



GLEN DIMPLEX
AUSTRALIA PTY LTD

**BELLING GAS B/I HOBS
SERVICE MANUAL**



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THIS MANUAL COVERS THE FOLLOWING MODELS :-

BELLING GHU60GC AU
BELLING GHU70GC AU

PRODUCT IDENTIFICATION

Appliance rating plate location

The appliance rating plate is located on the right-hand side of the front frame and also on the rear service panel

9	10	1	8	4	3	2	8
---	----	---	---	---	---	---	---



YEAR

MONTH

NUMBER OF PRODUCTION
FOR THE MONTH

4	4	4	4	4	0	0	2	8
---	---	---	---	---	---	---	---	---

PRODUCT IDENTIFICATION CODE

It is important that during all service calls the model and serial numbers are recorded on all paper work.



Users Guide
& Installation
Handbook



Belling
Built in Gas Hobs GHU60-70 AU



think of everything

OUR WARRANTY

Should you need it

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our extended warranty and guarantee. In order to apply for our five year guarantee, simply fill in the details on the card and post it off, this will register your appliance.

Should you wish to take out extended warranty, please fill in the details on the leaflet and post this off to:

Glen Dimplex Australia
Unit 2, 205 Abbotts Road
Dandenong South
Victoria 3175
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.

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Introduction	
Safety and Ignition	
Using your hob.	
Care and Cleaning	
Installation	
Clearance and Dimensions	
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Please keep this handbook for future reference, or for anyone else who may use the appliance.

Introduction

Thank you for buying this British built appliance from Belling, this look is intended to assist you with the installing and use of your hob and we recommend that you read it fully before installation and use.

We hope that the following information will help you to quickly familiarise yourself with the features of the following appliance, and use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials maybe necessary subsequent to publication.

This hob is intended to be built into a domestic kitchen, caravan or boat intended for use on inland waterways. This product is designed as an appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

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.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes. Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Be safe - not sorry

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

WARNING! - Accessible parts may become hot during use. To avoid burns, young children should be kept away from the appliance. Children should be supervised to ensure that they do not play with the appliance. 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.

WARNING:- Servicing should be carried out by authorised personnel

- Never use the appliance for heating a room.
- 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 burners / hotplates. If positioned off centre, smaller pans may be unstable.
- Keep all flammable materials (such as curtains, clothing & furnishings) away from the hob.
- Do not let pans overhang the control knobs, as this may overheat and damage them.
- Never leave a lit hob unattended on a lit hob.

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

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

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

Do not modify this appliance.

Auto ignition (if fitted): Push in and hold down the control knob, and turn to the full on position (large flame symbol). Keep the knob depressed after the burner has lit for up to 15 seconds to allow the flame to establish. Turn the control knob to the desired setting.

Manual ignition (if fitted):

Push in & hold down the control knob turning to the full on position (large flame symbol) & press the ignition button until the gas lights. Keep the control knob depressed after the burner has lit for up to 15 seconds to allow the flame to establish. Turn the control knob to the desired setting.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 minute.

Reduced rate

Turn the control knob to the small flame symbol.

To switch off

To switch off a hob burner, turn the control knob clockwise to the "off" position.

If the ignition fails

1. Make sure all the controls are in the "off" position, and check there is a spark at the back of the burner when you depress the control knob or press the ignition button.

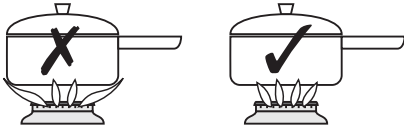
2. Gas check - check there is gas to the appliance by lighting a burner with a lighted match.

3. Electrical check - if no spark renew the 3 amp fuse in the fused spur.

4. Check burner caps are fitted correctly

Using the hob

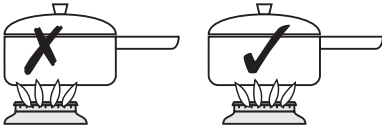
Adjust the burner flame so that it does not extend over the pan base.



- Do not use griddle plates on this appliance, as this may be hazardous.
- Material and size of pan, as well as quantity and type of food to be cooked, can affect cooking times.
- Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.

Pans

- Use pans with a flat base of minimum 120mm / 4 ins diameter and maximum 250mm / 10 ins diameter which are stable in use.
- Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.
- Position pans over the centre of the burners, resting on the pan supports. If positioned off centre, smaller pans may be unstable.



- Do not let pans overhang the control knobs, as this may overheat and damage them.
- Always use pans which are large enough to prevent spillage, especially for deep frying.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.

Pan supports

Always make sure the pan supports are replaced correctly, located in the hob spillage well, and that all rubber feet are in place, to prevent instability.

The hob must only be operated when both pan supports are correctly positioned.

To save gas

- Always position pans centrally over the burner.
- Use the size of pan most suited to the size of the burner - ie; larger pans on the rear burners, smaller pans on the front burners.
- Adjust the flames so that they do not lick up the sides of the pan.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Potatoes and vegetables will cook quicker if chopped into smaller pieces.

Note

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Care & Cleaning

Caution: Any cleaning agent used incorrectly may damage the hob.

Always let the hob cool before cleaning.

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the hob through lack of cleaning. In extreme cases this may amount to misuse of the appliance & could invalidate your guarantee.

Do not use caustic, corrosive or abrasive cleaning products, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the hob can be safely cleaned with a cloth wrung out in hot soapy water.

Burner caps and heads

Important: Allow burners to cool before cleaning.

