CONTENTS & INTRODUCTION

CONTENTS
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• USING THE PRODUCT
• CLEANING
• INSTALLATION INSTRUCTIONS
• TECHNICAL DATA
• WEBSHOP
• CUSTOMER CARE

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,
1340 Ferntree Gully Road,
Scoresby, Vic 3179,
Australia

(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.

European Directives
As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive.

Note: Please ensure you only complete the documentation for the relevant country of purchase
All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognised collection points, such as local authority sites/local recycling centres.

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive 2009/125/EC regarding Eco design requirements for energy-related products.

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.

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

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, hob or oven appliance.
• Metallic objects such a knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
• After use, switch off the hob element by its control and do not rely on the pan detector.
• 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.
• 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. Please place pans centrally on the cooking zones. The British Heart Foundation provide additional advice regarding using induction hobs when a pacemaker is fitted.

- 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 HOTPLATE

- Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- Do not place aluminium foil or plastic utensils on the ceramic glass, as they may melt and damage the surface.
- Do not use the ceramic glass hotplate surface for storage.
- When cooking with fat or oil, never leave unattended.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- Position pans over the centre of the hotplate elements.
- Do not use the hob as a chopping board or a storage area, as this increases the likelihood of it being damaged - e.g.; plastic utensils placed on a warm hob may melt onto it, and damage the ceramic glass surface.
- Be careful when cooking foods in salted water, or foods containing large amounts of sugar, syrup or jam - if they are spilled onto hot areas of the hob they may damage it.
- Lift pans onto and off the surface, rather than sliding them across the surface, to avoid marks and scratches.
- If you use a wet paper towel to remove spills from a warm heating area of the hob, be careful to avoid steam burns.
- Do not use abrasive powder cleaners, metal wire wool pads, impregnated plastic pads, detergents, bleaches, bath stain removers, or chemical oven cleaners; all these types of products will damage the ceramic glass.

The functions of the hob comply with the applicable standards on electromagnetic interference

Your induction cooking hob thus complies fully with the statutory requirements (Directive 2004/108/EC). It is designed to not interfer with the functioning of other electrical equipment as long as these also comply with the same regulations.

Your induction hob generates magnetic fields in its immediate vicinity.

So that there is no interference between your cooking hob and a pacemaker, the pacemaker must be designed in compliance with the appropriate regulations.

In this respect we can only guarantee the compliance of our own product. You can ask the manufacturer or your doctor about the compliance or any incompatibilities of your pacemaker.

Once you have powered on the induction hob, you have 10 seconds to set the power or use the timer, before the induction hob is automatically switched off.
# USING THE HOB

