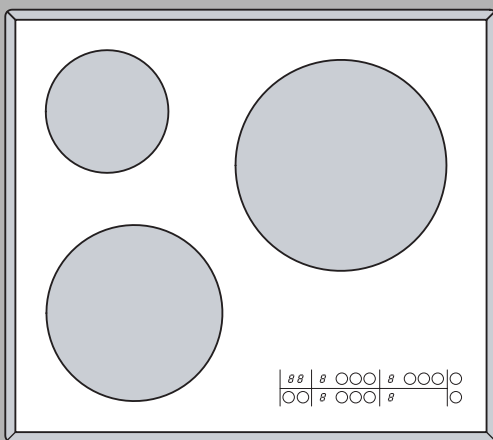


Glass ceramic hob

3 zone induction



Operating instructions

Dear V-ZUG Customer

Thank you for choosing to buy one of our products.

Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Symbols used



Denotes important safety precautions. Failure to observe said precautions can result in injury or damage to the appliance or fittings!

- ▶ Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.



Denotes useful tips for the user.

Validity

The model number corresponds to the first three digits on the identification plate. These operating instructions apply to the model:

Type	Model no.
GK36TI/C/F	326

Variations depending on the model are noted in the text.

Contents

Safety precautions	5
Before using for the first time	5
Correct use	6
Children in the home	6
Note on use	7
Your appliance	10
Appliance description	10
Construction	10
Operating and display elements	11
How induction hobs function	12
Cooking zone	12
User settings	13
Childproof lock	13
Acoustic signal	14
Operation	15
Pan detection	18
Powerplus	19
Automatic boost	21
Operating time	22
Timer	24
Cookware	25
Safety features	26
Automatic safety shut-off	26
Excess temperature protection	27
Control panel monitoring	28
After a power failure	28

Care and maintenance	29
Cleaning	29
Trouble-shooting	31
What to do if	31
Technical data	34
Disposal	35
Notes	36
Index	37
Repair service	39
Quick instructions	40

Safety precautions



The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is however essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

In accordance with the requirements of IEC 60335-1:

- 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 supervised or unless they have been given instruction concerning the use of the appliance by a person responsible for their safety.

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. The necessary work should be carried out by a qualified fitter or electrician.
- Dispose of the packaging material in accordance with local regulations.
- Change the user settings to suit your own needs.

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper or incorrect use.
- The appliance is not to be used as a room heater.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, should only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the 'Repair service' section. Please contact Customer Services if necessary.
- Retain these operating instructions for future reference. If you sell or pass the appliance on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation. In this way, the new owner can inform themselves about how to use the appliance correctly and read the pertinent safety precautions.

Children in the home

- Packaging material (e. g. plastic, polystyrene) can be dangerous for children. Danger of suffocation! Keep packaging material away from children.
- The appliance is designed for use by adults who are familiar with these operating instructions. Children are often unable to recognise the danger of electrical appliances. Ensure proper supervision and do not allow children to play with the appliance.
- A hob guard can be fitted to protect small children. The Swiss Council for Accident Prevention (bfu) in Berne can provide advice.
- Use the childproof locking facility.

Note on use

- During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly or if cracks caused by an extreme mechanical impact appear on the surface, disconnect the appliance from the mains immediately.
- If the mains cable is damaged, it must be replaced by Customer Services.
- If any electronic components fail, it may not be possible to switch the appliance off in which case remove the fuse or switch the circuit breaker off.
- Ensure the mains cables of other electrical appliances do not touch the hot cooking zones or cookware, as the electrical cable insulation could get damaged.

Important warning for persons with a cardiac pacemaker, a hearing aid or a metallic implant

- Induction hobs produce a high frequency magnetic field around the cooking zones. Standing near the cooking zones can under unfavourable circumstances have an adverse effect on or affect the working of the pacemaker, hearing aid or metallic implant.
- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker (or a hearing aid or another type of implant), you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.

Caution: Burns/Fire hazard!

- Do not leave the appliance unattended when in use.
- Ensure objects made of metal or with metallic parts, e. g. cutlery, aluminium foil, wrapping paper, do not come into contact with the surface of the appliance.
- The surface will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- If smoke or fire comes out of the appliance when in use, switch off the fuse in the house wiring system.
- Do not leave the appliance unattended when deep frying. Overheated fat and oil can easily catch fire! Never try to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a damp cloth and keep all doors and windows closed.
- Keep pets away from the appliance.

