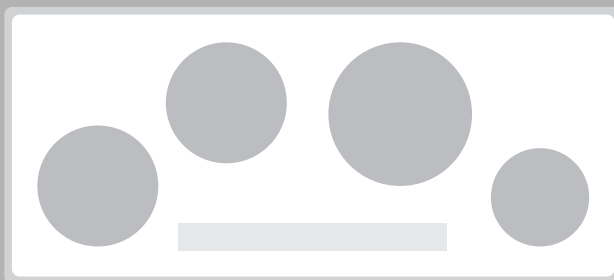
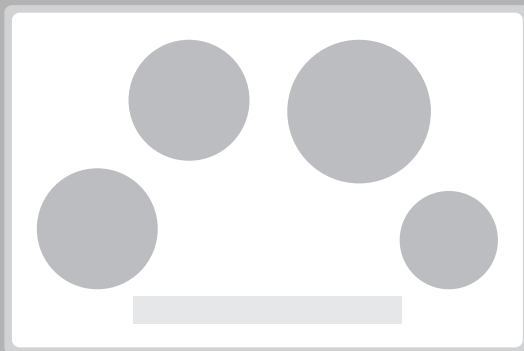


Glass ceramic hob

Induction Slider (4 zones)



Operating instructions

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 3 digits on the identification plate. These operating instructions apply to the models:

Type	Model no.
GK46TIPS/C/F	973
GK46TIAS/C/U/F	974

Deviations depending on the model are noted in the text.

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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.
- 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 owners 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.
- 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 fire blanket 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 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.
- 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

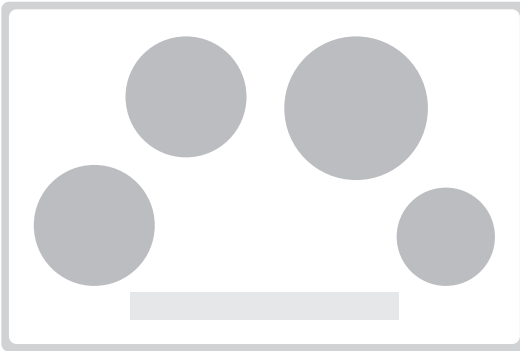
Appliance description

- 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
- Restore function
- Wipe protection
- Cooking zone markings

Construction

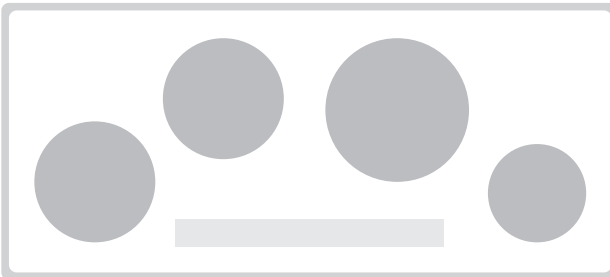
GK46TIAS, GK46TIASC, GK46TIASU, GK46TIASF

- 2 cooking zones \varnothing 180 mm
- 1 cooking zone \varnothing 210 mm
- 1 cooking zone \varnothing 145 mm

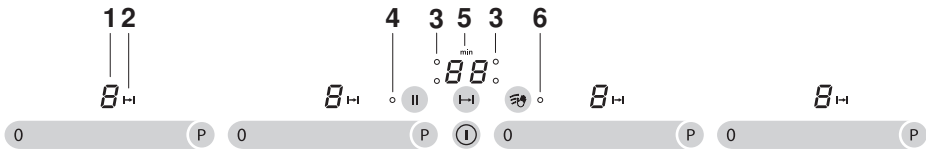


GK46TIPS, GK46TIPSC, GK46TIPSF

- 2 cooking zones \varnothing 180 mm
- 1 cooking zone \varnothing 210 mm
- 1 cooking zone \varnothing 145 mm



Operating and display elements



Touch buttons



Appliance ON/OFF

0

Slider (setting the power levels)



Powerplus



Pause cooking ON/OFF and Restore function



Operating time/Timer



Wipe protection

Displays

- 1 Cooking zone power level
- 2 Operating time
- 3 Cooking zone indicator lights (e.g. with operating time)
- 4 Pause activated/Possibility for restoring stored functions
- 5 Operating time/Timer
- 6 Wipe protection activated

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.

