

Users Guide & Installation Handbook



Belling
Built-in Gas Hobs - AU

belling®

think of everything

CONTENTS & OUR WARRANTY

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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.

SAFETY

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! - Do not use a steam cleaner on any cooking range, hobs and

oven appliances.

WARNING! - The appliance is not intended to be operated by means of an external timer or separate control system.

WARNING! - Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

WARNING! - 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.

WARNING! - 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

SAFETY

inappropriate hob guards can cause accidents.

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

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

WARNING! - Do not modify this appliance.

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

WARNING! - This appliance must be earthed.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well

ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

CAUTION: (Gas through glass models only) In case of hotplate glass breakage, shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply, do not touch the appliance

surface, do not use the appliance.

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.
- 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.

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 be 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.

Avoiding damage to the appliance.

Objects that melt and things that boil over can burn onto the hob and should be removed as soon as possible.

To avoid damage to cookware do not allow sauce pans or frying pans to boil dry.

Do not use the cooking zones with empty cookware or without cookware in place.

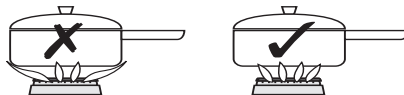
USING THE HOB - GAS

- If your hob is supplied with left and right handed pan supports, ensure that they are located over the alignment pins and are sitting flat on the hob.
- Use pans which are large enough to avoid overflows onto the hob surface.
- 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.
- Pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface

Hob Ignition & Use

- To turn on burners other than WOK, push in and turn the control knob to the full on position (large flame symbol). If your hob has an ignition switch on the fascia, press it in until your burner lights.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- To turn on the WOK burner (if fitted), turn the WOK burner control knob to the simmer position (small flame symbol). Push in the control knob and after a couple of seconds press the ignition switch.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- NOTE : After the WOK burner is lit, please allow the burner to warm up for a few minutes before placing the pan over it.

- To simmer, turn the control knob to the small flame symbol. This will ensure that the flame is just large enough to gently heat the contents of the pan.



- To turn off, turn the control knob clockwise to the 'off' position.
- Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.
- Avoid the use of pans that overhang the edges of the hotplate.

In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to light the burner.

Energy Saving

- Position pans centrally over the cook zones.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables cut into small pieces will cook more quickly.
- Use a pan which is a close match to your burner size.
- Smaller burners are ideal for simmering and stewing in smaller pans, while the larger burners are ideal for frying and boiling.

USING THE HOB - GAS

WOK RING (IF SUPPLIED)

The wok ring should only be used with a wok. No other style of pan is suitable for use with this accessory.

If desired, the wok ring should be located on top of the pan supports around the centre burner.

The locating cutouts on the bottom of the wok ring engage with the four fingers of the pan supports around the centre burner location.

Ensure the wok ring is located correctly, is fully engaged with the pan support fingers and is not able to rotate or slide across the pan supports before use.

Always locate the wok ring before lighting the burner.

Caution: The wok ring will become hot in use. Ensure it has cooled fully before removing or cleaning it.

NOTE: Due to the temperatures the wok ring will operate under during use, discolouration will occur.

CLEANING

General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel cladding strips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal or paint work, if they are left on the surface.
- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stainless steel & Aluminium surfaces

- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.

Enamel surfaces & parts

- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them.

Glass parts

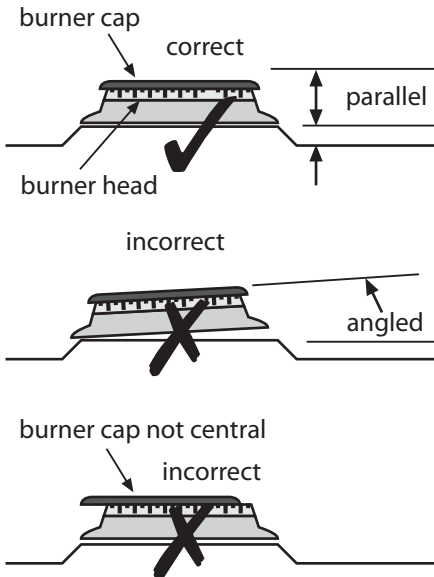
WARNING:- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass since they can scratch the surface, which may result in shattering of the glass.