Caution: Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids), caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

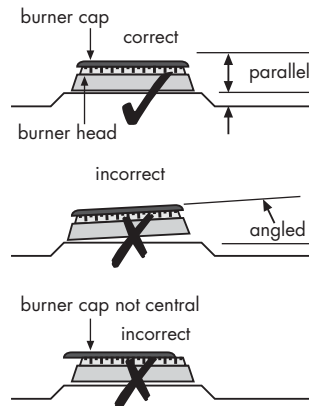
Clean with a moist soapy pad.

For the burners to work safely, the slots in the burner head where the flames burn need to be kept clear of deposit. Clean with a nylon brush, rinse, & dry thoroughly.

Any brownish coloured marks on the burners are carbon deposits or fat stains, which can be removed by gently rubbing with a soapy pad.

Important: The burner caps and heads must be repositioned correctly so that they sit squarely onto the hob as shown below.

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.



Control knobs

Only use hot soapy water.

When cleaning the fascia area, care must be taken on symbols / markings. Control knobs can be removed for cleaning, but take care to ensure that they are repositioned correctly after cleaning.

Vitreous enamel surfaces

HOB SPILLAGE WELL (enamel hobs), PAN SUPPORTS (if fitted)

Use a mild cream cleaner .

Stainless Steel hob

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using "Luneta". We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a minimum amount of Baby Oil and kitchen paper. Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

Please note: Do not steam clean any parts of the hob.

Cast iron pansupports (if fitted)

After cooking allow the pansupports to cool completely before attempting to remove or clean.

Before cleaning, remove any excess fat with kitchen paper.

The pan supports can be cleaned with hot soapy water and a nylon brush. If any food residue is left on them leave them to soak for a few minutes in hot soapy water before attempting to clean it. Do not use caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surface.

Do not clean in a dishwasher.

INSTALLATION INSTRUCTIONS - GAS PRODUCTS

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 installing 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.

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

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).

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 either natural gas only, or LPG only. If the appliance requires conversion from natural gas to LPG, then the conversion kit, part number 013014500, can be ordered from the Customer Care Centre helpline given at the back of this book.

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.

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 78mm 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 New World for guidance.

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

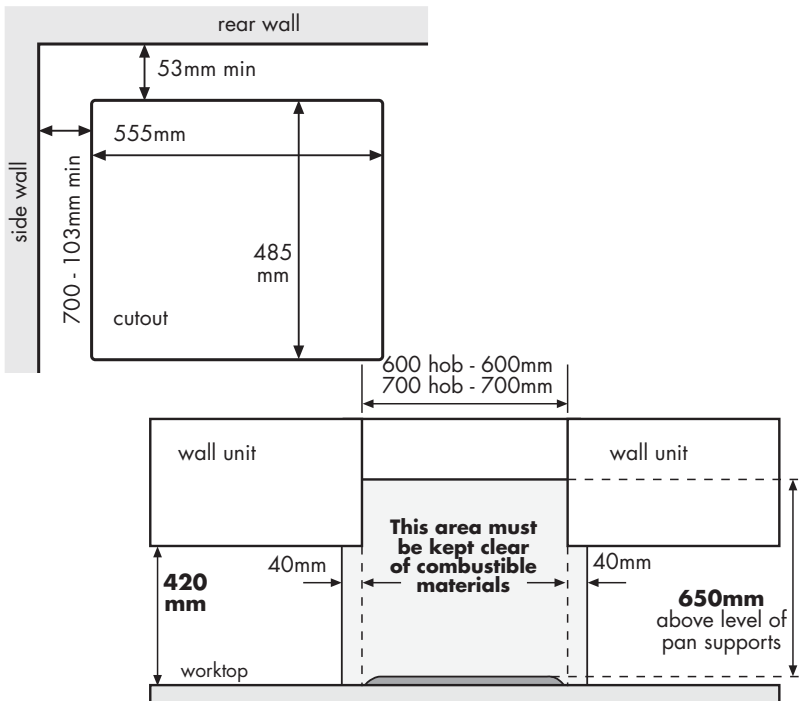
No shelf or overhang of combustible material should be closer than 650mm above the hob.

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 - eg; oven / grill.

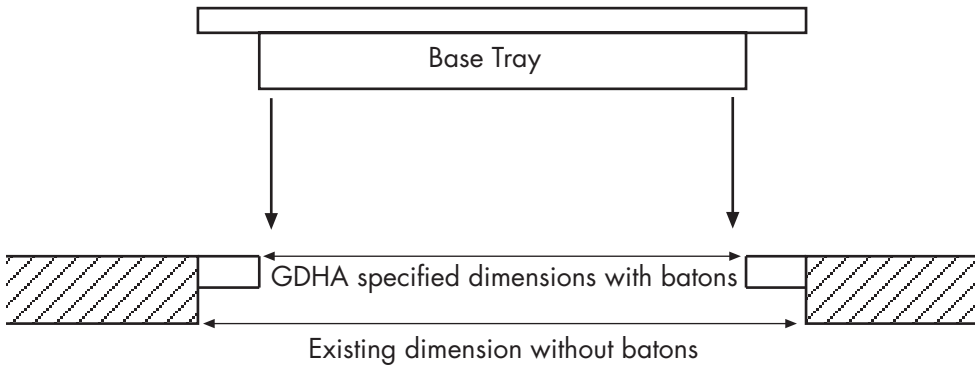


Important Information

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.

