

# Operating instructions

GK16TIWSZ

Wok induction 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
GK16TIWSZ	31088

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.
- After use, switch the hob off using the controls and do not rely on the pan detector.
- **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.

### **Note on use**

- 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 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 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



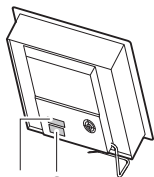
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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 2**

**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.



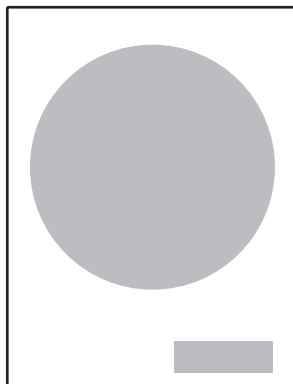
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

## 4 Your appliance

### 4.1 Appliance overview

#### GK16TIWSZ

- Wok cooking zone ø 300 mm



#### Accessories supplied

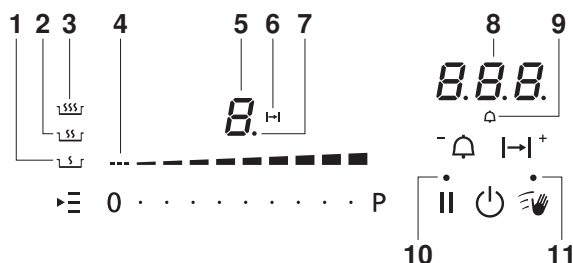
- Original wok pan with lid
- Rack
- Wok stand



## 4.2 Operating and display elements



**Never rest objects on the operating elements! This can cause damage to the appliance and unintended operating errors.**



### Buttons

- |              |   |              |  |
|--------------|---|--------------|--|
|              | Appliance ON/OFF                          | <b>0</b> · · | Slider (for setting the power level)     |
| · · <b>P</b> | PowerPlus                                 |              | Wipe protection ON/OFF                   |
| <b>  </b>    | Pause cooking ON/OFF and restore function | <b> → </b> + | Operating time / function as plus button |
| -            | Timer / function as minus button          | <b>▶≡</b>    | Multi-function button                    |

### Displays

- 1** Melting power level activated
- 2** Keep warm power level activated
- 3** Simmering power level activated
- 4** Special function activated
- 5** Cooking zone power level
- 6** Operating time activated
- 7** Activated operating time for the cooking zone
- 8** Operating time / timer
- 9** Timer activated
- 10** Pause activated
- 11** Wipe protection activated

### 4.3 How induction hobs function

Induction hobs work very differently from conventional hobs or hot 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.

The glass ceramic plate is only warmed by the hot cookware. Removing the cookware from the cooking zone immediately interrupts the supply of energy.

Induction hobs are:

- quick reacting
- finely adjustable
- powerful
- energy-efficient
- safe.



Induction hobs can only be used with cookware with a complete/full magnetic base.

### 4.4 Pan detection

The cooking zone is equipped with pan detection. In order to be able to switch the cooking zone on, the original wok pan has to be on the cooking zone.

- If the original wok pan is removed during operation,
  - the power level selected flashes alternately with **U**.
- If the original wok pan is not used for the next 10 minutes while pan detection is running,
  - the cooking zone switches off.
  - the display changes from **U** to **0**.
  - the appliance switches off after 10 seconds.

## 4.5 Original wok pan



**Only use the original wok pan supplied. Other pans can cause malfunction of or damage to the appliance.**

The original wok pan was especially designed for this appliance. It is made of a special material with particular inductive heat transfer properties. As a result, the original wok pan and the food being prepared in it cannot overheat, providing additional safety both in terms of operating the appliance and fire prevention.

- ▶ Before use, ensure the outside of the original wok pan is clean and dry.
- ▶ Place the original wok pan carefully in the wok bowl.
- ▶ Always lift the original wok pan out of the wok bowl – do not slide it out over the edge of the wok bowl.

The original wok pan is unable to stand securely on flat surfaces because of its curved base.

- ▶ To serve, leave the original wok pan in the wok bowl and place the prepared food directly on the plate.




### Noise during cooking

Cookware can make noise during cooking. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way.

## 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 or swipe the slider to set the power level.

### 5.3 Switching a cooking zone off




- ▶ Touch **0 · · · P** on the slider.
  - If no other entry is made, the appliance switches off after 10 seconds.