CLEANING

GAS HOB

Burner caps and heads

- The slots in the burner head where the flames burn should be cleared of deposits.
- Clean with a nylon brush, rinse and then dry thoroughly. There may be brown coloured markings on your burners; these are carbon deposits or fat stains and can be removed using a soap filled pad.
- Do not put burners in the dishwasher or soak them. Using dishwasher powders, washing up liquids and caustic pastes can damage the burners.
- Burner caps and heads must be repositioned correctly so that they sit squarely on to the hob as shown. This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.



Cast iron griddle or pan supports (if fitted)

- Ensure the griddle has fully cooled and scrape off any stubborn marks and bits of food with a plastic or wooden cooking implement. Rinse in warm soapy water and dry with a tea towel.
- Do not clean in a dishwasher.
- If you notice any rusting on your griddle, or pan-supports, simply clean in warm soapy water, then re-season.
- To season: Heat the griddle 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 re-heat the griddle for one minute.

INSTALLATION

Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

The information below is crucial to install this appliance correctly and safely.

Gas Safety (Installation & Use) Regulations

This appliance must be installed by an authorised person in accordance with the Australian Gas Installation Standard AS5601 the manufacturers installation instructions, local gas fitting regulations, and any other relevant statutory regulations.

Particular attention should be given to relevant requirements regarding ventilation.

Ventilation Requirements

Ventilation must be as specified by AS 5601 Installation code. The room containing the appliance should have an air supply.

An appliance should be installed in a location for complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surrounding at safe limits, under normal conditions.

Failure to install appliances correctly is dangerous and could lead to prosecution.

WARNING - This appliance is unsuitable for use in a marine environment.

If the appliance is placed on a base, measures have to be taken to prevent it slipping from the base.

Caution: The use of gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it was installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Failure to install appliances correctly is dangerous and could lead to prosecution.

INSTALLATION

Installation

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before using or installing this appliance.

This appliance will be factory set for use on natural gas only. If the appliance requires conversion from natural gas to LPG, then use the conversion kit supplied.

Regulations & Standards

Prior to installation, ensure that the local distribution condition (nature of the gas and gas pressure) and adjustment of the appliance are compatible.

The adjustment conditions for this appliance are stated on the data badge.

This appliance is not connected to a combustion products evacuation device.

It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

The appliance must be installed, converted to LPG (where necessary) and serviced by a competent person to ensure that the installation is in accordance with "The Gas Safety (Installation & Use) Regulations", & the "The Gas Safety (Installation & Use) (Amendment) Regulations".

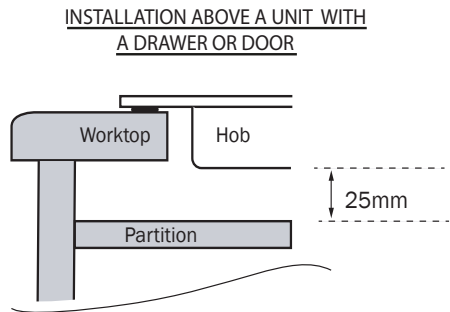
Failure to comply with these Regulations is a criminal offence.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

All gas installation, servicing and repair work must be in accordance with local standards and regulations.

Installation above a unit with a drawer or door

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



INSTALLATION

Clearances & dimensions

The room should have good light and ventilation but be free from draughts. The worktop should be at least 600mm deep, & 30mm thick to enable the cutout to be made to the dimensions shown below.

A minimum distance of 40mm should be maintained between the hob and rear wall/combustible surface.

A minimum distance of 40mm should be maintained between the hob and any side walls/combustible surface.

Surfaces which are non-combustible, or are protected with suitable non-combustible material, may have reduced clearances. Refer to Customer Care for guidance.

We recommend ceramic tiling for the rear wall directly behind the hob.