How to avoid damaging the appliance



The surface is resistant to heat (up to 650 °C) and fluctuations in temperature. It is also shock and scratch resistant to a certain degree. Nevertheless, please observe the following precautions in order to avoid damaging the appliance.

- In case of overheating, switch the appliance off and allow it to cool down completely. Under no circumstances should you use cold water to cool it down!
- Do not climb on to the appliance.
- A sudden impact such as a salt pot falling on to the hob can damage the surface. Such objects should not be stored above the appliance.
- Do not operate the appliance for any length of time without or with empty cookware.
- Check that the base of the cookware and the surface of the cooking zone are clean and dry before use.
- Always lift – i. e. do not slide – the cookware off the hob so as not to scratch the surface or damage the markings.
- Do not place hot cookware on the frame.
- Do not prepare (peel, cut etc.) fruit and vegetables on the surface. Fine dirt particles and hard objects can damage the surface of the appliance.
- Do not use the appliance as a storage area. In particular, do not deposit any inflammable materials, cardboard or plastic packaging on the surface.
- Tin, zinc and aluminium objects (including aluminium foil and empty espresso capsules) can melt on the hot cooking zone, causing damage.
- Take particular care that sugary foods or juices do not get on to the hot cooking zone as they can damage the surface. If sugary foods or juices do get on to the hot cooking zone, clean away immediately (while still hot) with a scraper.
- Avoid food boiling over.
- When cleaning the appliance make sure no water gets inside it. Use a moderately damp cloth. Do not spray the appliance with water. Do not use a steam cleaner. If water gets inside the appliance, it can cause damage!

Your appliance

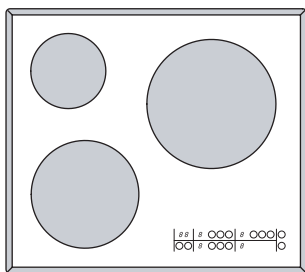
Appliance description

- Powerplus
- Automatic boost
- Control panel with separate touch control and display element for each cooking zone
- Electronic energy regulator with 9 power levels
- Keep warm setting
- Operating time
- Timer
- Automatic safety shut-off
- Pause cooking
- Childproof lock
- Acoustic signal
- Pan detection
- Cooking zone markings

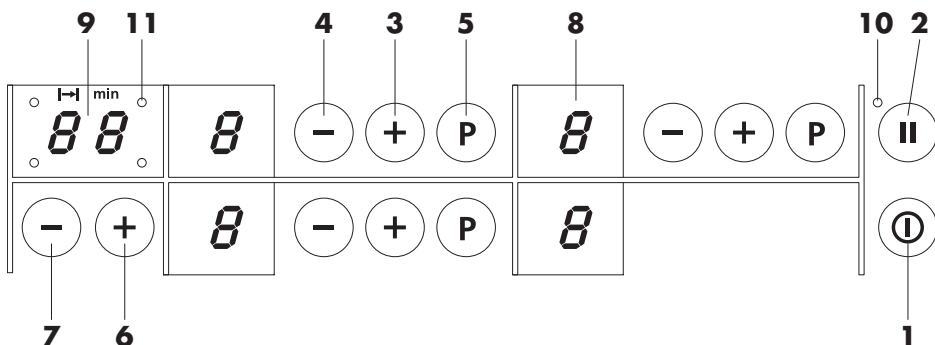
Construction

GK36TI, GK36TIF, GK36TIC

- One ø 250 mm cooking zone
- One ø 210 mm cooking zone
- One ø 145 mm cooking zone



Operating and display elements



Touch buttons

- 1** Appliance ON / OFF
- 2** Pause cooking ON / OFF
- 3** Increase power
- 4** Reduce power
- 5** Powerplus
- 6** Increase operating time
- 7** Reduce operating time

Displays

- 8** Cooking zone power level
- 9** Operating time / Timer
- 10** Pause cooking
- 11** Cooking zone indicator lights

How induction hobs function

Induction hobs have a quick reaction time, allow precision cooking, are powerful, economical and safe.

They work in a very different way to conventional hobs or solid plates. The induction coils under the glass ceramic plate produce a rapidly changing magnetic field which directly heats up the magnetic base of the cookware.



Induction hobs require cookware with a magnetic base.

