



DESIGN COLLECTION

BDC64INF

60cm 4 Zone Induction Cooktop with Flex-Zone

INSTRUCTION MANUAL

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE
USING THE UNIT.

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SAFETY

Precautions before usage

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Do not place any metallic object except heating containers. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children shall be kept away unless continuously supervised.

Precautions to prevent damage to the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass hob since they can scratch the surface, which may result in shattering of the glass.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.

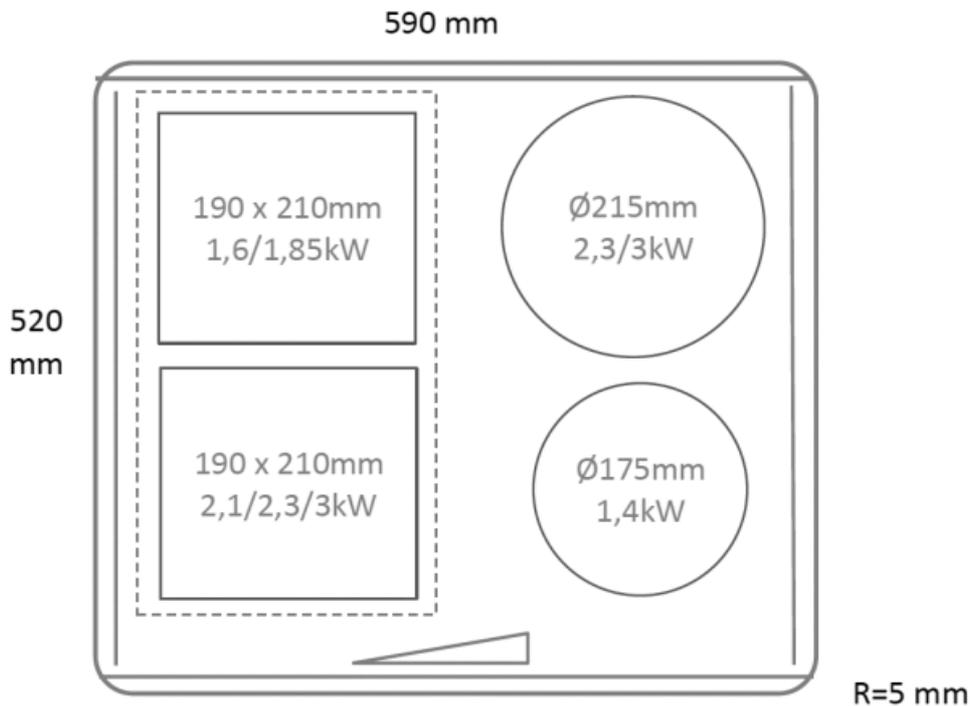


DESCRIPTION OF THE APPLIANCE

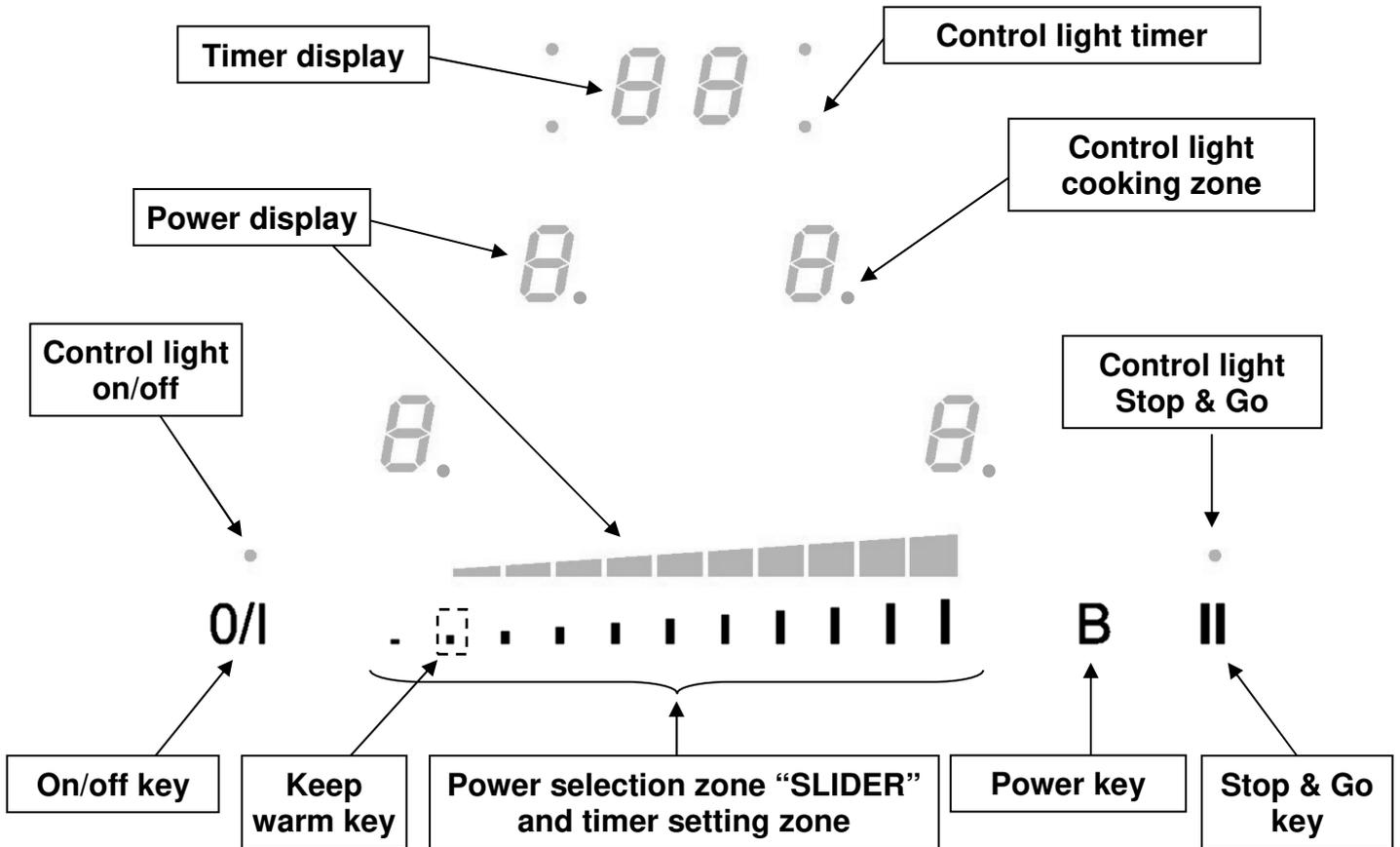
Technical characteristic

Type	BDC64INF
Total power	7400 W
Front left heating zone	210 x 190 mm
Minimum detection	Ø 90 mm
Nominal power*	2100 W
Booster power*	2300 W
Double Booster power*	3000 W
Rear left heating zone	210 x 190 mm
Minimum detection	Ø 90 mm
Nominal power*	1600 W
Booster power*	1850 W
Rear right heating zone	Ø 215 mm
Minimum detection	Ø 100 mm
Nominal power*	2300 W
Booster power*	3000 W
Front right heating zone	Ø 175x mm
Minimum detection	Ø 90 mm
Nominal power*	1100 W
Booster power*	1400 W

* The given power may change according to the dimensions and material of the pan.



Control panel



USE OF THE APPLIANCE

Sensitive touch

Your induction hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

In the case of a general use press only one key at the same time.

Display

Display	Designation	Description
0.	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
<u>U</u>	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Power	The booster power is activated.
L	Locking	Control panel locking.
U	Keep warm	Maintain temperature of 70°C.
II	Stop&Go	The cooking is paused.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed. The fan changes to a higher speed when the hob is intensely used. The cooling fan reduces its speed and stops automatically when the electronic circuit has cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

The pan being used must be suitable:

- All ferromagnetic pans are recommended (this can be checked with a magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Examples of unsuitable pans: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically to the size of the pan. If the pan is too small it won't work. This minimum diameter will vary in relation to the heating zone diameter. If the pan is not adapted to the induction hob the display will show [U].