<table>
<thead>
<tr>
<th>Feature</th>
<th>Symbol</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eco power</td>
<td><img src="leaf.png" alt="leaf" /></td>
<td>Induction Power is the most energy efficient means of cooking food, provides fast heat up and boiling times</td>
</tr>
<tr>
<td>Slide Control</td>
<td><img src="slider.png" alt="slider" /></td>
<td>Slide your finger along the graphic or simply touch the graphic at the power level you require.</td>
</tr>
<tr>
<td>Digital display</td>
<td><img src="digital_display.png" alt="digital display" /></td>
<td>Secret till “lit“ hob display</td>
</tr>
<tr>
<td>No. of power levels</td>
<td><img src="number.png" alt="number" /></td>
<td>13 Precise and repeatable control settings</td>
</tr>
<tr>
<td>Special Functions</td>
<td><img src="special_functions.png" alt="special functions" /></td>
<td>Three preset temperature controls set at 42°C, 70°C, and 94°C. Ideal for Melting chocolate, Warming and Rapid Simmer respectively</td>
</tr>
<tr>
<td>Central Power On/Off</td>
<td><img src="central_power.png" alt="central power" /></td>
<td>Power On / Off for the Induction hob</td>
</tr>
<tr>
<td>Power Boost</td>
<td><img src="power_boost.png" alt="power boost" /></td>
<td>Temporarily boost the power to a cook zone by a massive 60%</td>
</tr>
<tr>
<td>Pause/un-pause</td>
<td><img src="pause.png" alt="pause" /></td>
<td>This button pauses cooking with one touch. (cuts power)</td>
</tr>
<tr>
<td>Minute Minder</td>
<td><img src="minute_minder.png" alt="minute minder" /></td>
<td>To a maximum time of 9 hours 99 minutes, you can time anything</td>
</tr>
<tr>
<td>Auto Time Switch's Off all 5 zones</td>
<td><img src="auto_time_switch.png" alt="auto time switch" /></td>
<td>Yes All five zones can be simultaneously timed to turn off automatically</td>
</tr>
<tr>
<td>Key Lock</td>
<td><img src="key_lock.png" alt="key lock" /></td>
<td>To prevent accidentally changing settings, press the key graphic to lock the controls</td>
</tr>
<tr>
<td>Pan Detection</td>
<td><img src="pan_detection.png" alt="pan detection" /></td>
<td>Lets you know if the correct pans are being used and helps to save energy. When a pan is lifted off the zone, the power is automatically cut.</td>
</tr>
<tr>
<td>Overheat Pan Detection</td>
<td><img src="overheat_pan_detection.png" alt="overheat pan detection" /></td>
<td>Yes Helps prevent cookware from overheating providing an additional level of safety not available on other types of hobs</td>
</tr>
<tr>
<td>Child lock</td>
<td><img src="child_lock.png" alt="child lock" /></td>
<td>Yes Prevents unintentional operation of the hob</td>
</tr>
<tr>
<td>Residual Heat Indictions</td>
<td><img src="residual_heat_indications.png" alt="residual heat indications" /></td>
<td>Warns you against hot surfaces but also indicates that the residual heat which can be used as a temporary warm zone</td>
</tr>
<tr>
<td>Holiday Shutdown</td>
<td><img src="holiday_shutdown.png" alt="holiday shutdown" /></td>
<td>Yes No operation is required - the hob will turn its self off if left</td>
</tr>
<tr>
<td>Auto Heat Up</td>
<td><img src="auto_heat_up.png" alt="auto heat up" /></td>
<td>Automatically heats up &amp; then turns down power to a lower setting.</td>
</tr>
</tbody>
</table>
About the induction hob

The induction hob provides the most energy efficient hob technology available.

The induction system provides superior heat up and cool down times for pans - you get fast, precise, repeatable power control.

As induction only heats up the pan, there is no lost heat from the cooking process, which in turn, limits the heat generated in the kitchen.

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.

Using the Touch Controls

To select a cook zone or the timer, simply touch the graphic slider, using the flat of your finger, not the tip, The controls respond to touch, so you don’t need to apply any pressure.

Once you have powered on the induction hob, you have 10 seconds to set the power or use the timer.

If the red displays disappear, simply press the power button again.

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.

Basic Hob Function

Turning on the hob.

• Use the on/off button.

Activating a cook zone.

Select the slider and operate by sliding your finger across the graphic or touching the graphic at the desired power level (0-9).

Modifying the power setting whilst cooking

Turning off individual cooking zones.

1) Decrease the power setting until the display shows 0. If the cook zone surface is hot to touch, H will replace 0 in the display.

Touch Controls

The touch controls for your induction have been designed to provide you with finger touch control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over.

Each cook zone displays it’s individual power setting.

Small Pan

Large Pan
**Induction controls**

![Induction controls diagram]

**Power Boost**

This feature, temporarily boost the power to a cook zone by 60%.

The power boost is a function that can be used to temporarily boost the normal maximum power for a cook zone by borrowing the available power from a “paired zone”.

All the cook zones have this function.

The Power Boost is activated by sliding or touching the P.

**Note** The Power Boost function will only operate for a limited time and is also under thermal control. This means the power boost will deactivate automatically if the product is hot, to protect the internal electronic components of the hob and to prevent the cookware from overheating.

**Smallest recommended pan diameter**

![Recommended pan diameter diagram]
USING THE HOB

Special Function Key

Touch once for Function 1
42 °C - Ideal for melting or sauces

Touch twice for Function 2
70 °C - Ideal for keeping warm

Touch three times for Function 3
94 °C - Ideal for a Rapid Simmering.

Pan detection

When a zone has been activated but no pan has been placed on the cook zone, the zone will recognise that there is no pan in position. It also 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.