The glass ceramic plate remains relatively cool as it only receives heat from the hot cookware.

Removing the cookware from the cooking zone immediately interrupts the supply of energy.

Cooking zone



The diameter of the magnetic base of the cookware should correspond to the diameter of the cooking zone in order to achieve the greatest energy absorption and the best possible heat distribution in the cookware.

Residual heat indicator

After the cooking zone is switched off, **H** remains illuminated in the display as long as a burn hazard exists.






User settings

Childproof lock






The childproof lock is to prevent the appliance being accidentally switched on.

Switching the childproof lock on

Ensure all cooking zones are switched off.





- ▶ Press the  touch button to switch the appliance on.
 -  flashes in the power level displays.
- ▶ Hold the  touch button depressed and at the same time depress the  touch button for about 1 ½ seconds.
 - An acoustic signal is emitted.
 -  appears in the power level displays for about 10 seconds.

Operating the appliance with the childproof lock activated

- ▶ Press the  touch button to switch the appliance on.
 -  appears in the power level displays for about 10 seconds.
- ▶ With the childproof lock activated, hold the  touch button depressed and at the same time press the  and  touch buttons for any one cooking zone or for the timer.
 - The childproof lock is overridden. The appliance can be operated as usual.
 - 10 minutes after switching the appliance off, the childproof lock is automatically activated again.

Switching the childproof lock off

Ensure all cooking zones are switched off.



- ▶ Press the  touch button to switch the appliance on.
- ▶ Depress the  and  touch buttons simultaneously for about 1 ½ seconds.
 - A double acoustic signal is emitted.
 -  flashes in the power level displays for about 10 seconds.

Acoustic signal

An acoustic signal is emitted whenever a button is touched (factory setting). The acoustic signal can be turned off.



Switching off

Ensure all cooking zones are switched off.

- ▶ Press the  touch button to switch the appliance on.
- ▶ Hold the  touch button depressed for about 3 seconds.
 - A double acoustic signal confirms the setting.

Switching on

Ensure all cooking zones are switched off.

- ▶ Press the  touch button to switch the appliance on.
- ▶ Hold the  touch button depressed for about 3 seconds.
 - A single acoustic signal confirms the setting.



The last setting is stored when the appliance is switched off.

The acoustic signal cannot be turned on or off if the childproof lock is activated.

Operation

The individual cooking zones are all operated in the same way. When the appliance is switched off, all the displays are dark (stand-by mode), except for the residual heat indicator **H** should any cooking zone still be hot.

Switching the cooking zone on

- ▶ Press the **Ⓢ** touch button to switch the appliance on.
 - **0** flashes in the power level displays.
- ▶ Switch the required cooking zone or the timer on within 10 seconds.
 - If no touch button is pressed within 10 seconds, then for safety reasons the appliance switches off automatically.

Setting the power level

- ▶ Press the **⊕** touch button for the required cooking zone 1x.
 - The cooking zone comes on at power level **9**.

Alternatively

- ▶ Press the **⊖** touch button for the required cooking zone 1x.
 - The cooking zone comes on at power level **3**.
- ▶ To change the power level initially selected, press either the **⊕** or **⊖** touch button.
 - Hold the touch button depressed to incrementally change the power level.
 - The power level selected is shown in the display.

Keep warm setting

The keep warm setting keeps food that has been cooked warm at approximately 65 °C.

- ▶ Set cooking zone to power level **!**.
- ▶ Press the **⊖** touch button.
 - **!** appears in the display.

Power level

Due to the high energy output of induction hobs, cookware is heated very quickly. To avoid burning food, a slightly different approach is therefore required when selecting the power level than with conventional cooking systems.

The following table serves as a guide only.





It is recommended that the power level be increased or reduced depending on the quantities being cooked.

Power level	Use
Keep warm	Keeping cooked food warm at around 65 °C
1	Melting butter and chocolate; dissolving gelatine
1–3	Keeping gravy, sauce and soup warm; allowing rice to swell
2–6	Cooking potatoes, pasta, soup, ragout; steaming fruit, vegetables and fish; defrosting food
6–7	Frying in a non-stick pan; gently frying escalope, fish (without overheating the fat); frying rösti (hash browns)
7–8	Heating fat; searing meat; heating bound sauces and soups; making omelettes
9	Boiling large quantities of liquid; searing steak
Powerplus	Heating water

Switching the cooking zone off

- ▶ Press the  touch button repeatedly until  appears in the display.