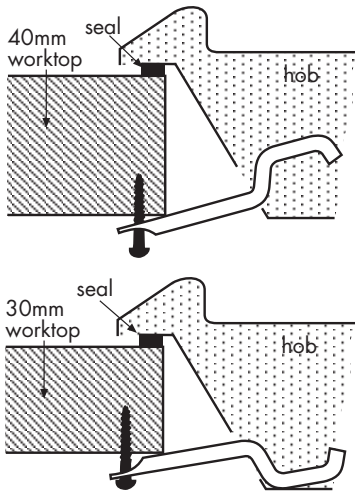
Failure to follow these instructions can lead to excessive force being applied to the basetray, which results in the clearance between the control knob and the hob top pressing being reduced. This can effect the operation of the gas control, and the ignition.



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.

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, fibre board 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 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, 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 cut-away 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.

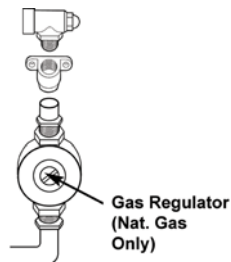
2. Interference or restriction of gas connection

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.

INSTALLATION INSTRUCTIONS - GAS PRODUCTS

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

Use a hob injector.

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

Warning: this appliance must be 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 must 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
Back RH	6.50	118	6.50	70
Front LH	10.20	142	9.50	87
Front RH	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 LH	6.50	118	6.50	70
Front RH	3.20	82	3.20	50
Total Heat Input				
GHU 60	26.4		25.70	
GHU 70	39.0		38.30	

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 also advisable that your cooker is checked regularly and maintained in good condition. An annual maintenance is recommended.

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

Glen Dimplex Australia Pty Ltd Customer Care:

Tel: Australia 1-300-556-816

New Zealand 09-274-8265

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

Model Number

Serial Number

Date of Purchase

Postcode



Glen Dimplex Australia, Unit 2, 205 Abbots Road, Dandenong,
South Victoria 3175, Australia
e-mail: sales@glendimplex.com.au
web: www.glendimplex.com.au

Model Names: Belling GHU 60 - 70 GAS HOB 08 27521 00a 05.2010

PRODUCT:
COLOUR:
CODE:
ISSUE:
DATE:

*PROV BEL GHU60GC AU Mk2 Sta
Stainless Steel
444440564

Hob



Key	Product	Product Description	TCO	Replace	Date	Qty
	073103866	HOB MECH hob 60g be au				1
0083	082519304	BURNERBOWL aux (injector 0.82)				1
0084	082519406	BURNERBOWL s/rapid (inj 1.18)				2
0085	082519506	BURNERBOWL rapid (inj 1.42)				1
0102	082957700	BURNERSKIRT aux (serie 3)				1
0103	082957701	BURNERSKIRT semi (serie 3)				2
0104	082957702	BURNERSKIRT rapid (serie 3)				1
0178	082520000	CLIP spring Defendi				4
0281	082532600	ELECTRODE 600mm DEL701				4
0388	082995300	GENERATOR ignition DG723G34+0				1
0580	082938800	NUT flanged locking				4
05837	082422600	SUPPORT burner				4
0601	502998300	PANEL base hob 60 gas				1
0734	083019300	SEAL A196-10:1				1
0736	081423974	SEAL tap 4mm COPRECI F3862-04				4
0878	082997400	SWITCH assembly				1
0887	082997306	TAP hotplate rapid 0.45bp				1
0888	082997305	TAP hotplate semi .32bp 52-54A				2
0889	082997304	TAP hotplate aux 0.32bp 52-54A				1
0909	082938701	Thermocouple 500mm long				2
0910	082938700	Thermocouple 300mm short				2
	073105064	HOB AES hob be ghu60gc sta				1
0090	082957803	BURNERCAP aux(serie3) blk matt				1
0091	082957804	BURNERCAP semi(serie3)blk matt				2
0092	082957805	BURNERCAP rap (serie3)blk matt				1
0463	702460216	HOTPLATE 60 hob gas be sta/blk				1
0525	083000904	KNOB control bi-hob Blk/Chr				4
0614	082466000	PANSUPPORT cast hob 60 fc				2
	073107727	LABELS be hob 60g au				1
0424	082752100	HANDBOOK be hob 60g au				1

PRODUCT:
COLOUR:
CODE:
ISSUE:
DATE:

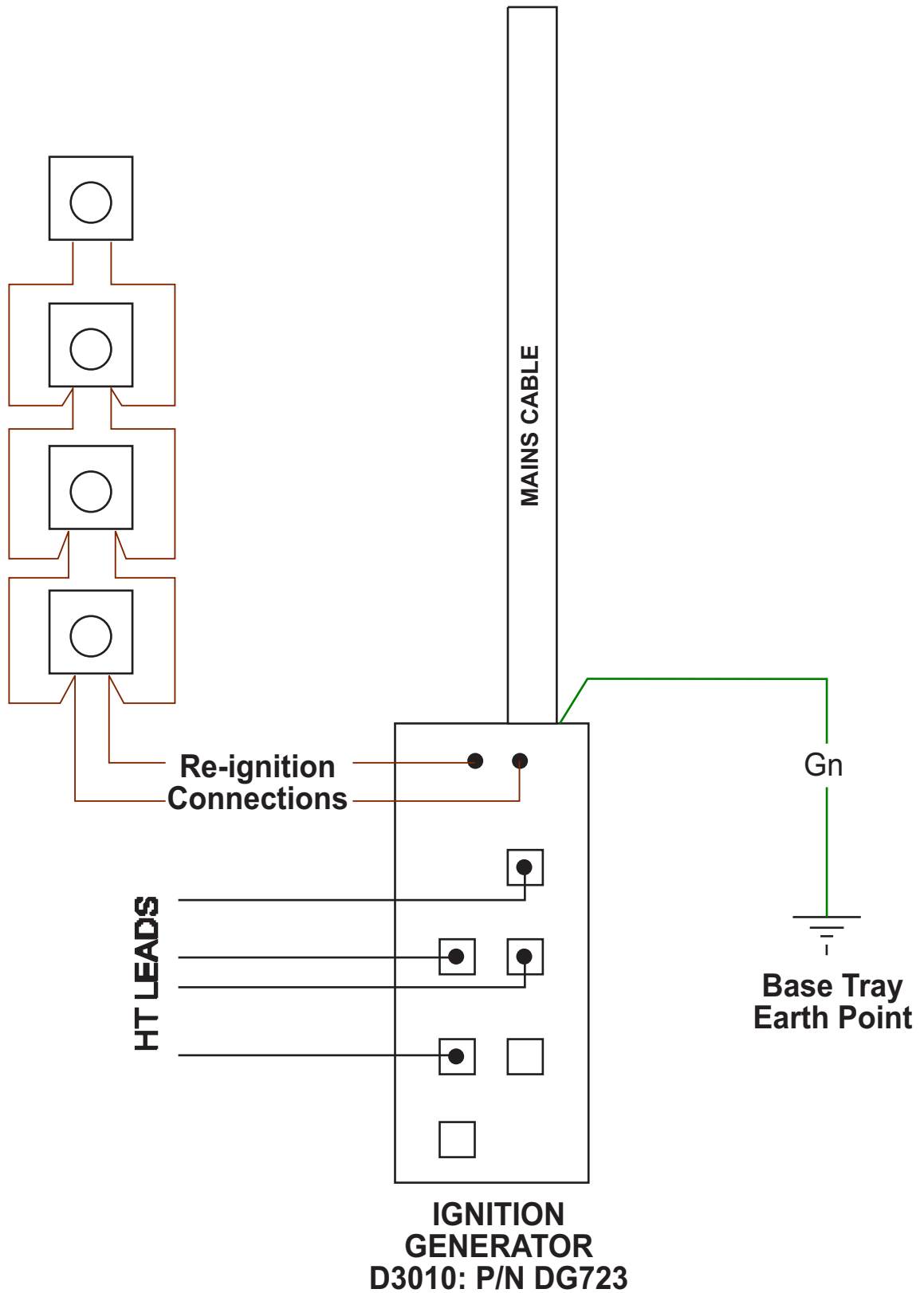
*PROV BEL GHU70GC AU Mk2 Blk
Black
444440565