Note: If the symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.

SPECIAL HOB FUNCTIONS

On/Off switch

The central on/off switch enables all of the cooking zones to be switched on/off simultaneously at a touch of a button, so when you have finished cooking or are called away from the kitchen for any reason you can be safe in the knowledge that everything is under control and safe.

To Operate

1) Select the on/off key. The key needs to be pressed for at least 1 second to activate, this is to ensure that the hob cannot be activated unintentionally.

Note:

All other keys only need to be pressed for 0.3 seconds to be activated/deactivated.

Note:

“H” will appear on any cook zone display that is still hot to touch.

Using the Timer

The timer has up to 7 timers. 6 timers to be assigned to the cooking zones and one independent timer called egg-timer.

The displays show the remaining time until the alarm is activated.

All timers work as count down timers. The operation range is between 1 min to 2h 59min. For times less than 59mins, the display is exact to the second.

Before activating a timer the control has to be switched on. Switching the control off deactivates cooking zone related timers. The egg timer stays active after switching the control off.

A symbol next to the zone will be lit when a timer is set to that zone

Activating Cooking Zone Timer

To activate the timer, press both the plus (+) and minus (-) keys together.

A timer can be activated for each active cooking zone. After selecting the timer the cooking zone related luminous symbol is fully lit and the timer display shows 0.00. For the following 10 sec it is now possible to assign a timer value to the active cooking zone. After 10 sec without input, the timer function is deactivated and the
display is switched off again. Using the timer selection key again (as long as no value was set) the next active cooking zone can be selected.

**Setting a timer value**

- By pressing the timer keys, a timer value can be set. If the timer-plus-key is pressed first the display starts with 1 min and can be increased in 1 min steps. If the timer-minus-key is pressed first the timer starts with 15 min and can be decreased in 1 min steps.
- Pressing the key permanently speeds up the timer adjustment. The speed will also increase while the key is held. (the time between two time steps reduces).
- If a timer has expired the timer alarm is activated and the assigned cooking zone is immediately switched off.
- The cooking zone display shows 0 or H.

**If no user input stops the alarm signal it will be on for maximum 2 minutes.**

The alarm can be deactivated by switching off the control using the main switch or by pressing the two timer keys or it will be deactivated automatically after 2 minutes.

**Switching off a timer or changing the time setting**

The timer value can be modified at any time by selecting the timer and then by pressing the (+ or -) timer key.

To stop an active timer the value can be set to 0. Pressing Plus and Minus simultaneously for 2 seconds also resets the timer value to 0.00.

**Minute Minder**

The minute minder buzzes when the time set has expired. It does not switch off any zone.

**To operate:**

1) Turn on the hob, using the on/off key.
2) Select the timer by pressing the + and - keys together (do not activate any cook zone).
3) Set the right hand digit up to 9 minutes (Single Minutes Units) and wait a couple of seconds.
4) The display will now indicate for you to set the left hand digit, up to 90 minutes (10 Minute Units).
5) The timer is now set and begins counting down. (No zone indicator light should be set).
6) You can now use the hob as normal.

**When the time is up.**

1) The corresponding indicator in the timer display will flash, the timer will beep.
2) Touch any control to stop the beeping.

**Warning!**

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

**Additional timer information**

To modify or cancel a timer setting follow steps 1) to 5) above.

To set the timer for additional zones follow steps 1) to 5) above.

If multiple zones have been set for timed operation, the timer display will always display the time for the cook zone with the shortest time remaining.

To check the timer setting for a different cook zone, simply select the required cook zone, the remaining time will briefly appear in the timer display.
Pause key

Warning!

Don’t leave pans on the hob when you’re not around - take them off the heat 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) or you can use the Pause Key. The Pause key is ideal for unexpected interruptions when cooking. With this button you can pause all cooking settings (Cuts power) with one touch.

To Operate

1) Press the pause key.

Note:-

All cook zones functions will pause (no power) and will be displayed for each cook zone.

2) To restart, press the pause button and then within 10sec use the cooking zone slider left to the timer (slide from low to higher levels).

Note:- All cook zones will automatically resume to the previous settings.