Use

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  should any cooking zone still be hot.



Switching the cooking zone on


- ▶ Hold the  touch button pressed for ca. 1 second.
 -  flashes in the power level displays.
- ▶ Switch on a cooking zone or the timer within 10 seconds.
 - If no touch button is pressed within the next 10 seconds, then for safety reasons the appliance switches off automatically.

Setting the power level

- ▶ Select a power level by touching slider or sliding to left/right.

Keep warm setting

The keep warm setting keeps food that has been cooked warm at approximately 65 °C. This is between power levels  and .

- ▶ Set cooking zone to power level .

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 (L)	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 (P)	Heating water

Switching the cooking zone off




- ▶ Touch power level **0** on slider.
 - 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.







Restore function

If the appliance has been inadvertently switched off, the settings can be restored within 6 seconds.

- ▶ Hold the  touch button pressed for ca. 1 second.
 - The indicator light flashes at touch button .
- ▶ 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 illuminates.
 - The power level of the cooking zone selected changes to .
 - The operating time or the timer is held.
 - 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.

Wipe protection

This function prevents the inadvertent changing of the power level, for instance when wiping the control unit with a cloth.

- ▶ Press the  button.
 - The indicator light for the  touch button illuminates.
- ▶ The wipe protection is switched off by pressing the  touch button again or automatically after 30 seconds.




Press the  button to switch the appliance off at any time.

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.







- ▶ Hold the  touch button pressed for ca. 1 second.
 -  flashes in the power level displays.
- ▶ Hold the  and the  touch buttons at the same time.
- ▶ Press the  touch button again.
 -  appears in the power level displays for about 10 seconds.

Operating the appliance with the childproof lock activated

- ▶ Hold the  touch button pressed for ca. 1 second.
 -  appears in the power level displays.
- ▶ Hold the  and the  touch buttons at the same time.
 - The childproof lock is overridden. The appliance can be operated as usual.
 - 10 minutes after switching off the appliance, the childproof lock is automatically activated again.


Switching the childproof lock off

Ensure all cooking zones are switched off.



- ▶ Hold the  touch button pressed for ca. 1 second.
 -  appears in the power level displays.
- ▶ Hold the  and the  touch buttons at the same time.
- ▶ Press the  touch button again.
 -  appears in the power level displays for about 10 seconds.

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.

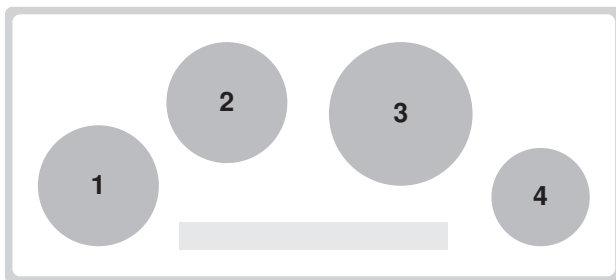
- If the cookware is removed whilst the appliance is operating, or if an unsuitable cookware is used, the power level flashes alternately with .

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.



Powerplus can only be used with one cooking zone at a time on each side – **1** or **2** on the left-hand side and **3** or **4** on the right-hand side. When Powerplus is activated, the other cooking zone in the same half 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 **8**.
- If Powerplus is being used with cooking zone **2**, then cooking zone **1** can be operated at a maximum power level of **8**.
- If Powerplus is being used with cooking zone **3**, then cooking zone **4** can be operated at a maximum power level of **6**.
- If Powerplus is being used with cooking zone **4**, then cooking zone **3** can be operated at a maximum power level of **8**.

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

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

- ▶ Touch required power level on the slider.



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

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 simultaneously with all cooking zones.

Setting the operating time

The required cooking zone must be switched on.