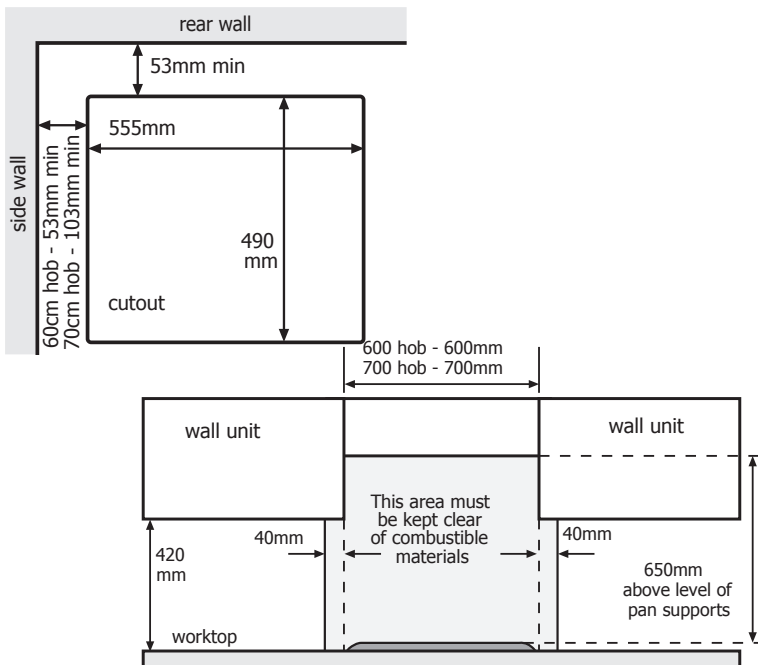
No shelf or overhang of combustible material should be closer than 650mm above the hob.

Extractor or cooker hoods should only be fitted above the hob in accordance with the manufacturer's instructions.

No combustible materials or flammable liquids should be stored below the hob.

Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob & does not get trapped during installation.

Important: Ensure that you route all electrical cables and flexible tubing well clear of any adjacent heat source - e.g.; oven / grill.



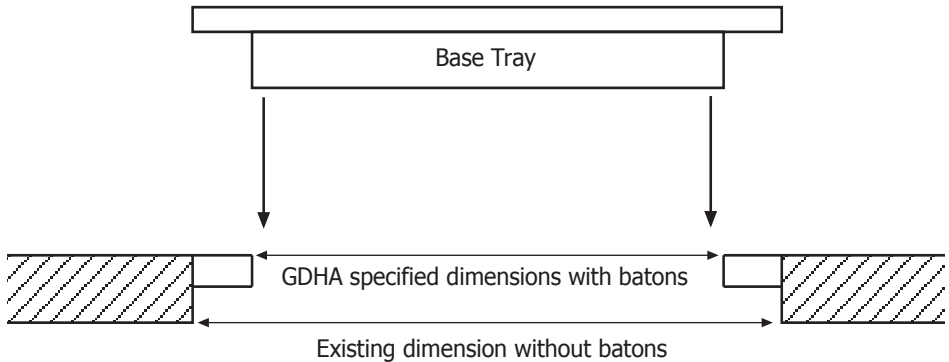
INSTALLATION

Important Information

It is important when installing front control gas hobs, that the work top cut out is the same as is quoted in this installation manual. If the cut out is too large, then batons must be fitted to the front, rear and sides - to correct the discrepancy and ensure the correct fit. Please ensure that if batons are fitted they are level with the top surface of the work top. Please ensure that the seal for the hob has **full contact** with the work top surface.

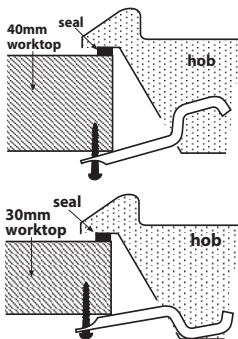
There are two ways to install the clamps, depending on the thickness of the work top, please measure the thickness of your work top and ensure that the correct method is used. Both methods are detailed in the installation manual.

