst in operation follow steps 2 and 3 above.

Note; Once the time has elapsed, touch the timer key to cancel the alarm. When more than one cook zone is being timed, touch the cook zone key to view the timer.



To cancel the Timer

Either return the time down to zero or switch off the cook zone.

Safety Shut Down

If the power level is not changed for a long period of time the cook zone will automatically turn itself off.

The maximum time a cook zone can stay on depends on the power level.

Power Level	Max Time (Hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

Trouble Shooting Guide - Ceramic Touch Control Hobs

There is no power to the hob	The mains switch is not switched on	Ensure that the switch to the appliance is switched on and also check the fuse/circuit breakers to see if you are experiencing power failure
The hob has turned itself off	The power has been switched off	Check switches and fuses as above
	The control panel is covered with a cloth or object	Remove any objects and or cloths from the control area
	The hob has been switched off accidentally	Switch on the hob again after completing the above steps
Display of F and Letters	If F and letters appear on the display, your unit has detected a fault, follow the required actions in the Error and hob status codes table.	Follow the directions in the Error Codes and Hob Status Codes Section

Important Information:- If the appliance has been operated/handled incorrectly, the engineers visit will be chargeable, even during the warranty period

ERROR CODES

Hob Status Codes	Fault Description	Action
H	Residual Heater	No Fault " H" will switch off when glass surface drops below 60°C
Appliance Errors & Alarms	Fault Description	Action
F0	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
FA	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
FU	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
FJ	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
FC	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
Fr	Touch Control Error	Switch the power off and on, The system will reset and the hob should now be working correctly
Fc or F	Overheat/Temperature Problems	Allow hob to cool then Switch the power off and on, The system will reset and the hob should now be working correctly
FE	Overheat/Temperature Problems	Allow hob to cool then Switch the power off and on, The system will reset and the hob should now be working correctly
Ft	Overheat/Temperature Problems	Allow hob to cool then Switch the power off and on, The system will reset and the hob should now be working correctly
FL	Poor Ambient Light Conditions	Switch off lighting in area, Clean hob surface, Switch the power off and on, The system will reset and the hob should now be working correctly
<p>If any of the above problems persist please contact the customer service department for further assistance,</p>		

Energy Saving Tips

- Always place cookware on the cooking zone before it is switched on.
- Whenever possible place lids on pans.
- Switch off the cook zones off before the end of the cooking time, taking advantage of residual heat.
- The bottom of the cookware and the cooking zones should be the same size.

CLEANING

ELECTRIC HOB

Ceramic glass hobs

- 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.
- 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 or cleaner 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.

Solid plate hobs

- Prime and Season - this helps maintain the finish of the elements.
- Use a damp, clean cloth to wipe the solid plate, making sure that you

follow the circular grooves and avoid damaging the red spots. Make sure that you allow the hotplate to dry before use by switching on the elements at a low heat.

- You can restore the hotplates by using a solid plate cleaner but take care to avoid the red spots on elements.
- To prime: Switch on each element in turn for a short while (with no pan on it) at a medium - high setting. This will harden and burn off the coating.
- To season: Heat the element for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and heat the element for one minute.

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.
- 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.

WARNING! Risk of burns from residual heat.

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 minimum distances to other appliances and units are to be observed.

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.

Note: Avoid installing the appliance next to doors and under windows. This will avoid the potential for hot cookware being knocked off the hob when doors and windows are opened (Risk of burns).

Built-in appliances may only be used after they have been built-into suitable built-in units and surfaces that meet the required standards.

CHOOSING YOUR INSTALLATION

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 25mm gap

between hob base and appliance must be maintained.

Installation above an oven

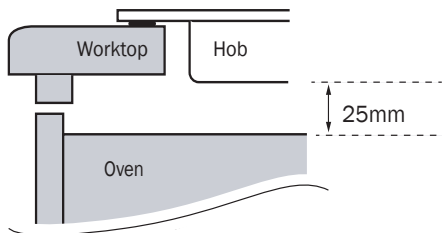
Refer to the manufacturer's instructions for clearances above the oven.

