

# Operating instructions

## GK25TE

Toptronic hob

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 familiarise 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.

**Validity**

The product family (model number) corresponds to the first alphanumeric on the identification plate. These operating instructions apply to:

Type	Product family
GK25TE/F	005, 31023

Variations depending on the model are noted in the text.

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# 1 Safety precautions

## 1.1 Symbols used



**Denotes important safety precautions.**

**Failure to observe said precautions can result in injury or in damage to the appliance or fittings!**



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

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

## 1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

### 1.3 Appliance-specific safety precautions



- **WARNING:** If the surface has a crack running through the thickness of the material, switch the appliance off and disconnect it from the mains to avoid possible electric shock.
- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements.
- Under no circumstances use a steam cleaner to clean the appliance.
- Do not place metal objects such as knives, forks, spoons, lids or aluminium foil on the hob as they can get hot.
- **WARNING:** It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a lid or a fire blanket.
- **WARNING:** Never store objects on the hob due to the risk of fire.
- **WARNING:** The cooking process should always be supervised. Shorter cooking processes, in particular, must be supervised the entire time.
- Do not operate the appliance using an external time switch or a separate remote control system.

## 1.4 Instructions for use

### Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/ electrician carry out the necessary work.

### Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper use or incorrect handling.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. 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. Contact our Customer Services if necessary.
- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the installation instructions.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. However, proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.
- The heated 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.

### Caution: Burns hazard

- Overheated fat and oil can easily catch fire. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.

### Caution: Risk of injury

- Keep pets away from the appliance.

### **Caution: Risk to life**

- Packaging materials, e.g. plastic film and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging material away from children.

### **How to avoid damaging the appliance**

- In case of overheating, switch the hotplate off and allow it to cool down completely. Do not put any dishes on it. Under no circumstances use cold water to cool it down quickly.
- Do not climb on to the appliance.
- Do not put hot cookware on the hob frame in order not to damage the silicone joints.
- Do not cut or prepare food on the surface and avoid impact with hard objects. Do not drag cookware across the surface.
- Take particular care that sugary foods or juices do not get onto the hot cooking zones as it can damage them. If sugary foods or juices do get on to the hot cooking zones clean away immediately (while still hot) with a scraper.
- Pots with pure copper or aluminium bases should not be used for cooking as they can leave behind traces that can be difficult to clean. If the traces are not removed immediately after cooking with a suitable cleaning agent, they can be permanently burned on and therefore permanently ruin the visual appearance of the appliance.
- Sliding pans and cookware across the glass ceramic causes scratches. This can be largely prevented by lifting pans and cookware up and then placing them down in position.
- The hob is designed to be used – signs of use, such as scratches or the wear and tear from pans and cookware, are normal. The more intensively it is used, the greater the signs of use; however, the appliance remains in perfect working order and therefore does not give a right of complaint. Safety is guaranteed at all times.
- There is no such thing as completely scratch-proof glass; scratches can even develop on sapphire glass, which is used in watches. The glass ceramic used is of the best quality available on the market.



## 2 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 an electrician. Then cut the mains cable off flush with the appliance.

### 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.

### 3 Using for the first time



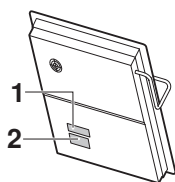
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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.

#### Where is the identification plate?

The identification plate and the connection plate are located on the underside of the hob.



**1** Identification plate with serial number (FN)

**2** Connection plate

A second identification plate is supplied and should be affixed in the fitted unit underneath the hob.

Note down the serial number (FN) of your appliance on the back page of these operating instructions.