Alternatively


- ▶ Press the  and  touch buttons at the same time until  appears in the display.






If no other touch button is pressed and none of the other cooking zones are in use, the appliance switches off automatically after 10 seconds.

Switching the appliance off

- ▶ Press the  touch button.

Pause cooking

With this function, the power level of all the cooking zones can be temporarily reduced to  for a maximum of 10 minutes. Thereafter, the appliance can continue to be operated using the selected settings.

- ▶ Press the  touch button.
 - The indicator light for the  touch button flashes.
 - The power level of the cooking zone selected changes to .
 - The operating time and timer continue to run.
 - Except for  and , all touch buttons are inactive.





If the pause cooking function is not turned off within 10 minutes, the appliance switches off completely.



- ▶ To resume cooking, press the  touch button again.
 - The cooking zones are switched back on again with the selected settings.

Pan detection

Each cooking zone is equipped with pan detection. In order to be able to switch the cooking zone on, suitable magnetic cookware has to be on the cooking zone.

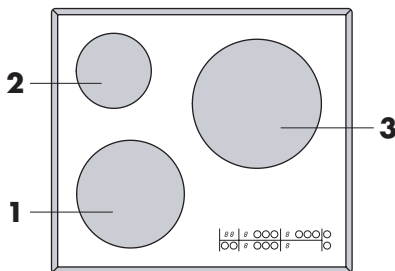
- If the cookware is removed from the cooking zone during operation, the power output is interrupted and  appears in the display.
- If the cookware is unsuitable,  appears in the display.

Pan detection runs 10 minutes. If in this time no suitable cookware is used, the cooking zone switches off.

The display changes from  to . If none of the other cooking zones are in use, the appliance switches off automatically after 10 seconds.

Powerplus

All the cooking zones are equipped with the Powerplus **P** booster. When Powerplus is switched on, the cooking zone selected works at extra high power for 10 minutes. After 10 minutes it automatically switches back to power level **9**. Powerplus can be used, for instance, to heat a large quantity of water quickly.



Powerplus can only be used with one cooking zone at a time on the left-hand side (i.e. **1** or **2**). When Powerplus is activated, the other cooking zone on the left-hand side works at reduced power.

- If Powerplus is being used with cooking zone **1**, then cooking zone **2** can be operated at a maximum power level of **6**.
- If Powerplus is being used with cooking zone **2**, then cooking zone **1** can be operated at a maximum power level of **8**.

If the power level is increased above these levels, Powerplus switches off.

Powerplus can be used independently with cooking zone **3**.

Switching on

- ▶ Press the **(P)** touch button.
 - **P** appears in the display.
 - After 10 minutes, it automatically reverts to power level **9**.



Removing the cookware interrupts Powerplus. As soon as the cookware is returned to the cooking zone, Powerplus is resumed.

Switching off before time

To switch off before time:

- ▶ Press the **(P)** touch button again.
 - Power level **9** is active.

Alternatively

- ▶ Press the **(-)** touch button repeatedly for the required power level.



If the control unit or the cooking zone overheat, Powerplus automatically ends.

Automatic boost



Do not leave the appliance unattended when the automatic boost function is on. Smaller amounts of food or liquid can get hot very quickly!

All the cooking zones are equipped with an automatic boost function. With this function, a cooking zone works at full power for a certain length of time (see table). It then automatically goes back to the power level set.



The automatic boost function must be activated anew each time a cooking zone is switched on.

Switching on

- ▶ You are working at power level **9** and activate the automatic boost function using the **+** touch button.
 - **A** and **9** alternate in the display.

Within the next 10 seconds, select the power level at which you wish to continue cooking.

- ▶ Press the **-** touch button repeatedly for the required power level, e. g. **3**.
 - **A** and **3** alternate in the display while the automatic boost is activated.
 - When the automatic boost is over, the power level is reduced to that set for continuing cooking.

Power level	1	2	3	4	5	6	7	8
Boost in minutes	1¼	1¾	2	3	5	7½	2	3½



If the power level set for continuing cooking is increased while the automatic boost is activated, the duration of the boost will change automatically.

Switching off before time

- ▶ Press the **-** touch button.