- ▶ Press the  touch button.
 -  flashes in the display.
 - The indicator light flashes at the activated cooking zones.
- ▶ Set an operating time on the slider within 5 seconds.
 - The symbol  lights and the indicator light flashes.
 - If position  is touched for longer than 1 second, the period is extended at an increasing rate.





The time can still be changed within 5 seconds.

Several operating times

Where several times are set:

- the shortest time is shown in the display;
- the indicator light of the relevant cooking zone lights up.


To display another time:

- ▶ Press the  touch button.
- ▶ Touch the slider of the cooking zone.
 - The symbol  lights and the indicator light flashes.
 - The time is displayed.



By briefly releasing and retouching the slider you can still change the time within 5 seconds.

Switching off before time


- ▶ Press the  touch button.
- ▶ Touch the slider of the cooking zone and set to **00**.
 - The cooking zone continues to operate.

Switching the cooking zone off before time

- ▶ Touch power level **0** on slider.
 - 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.



End

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


- In the display, **00**, symbol , and the power level flash and an acoustic signal sounds for 1 minute.
- ▶ Press any touch button to turn the acoustic signal off.

Timer

The timer functions like an egg timer (1–99 minutes). It can be used at any time and independently of all other functions.

- ▶ Switch on the appliance.
- ▶ Press the  touch button 2×.
 -  lights up in the display.
- ▶ Within 5 seconds, set a time on any slider.



If position  is touched for longer than 1 second, the period is extended at an increasing rate.


If the hob is switched off an active timer is retained.

Several operating times and timer setting

Where several times are set:

- the shortest time is shown in the display;
- the indicator light of the relevant cooking zone lights up or no indicator light lights up if the timer is active.

To display the timer setting:

- ▶ Press the  touch button 2×.
 - No indicator light lights up.
 - The timer setting is displayed.



The time can be changed within 5 seconds as described above.

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.

Automatic boost is switched off on delivery of the appliance from the factory. If required the factory setting must be changed from 0 to 1, see chapter 'User settings'.

Switching on

- ▶ On the slider, keep the power level for continuing cooking e.g. **5** pressed for 3 seconds.
 - **A** and **S** 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	¾	1¼	2	3	4¼	7¼	2	3¼



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

- ▶ Select a lower level on the slider.

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 detects 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.
 - The power level flashes alternately with **4** if the cookware in use is unsuitable or too small.




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. 2 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.

User settings

Accessing

- ▶ With the induction hob switched off, hold  touch button pressed and touch 3 slider fields from left to right within 1 second.
 - Every touching is acknowledged by an acoustic signal.



A double acoustic signal sounds in the case of an erroneous entry.

- On the left, **P** flashes alternately with **0**.
- Displayed on the right is the actual value for the selected program step.

Navigation/Entering values


Separate sliders are used for navigating through the individual user settings and for changing setting values.




The slider by the left hand display is used for the settings of program steps P0 to P7 and the slider by the right hand display, for the settings of the desired values.

In order to navigate through the individual settings, resp. to change settings, the left hand half of the slider field simulates a negative key and the right hand half simulates a plus key.

Saving entries/Exiting the user settings

By holding touch button  pressed for 2 s, all value changes performed up to this point are stored and the user settings are exited. The control unit signals successful storage by an acoustic signal.

Setting options

Program step	Function	Factory setting	Setting range	Description
P0	Acoustic signal volume	7	0	No acoustic signal
			1-8	Adjustable in steps
P1	Acoustic signal at end of ON period/Timer	2	0	No acoustic signal
			1	Ends automatically after 10 s or after touching any key
			2	Ends automatically after 1 min or after touching any key
P2	Powerplus operating time	1	0	End after 5 min
			1	End after 10 min
			2	End after 15 min
P3	Automatic boost	0	0	OFF
			1	ON
P4	Timer start value	1	0-9	Adjustable in steps from 0-90 minutes
P6	Key acknowledgement (acoustic signal)	1	0	OFF
			1	ON
P7	Default loading (factory settings)	0	0	Value cannot be changed. Restore factory settings by storing at this menu point. Press the  key 2x.