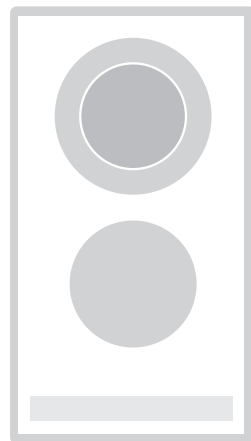
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

## 4 Your appliance

### 4.1 Appliance overview

#### GK25TE, GK25TEF

- 1 dual ring cooking zone Ø 180/120 mm
- 1 cooking zone Ø 140 mm



### 4.2 Operating and display elements



#### Buttons

- Ⓜ Appliance ON/OFF
- ⊕ Increase power level / operating time
- ⊖ Reduce power level / operating time
- Dual ring cooking zone ON/OFF
- ↔ Operating time / timer

#### Displays

- 1** Operating time / timer activated
- 2** Cooking zone power level / operating time / timer
- 3** Dual ring cooking zone activated

## 4.3 Cookware

### **Suitable cookware**

Cookware should have a stable bottom. When heated, the base of the cookware must lie flat on the surface of the cooking zone.

Cookware made of metal is more suitable than that made of glass or ceramic as with metal the heat is distributed evenly quicker.

Cookware bases made of aluminium or aluminium alloys can leave stubborn marks on the glass ceramic surface that are very difficult to remove.

### **Energy-efficient cooking**




For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.







## 5 Operating the appliance

### 5.1 Switching the appliance on and off

All the appliances are operated in the same way.

- ▶ To switch the appliance on: Depress the  button for 1 second.
  -  flashes in all the power level displays.
  - If no other entry is made, the appliance switches off again after about 10 seconds for safety reasons.
- ▶ To switch the appliance off: Press the  button.

### 5.2 Selecting a cooking zone

- ▶ Press the  or  button for the required cooking zone.
  - The first time  is pressed, the cooking zone selected switches on at power level **9**.
  - The first time  is pressed, the cooking zone selected switches on at power level **3**.
- ▶ Press the  or  buttons to set the required power level.




To change the power level, press and hold the  or  button.

## 5.3 Overview of power levels

Power level	Cooking method	Use
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Continued cooking, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
5		
6	Continued cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti (hash browns), omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying, Fast heating	Steaks, boiling water

## 5.4 Switching a cooking zone off

- ▶ Press the  $\oplus$  and  $\ominus$  buttons for the required cooking zone at the same time until  illuminates in the corresponding display.
  - If no other entry is made and the other cooking zone is switched off, the appliance switches off automatically after 10 seconds.

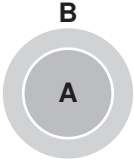
## 5.5 Residual heat indicator

After a cooking zone is switched off, **H** remains illuminated as long as there is a risk of burns.

## 5.6 Switching the dual ring cooking zone on and off

When the dual ring cooking zone is switched on, the inner cooking zone **A** and the outer cooking zone **B** come on.

The outer cooking ring **B** can be switched off if required.



### Switching the outer cooking ring off

- ▶ Press the ☉ button.
  - The indicator light by the button goes out.
  - The inner cooking zone **A** remains on.

### Switching the outer cooking ring back on again

- ▶ Press the ☉ button again.
  - The indicator light by the button illuminates again.
- ▶ Use the ⊕ or ⊖ button to set the required power level.







## 5.7 Operating time



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

With the operating time function, a Cooking zone switches off automatically after a set time 1–99 min..


### Setting the operating time

- ▶ Select the required cooking zone.
- ▶ Press the  button for the required cooking zone.
  - **00** flashes in the display.
  - The indicator light for the  button flashes.
- ▶ Use the  or  button to set the required operating time.
  - The first time the  button is pressed, **01** illuminates in the display.
  - The first time the  button is pressed, **30** illuminates in the display.



To change the operating time, press and hold the  or  button.





10 seconds after last changing the operating time,

- the display changes over from the operating time to the power level set
- the indicator light for the  button illuminates.





During the last 10 seconds of the operating time, the display changes over from the power level back to the operating time.



### Changing the operating time


- ▶ Press the  button for the required cooking zone.
  - The remaining operating time is displayed.
  - The indicator light for the  button flashes.
- ▶ Use the  or  button to change the operating time.