We recommend a 25mm gap between the bottom of the hob and appliance.

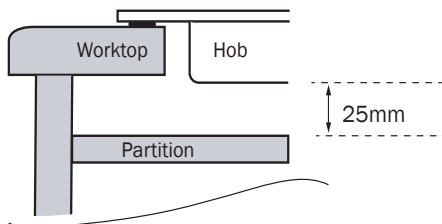
Installation above a unit with a drawer or door

The base of the appliance must be protected from damage e.g. draws may only be installed providing a partition panel is fitted to the required dimensions underneath the appliance.

INSTALLATION ABOVE AN OVEN



INSTALLATION ABOVE A UNIT WITH A DRAWER OR DOOR



INSTALLATION

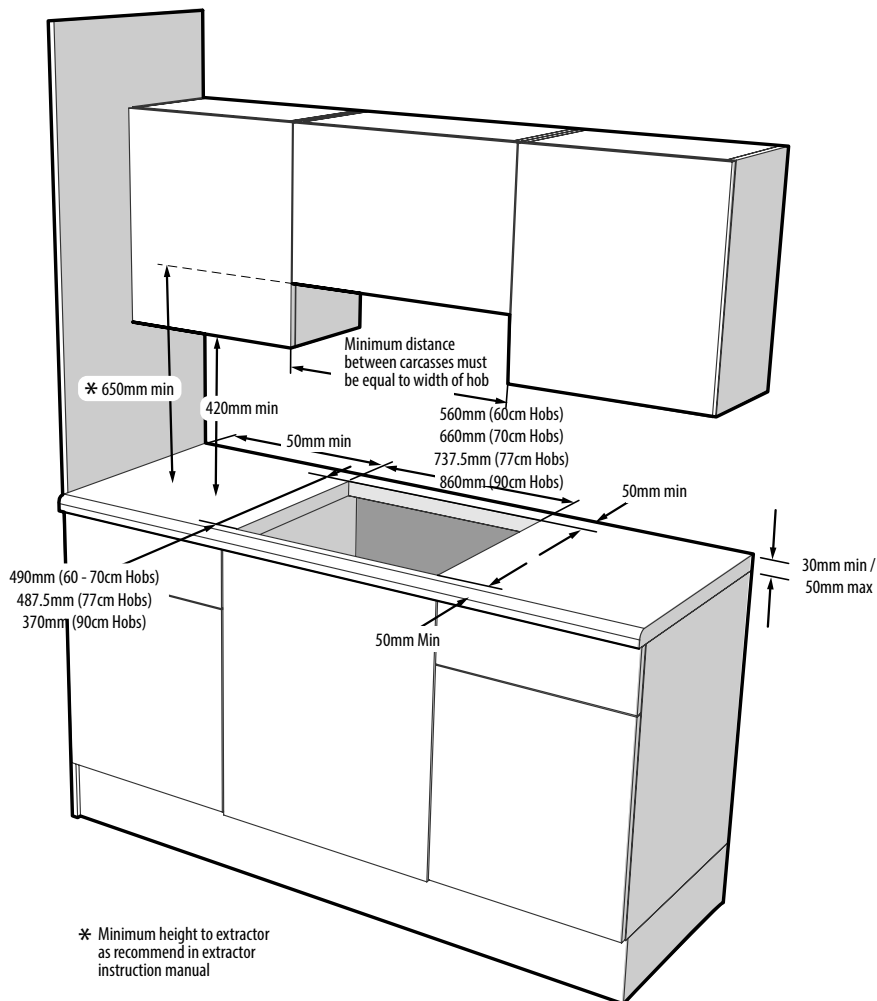
Clearances and dimension – requirements

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

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.

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.