### 5.4 Residual heat indicator


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



## 5.5 Overview of power levels

Power level	Cooking method	Use
	Melting	Butter, chocolate, gelatine, sauces, approx. 40 °C
	Keep warm	Keeps food warm, approx. 65 °C
	Simmering	Water temperature stays below boiling point, approx. 94 °C
<b>1</b>	Melting, gentle warming	Butter, chocolate, gelatine, sauces
<b>2</b>		
<b>3</b>	Swelling	Rice
<b>4</b>	Continued cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
<b>5</b>		
<b>6</b>	Continued cooking, braising	Pasta, soup
<b>7</b>	Gentle frying	Stir-fry
<b>8</b>	Frying, deep frying	Meat, chips, tempura
<b>9</b>	Flash frying	Chopped meat

## 5.6 Melting function

With the melting function , butter, chocolate or honey, for instance, can be gently melted at approx. 40 °C.

### Switching the melting function on

- ▶ Touch the  button 1x.
  - The  symbol illuminates.




### Switching the melting function off

- ▶ Use the slider **0 · · · P** to set any power level or switch off via **«0»**.

## 5.7 Keep warm function

The keep warm function  keeps cooked food warm at approx. 65 °C.

### Switching the keep warm function on

- ▶ Touch the  button 2x.
  - The  symbol illuminates.
  -  illuminates in the power level display.


### Switching the keep warm function off

- ▶ Use the slider    **P** to set any power level or switch off via **«0»**.

## 5.8 Simmer function



Always remove the pan lid when using the simmer function.

With the simmer function , sausages, dumplings and stuffed pasta, for instance, can be cooked in hot water, just below boiling point.

### Switching the simmer function on

- ▶ Touch the  button 3x.
  - The  symbol illuminates.

### Switching the simmer function off




- ▶ Use the slider    **P** to set any power level or switch off via **«0»**.

## 5.9 PowerPlus

The cooking zone is equipped with the PowerPlus booster.

When PowerPlus is switched on, the cooking zone selected works at extra high power for 10 minutes. PowerPlus can be used, for instance, to heat a large quantity of water quickly.

### Switching PowerPlus on

- ▶ Touch   **P** on the slider.
  -  illuminates in the display.
  - After 10 minutes it automatically switches back to power level **9**.



Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

### Ending PowerPlus off before time

- ▶ Use the slider to set the required power level.

## 5.10 Operating time



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

With the operating time function, the cooking zone switches off automatically after a set time (1 min. – 1 hr 59 mins.).

### Setting the operating time

- ▶ Select a cooking zone.
- ▶ Touch the **|→|<sup>+</sup>** button.
  - **00** flashes in the display.
- ▶ Use the **|→|<sup>+</sup>** button to increase the operating time or use the **↶** button to reduce the operating time.
  - The first time the **|→|<sup>+</sup>** button is touched, **1** illuminates in the display.
  - The first time the **↶** button is touched, **30** illuminates in the display.



The default value **30** can be adjusted in the user settings.

### Changing the operating time

- ▶ Touch the **|→|<sup>+</sup>** button.
  - The remaining operating time is displayed.
- ▶ Use the **↶** or **|→|<sup>+</sup>** button to change the operating time.



To quickly change the operating time, press and hold the **↶** or **|→|<sup>+</sup>** button.

If the setting is not changed, it will be automatically accepted after 5 seconds. Alternatively, the setting can also be confirmed manually by touching the slider.



### Switching the operating time function off before time

- ▶ Touch the **|→|<sup>+</sup>** button.
- ▶ Touch the **↶** and **|→|<sup>+</sup>** buttons at the same time.
  - **00** flashes in the display.
  - The cooking zone continues to run.

### End of the operating time

When the operating time is up

- the cooking zone switches off.
- an acoustic signal is emitted
- **00** and **0** flash above the slider.








Touch the  or  button to switch off the acoustic signal and the display.

- If no buttons are pressed, the acoustic signal switches off automatically after 1 minute.

### 5.11 Timer

The timer functions like an egg timer (1 min.–9 h 59 min.).



#### Setting the timer

- ▶ Switch the appliance on.
- ▶ Touch the  button.
  - The  symbol illuminates.
  - **00** flashes in the display.
- ▶ Use the  button to increase the duration of the timer or use the  button to reduce the duration of the timer.
  - The first time the  button is touched,  illuminates in the display.
- ▶ The first time the  button is touched, **30** illuminates in the display.






The standard value **30** can be adjusted in the user settings.



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




#### Changing the timer

If the cooking zone is not in use, first switch the appliance on.

- ▶ Touch the  button.
  - The time left on the timer flashes.
- ▶ Use the  or  button to change the duration of the timer.

#### Switching the timer off before time



If the cooking zone is not in use, first switch the appliance on.