Cookware for the induction hobs

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

<table>
<thead>
<tr>
<th>Suitable Cookware for Induction Hobs</th>
<th>Unsuitable Cookware</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enamelled steel pots with a thick base</td>
<td>Pots made of copper, stainless steel, aluminium, oven-proof glass, wood, ceramic and terra-cotta.</td>
</tr>
<tr>
<td>Cast iron pots with an enamelled base</td>
<td></td>
</tr>
<tr>
<td>Pots made of multi layer stainless steel, rustproof ferrite steel or aluminium with a special base</td>
<td></td>
</tr>
<tr>
<td>Pans marked for use with induction</td>
<td></td>
</tr>
</tbody>
</table>

How to establish the suitability of a pan

Check your pans with a magnet. If it sticks and it’s the correct diameter, it’s suitable for use with induction. Also with pans that bear the symbol for suitability for cooking with induction.

Note - when using certain pans, you may get various noises from the pans. This is due to the design of the pans and does not effect the performance or safety of the hob.

Pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface.
**Child Lock**

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

To activate:

Press the key lock button and pause button together, and then release them. Complete activation by pressing the key lock button again.

To deactivate:

Press the key lock button and pause button together, and then release them. Complete activation by pressing the pause button again.

**Residual Heat indicators**

If when the cook zone is switched off the glass surface is above 60°C, H will be displayed in the cook zone display until the glass surface drops below approximately 55°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.

**Note** - 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 Heat Up**

Helps to take the worry out of pans boiling over and burning food! No need to stand over the pan, allows you to do other tasks whilst maintaining control over the pan.

The Auto Heat Up delivers power full power (9) to the zone for a fixed period of time before automatically turning back down to the desired setting.

The Auto Heat Up has been tuned to provide the best heat up period for each setting.

<table>
<thead>
<tr>
<th>Power Setting</th>
<th>Suggested Food Type</th>
<th>Auto Heat Up Time (mins)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low temp &quot;U&quot;</td>
<td>Melting chocolate</td>
<td>n/a</td>
</tr>
<tr>
<td>1</td>
<td>Milk, Soup, Stews</td>
<td>1</td>
</tr>
<tr>
<td>2</td>
<td>Vegetables</td>
<td>2.5</td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>4</td>
</tr>
<tr>
<td>4</td>
<td>Rice, Potatoes,</td>
<td>5</td>
</tr>
<tr>
<td>5</td>
<td>Pasta</td>
<td>7</td>
</tr>
<tr>
<td>6</td>
<td>Frying, Fish fingers</td>
<td>2</td>
</tr>
<tr>
<td>7</td>
<td>Pancakes, Steaks</td>
<td>3</td>
</tr>
<tr>
<td>8</td>
<td></td>
<td>4</td>
</tr>
<tr>
<td>9</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Boost</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

Average Auto Heat up time is 3 minutes

**To Operate:**

1) Select a cooking zone.

2) Select heat setting 9.

3) Remove finger and retouch setting 9 position,”A” and setting “9” will flash alternately in the cook zone display.

4) Adjust the power setting to the desired (lower) setting that you want the cook zone to automatically adjust to (1-8).

**End of Auto Heat Period**

Initially, while the cook zone is at the highest setting, “A” will flash alternately with your selected lower setting. Then, when the period of highest setting is over, “A” will stop flashing and the cook zone will automatically reduce the heat to your preset lower setting.
Overheat Pan Protection

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 gas and ceramic hobs).

<table>
<thead>
<tr>
<th>Approximate Glass Surface Temperature (°C)</th>
<th>Intelligent hob safety system</th>
</tr>
</thead>
<tbody>
<tr>
<td>200</td>
<td>Reduces Power Boost setting to Power Level 9</td>
</tr>
<tr>
<td>250</td>
<td>Reduces power to 60% of power level setting</td>
</tr>
<tr>
<td>270</td>
<td>Switches cook zone off</td>
</tr>
<tr>
<td>300</td>
<td>Switches whole appliance off</td>
</tr>
</tbody>
</table>

**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.

**Auto Stand by (Holiday Shut Down)**

The hob will automatically switch itself off if left unattended.