Operating time



**Do not leave the hob unattended during the operating time.
Risk of boiling over, burning and igniting!**

With the operating time function, the cooking zone switches off automatically after a set time (between 1 and 99 minutes). This function can be used with all the cooking zones, though not at the same time.

Setting the operating time

The required cooking zone must be switched on.

- ▶ Press the **(+)** touch button for the operating time 1x.
 - **01** appears in the display.
 - The indicator lights for the cooking zones flash.

Alternatively

- ▶ Press the **(-)** touch button for the operating time 1x.
 - **99** appears in the display.
 - The indicator lights for the cooking zones flash.
- ▶ Press the **(+)** or **(-)** touch buttons again to set the required operating time.
 - Hold the touch button depressed to incrementally change the duration.



As long as the indicator lights are flashing, the operating time can be assigned to any of the cooking zones.

- ▶ Press the **(+)** or **(-)** touch button for the required cooking zone.
 - This will not change the power level set.
 - The indicator light illuminates for the corresponding cooking zone.
 - The power level and the operating time can be changed later.

When the operating time is up, the corresponding cooking zone switches off.

- **00** flashes in the display and an acoustic signal is emitted for 1 minute.
- ▶ Press any touch button to turn the acoustic signal off.




Switching the cooking zone off before time

- ▶ Press the  touch button for the required cooking zone repeatedly until  appears in the display.
 - The operating time function is off.
 - If none of the other cooking zones are in use, the appliance switches off automatically after 10 seconds.

Turning the operating time function off before time



- ▶ Press the  touch button for the operating time repeatedly until  appears in the display.

Alternatively





- ▶ Press the  and  touch buttons at the same time until  appears in the display.
 - The corresponding cooking zone remains on.


Timer

The timer functions like an egg timer (1–99 minutes). The following points must be observed.

- The appliance must be switched on.
- The cooking zones may be switched on, but no operating time should be entered.
- ▶ Press the  touch button for the operating time 1x.
 -  appears in the display.
 - The four indicator lights for the cooking zones flash.

Alternatively

- ▶ Press the  touch button for the operating time 1x.
 -  appears in the display.
 - The four indicator lights for the cooking zones flash.
- ▶ Press the  or  button again to set the duration of the timer.
 - Hold the touch button depressed to incrementally change the duration.
 - The timer starts as soon as the indicator lights stop flashing.

When the timer is up, an acoustic signal is emitted for 1 minute and  flashes in the display.

- ▶ Press any touch button to turn the acoustic signal off.

Cookware



The base of the cookware should have no sharp rims or edges. Only use cast iron cookware if it has a smooth enamelled base.

Cookware for induction hobs are marked by the manufacturer with one of the following symbols.



As a general rule, if a magnet sticks to the bottom of the cookware then it is suitable for use with an induction hob. We recommend checking for suitability before purchase.

The appliance is able to detect suitable cookware.

- ▶ Place the cookware on a cooking zone that best corresponds to the diameter of the base and switch on at power level **3**.
 - If **3** remains in the display, the cookware is suitable.
 - If the cookware is unsuitable or too small, **U** appears in the display.



Cookware with a base that corresponds to the diameter of the cooking zone provides for a short heat-up time and good heat distribution. Place the cookware in the middle of the cooking zone. Two cooking zones can be used in combination to heat induction casseroles and saucepans (frying pans).

Do not use a power level higher than **7** for cookware with a non-stick coating (e.g. teflon) as this could cause the coating to overheat, damaging it.

When in use, induction cookware can produce noise. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way.

Safety features

Automatic safety shut-off

The appliance is equipped with an automatic safety shut-off, whereby, depending on the power level being used, the cooking zones switch off automatically after a certain period of time.

Power level	Safety shut-off activated in hours
Keep warm	2
1-2	10
3	5
4	4
5-6	3
7-8	2
9	1

- If the cooking zone has been switched off because the time limit has been exceeded, **H** and **0** flash alternately in the display.



The cooking zone can be switched on again in the usual way.

Excess temperature protection



Do not put any hot cookware on the control panel.

The control panel is equipped with an excess temperature sensor. If the sensor is activated, the cooking zones switch off automatically.

– **H** flashes in the display.

The cooking zones cannot be used again until the control panel has cooled down.

– Once the control unit has cooled down, press any touch button to cancel the flashing display **H**. The cooking zone can now be switched on again.

