

Operating instructions

GK36TIS | GK37TIMS | GK46TIS | GK46TIXS
| GK47TIMS | GK47TIMXS

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
GK37TIMS/C/F	31041
GK47TIMS/U, GK47TIMSC/O, GK47TIMSF/O	31040
GK47TIMXSC/F	31039
GK36TIS/C/F/.1F	008, 31013
GK46TIS/C/F/U/.1F	027, 31016
GK46TIXS/C/F/.1F	009, 31015

Variations depending on the model are noted in the text.

Contents

1	Safety precautions	5
1.1	Symbols used.....	5
1.2	General safety precautions	6
1.3	Appliance-specific safety precautions.....	6
1.4	Instructions for use	7
2	Disposal	10
3	Using for the first time	11
4	Your appliance	12
4.1	Appliance overview.....	12
4.2	Operating and display elements.....	14
4.3	How induction hobs function	15
4.4	Pan detection.....	15
4.5	Cookware	16
4.6	Flexible cooking	17
4.7	OptiGlass.....	17
5	Operating the appliance	18
5.1	Switching the appliance on and off.....	18
5.2	Selecting a cooking zone.....	18
5.3	Overview of power levels.....	19
5.4	Switching a cooking zone off	19
5.5	Residual heat indicator	19
5.6	Keep warm setting.....	19
5.7	Melting function	20
5.8	Simmer function	20
5.9	PowerPlus.....	20
5.10	Automatic boost.....	25
5.11	Operating time.....	26
5.12	Timer.....	28
5.13	Childproof lock	29
5.14	Restore function	30
5.15	Pause cooking.....	30
5.16	Wipe protection	30
6	Care and maintenance	31
7	Trouble-shooting	33

8	Technical data	36
8.1	Product fiche.....	36
9	Index	38
10	Notes	40
11	Service & Support	43

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.

1 Safety precautions

- 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



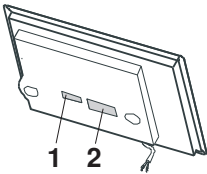
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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 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.



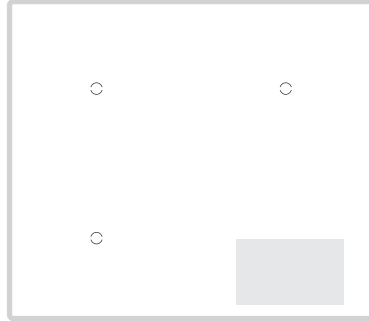
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

4 Your appliance

4.1 Appliance overview

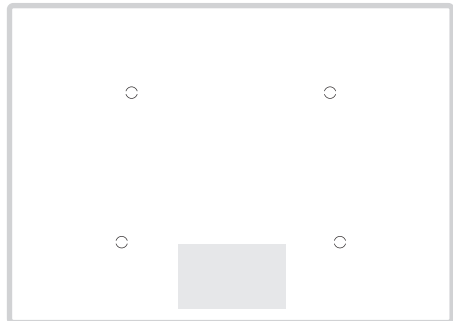
GK37TIMS, GK37TIMSC, GK37TIMSF

- 2 cooking zones Ø 210 mm (back)
- 1 cooking zone Ø 180 mm (front)



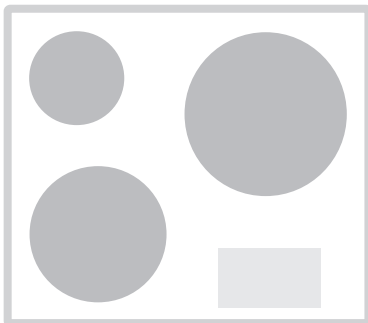
GK47TIMS, GK47TIMSC/O, GK47TIMSU, GK47TIMSF/O, GK47TIMXSC, GK47TIMXSF

- 2 cooking zones Ø 210 mm (back)
- 2 cooking zones Ø 180 mm (front)