- ▶ Touch the  button.
- ▶ Touch the  and  buttons at the same time.
  - **00** flashes in the display.


## 5.12 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.
- ▶ Touch the **II** and  buttons at the same time.
  - An acoustic signal is emitted.
- ▶ Touch the **II** button again.
  - An acoustic signal is emitted.
  - The childproof lock is now switched on.
  -  illuminates in all the power level displays for 10 seconds.

### Operating the appliance with the childproof lock activated


- ▶ Switch the appliance on.
- ▶ Touch the **II** and  buttons 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 1 minute after switching off the hob.

### Switching the childproof lock off


- ▶ Switch the appliance on.  
Ensure all cooking zones are switched off.
- ▶ Touch the **II** and  buttons at the same time.
  - An acoustic signal is emitted.
- ▶ Touch the  button again.
  - A double acoustic signal is emitted.
  - The childproof lock is now switched off.
  -  flashes in all the power level displays for 10 seconds.

### 5.13 Restore function






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

- ▶ Switch the appliance on.
  - The indicator light for the  button flashes.
- ▶ Touch the  button.

### 5.14 Pause cooking


With this function, the cooking zone can be temporarily changed to power level  for up to 10 minutes.

After pause cooking, the appliance can continue to be operated using the previous settings.

- ▶ Touch the  button.
  - The power level of the cooking zone switched on changes to .
  - The operating time is interrupted.
  - The timer continues to run.
  - All buttons except ,  and  are inactive.






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

- ▶ Touch the  button again to resume cooking.
  - The cooking zone is operated using the previous settings.

### 5.15 Wipe protection

This function prevents the power level from being changed accidentally, for instance when wiping the control panel with a cloth.

- ▶ Touch the  button.
  - The indicator light for the  button illuminates.
- ▶ Wipe protection is switched off by touching the  button again or automatically after 30 seconds.



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

## 6 User settings

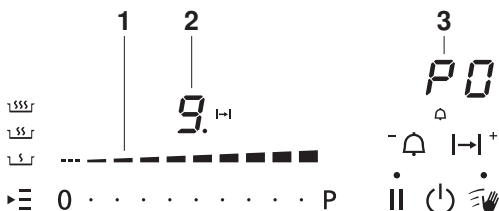
The following user settings can be set and stored individually:

User setting		Setting value		Factory setting
<b>P0</b>	Acoustic signal loudness	0	Low	2
		1	Medium	
		2	High	
<b>P1</b>	Acoustic signal at end of operating time / timer	0	No acoustic signal	2
		1	Automatically off after 10 seconds	
		2	Automatically off after 1 minute	
<b>P2</b>	Operating time PowerPlus	0	Ends after 5 minutes	1
		1	Ends after 10 minutes	
		2	Ends after 15 minutes	
<b>P4</b>	Default operating time / timer duration	0	Default time 0 minutes	3
		1–9	Adjustable in steps from 10–90 minutes	
<b>P5*</b>	Acoustic signal when buttons are pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
<b>P6</b>	Restore factory settings	0	Restore factory settings: Hold the <b>II</b> button depressed for 2 seconds.	

\* When the operating time or timer is up or when error messages appear, an acoustic signal is emitted at the level of loudness set in «P0».

### 6.1 Changing user settings

- ▶ With the appliance switched off, simultaneously hold the  $\bar{\Delta}$  and  $| \rightarrow |^+$  buttons depressed for 3 seconds.
  - An acoustic signal is emitted.
- ▶ Touch both sliders left of display **3**. For appliances with only one slider, simply touch the available slider.
  - An acoustic signal is emitted.
  - The indexed user setting, e.g. **P0**, appears in display **3**.
  - The current user setting value is shown in display **2**.



- ▶ Use the  $| \rightarrow |^+$  button to select the next highest and the  $\bar{\Delta}$  button the next lowest user setting.
- ▶ Touch slider **1** to select a higher or lower setting value.

#### Saving entry

- ▶ Hold the  $||$  button depressed for 2 seconds.
  - An acoustic signal is emitted.
  - The «User settings» mode is ended.

#### Cancelling user settings

- ▶ Press the  $\odot$  button.
  - Any changes made to the default values are not saved.
  - The «User settings» mode is ended.



## 7 Care and maintenance



**Clean the appliance only when it has completely cooled down.  
Risk of burns!**

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.