Hob

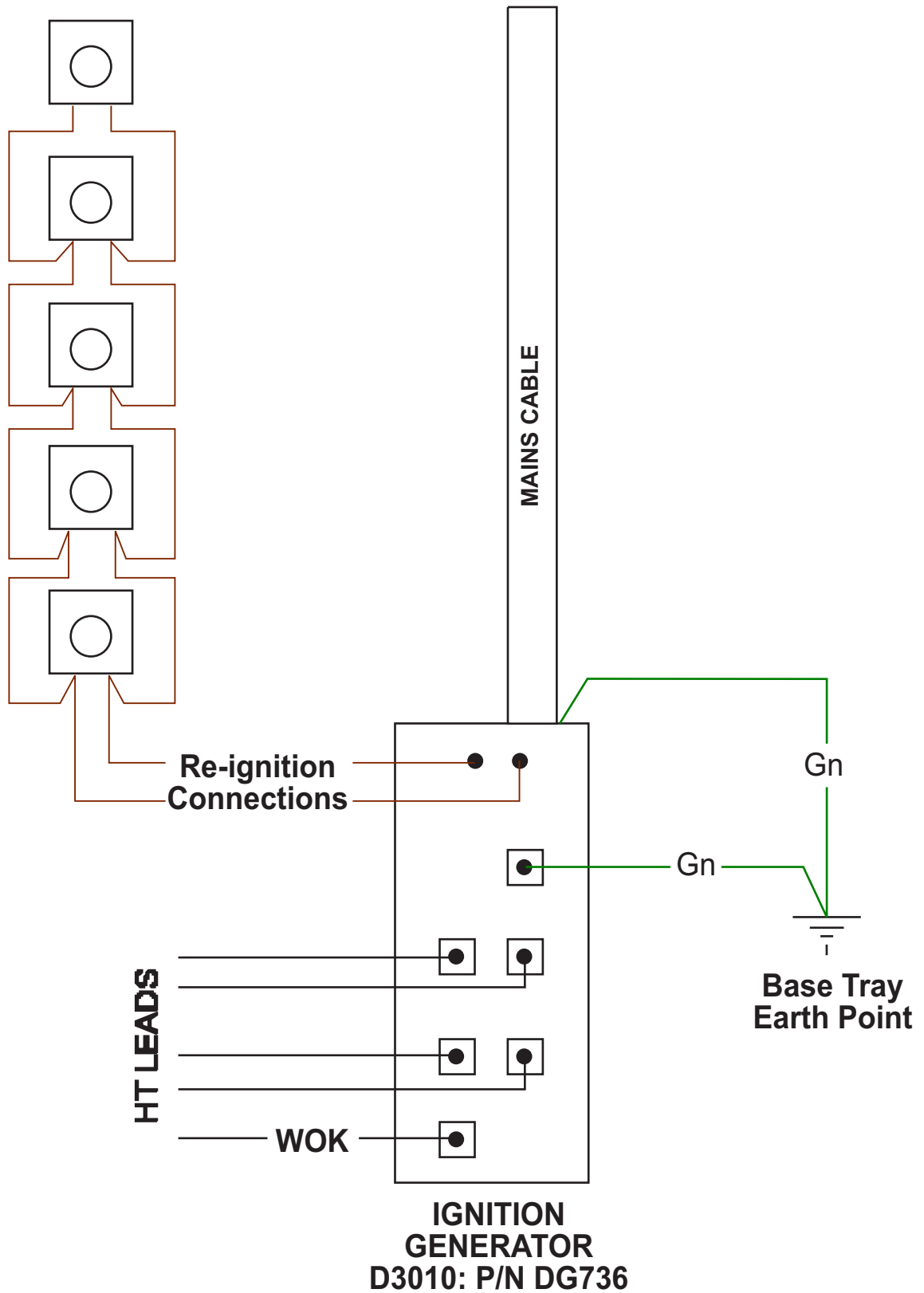


Key	Product	Product Description	TCO	Replace	Date	Qty
	073107727	LABELS be hob 60g au				1
0424	082752100	HANDBOOK be hob 60g au				1
	073103867	HOB MECH hob 70g be be au				1
0083	082519304	BURNERBOWL aux (injector 0.82)				1
0084	082519406	BURNERBOWL s/rapid (inj 1.18)				2
0085	082519506	BURNERBOWL rapid (inj 1.42)				1
0086	082546709	BURNERBOWL wok 1.38				1
0102	082957700	BURNERSKIRT aux (serie 3)				1
0103	082957701	BURNERSKIRT semi (serie 3)				2
0104	082957702	BURNERSKIRT rapid (serie 3)				1
0105	082546801	BURNERSKIRT wok				1
0178	082520000	CLIP spring Defendi				5
0279	082547100	ELECTRODE wok 900mm long lead				1
0281	082532600	ELECTRODE 600mm DEL701				4
0388	082995301	GENERATOR ignition DG736G34+0				1
0580	082938800	NUT flanged locking				4
05837	082422600	SUPPORT burner				4
0601	502998301	PANEL base hob 70 gas				1
0734	083019300	SEAL A196-10:1				1
0736	081423974	SEAL tap 4mm COPRECI F3862-04				5
0878	082820800	SWITCH assy				1
0887	082997306	TAP hotplate rapid 0.45bp				1
0888	082997305	TAP hotplate semi .32bp 52-54A				2
0889	082997304	TAP hotplate aux 0.32bp 52-54A				1
0890	082997307	TAP wok 0.80bp 116-127				1
0906	082965800	thermocouple wok				1
0909	082938701	Thermocouple 500mm long				2
0910	082938700	Thermocouple 300mm short				2
	073105073	HOB AES hob be ghu70gc blk				1
0090	082957803	BURNERCAP aux(serie3) blk matt				1
0091	082957804	BURNERCAP semi(serie3)blk matt				2
0092	082957805	BURNERCAP rap (serie3)blk matt				1
0094	082546901	BURNERCAP wok inner-matt				1
0096	082547001	BURNERCAP wok outer-matt				1
0472	712384724	HOTPLATE 70 gas be blk/whi				1
0525	083000904	KNOB control bi-hob Blk/Chr				5
0615	082466100	PANSUPPORT cast hob 70 fc				2