GK36TIS, GK36TISC, GK36TISF, GK36TIS.1F

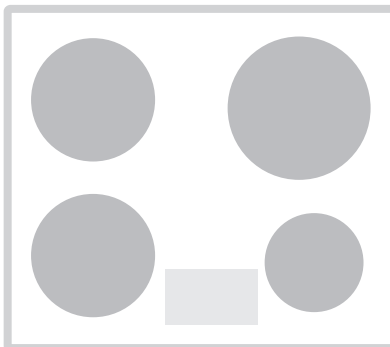
- 1 cooking zone Ø 250 mm
- 1 cooking zone Ø 210 mm
- 1 cooking zone Ø 145 mm



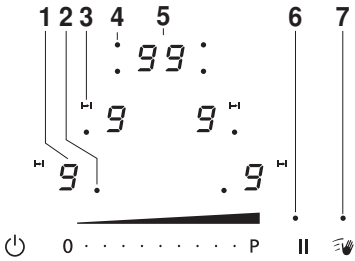
GK46TIS, GK46TISC, GK46TISF, GK46TISU, GK46TIS.1F

GK46TIXS, GK46TIXSC, GK46TIXSF, GK46TIXS.1F








- 1 cooking zone Ø 210 mm
- 2 cooking zones Ø 180 mm
- 1 cooking zone Ø 145 mm



4.2 Operating and display elements



Buttons

-  Appliance ON/OFF
-  Slider (for setting the power level)
-  PowerPlus
-  Pause cooking ON/OFF and restore function
-  Wipe protection ON/OFF
-  Select cooking zone
-  Operating time / timer

Displays

- 1 Cooking zone power level
- 2 Selection indicator: Cooking zone selected
- 3 Operating time activated
- 4 Cooking zone indicator light for the operating time
- 5 Operating time / timer
- 6 Pause activated / possibility for restoring saved setting
- 7 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

Each cooking zone is equipped with pan detection. This detects suitable induction compatible cookware with a magnetic base.

- If the cookware is removed during operation or if unsuitable cookware is used,
 - the power level selected flashes alternately with **U**.
- If no suitable cookware is placed on the cooking zone before the pan detection time (10 minutes) elapses,
 - the cooking zone switches off.
 - the display changes from **U** to **0**.
 - the appliance switches off after 10 seconds if no other cooking zone is in use.

4.5 Cookware

Suitable cookware

Only cookware with a full magnetic base is suitable for use with the induction hob.

This can be checked in the follow ways:

- A magnet sticks anywhere on the base of the cookware.
- On the hob, the power level set illuminates and **U** does not alternate with the power level.



Do not heat any unsuitable cookware using aids such as metal rings and the like. This can damage the hob.

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.

Coated cookware

- Coated cookware may be operated above power level **7** provided that the bottom of the pan is completely covered with liquid.
 - The coating may otherwise become overheated and damaged.
- For frying, do not use a higher power level than **7**.



Never use PowerPlus with coated frying pans.

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.




Noise depends on the cookware used. If the noise causes considerable disturbance, it can help to change the cookware.


4.6 Flexible cooking

Only applicable for GK37TIMS, GK47TIMS and GK47TIMXS.

In flexible cooking, there are no marked cooking zones.

Pans with different diameters can be placed on any cooking zone.  must, however, be covered for pan detection.



For even frying, the pan must be centred on . The diameter of the base of the pan should not be greater than the diameter of the cooking zone.

4.7 OptiGlass

Applies to GK47TIMSCO, GK47TIMSFO

Hobs with OptiGlass have an additional coating on the glass surface.

This coating makes the surface harder, tougher and more scratch resistant than non-coated glass surfaces.



Under normal circumstances, significantly fewer scratches should occur on the glass surface during cooking. However, even a sharp grain of sand or particle of grit, for example, under a pan can cause scratches.

Illumination

- ▶ Halogen or LED light bulbs are recommended for illuminating hobs with the OptiGlass coating.