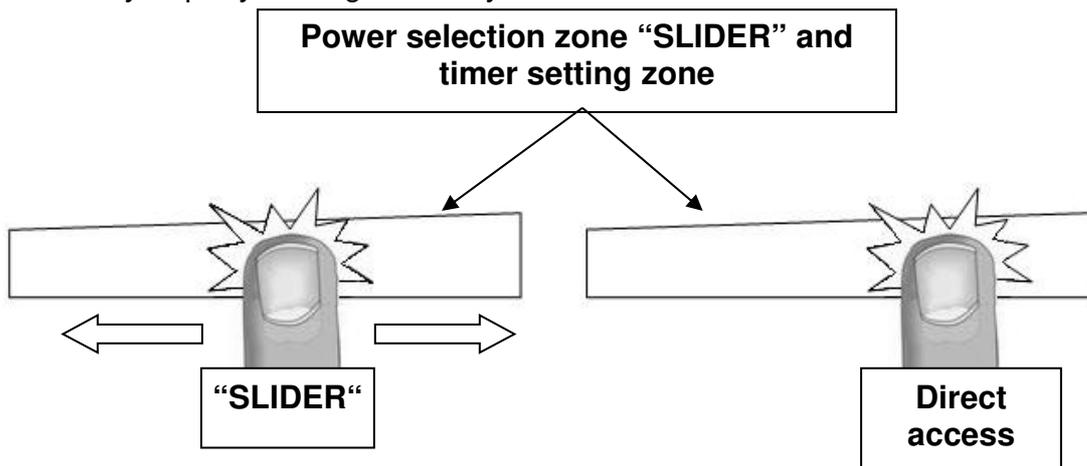
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In the case of a general use press only one key at the same time.

Power selection zone "SLIDER" and timer setting zone

To select the power with the slider, slide your finger on the "SLIDER" zone. You can also have direct access if you put your finger directly on the chosen level.



Starting-up

- **Start up / switch off the hob:**

Action

To start

To stop

Control panel

Press key [0/I] for 2 sec.

Press key [0/I] for 2 sec.

Display

[0] are blinking

Nothing or [H]

- **Start up / switch off a heating zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press [0] of the selected zone	[0] and control light on
To set (adjust the power)	Slide on the "SLIDER" to the right or to the left	[0] to [9]
To stop	Slide to [0] on "SLIDER" or press on [0]	[0] or [H] [0] or [H]

If no action is made within 20 second the electronics returns to standby position.

Pan detection

The pan detection ensures your safety. The induction won't work if:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level previously set.

After use, switch the zone off: don't let the pan detection [U] activate.

Residual heat indication

After switching off of a heating zone or switching off the hob, the heating zones will have some residual heat and will indicate [H] on the display.

The symbol [H] disappears when the heating zones are cool enough to touch without danger.

When the residual heat indicators [H] are on, don't touch the heating zones and don't put any heat sensitive objects on them. **There are risks of burns and fire.**

Booster and double booster function

The booster function [B] boosts the power to the selected heating zone.

If this function is activated the heating zones run for 10 minutes with an ultra high power.

Booster power is ideal for example to heat up rapidly, big quantities of water.

- **Start up / Stop the booster power function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [0] from the zone	[0] and control light on
Start up the booster	Press key [B]	[P] during 5 min
Stop the booster	Slide on the "SLIDER" Or press [B]	[P] to [0] [9]

- **Start up / Stop the double booster power function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Selection of the zone	Press key [0]	[0]
Start up booster	Press key [B]	[P]
Start up double booster	Re-press key [B]	[// // and P]
Stop the double booster	Press key [B]	[P]
Stop booster	Slide on the "SLIDER"	[9] to [0]

- **Power management:**

The cooking hob is equipped by a maximum supply of power. When the booster function is activated, so as not to exceed the maximum power, the electronic system automatically reduces the power level of another heating zone. The display blinks [9] for a few seconds and then shows the maximum of power allowed:

<u>Heating zone selected</u>	<u>The other heating zone:</u>
[P] is displayed	(example: power level 9) [9] goes to [6] or [8] depending on the type of zone

Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time :**

Example for 16 minutes at power 7 :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [0] selected	[0] and control light on
Select the power level	Slide on the "SLIDER" to [7]	[7]
Select « Timer »	Press display [CL]	[00]
Set the units	Slide on the "SLIDER" to [6]	[0 fixed] [6 blinking]
Confirm the units	Press display [06]	[0 blinking] [6 fixed]
Set the tens	Slide on the "SLIDER" to [1]	[1 blinking] [6 fixed]
Confirm the tens	Press display [16]	[16]

The time is confirmed and the cooking starts.