Cooking zones

Each cooking zone is equipped with an excess temperature sensor. If the sensor is activated, the following measures are implemented automatically:

- As long as the temperature is too high, the cooling fan runs at maximum speed. Powerplus, if running, ends.
 - The display changes from **P** to **g**.
- If this is insufficient, the cooking zone switches off.
 - **H** flashes in the corresponding display.

Once the cooking zone has cooled down, it can be switched back on again.

Control panel monitoring

If a button is touched for longer than 5 seconds (e. g. because an object is standing on it or because food has boiled over on to it), the corresponding cooking zone switches off automatically.

- A continuous acoustic signal is emitted.
 - **E** flashes in the corresponding display.
- ▶ Remove the object or food that has boiled over etc.

The appliance can now be used again.

After a power failure

After a power failure, **UU** flashes in the display.

- ▶ To exit, press any touch button.
 - The childproof lock is no longer activated.
 - The acoustic signal is on.

Care and maintenance



Allow the appliance to cool down before cleaning.

Cleaning



During and after cleaning, ensure no cooking zone has inadvertently been left on.

Remove any soiling as quickly as possible. Dried-up or burned-on food residue is harder to clean off.

- ▶ Clean the surface with a soft cloth or sponge, water and a suitable detergent and conditioner. We recommend using products with a protective additive for the surface.

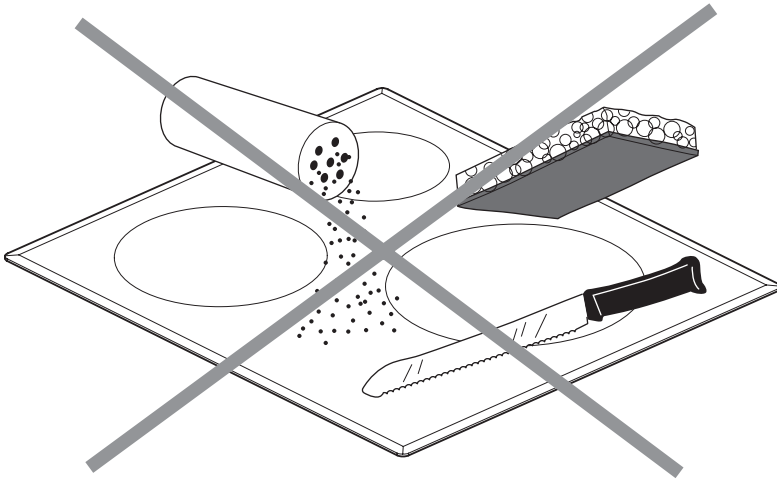


Avoid cleaning the surface with abrasive cleaning agents, scouring pads, wire wool, etc., which can damage the surface.

- ▶ Remove slight soiling with a damp cloth and detergent.
- ▶ To remove heavier soiling (gravy spills, soup spills, etc.), use a clean cloth or sponge, add detergent to the surface and rub clean. Always follow the detergent manufacturer's instructions for use.
- ▶ Stubborn soiling (boiled-over milk and non-sugar-based food) can be removed either when still warm (but not hot!) or cold. Cooktop scrapers, which are available from retailers, are best for this purpose.

- ▶ Remove limescale stains (yellow discolouration) with a small amount of limescale remover (e.g. vinegar, lemon juice, descaler). For stronger stains, allow the solution to work longer. Wipe clean with a clean, damp cloth.

Use of improper cleaning techniques can result in damage to the markings or surface. Damage of this type cannot be reversed through cleaning.



Trouble-shooting

What to do if ...

... **H** and **0** flash alternately in the display

Possible cause	Solution
<ul style="list-style-type: none">■ The automatic safety shut-off has been triggered.	<ul style="list-style-type: none">▶ Switch the cooking zone back on again when required.

... **H** flashes in the display

Possible cause	Solutions
<ul style="list-style-type: none">■ The excess temperature protection has been triggered.	<ul style="list-style-type: none">▶ Check the cookware and the food being cooked.▶ Allow the cooking zone to cool down.▶ Resume cooking on a different cooking zone.

... when operating the cooking zone for the very first time, an unpleasant smell is produced

Possible cause	Solution
<ul style="list-style-type: none">■ This is normal for brand new appliances.	<ul style="list-style-type: none">▶ Ensure the room is well ventilated.▶ The smell will wear off after the appliance has been in use for a few hours.