Failure to follow these instructions can lead to excessive force being applied to the basetray, which results in the clearance between the control knob and the hob top pressing being reduced. This can effect the operation of the gas control, and the ignition.



Fit the hob into the cutout & secure to worktop

Place the hob into the cutout and secure in place using the four brackets and screws provided. The brackets should be orientated to suit the worktop thickness as shown, then inserted into



the four slots (two on the front edge and two on the rear) and screwed into the underside of the worktop using the woodscrews provided. The screws should be tightened just sufficiently to secure the hob and pull the top pressing flush with the worktop. If the base of the hob is accessible after installation then a partition must be fitted 20mm below the base to prevent access.

Installation advice - cabinetry

Dealing with sides, cross-rails and back-panels in cabinetry

Depending on the cabinets, the work-

INSTALLATION

top thickness and the hob positioning, it is possible for the hob base, the clamp brackets and/or the gas connection to interfere with parts of the cabinet. These can be dealt with as follows:

Cabinet sides

If the hob is to be installed across the top of two cabinet housing units, then the base of the hob may interfere with the sides of these units. It will be necessary to cut away the top of the unit sides locally to clear the hob, clamp brackets and/or gas connection.

Cross-Rails

1. Interference with hob base

If there are any cross-rails which obstruct the hob base by running across the worktop cutout, they can simply be removed or locally cutaway to allow the hob to be installed, depending on the particular installation. Any modifications must ensure that the strength of the cabinet is maintained.

2. Interference with clamp brackets

If there are any cross-rails which prevent the clamps from being positioned on the front or rear edges of the hob, then they can be removed or locally cut-away around the brackets to allow the brackets to be installed. Any modifications must ensure that the strength of the cabinet is maintained.

Back-panel

1. Interference with clamp brackets

If the cabinet has a back-panel which prevents the clamps from being positioned on the rear edge of the hob, then this panel can be completely removed or locally cut-away to allow the brackets to be installed.

2. Interference or restriction of gas connection. If the cabinet has a back-panel which interferes with the position of the gas supply to the hob, then the panel can be completely removed or locally cut-away

to allow connection to the gas supply.

Alternative clamp positions

If the front and rear clamp positions are problematic, alternative positions can be used on the sides of the hob, dependant on the particular installation.

These positions will require clearance from any cabinet sides and may effect how tightly the hob will meet the worktop.

Stone (Granite or equivalent) worktops

Depending on the type of worktop being used, there may or may not be any backing material to screw the clamp screws into.

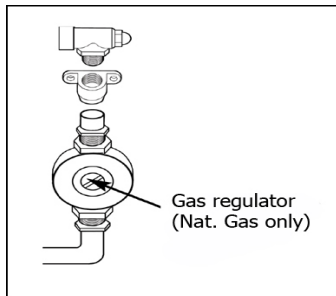
1. If the worktop is a composite type (backed with MDF or similar) there may be enough backing to screw directly into. This will depend on the worktop thickness and backing thickness and will have to be assessed at the installation. In this case, install the hob as for a standard worktop.

2. If there is insufficient backing material to screw into, or if the worktop is completely solid in construction, then it will be necessary to glue a strip of wood, MDF, fibreboard or similar to the underside of the worktop, along the front and rear edges of the cutout. Use a strong, proprietary adhesive to bond these strips and allow to cure before attempting to clamp the hob into position.

INSTALLATION

Connect to the gas supply

Means of isolation shall be provided at the shut off point by either an approved quick connect device or a Type 1 manual shut off valve. The outlet of the quick connect device shall be at, or below, the horizontal position.



Connection to the gas supply should be made using the Aquaknect AS/NZS 1869 class B hose assembly with an internal diameter of not less than 10mm and regulator (regulator for use with natural gas)

NOTE: Maximum length of hose 900mm. The temperature rise of the areas at the rear of the cooker that are likely to come into contact with the flexible hose do not exceed 70 °C.

The inlet to the cooker is ½" BSP internal situated at the rear right corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink.

Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Use a 900mm - 1125mm length of flexible connector.