- **To stop the cooking time:**

Example for 13 minutes at power 7 :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [7] selected	[0] and control light on
Select « Timer »	Press key [13]	[13]
Deactivate the units	Slide on the "SLIDER" to [0]	[1 fixed] [0 blinking]
Confirm the units	Press display [10]	[1 blinking] [0 fixed]
Deactivate the tens	Slide on the "SLIDER" to [0]	[0 blinking] [0 fixed]
Confirm the tens	Press display [00]	[00]

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer display blinks [00] and a sound rings.

To stop the sound and the blinking press the key [00].

- **Egg timer function :**

Example for 29 minutes :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press display [0/I]	Zone control lights are on
Select« Timer »	Press display [CL]	[00]
Set the units	Slide on the "SLIDER" to [9]	[0 fixed] [9 blinking]
Confirm the units	Press display [09]	[0 blinking] [9 fixed]
Set the tens	Slide on the "SLIDER" to [2]	[2 blinking] [9 fixed]
Confirm the tens	Press display [29]	[29]

After a few seconds the control light stops blinking.

As soon as the selected cooking time is finished the timer display blinks [00] and a sound rings.

To stop the sound and the blinking press the key [00]. The hob switches off.

Automatic cooking

All the cooking zones are equipped with an automatic "start and stop" cooking device. The cooking zone starts at full power during a certain time, then reduces automatically its power on the pre-selected level.

- **Start-up :**

Action

Zone selection
Full power setting
Automatic cooking
Power level selection
(for example « 7 »)

Control panel

Press display [0] selected
Slide on the "SLIDER" to [9]
Press on "SLIDER"
Slide on the "SLIDER" to [7]

Display

[0] and control light on
Pass from [0] to [9]
[9] is blinking with [A]
[9] pass to [8] [7]
[7] is blinking with [A]

- **Switching off the automatic cooking :**

Action

Zone selection
Power level selection

Control panel

Press [7] from the zone
Slide on the "SLIDER"

Display

[7] blinking with [A]
[1] to [9]

Selected power	Automatic cooking time (Min:S)
1	00:48
2	02:24
3	03:36
4	05:24
5	06:48
6	02:00
7	02:48
8	03:36
9	- : -

Pause function

This function pauses all the hob's cooking activity temporarily and allows quick restarting with the same settings.

- **Startup/stop the pause function :**

Action

Pause cooking
Restart cooking

Control panel

press [II] key
for 2s
press [II] key
for 2s
press an other touch or
slide on the "SLIDER"

Display

displays [II] in the
heating zone display
pause control light is
blinking
pause control light is off

Recall Function

After switching off the hob [0/I], it is possible to recall the last settings.

- cooking stages of all cooking zones (power)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function

The recall procedure is as follows:

- Press the key [0/I]
- Then simultaneously press the 2 back zone keys for less than 6 seconds.

The previous settings are again active.

Bridge Function

This function allows you to use the 2 left cooking zones at same time with the same features as a single cooking zone. Booster function isn't available during bridge mode.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press display [0/I]	[0] or [H] on the 4 displays
Activate the bridge	Press on the 2 cooking zones	[0] appears on the front zone [□] on the rear zone.
Increase bridge	Slide on the "SLIDER " [1 to 9] or display [keep warm]	[1 to 9] or [U]
Stop the bridge	Press on the 2 cooking zones	[0] or [H] on the 2 zones

« Keep warm » Function

This function allows the zone to reach and maintain automatically a temperature of 70°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.

- To engage, to start the function « Keep warm » :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] to [9] or [H]
To engage	press [Keep warm] on the "SLIDER"	[U]
To stop	press on display [U] selected slide on the "SLIDER"	[U] [0] to [9] or [H]

This function can be started independently on all the heating zones.

When the pan is removed from the cooking zone with "Keep warm" activated, the function remains active for approximately 10 minutes.

The maximum duration of keeping warm is 2 hours.

Control panel Locking

For the safety of children or to avoid modifying the settings of cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key [0/I]).