### Switching the operating time off before time

- ▶ Press the  button for the required cooking zone.
- ▶ Press the  and  buttons at the same time.
  -  flashes in the display.
  - The cooking zone remains on.

### End of the operating time

When the operating time is up










- the corresponding cooking zone switches off
- an acoustic signal is emitted
-  and the indicator light flash.
- ▶ Press any button to switch off the acoustic signal and the display.

## 5.8 Timer



The timer functions like an egg timer (1–99 min.).

It can only be used with cooking zones that are not in use.





### Setting the timer

- ▶ Switch the appliance on.
- ▶ Press the  button for a cooking zone that is not in use.
  -  flashes in the display.
  - The indicator light for the  button flashes.
- ▶ Use the  or  button to set the required duration of the timer.
  - The first time the  button is pressed,  illuminates in the display.
  - The first time the  button is pressed,  illuminates in the display.
  - The timer starts as soon as the indicator light illuminates and no longer flashes.







To change the duration of the timer, press and hold the  or  button.

### Changing the timer

- ▶ Press the  button next to the active timer.
- ▶ Use the  or  button to change the duration of the timer.
  -  flashes in the display.




### Switching the timer off before time

- ▶ Press the  button next to the active timer.
- ▶ Press the  and  buttons at the same time.
  -  flashes in the display.




## 5.9 Childproof lock

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

### Switching the childproof lock on



- ▶ Switch the appliance on.
- Ensure all cooking zones are switched off.
- ▶ Hold the  and  buttons depressed at the same time for about 2 seconds.
    - An acoustic signal is emitted.
    -  illuminates in all the power level displays for 10 seconds.

### Operating the appliance with the childproof lock activated

- ▶ Switch the appliance on.
- ▶ Press the  button and the  and  buttons for any cooking zone at the same time.
  - An acoustic signal is emitted.
  - The childproof lock is overridden. The appliance can now be used as normal.

The childproof lock is automatically reactivated 10 minutes after switching off the hob.

### Switching the childproof lock off

- ▶ Switch the appliance on.
- Ensure all cooking zones are switched off.
- ▶ Hold the  and  buttons depressed at the same time for about 2 seconds.
    - A double acoustic signal is emitted.

-  flashes in all the power level displays for 10 seconds.

## 5.10 Acoustic signal


An acoustic signal is emitted as confirmation when a button is pressed (factory setting). This acoustic signal can be switched off.




When the appliance is switched off, the last acoustic signal setting is retained.

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

### Switching the acoustic signal on

- Switch the appliance on.
- Hold the  button depressed for about 3 seconds.
  - A double acoustic signal is emitted.

### Switching the acoustic signal off

- Switch the appliance on.
- Hold the  button depressed for about 3 seconds.
  - A double acoustic signal is emitted.

## 6 Care and maintenance



**Clean the appliance only when it has completely cooled down.  
Burns hazard!**

Always clean the hob after use. This prevents food residue from burning on. Dried-on or burned-on food residue is harder to clean off.

Use of improper cleaning techniques can result in damage to the markings or surface.



Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as it can damage them. Refer to the homepage for tips on suitable cleaning materials.

- ▶ Use only a soft cloth or sponge with water and a suitable detergent for cleaning everyday soiling. Always follow the detergent manufacturer's instructions for use. Using a detergent with a protective additive is recommended.
- ▶ Remove stubborn soiling, e.g. boiled-over milk, while still warm using a glass ceramic hob scraper. Always follow the scraper manufacturer's instructions for use.
- ▶ Foods with a high sugar content, e.g. marmalade, that boil over should be removed while still hot using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ▶ Remove melted plastic while still warm using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ▶ Remove limescale stains when cool with a small amount of limescale remover, e.g. vinegar or lemon juice. Then wipe clean with a damp cloth.

## 7 Troubleshooting

### What to do if ...

... the appliance is not working and all the displays are dark?

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.

... - - illuminates in the displays?

Possible cause	Solution
▪ The childproof lock is activated.	▶ For operating the appliance with the childproof lock activated, see the section on 'Operating the appliance'. ▶ Switch the childproof lock off.