Ensure that all pipework is of the correct rating for both size and temperature.

After installation, make sure all connections are gas sound.

Commissioning

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

Natural Gas @ 1.00kPa

Propane Gas @ 2.75kPa

Pressure test point

The pressure test point is fitted on the outlet of the regulator or on an adapter which should be fitted onto the outlet of the regulator.

INSTALLATION

Connect to the electricity supply

Unless this appliance is supplied with a fitted plug, it must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of 3mm at all poles. Connect the mains lead wires to the terminals:

The blue wire must be connected to the terminal marked **N** (Neutral) LOAD or coloured black.

The brown wire must be connected to the terminal marked **L** (Live) LOAD or coloured red.

The green/yellow wire must be connected to the terminal marked **E** (Earth) LOAD or coloured green.

Warning : this appliance must earthed. The fused spur must be accessible after installation. IF the supply cord is damaged, obtain a special cord from the Customer Care Helpline, which be fitted by a qualified person.

Hob burner- Turn the control knob to the FULL ON position, wait a second before pressing the ignition switch or holding a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

Troubleshooting

Before you call Customer Care, please check the following points:

Burner fails to ignite:

- Check the electricity supply is on.
- Check the fuse.

There is a spark to the burner but it fails to ignite:

- Check that the flame holes in the flame spreader are clear of water or deposits.
- Check that the gas supply is turned on.

Smell of gas:

- Check that none of the controls have inadvertently been turned on. If all the controls are in the off position, turn off the gas supply & call Customer Care.

The burner flame appears uneven:

- Check the burner is fitted correctly.
- Check the flame holes in the flame spreader are clear of water or deposits.

TECHNICAL DATA

This information is for the following appliances:

Belling Hobs GHU60/70 front & side control - NG & LPG

Data badge

Underside of the hob base

Electrical supply

240V ~ 50Hz 1W

Ignition

Mains repetitive ignition.

Gas connection

The inlet connection is at the rear right-hand side -
ISO7 - Rp1/2" (1/2" BSP)

Gas pressure settings

Natural gas @ 1.0kPa
Propane gas @ 2.75kPa

Countries of destination

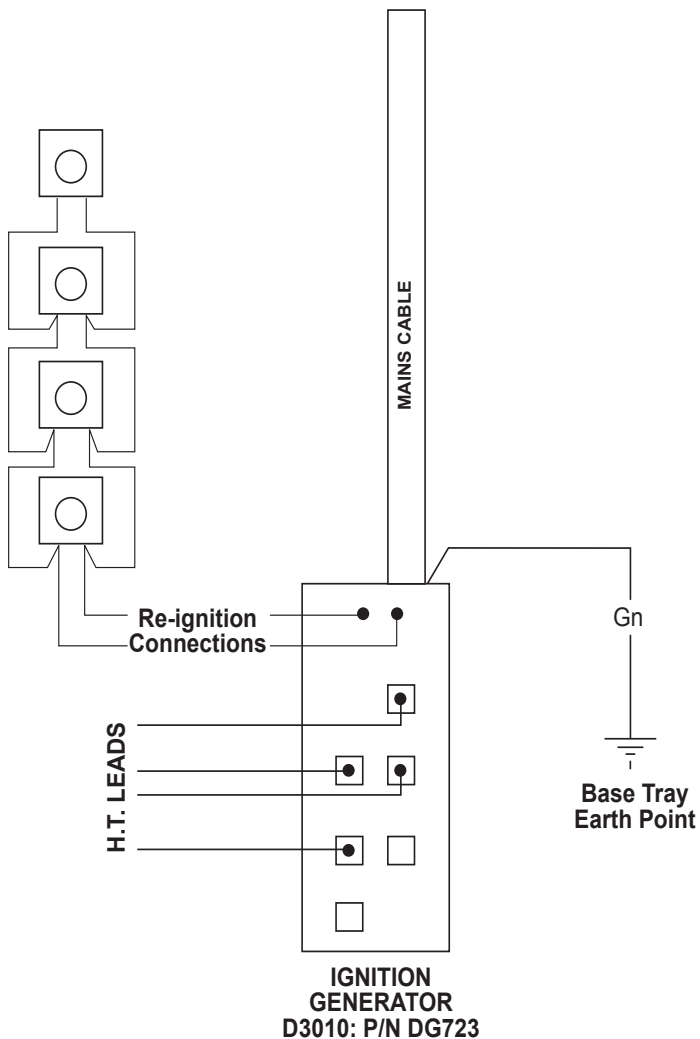
(AUS & NZ)