- **Lock :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start Hob locking	press key for 2 sec. [0/I] 1. press simultaneously [B] and [0] from the front right zone display 2. re-press on [0]	[0] or [H] on displays no modification [L] on displays

- **Unlock :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start In the 5 seconds after start: Unlocking the hob	press key for 2 sec. [0/I] 1. press simultaneously [B] and [L] from the front right zone 2. press on key [B]	[L] (locked) [0] or [H] (unlocked) no light on the display

COOKING ADVICE

Pan quality

Adapted materials : steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

Not adapted materials : aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers should specify if their products are compatible for induction.

To check if pans are compatibles :

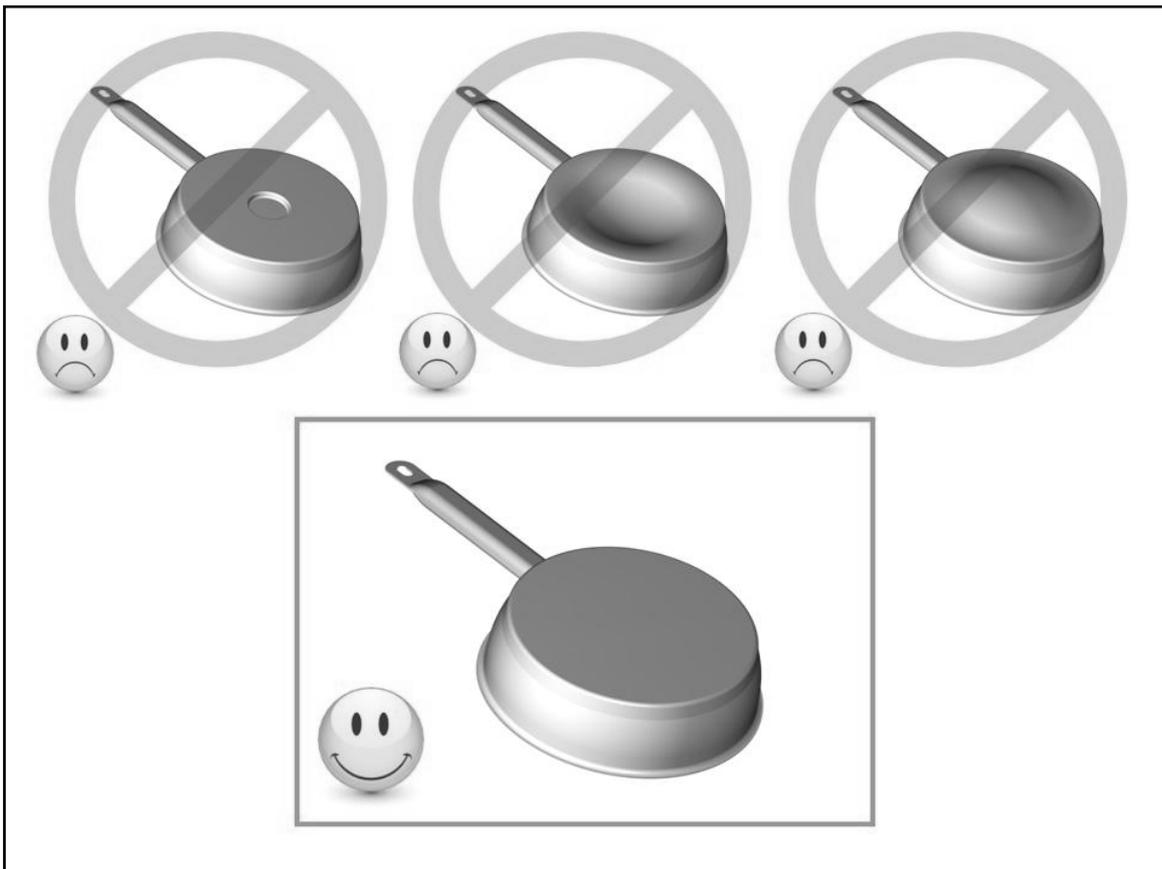
- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet should stick on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.

The composition of the pan base can affect the evenness of the cooking results and power reception by the inductors.

Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

Where possible, use pans with vertically straight side. If a pan has angular sides, induction also acts on the side of the pan. The sides of the pan may discolour.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot due to **risk of burns**.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-cleaner or pressure washer.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately to avoid the surface being damaged.

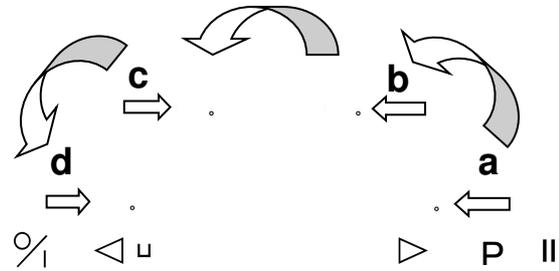
WHAT TO DO IN CASE OF A PROBLEM

When the symbol [E 4] appears :

- The appliance must be reconfigured. Please implement the following steps :
- I) Important : before you start, make sure there are no pans on the hob
- II) Disconnect the appliance from the power by disabling the fuse or turning the circuit breaker off
- III) Reconnect the appliance to the power
- IV) Procedure : take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
 - * start the procedure within 2 minutes after reconnecting the hob to the grid
 - * don't use the [0/I] touch

V) First step : cancel the existing configuration

- 1) Press the touch key [B] and hold down
- 2) The symbol [.] will appear on each display
- 3) With your other hand, press quickly (less than 2s) on each [.] display. Begin from the front right side and continue counter clockwise, as described on the picture (from a to d).



A double "beep" means an error occurred. If so, start again from item 1).

- 4) Remove your fingers from the touch control, then push again on touch key ① for a few seconds, until blinking [E] symbols appear.
- 5) Wait until [E] symbols stop blinking.
- 6) After few seconds, [E] are automatically transformed in [C]. The existing setup has been cancelled.

VI) Second step : new setup

- 1) Take a ferromagnetic pot with a minimum diameter of 16 cm
 - 2) Select a cooking zone by pushing on the corresponding [C] display
 - 3) Place the pot on the area to be set
 - 4) Wait until the [C] display becomes a [-]. The selected cooking zone is now configured.
 - 5) Follow the same procedure for each cooking zone with a [C] display.
 - 6) All the cooking zones are configured once all the displays are turned off.
- Please use the same pot for the whole procedure.

Never put several pots together on the zones during the setup process.

- If [E 4] displaying remains, please call customer care

The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The control keys are covered by grease or water.
- An object is sitting on a control key.

The control panel displays [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [E]:

- Disconnect and reconnect the power to the hob.
- Call the After-sales Service.

One or all cooking zones cut-off:

- The safety system activated.
- The cooking zone was not turned off after an extended period of time.
- One or more touch keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level to avoid overheating

Fan running after switching off the hob:

- This is not a failure, the fan continues to run to protect the electronics.
- The cooling fan will stop automatically once cooled down.

The automatic cooking system doesn't start-up:

- The cooking zone is still hot [H].
- The highest power level is set [9].

The control panel displays [L]:

- Refer to the chapter control panel locking page.

The control panel displays [U]:

- Refer to the chapter "Keep warm".

The control panel displays [II]:

- Refer to the chapter "Pause".

The control panel displays [] or [Er03]:

- An object or liquid covers the control keys. The symbol will disappear as soon as the key is released or cleaned.

The control panel displays [E2] or [E H]:

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E3]:

- The pan is not suitable, change the pan.

The control panel displays [E6]:

- Defective network. Check the frequency and voltage of the electrical network.

The control panel displays [E8]:

- The air inlet of the ventilator is obstructed, release it.

The control panel displays [E C]:

- Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

If one of the symbols above persists, call after sales service.

Australia

Ph: 1300 556 816

customer.care.ha@glendimplex.com.au

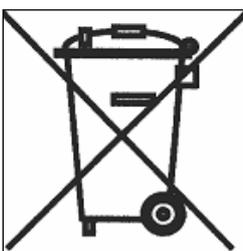
New Zealand

Ph: 09 274 8265

nztechserv@glendimplex.co.nz

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.



- Don't throw your appliance with the household refuses
- Get in touch with the waste collection centre in your area that is adapted to the recycling of the household appliances.