... A continuous acoustic signal is emitted, **E** flashes in a display and the appliance switches off?

Possible cause	Solution
▪ A button was touched for longer than 10 seconds. ▪ Object (e.g. pan, dish) on the control panel. ▪ Food boiled over onto the control panel.	▶ Remove object or food that has boiled over. ▶ The appliance can be used again as normal.

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

Possible cause	Solution
<ul style="list-style-type: none"> <li>The automatic safety shut-off was triggered.</li> </ul>	<ul style="list-style-type: none"> <li>Switch the cooking zone back on again if required.</li> </ul>



If a cooking zone has been running for longer without any settings being changed, the appliance switches the cooking zone off automatically, after how much time depends on the power level set.

Power level	1	2	3	4	5
Safety shut-off after hrs.:mins.	6:00	6:00	5:00	5:00	4:00
Power level	6	7	8	9	
Safety shut-off after hrs.:mins.	1:30	1:30	1:30	1:30	1:30

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

Possible cause	Solution
<ul style="list-style-type: none"> <li>The excess temperature protection of a cooking zone was triggered.</li> </ul>	<ul style="list-style-type: none"> <li>Allow the cooking zone to cool down.</li> <li>Continue cooking on a different cooking zone.</li> <li>Check cookware.</li> </ul>

... **U0** flashes in the display?

Possible cause	Solution
<ul style="list-style-type: none"> <li>An interruption in the power supply.</li> </ul>	<ul style="list-style-type: none"> <li>Press any button to quit the error message.</li> <li>The appliance can be used again as normal.</li> </ul>

... **Er** or **E** and a number illuminate in the display?

Possible cause	Solution
<ul style="list-style-type: none"> <li>Internal error occurred.</li> </ul>	<ul style="list-style-type: none"> <li>Note down the error number.</li> <li>Note down the serial number (FN) of the appliance. See the identification plate for this.</li> <li>Call Customer Services.</li> </ul>

# 8      Technical data

## 8.1    Product fiche

**In accordance with EU Regulation No. 66/2014**

Model number GK		005, 31023	
Type designation GK		GK25TE, GK25TEF	
Number of cooking zones		2	
Heating technology		Radiant cooking zone	
Diameter of round cooking zones	cm	15	12.5/18.5
Energy consumption per cooking zone	Wh/kg	193.5	192.4
Energy consumption of the entire hob EC	Wh/kg	192.9	

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## 10 Notes



## 11 Service & Support



The «Troubleshooting» chapter provides valuable information for dealing with minor operating faults. This saves you the time, effort and potential cost of having to call out a service technician.

Information on the V-ZUG warranty can be found at [www.vzug.com](http://www.vzug.com) →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance online immediately at [www.vzug.com](http://www.vzug.com) →Service →Warranty registration. This will allow you to take advantage of the best possible support in the event of an fault in the appliance during the warranty period. You will require the serial number (FN) and appliance designation to complete the registration process. This information can be found on the identification plate for your appliance.

My appliance information:

**FN:** \_\_\_\_\_ **Appliance:** \_\_\_\_\_

Always have this appliance information to hand when you contact V-ZUG. Thank you.  
The identification plate and connection plate are located on the underside of the hob.

### Your repair order

At [www.vzug.com](http://www.vzug.com) →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

### Technical questions, accessories, warranty extensions

V-ZUG is happy to help you with any general administrative or technical queries, to take your orders for accessories and spare parts and to inform you about our progressive service agreements.





# Quick instructions

**Please first read the safety precautions in the operating instructions!**




## **To switch appliance on**

- ▶ Hold the  button depressed for 1 second.

## **To select cooking zone**

- ▶ Press the  or  button for the required cooking zone.
- ▶ Use the  or  button to set the required power level.

## **To switch cooking zone off**

- ▶ Press the  and  buttons for the required cooking zone at the same time until  illuminates in the corresponding display.

## **To switch appliance off**

Press the  button.



J005352-R02