... the appliance is not working and the displays are not illuminated

Possible cause	Solution
■ The fuse or circuit breaker for electrical installations in the home is defective.	▶ Change the fuse. ▶ Reset the circuit breaker.
■ The fuse or circuit breaker keeps blowing.	▶ Call Customer Services.
■ An interruption in the power supply.	▶ Check the power supply.

... a continuous acoustic signal is emitted and the appliance switches off

Possible cause	Solution
■ Object (e. g. pans, keys) on the control panel.	▶ Remove the object and then operate the appliance as usual.
■ Food has boiled over on to the control panel.	▶ Remove any food spillages and then operate the appliance as usual.


... *U0* flashes in the display

Possible cause	Solution
■ An interruption in the power supply.	▶ Press any touch button to cancel the error message.

... **E** appears in the back-left display, **Er** in the back-right display, alternating with a number

Possible cause	Solution
■ Various situations can lead to an «Er» error message.	▶ Note down the error number. ▶ Call Customer Services.

... **ES, EE, E7 or E9** appears in one (or two) display window(s)

Possible cause	Solution
■ The corresponding cooking zone(s) is/are defective.	▶ Note down the error number. ▶ Call Customer Services. ▶ Press the  touch button to cancel the error message. Cooking zones not affected can still be used.

... **U** appears in the display

Possible cause	Solution
■ Cookware is not suitable for use with induction hobs.	▶ Only use cookware suitable for induction hobs.
■ Cookware is too small for the cooking zone selected.	▶ Ensure cookware corresponds to the size of the cooking zone.

Technical data

Electrical connection

Voltage: 400 V 2N~ 50 Hz
Fuse: 16 A

Connected load

GK36TI/GK36TIV/GK36TIC 7400 W

Dimensions (H x W x D)

GK36TI 55 x 584 x 514 mm
GK36TIV 55 x 584 x 514 mm
GK36TIC 55 x 550 x 480 mm

Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!


Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by a qualified electrician. Then cut off the mains cable.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.



- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal.

For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

Notes

Index

A

Acoustic signal.....	14
Appliance	
Switching off.....	17, 40
Switching on.....	40
Appliance description.....	10
Automatic boost.....	21
Automatic safety shut-off.....	26

C

Care.....	29
Childproof lock.....	13
Cleaning.....	29
Construction.....	10
Control panel monitoring.....	28
Cooking zone.....	12
Switching off.....	17
Switching on.....	15
Cookware.....	25

D

Disconnection.....	35
Display elements.....	11
Displays.....	11
Disposal.....	35

E

Excess temperature.....	27
-------------------------	----

I

Induction hobs	
Functioning of.....	12

K

Keep warm setting.....	16
------------------------	----

M

Maintenance.....	29
------------------	----

O

Operating elements.....	11
Operating time.....	22
Operation.....	15

P

Packaging.....	35
Pan detection.....	18
Pause cooking.....	17
Power failure.....	28
Powerplus.....	19
Switching on.....	20

Q

Quick instructions.....	40
-------------------------	----

R

Repair service.....	39
Residual heat indicator.....	12

S

Safety.....	35
Safety features.....	26
Safety precautions	
Before using for the first time.....	5
Children in the home.....	6
Correct use.....	6
Note on use.....	7
Switching off.....	40
Switching on.....	15
Symbols.....	2

T

Technical data.....	34
Timer	24
Touch buttons	11
Troubleshooting.....	31

U

User settings	13
Using for the first time	5

Repair service



The 'Trouble-shooting' section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service engineer and the cost that goes along with it.

Whether you contact us for repairs or orders, please always state the serial number (FN) and the name of the appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

SN

Appliance


You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

- ▶ Open fitted unit underneath.
 - The identification plate is located behind the front panel.

Quick instructions

Please first read the safety precautions in these operating instructions!

To switch appliance on

- ▶ Depress the  touch button for about 1 second.

To select a cooking zone

- ▶ Select the power level within 10 seconds using the  or  touch button.

Alternatively

- ▶ Press the  touch button to heat a large amount of water quickly.

To switch cooking zone off

- ▶ Press the  touch button repeatedly until  appears in the display.

To switch appliance off

- ▶ Press the  touch button.

V-ZUG Ltd

Industriestrasse 66, CH-6301 Zug
vzug@vzug.ch, www.vzug.com

J326.352.0