INSTALLATION INSTRUCTIONS

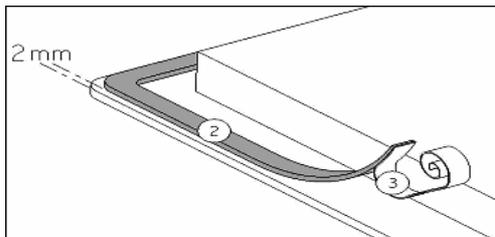
The hob must be installed by suitably qualified people in accordance with local regulations.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

The gasket supplied with the appliance also maintains the position of the appliance, it is not necessary to use another fixation system.

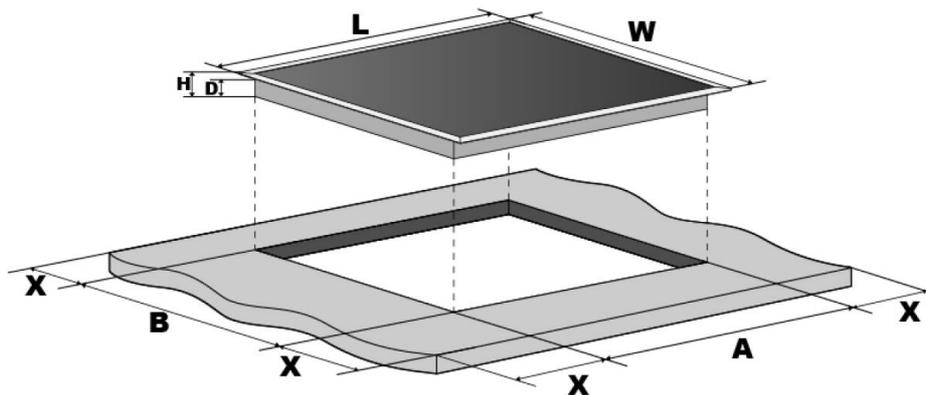
This installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

- The cut out sizes are:



	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
BDC64INF	590	520	57	53	560	490	50 min.

- **Ensure that there is a distance of 50 mm between the cutout and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- Do Not install the hob to the top of a not ventilated oven or a dishwasher.
- Maintain under the bottom of the hob casing **a space of 30 mm** to ensure a good air circulation of the electronic device.
- If a drawer is placed under the hob, do not store flammable objects (for example: sprays) or not heat-resistant objects.

- Materials which are often used to make work tops expand on contact with water. To protect the cut-out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth worktop surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 600 mm.
- The connection cord must not be subjected to any mechanical constraint, for example, by a drawer below the hob.
- **WARNING:** Use only 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 guards can cause accidents.

ELECTRICAL CONNECTION

- Protection against the parts under tension must be ensured after installation.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance rating can be found on the rating label on the hob casing near the terminal block.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the wiring rules.
- The power cord must be positioned so that it does not touch any of the hot parts of the hob or oven.

Caution!

This appliance must be connected to a network 220-240V~ 50/60 Hz.

Always connect the earth wire.

Respect the connection diagram.

The terminal block is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable
220-240V~ 50/60Hz	1 Phase + N	3 x 2.5 mm ²	H 05 VV - F H 05 RR - F
220-240V~ 50/60Hz	2 Phases + N	4 x 1.5 mm ²	H 05 VV - F H 05 RR - F

Connection of the hob

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 220-240V~1P+N

Put a bridge between terminal 1 and 2.

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

Biphase 220-240V~2P+N

Attach the earth to the terminate "earth", the neutral N to terminal 4, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

Caution! Be careful that the cables are correctly engaged and tightened.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

When you have installed the hob, make sure that

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

Warning!

- If the cable is damaged or needs replacing, this must be done by the manufacturer or suitably qualified person.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must not be accessible after installation

Ceramic Hob	BDC64INF
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50 -60Hz
Installed Electric Power	7400W
Product Size D×W×H(mm)	590×520×45
Building-in Dimensions A×B (mm)	560×490

MANUFACTURER GUARANTEE

This warranty is provided in Australia by Glen Dimplex Australia Pty Limited ABN 69 118 275 460 (Phone number 1300 556 816) and in New Zealand by Glen Dimplex New Zealand Limited NZBN 9429000069823 (Phone number 09 274 8265) in respect of the **Belling Design** product.