When installing an extractor hood above the hob, refer to their Manufacturer's instructions.



INSTALLATION

Fitting into worktop

Cut a hole in the work surface to the required size. The worktop must be of heat-resistant material or covered with heat-resistant material.

Protecting the cut-out;

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

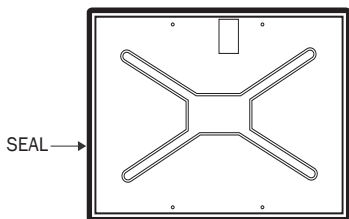
Apply a suitable sealant to the cut edge to protect it from moisture ingress.

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

Self adhesive seal

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.

UNDERSIDE OF HOB



Conventional Installation

Refer to the installation bracket advice to determine your installation type. Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

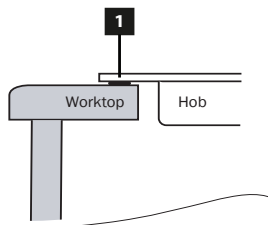
Set the front edge of the appliance parallel with the front of the work top. Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

Recessed Method

Recess the work top to the appropriate depth (Approx 5mm) and shape to fit the hob (add 1mm to overall glass size). Refer to the installation bracket advice to determine your installation type. Insert the hob into the recess, ensuring that the foam seal is sitting correctly. 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. You may want to fill any gap between the hob top glass and the work top surface with silicone sealant.

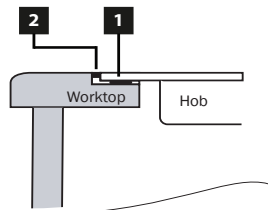
DO NOT fit silicone sealant under the glass hob instead of the self adhesive seal.

CONVENTIONAL INSTALLATION



1 SELF ADHESIVE SEAL

RECESSED METHOD



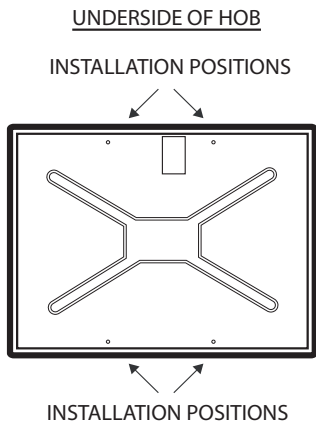
1 SELF ADHESIVE SEAL

2 SILICONE SEALANT

INSTALLATION

Installation Bracket Advice

Secure the hob to the worktop by means of the brackets provided, taking the thickness of the worktop into account.

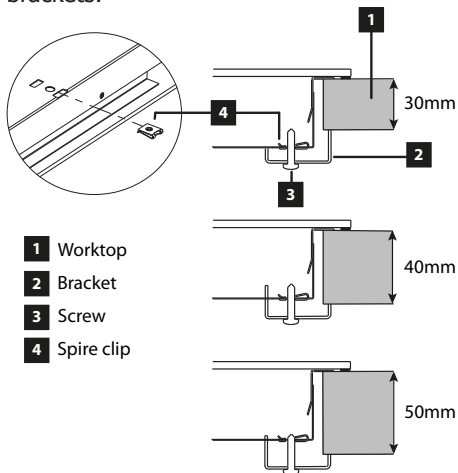


Depending on your appliance it will be supplied with one of the following installation packs;

Installation pack 1

- 4 x "U" shape installation brackets
- 4 x Spire clips
- 4 x No8 Screws

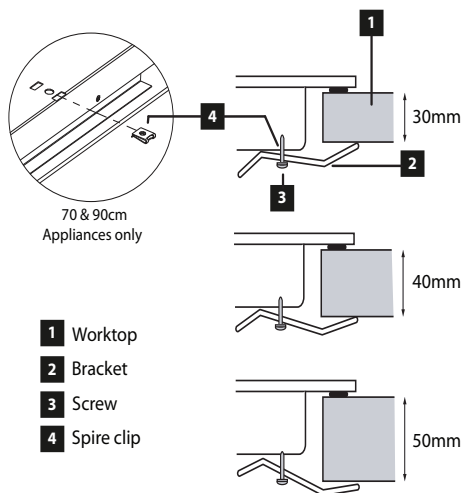
The spire clips must be fitted to the base of the hob prior to fitting the installation brackets.