Burner	Natural Gas		LP Gas	
	MJ/h	Injector	MJ/h	Injector
GHU 60				
Back LH	6.50	118	6.50	70
Front RH	6.50	118	6.50	70
Back RH	10.20	142	9.50	87
Front LH	3.20	82	3.20	50
GHU 70				
Back LH	6.50	118	6.50	70
Back RH	10.20	142	9.50	87
Wok	12.60	138-72	12.60	87-35
Front RH	6.50	118	6.50	70
Front LH	3.20	82	3.20	50
Total Heat Input				
GHU 60	26.4		25.70	
GHU 70	39.0		38.30	

WIRING DIAGRAM

BELLING GHU60GC MK2 - AU

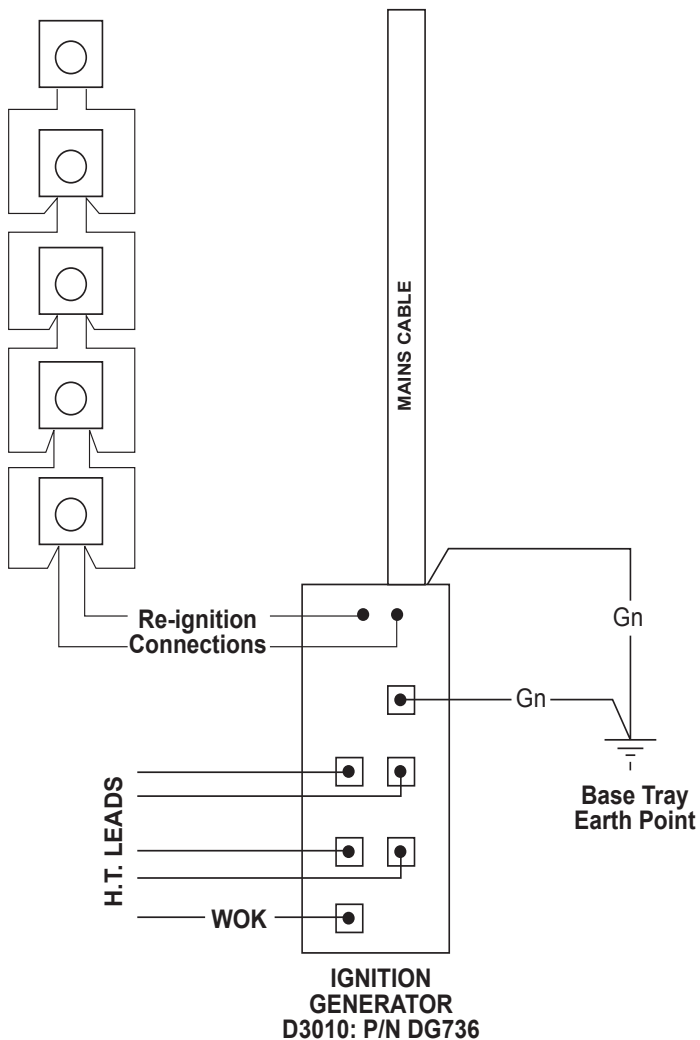
Wiring colour code: Bk = Black, Bn = Brown, Bu = Blue, Gn = Green, Or = Orange, R = Red, W = White, Y = Yellow



WIRING DIAGRAM

BELLING GHU70GC MK2 - AU

Wiring colour code: Bk = Black, Bn = Brown, Bu = Blue, Gn = Green, Or = Orange, R = Red, W = White, Y = Yellow



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



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