1. Belling Design Express Warranty

Subject to the exclusions below, we warrant that the product will not have any electrical or mechanical breakdowns within:

- a) In the case of **Belling Design** products used for personal, domestic or household purposes, a period of **5 years** from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand.
- b) In the case of **Belling Design** products used for purposes other than personal, domestic or household purposes (including business or commercial use), a period of 90 days from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand. **Belling Design** products are designed and intended for domestic use only; and
- c) All warranty repairs must be carried out by Glen Dimplex or their nominated service agent

Note: warranty periods detailed above may vary in line with agreements with select retail and builder partners and may differ between Australia and New Zealand.

The benefits conferred by this express warranty are in addition to the Consumer Guarantees referred to in section 3 and any other statutory rights you may have under the Australian / New Zealand Consumer Law and/or other applicable laws.

2. Warranty exclusions

This express warranty does not apply where:

- a) The product has been installed, used or operated otherwise than in accordance with the product manual or other similar documentation provided to you with the product;

- b) The product requires repairs due to damage resulting from accident, misuse, incorrect installation, insect or vermin infestation, improper liquid spillage, cleaning or maintenance, unauthorised modification, use on an incorrect voltage, power surges and dips, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible accessories or exposure to abnormally corrosive conditions, events independent of human control which occurred after the goods left the control of Glen Dimplex;
- c) The repair relates to the replacement of consumable parts such as fuses and bulbs or any other parts of the product which require routine replacement;
- d) You are unable to provide us with reasonable proof of purchase for the product;
- e) the breakdown occurs after the expiry of the express warranty period set out in section 1 or
- f) the product was not purchased in Australia / New Zealand as a brand-new product.

3. Consumer guarantees

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

4. How to make a claim

You may make a claim under this warranty through our website, contacting our customer care line or via email. Contact details for Glen Dimplex Australia and New Zealand can be found at the end of this document

To make a valid claim under this warranty, you must:

- a) Lodge the claim with us as soon as possible and no later than 14 days after you first become aware of the breakdown;
- b) Provide us with the product serial number;
- c) Provide us with reasonable proof of purchase for the product. This can take the form of a store receipt, new home handover form or other payment receipt documentation; and

- d) If required by us, provide us (or any person nominated by us) with access to the premises at which the product is located at times nominated by us (so that we can inspect the product).

5. Warranty claims

If you make a valid claim under this warranty and none of the exclusions set out in section 2 apply, we will, at our election, either repair the product or replace the product with a product of identical specification (or where the product is superseded or no longer in stock, with a product of as close a specification as possible).

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods. Products are designed and supplied for normal domestic use. We will not be liable to you under this warranty for business loss or damage of any kind whatsoever.

Glen Dimplex Australia Pty Ltd

www.glendimplex.com.au

Australia

Ph: 1300 556 816

customer.care.ha@glendimplex.com.au

Glen Dimplex New Zealand Ltd

www.glendimplex.co.nz

New Zealand

Ph: 09 274 8265

nztechserv@glendimplex.co.nz

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this manual. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

Glen Dimplex constantly seeks ways to improve the specifications and designs of their products. Whilst every effort is made to produce up to date literature, this document should not be regarded as an infallible guide. Actual product only should be used to derive cut out sizes.

All appliances must be installed by a qualified person/s with adherence to the relevant electrical, plumbing and building codes, with compliance being issued as required by state or national legislation.

Additionally, all upright cookers must have the anti-tilt device installed correctly in adherence to the relevant standards by a licenced installer.

For maximum effectiveness and efficiency all rangehoods should be installed with the use of ductwork, by a licenced installer with adherence to the relevant state and national building codes and regulations.

All Glen Dimplex appliances are for Domestic use only, and must be installed by a licence installer into Domestic Applications only, without exception and to the required Authorities guidelines. Any installation outside of this will VOID warranty. Alfresco areas are not a Domestic application.



Distributed by:

Glen Dimplex Australia Pty Ltd

Glen Dimplex New Zealand Ltd

For full terms and conditions, or to register your product warranty, please visit our website:

www.glendimplex.com.au

www.glendimplex.co.nz

For service advice, please contact the Customer Care Centre by phone or email below.

Australia

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