Installation pack 2

- 4 x Cranked installation bracket
- 4 x Spire clips (70/77/90cm appliances only)
- 4 x No8 Screws

Depending on your appliance the cranked bracket may or may not require the spire clips detailed in pack 1. If your appliance is not supplied with spire clips, the installation brackets screw directly into the base of the hob in the ported holes provided.



Important;

Do not modify this appliance.

INSTALLATION

CONNECT TO THE ELECTRICITY SUPPLY

WARNING: This appliance must be earthed. Only connect to the electrical mains terminal with the power switched off. The electrical mains terminal is live.

Follow the terminal block connection schematic

Loose and inappropriate connections can make the terminal overheat.

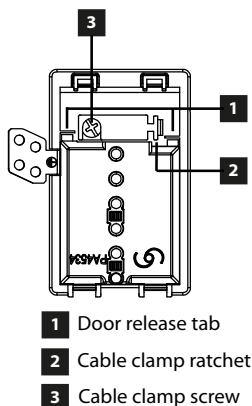
Ensure the cable clamp is fitted correctly and securely.

A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening of at least 3mm.

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.

- Firstly open the terminal block cover using a small flat bladed screwdriver in the door release tabs shown below.



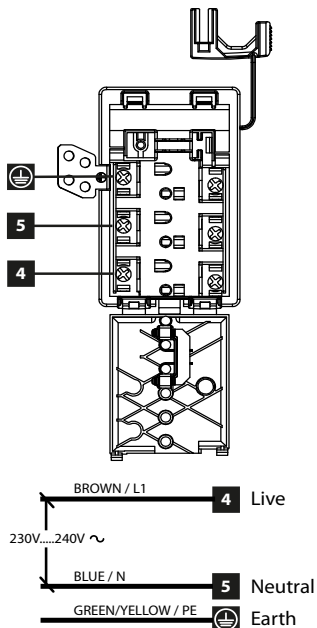
- Remove the cable clamp screw and release the cable clamp retaining arm.

Note;

The cable clamp has a ratchet type mechanism on the right hand side of the retaining arm.

- Strip the wires & connect to the terminal block as appropriate:-

Terminal Block Connection Schematic



- Fit the cable clamp & secure with the screw provided.
- Close the terminal box, ensuring that the cover is closed and all screws are tight and in place.

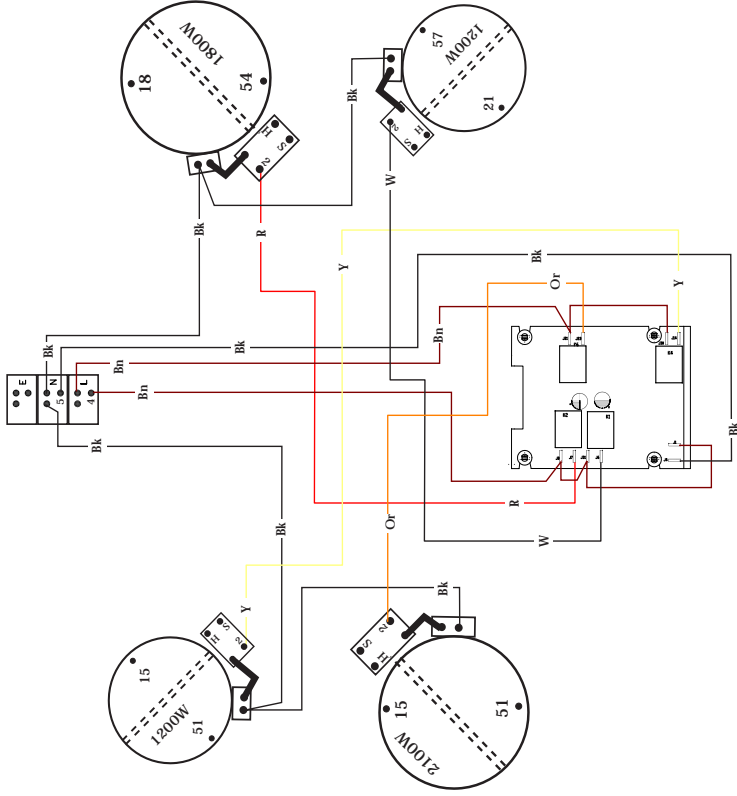
Important: Ensure that you route all mains electrical cables well away from any adjacent heat source, such as the base of the hob an oven or grill.