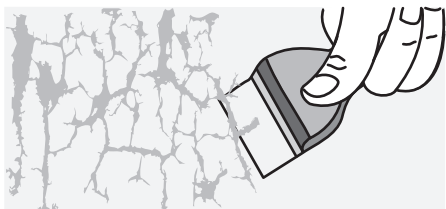
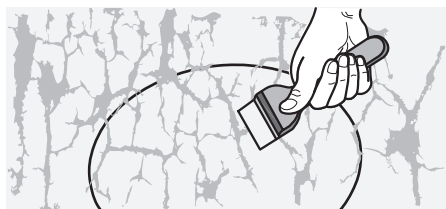
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as they can damage it.

- ▶ 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.

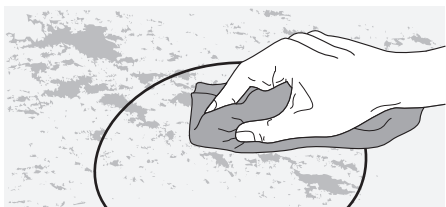
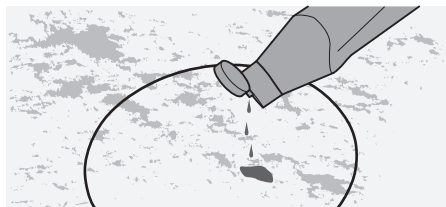
### Cleaning

For good results, follow these cleaning instructions.

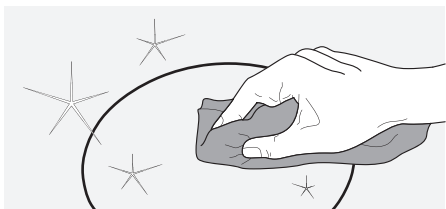
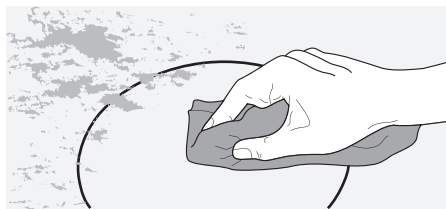
- To clean thoroughly, remove most of the soiling using a hob scraper or a special cleaning sponge for glass ceramic hobs.



- Add a few drops of a suitable cleaning fluid to the cold hob surface and rub over the surface using kitchen towel or a clean cloth.



- Wipe off with a wet cloth and then polish with a dry cloth or the soft side of a suitable cleaning sponge.



Only use the cleaning agents and methods recommended on our «Homepage».

## 7.1 Cleaning the original wok pan

- ▶ Clean with a dish cloth or non-abrasive pad, water and a suitable detergent.



Avoid cleaning the surface with abrasive cleaning agents, scouring pads, wire wool etc. as such products will damage the surface.

- ▶ Soak the original wok pan in water for a while in order to remove stubborn soiling e.g. rice.

## 8 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.

...  flashes alternately with the power level in the display?

Possible cause	Solution
▪ Cookware is not suitable for use with the induction wok.	▶ Only use the original wok pan.

...  illuminates in the displays?

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

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

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

... **H** and **O** 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 / function		1	2	3	4	5	6	7	8	9
Safety shut-off after hrs.:mins.	2:00	8:30	6:30	5:30	4:30	3:30	3:00	2:30	2:00	1:30

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

Possible cause	Solution
<ul style="list-style-type: none"> <li>Excess temperature protection was triggered.</li> </ul>	<ul style="list-style-type: none"> <li>Allow the cooking zone to cool down.</li> <li>Check cookware.</li> </ul>

... **UO** 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>

... **E** and **B** are illuminated in the display?

Possible cause	Solution
<ul style="list-style-type: none"> <li>An object (e.g. paper) underneath the hob is obstructing the air intake.</li> </ul>	<ul style="list-style-type: none"> <li>Remove any objects in the drawer underneath the hob.</li> <li>Touch any button to cancel the error.</li> <li>After 10 minutes the appliance can be used again as normal.</li> </ul>
<ul style="list-style-type: none"> <li>Ventilation is defective.</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>

... *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>

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## 10 Notes



## 11 Service & Support



The «Troubleshooting» section provides valuable tips 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 immediately:

- online via [www.vzug.com](http://www.vzug.com) →Service →Warranty registration, or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee 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

Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an onsite visit by us by phone if you wish.

### General queries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling Tel. + 41 58 767 67 67 or by going to our website at [www.vzug.com](http://www.vzug.com).

## Quick instructions

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

### Switching the appliance on

- ▶ Hold the  button depressed for 1 second.

### To set a cooking zone

- ▶ Press or swipe the slider **0 · · · P** to set the power level.

Or:

- ▶ Touch **· · P** to heat a large quantity of water quickly.

### To switch cooking zone off

- ▶ Touch **0 · · · P** on the slider.

### To switch appliance off

Touch the  button.



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