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



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





**GLEN DIMPLEX
AUSTRALIA PTY LTD**

BELLING

**GAS BUILT IN
COOKTOPS**

**REPAIR
AND
MAINTAINANCE**

PROCEDURES



think of everything

IMPORTANT

**BEFORE CARRYING
OUT ANY SERVICING
WORK ALWAYS
DISCONNECT FROM
THE ELECTRICAL
SUPPLY**

1) REMOVAL OF COOKTOP COMPLETE

THE COOKTOP CAN BE REMOVED FROM THE WORKTOP BY:-

- 1) DISCONNECTING THE GAS SUPPLY
- 2) REMOVING THE 4 X BRACKETS FROM UNDERNEATH THE COOKTOP

2) HOTPLATE REMOVAL

REMOVE ALL THE BURNER SKIRTS AND CONTROL KNOBS



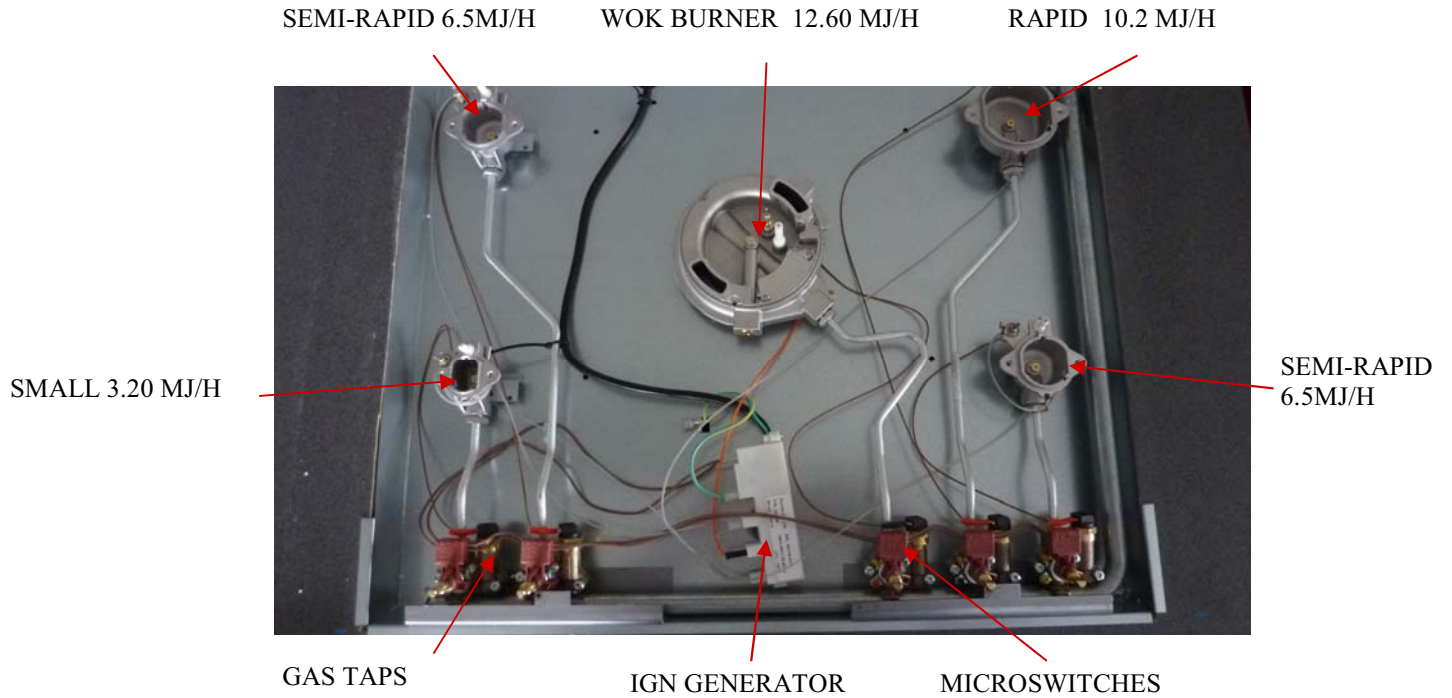
REMOVE ALL SECURING SCREWS
FITTED AROUND THE BURNER-
BOWLS (11 IN TOTAL)



REMOVE THE 2 X T10 TORX SCREWS
THAT HOLDS THE GAS RAIL

LIFT AWAY THE HOTPLATE

COMPONANT REMOVAL



A) ELECTRODES



SQUEEZE TOGETHER THE ELECTRODE CLIP AND REMOVE

LIFT THE ELECTRODE AWAY FROM THE BURNERBOWL AND DISCONNECT FROM THE IGNITION GENERATOR

B) THERMOCOUPLES

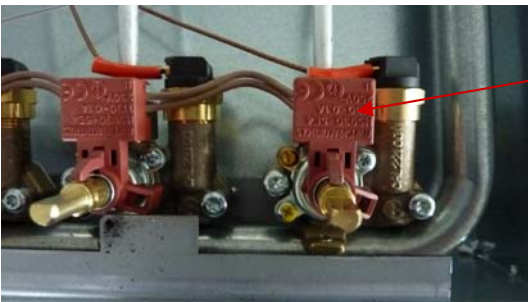


REMOVE THE HOTPLATE AS IN STEP 2

REMOVE THE 7mm SECURING NUT
AND REMOVE THE THERMOCOUPLE
FROM THE BURNERBOWL

DISCONNECT FROM THE GAS TAP
AND REMOVE THE THERMOCOUPLE

C) MICROSWITCHES



REMOVE THE HOTPLATE AS IN STEP 2

GENTLY EASE THE MICROSWITH OFF
THE GAS TAP

DISCONNECT FROM THE IGNITION
GENERATOR

NB THE INDIVIDUAL MICROSWITCHES CANNOT BE EXCHANGED
THEY MUST BE EXCHANGED AS A COMPLETE SET

D) GAS TAPS



FOLLOW STEP AND REMOVE THE COOKTOP FROM THE WORKSURFACE

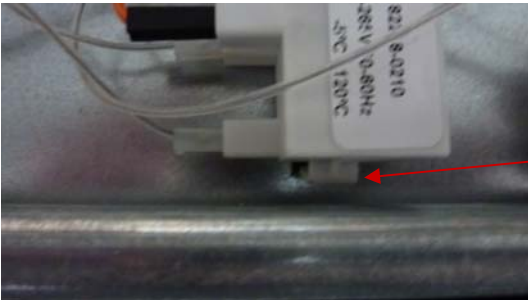
REMOVE THE HOTPLATE

DISCONNECT THE BUNDY TUBE FROM THE GAS TAP

REMOVE THE 2 X SECURING SCREWS AND REMOVE THE GAS TAP

NB WHEN FITTING NEW GAS TAPS ALWAYS REPLACE THE SEALING WASHER

E) IGNITION GENERATOR



FOLLOW STEPS 1 AND 2 AND REMOVE THE COOKTOP AND HOTPLATE

EASE THE CLIP FROM THE BASE AND REMOVE THE GENERATOR
DISCONNECT ALL WIRING AND ELECTRODE LEADS

THE BURNERBOWLS CAN BE REMOVED BY DISCONNECTING THE GAS BUNDY TUBE TO THE BURNERBOWL THEN REMOVING THE SECURING SCREW ON THE UNDERSIDE OF THE COOKTOP