TECHNICAL DATA

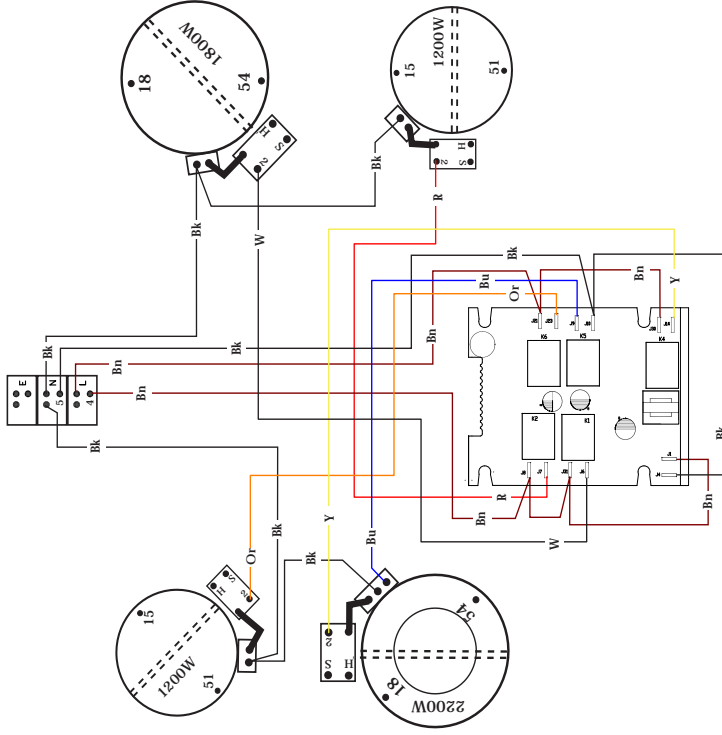
SUPPLY: 220 -240V ~ 50Hz 5.04kW - 8.2kW

Refer to the data badge on the under side of your hob for specific power rating of your model

Wiring colour code: Bk-Black, Bn-Brown, Bu-Blue, Gn-Green, Or-Orange, R-Red, W-White, Y-Yellow, Gy-Grey, V-Violet



Wiring colour code: Bk-Black, Bn-Brown, Bu-Blue, Cn-Green, Or-Orange, R-Red, W-White, Y-Yellow, Gy-Grey, V-Violet



Please keep this handbook for future reference, or for anyone else
who may use the appliance.

CONTACT US

Calling for a service

If you should experience any problems with your cooker please contact your retailer or place of purchase.

Important note:

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

Always check the instruction book before calling a service agent to make sure you have not missed anything.

Glen Dimplex Australia Pty Ltd Customer Care:

Tel: Australia 1-300-556-816
New Zealand 09-274-8265

Before you contact a service agent, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode



Glen Dimplex Australia PTY Ltd,
1340 Ferntree Gully Road, Scoresby,
Vic 3179, Australia
e-mail: sales@glendimplex.com.au
web: www.glendimplex.com.au