**Cooking guide**

For best cooking results, follow the examples in the guide below, bearing in mind that settings 8 and 9 are maximum positions and should only be used for deep frying and bringing up to the boil quickly.
## USING THE HOB

<table>
<thead>
<tr>
<th>Preparation</th>
<th>Very fast frying</th>
<th>Fast</th>
<th>Medium</th>
<th>Slow</th>
<th>Simmering, re-heating</th>
<th>Keeping warm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup</td>
<td>☑️</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thin soup</td>
<td></td>
<td>☑️</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thick soup</td>
<td></td>
<td>☑️</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish</td>
<td></td>
<td></td>
<td>☑️</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Court-Bouillon</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deep fried</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sauces</td>
<td></td>
<td></td>
<td>☑️</td>
<td></td>
<td></td>
<td>☑️</td>
</tr>
<tr>
<td>Thick, flour based</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Buttery, containing eggs</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>☑️</td>
</tr>
<tr>
<td>Vegetables</td>
<td></td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach</td>
<td></td>
<td>☑️</td>
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<tr>
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<tr>
<td>Carrots</td>
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<tr>
<td>Saute potatoes</td>
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<tr>
<td>Frozen vegetables</td>
<td></td>
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<tr>
<td>Meat</td>
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<td>☑️</td>
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<td>☑️</td>
</tr>
<tr>
<td>Thin cuts of meat</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Fried steak</td>
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<td>☑️</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other types of cooking</td>
<td></td>
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<tr>
<td>Deep frying: frozen chips</td>
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<tr>
<td>Deep frying: fresh chips</td>
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<tr>
<td>Pressure cooking</td>
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<td>Pancakes</td>
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<td>To melt chocolate</td>
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</tr>
<tr>
<td>Pasta</td>
<td></td>
<td></td>
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<td></td>
<td>☑️</td>
</tr>
<tr>
<td>Re-heating baby food</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td>☑️</td>
</tr>
<tr>
<td>Rice pudding</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td>☑️</td>
</tr>
<tr>
<td>Keeping food warm</td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stews</td>
<td></td>
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<td>☑️</td>
</tr>
</tbody>
</table>
# Troubleshooting with the Induction Hob

<table>
<thead>
<tr>
<th>Code</th>
<th>Problem</th>
<th>Possible Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Hob is not working [L] in display</td>
<td>Child lock is activated</td>
<td>Deactivate child lock</td>
</tr>
<tr>
<td></td>
<td>Power boost not working</td>
<td>The appliance is hot, power boost is deactivated when the appliance is hot to protect the electronics and prevents the pans from overheating</td>
<td>Allow the appliance to cool</td>
</tr>
<tr>
<td>ER21</td>
<td>Control unit cuts off after program setting</td>
<td>Electronics overheating</td>
<td>Allow the appliance to cool</td>
</tr>
<tr>
<td>ER400</td>
<td></td>
<td></td>
<td>Check mains cable connection and terminals at the terminal block are wired correctly</td>
</tr>
<tr>
<td>E2</td>
<td>Overheating of induction coil</td>
<td>Pan overheating</td>
<td>Remove pans and allow to cool</td>
</tr>
<tr>
<td>E8</td>
<td>Fan blocked or faulty</td>
<td>Fan inlets are blocked or faulty fans</td>
<td>Check fan inlet at the rear of the appliance</td>
</tr>
<tr>
<td>E6</td>
<td>Error on power board</td>
<td>No power to power board</td>
<td>Please call Customer Care</td>
</tr>
<tr>
<td>ER03 and continuous tone or 📣</td>
<td>Water or pans on the glass above the user controls</td>
<td>Water or cookware on the glass over the touch control sensors</td>
<td>Clean any water on surface above user controls/display</td>
</tr>
</tbody>
</table>
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.

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.

⚠️ 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 hob should not be fitted above a washing machine, a dishwasher, 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 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.
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.