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BELLING

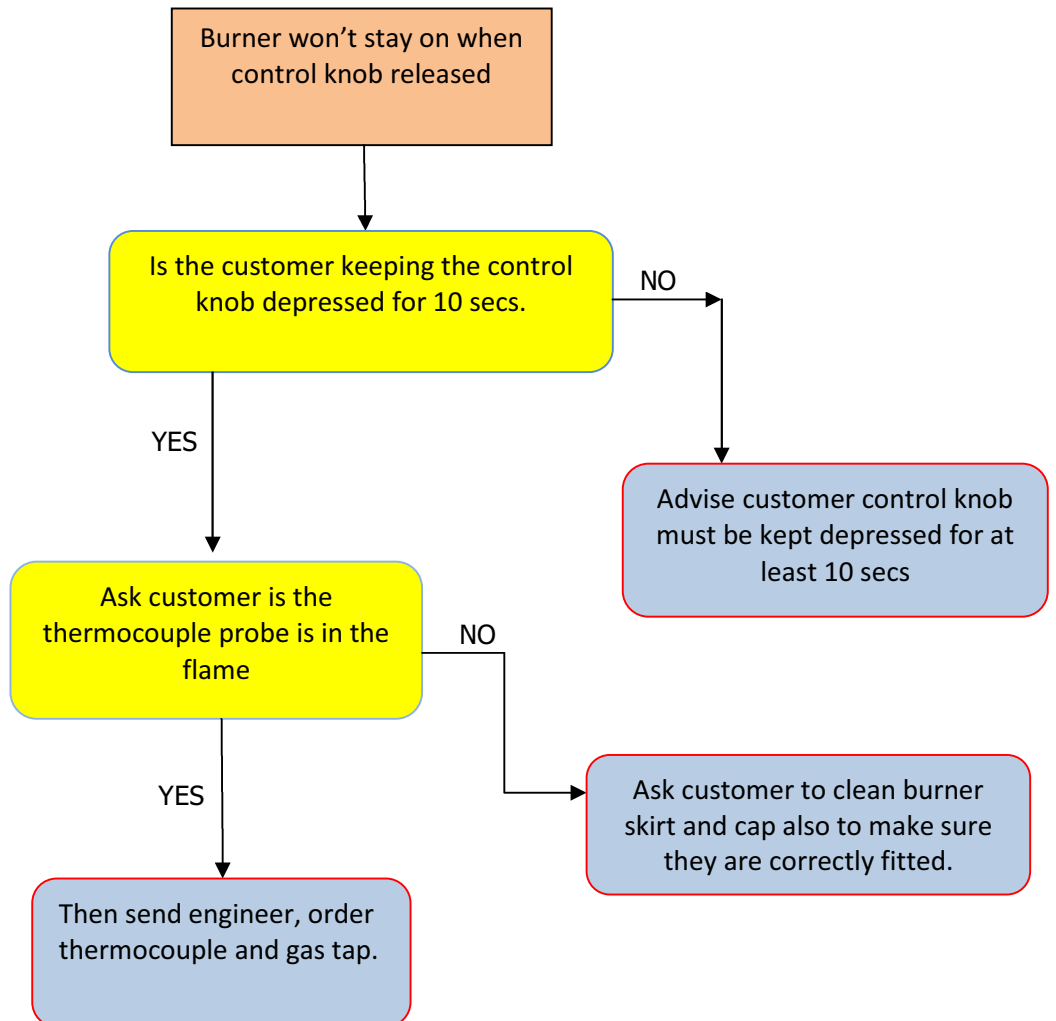
GAS BUILT-IN HOBS

**FAULTFINDING
GUIDES**

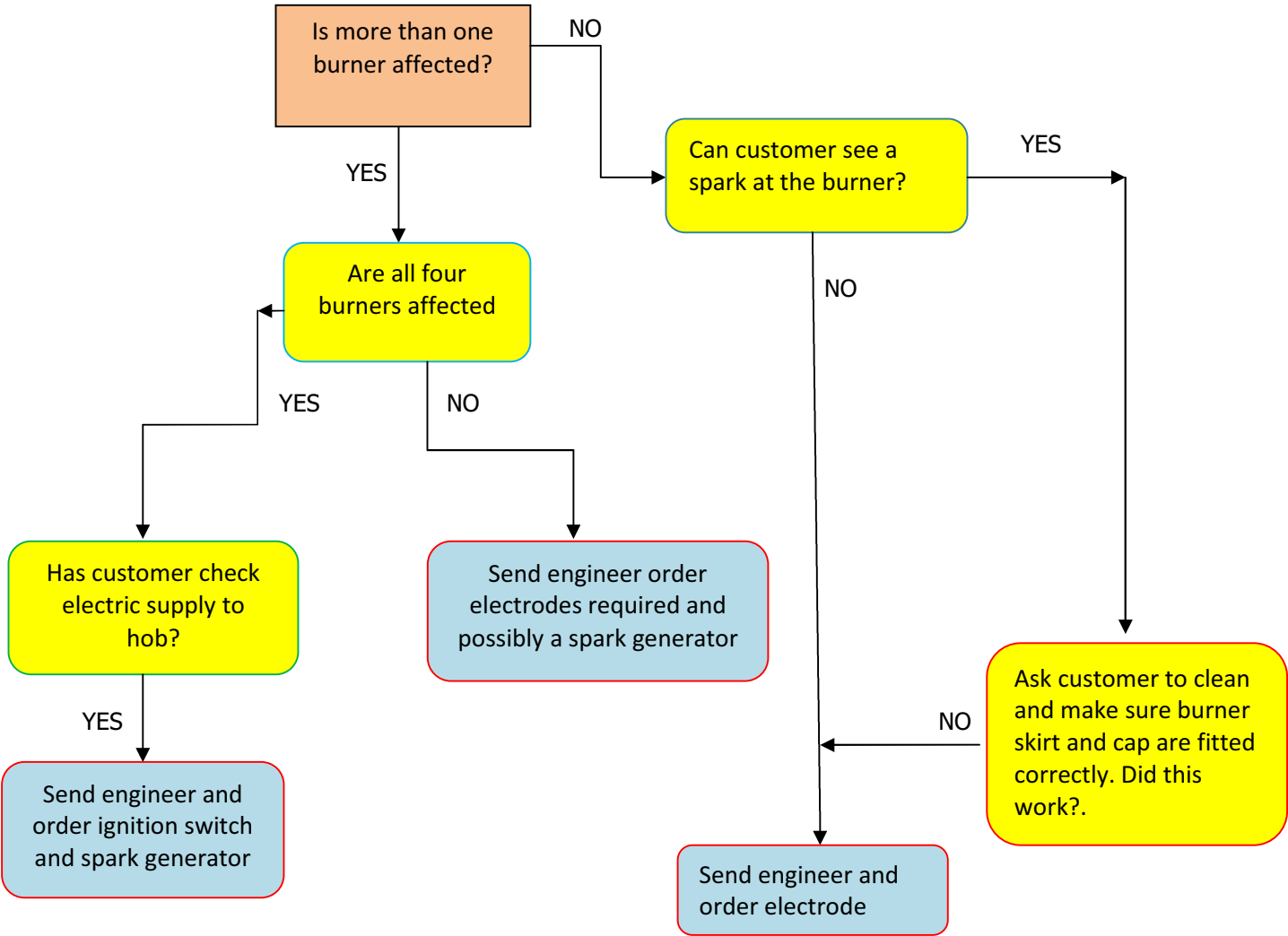


Gas hob with thermocouples

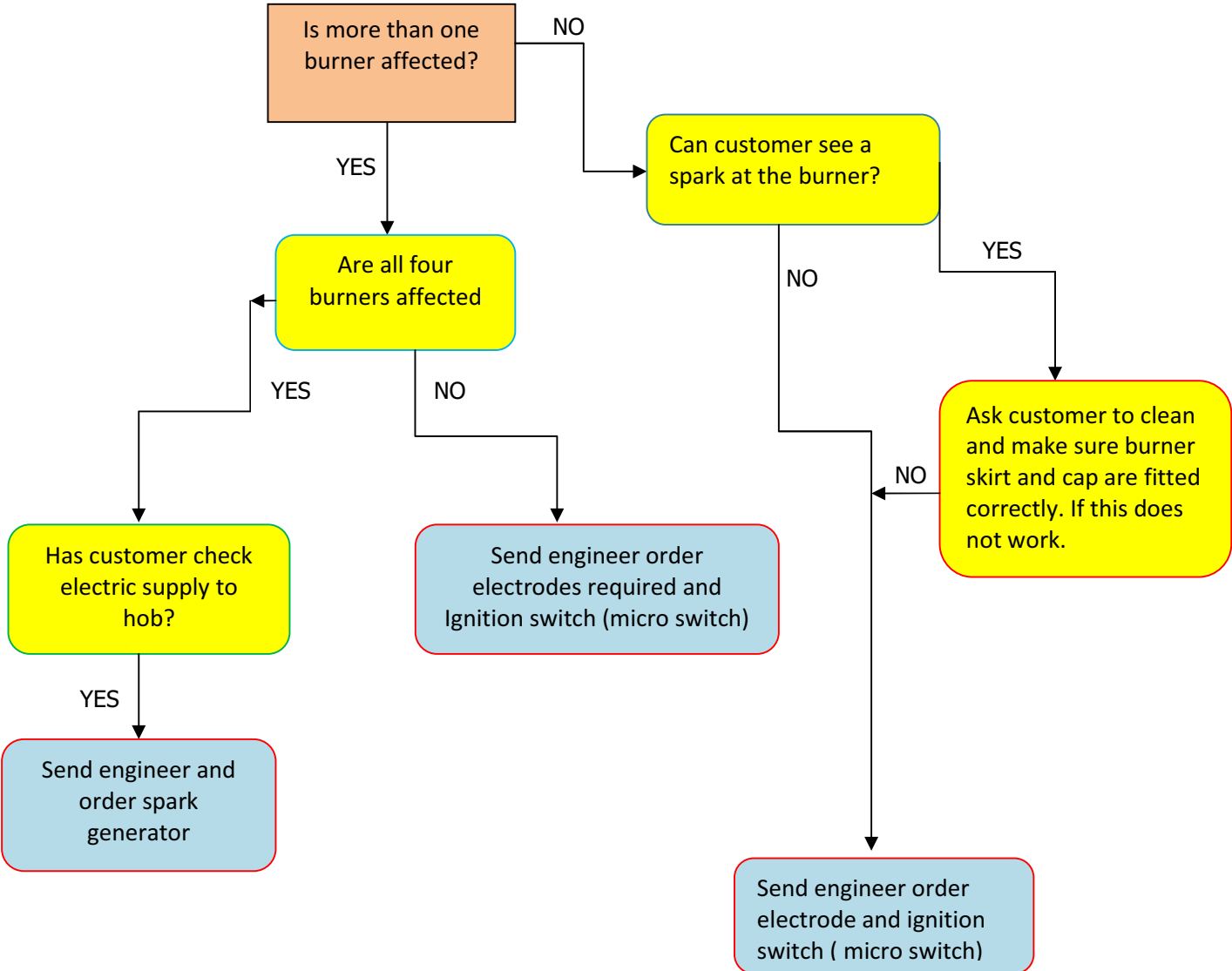
Hob burner will not stay lit



Faulty ignition (Push button ignition)
Customer states no ignition to burner/s



Faulty ignition (Automatic ignition)
Customer states no ignition to burner/s



Gas Hob
Faulty ignition (Automatic ignition)
Customer states no ignition to burner/s