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 after
-------------	-----------------------

Keep warm	2 hours
1	8½ hours
2	6½ hours
3	5½ hours
4	4½ hours
5	3½ hours
6	3 hours
7	2½ hours
8	2 hours
9	1½ hours

- If the cooking zone has been switched off because the safety shut-off has been exceeded, **H** and  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:

- 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 10 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.
- **f** 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, **UO** 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.

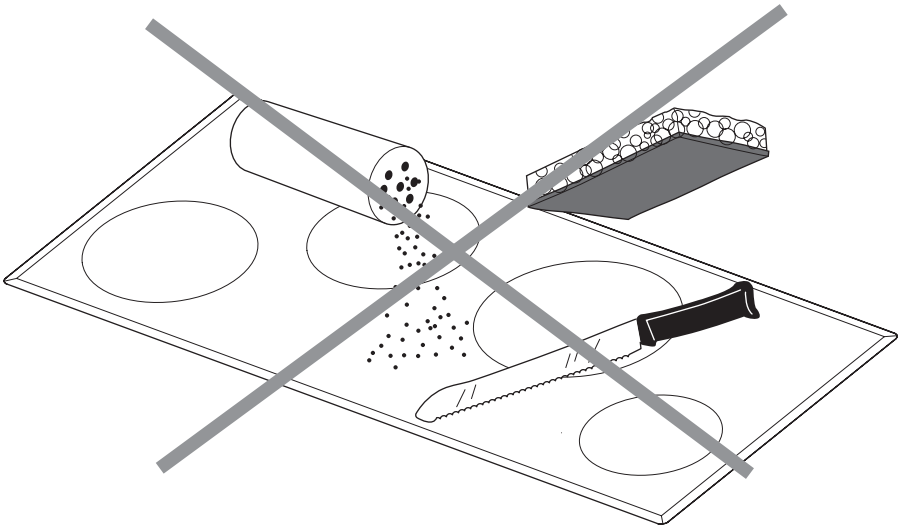


Avoid cleaning the surface with abrasive cleaning agents, scouring pads, wire wool etc. which can damage the surface.

- ▶ 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 etc.) 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
■ The automatic safety shut-off has been triggered.	▶ Switch the cooking zone back on again when required.

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

Possible cause	Solutions
■ The excess temperature protection has been triggered.	▶ 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
■ This is normal for brand new appliances.	▶ 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.

... an acoustic signal sounds continuously,  flashes in a display and the appliance switches off

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


...  flashes in the display

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

... ***Er*** and a number are shown in the display from right to left

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

... ***E*** and ***2, 5, 6, 7*** or ***9*** appears in the display

Possible cause	Solution
■ The cooking zone is defective.	▶ Note down the error number. ▶ Call Customer Services. ▶ Press the  touch button to cancel the error message.

... ***U*** flashes 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.

... ***-*** is shown in the displays

Possible cause	Solution
■ The childproof lock is activated.	▶ Pay attention to operating with childproof lock. ▶ Switch off the childproof lock.

Technical data

Electrical connection and connected load

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

Dimensions (H × W × D)

GK46TIAS	50.5 × 774 × 514 mm
GK46TIASC	52.0 × 774 × 514 mm
GK46TIASF	50.5 × 740 × 480 mm
GK46TIASU	52.0 × 600 × 545 mm
GK46TIPS	54.1 × 910 × 410 mm
GK46TIPSC	55.6 × 910 × 410 mm
GK46TIPSF	54.1 × 883 × 383 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.

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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 about a malfunction or an order, please always state the serial number (FN) and the model type of your 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.

FN

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 the operating instructions!


To switch appliance on

- ▶ Hold the  touch button pressed for ca. 1 second.

To select a cooking zone

- ▶ Within 10 seconds set a power level by touching the slider or sliding to the left or right.

Alternatively

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

To switch the cooking zone off

- ▶ Touch power level **0** on slider.

To switch appliance off

- ▶ Press the  touch button.

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