<table>
<thead>
<tr>
<th>Cutout Required - 80</th>
<th>Width</th>
<th>735mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Depth</td>
<td>455mm</td>
<td></td>
</tr>
<tr>
<td><strong>Clearance Required</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Side Wall</td>
<td>50mm</td>
<td></td>
</tr>
<tr>
<td>Rear Wall</td>
<td>50mm</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cutout Required - 90</th>
<th>Width</th>
<th>855mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Depth</td>
<td>455mm</td>
<td></td>
</tr>
<tr>
<td><strong>Clearance Required</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Side Wall</td>
<td>50mm</td>
<td></td>
</tr>
<tr>
<td>Rear Wall</td>
<td>50mm</td>
<td></td>
</tr>
</tbody>
</table>

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.
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.

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.

CONVENTIONAL INSTALLATION

1. Self adhesive seal

RECESSED METHOD

1. Self adhesive seal
2. Silicone sealant
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.
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” or a “Licenced Electrician”, 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.

<table>
<thead>
<tr>
<th>Wire</th>
<th>Colour</th>
<th>Connect to:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Live or Active</td>
<td>Brown</td>
<td>Terminal 2</td>
</tr>
<tr>
<td>Neutral</td>
<td>Blue</td>
<td>Terminal 4</td>
</tr>
<tr>
<td>Earth</td>
<td>Yellow/green</td>
<td></td>
</tr>
</tbody>
</table>
**TECHNICAL DATA**

**Technical Data - 80 & 90**

MAX Total Power Rating @ 220 - 240V ~ 50Hz (kW) = 7.4kW

<table>
<thead>
<tr>
<th>Individual Cook Zone Power Ratings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cook Zone</td>
</tr>
<tr>
<td>-----------</td>
</tr>
<tr>
<td>LH Front</td>
</tr>
<tr>
<td>LH Rear</td>
</tr>
<tr>
<td>RH Rear</td>
</tr>
<tr>
<td>RH Front</td>
</tr>
<tr>
<td>Middle</td>
</tr>
</tbody>
</table>
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.giendaonline.co.uk or call the Spares Sales Team on 0844 815 3745. For countries outside the UK, please contact your local service agent.

<table>
<thead>
<tr>
<th>Product Description</th>
<th>Where used</th>
<th>Purpose</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceramic Hob Cleaner</td>
<td>All Ceramic glass hobs including Induction</td>
<td>Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.</td>
</tr>
<tr>
<td>Ceramic Hob Scraper kit</td>
<td>All Ceramic glass hobs including Induction</td>
<td>Ideal for removing cooked on marks from ceramic glass hobs. Best used with Ceramic Hob Cleaner</td>
</tr>
<tr>
<td>Sealed Hotplate Conditioner</td>
<td>All sealed/solid plate hobs</td>
<td>Restores the sleek matt black finish to solid hotplates</td>
</tr>
<tr>
<td>Multipurpose Kitchen Cleaner</td>
<td>General kitchen cleaner</td>
<td>Excellent multipurpose cleaner. For use around the kitchen. 500ml bottle.</td>
</tr>
<tr>
<td>Oven Cleaner</td>
<td>All cooking appliances.</td>
<td>Cuts through grease &amp; burnt on grime. 500ml bottle.</td>
</tr>
<tr>
<td>Restor-A-Cloth</td>
<td>All cooking appliances.</td>
<td>Chemical free cleaning cloth. Ideal for cleaning &amp; polishing glass &amp; stainless steel</td>
</tr>
<tr>
<td>Stainless Steel Cleaner</td>
<td>All stainless steel parts</td>
<td>Oil based cleaner. Perfect for removing stubborn &amp; greasy marks. 300ml bottle.</td>
</tr>
<tr>
<td>Rectangular carbon filters</td>
<td>Cooker Hoods</td>
<td>New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free</td>
</tr>
<tr>
<td>Round Carbon Filters</td>
<td>Cooker Hoods</td>
<td>New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free</td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>Destination</th>
<th>Contact Address</th>
<th>Contact Details</th>
</tr>
</thead>
</table>
| UK/IE       | Glen Dimplex Home Appliances  
Stoney Lane  
Prescot  
Merseyside  
L35 2XW | Ph: 0344 815 3746  
Web: www.belling.co.uk  
Webshop: www.gdhaonline.co.uk |
| AUS         | Glen Dimplex Australia PTY Ltd,  
1340 Ferntree Gully Road,  
Scoresby, Vic 3179,  
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