The use of fluorescent tube lighting to illuminate hobs with the OptiGlass coating causes the glass surface to shimmer.



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 .

5.2 Selecting a cooking zone

- ▶ Touch the  button for the required cooking zone.
 -  flashes in the corresponding power level display.
 - The selection indicator for this cooking zone illuminates.
- ▶ Touch or slide your finger along the slider to set the power level.



The settings for a cooking zone can only be changed if the corresponding selection indicator is illuminated.

Once the selection indicator goes out, the cooking zone must be selected anew.

5.3 Overview of power levels

Power level	Cooking method	Use
L	Keeping warm	Sauces, keeps food ready for serving at around 65 °C
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	Steak
P	Fast heating	Boiling water

5.4 Switching a cooking zone off

- ▶ Press the **E** button of the required cooking zone.
 - The selection point of this cooking zone is illuminated.
- ▶ Touch power level **0** on the slider.
 - If no other entry is made and the other cooking zones are switched off, the appliance switches off 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 Keep warm setting

The keep warm setting **L** keeps ready-cooked foods warm at approx. 65 °C. It can be found between power levels **0** and **1**.

5.7 Melting function

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

Switching the melting function on

- ▶ Hold power level **L** on the slider depressed for 2 seconds.
 - Two horizontal bars **≡** illuminate in the power level display.

Switching the melting function off

- ▶ Use the slider to set any power level.

5.8 Simmer function

With the simmer function, sausages, dumplings and stuffed pasta, for instance, can be cooked below boiling point at about 94 °C.



The precision of the simmer function depends on the cookware used. Water can start to boil. If this is the case, we recommend the pan lid be left off when using the simmer function.

For locations over 1,500 meters above sea level, it is generally recommended the pan lid be left off when using the simmer function.

Switching the simmer function on

- ▶ Press the level **L** on the slider for 4 seconds.
 - Three cross pieces **≡** are illuminated in the power level display.

Switching the simmer function off

- ▶ Set any power level using the slider.



In locations higher than 1500 m above sea level, we recommend using the simmer function without the pan lid.

5.9 PowerPlus

All the cooking zones are 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

- ▶ Press the **B** button of the required cooking zone.

- ▶ Touch the slider • • **P** 2x.
 - **P** is illuminated in the display.
 - After 10 minutes, it automatically reverts to power level **5**.



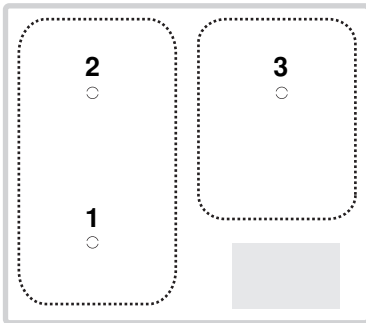
If the cookware is removed, PowerPlus is interrupted. PowerPlus continues as soon as the cookware is placed back on the cooking zone.

Ending PowerPlus off before time

- Press the **B** button of the required cooking zone.
- Touch the required power level on the slider.

Power management

GK37TIMS, GK37TIMSC, GK37TIMSF



PowerPlus cannot be used at the same time as the cooking zones **1** and **2**. If PowerPlus is activated with both cooking zones, then the power output is reduced for the cooking zone that was first selected.

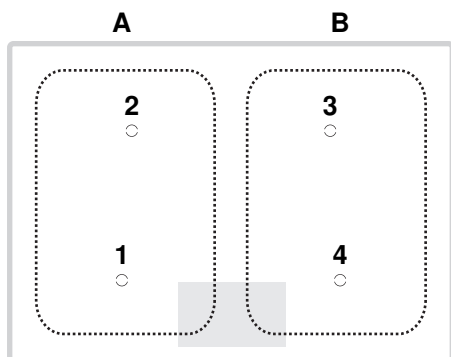
Cooking zone **3** can be operated with PowerPlus independently of cooking zones **1** and **2**.

PowerPlus with cooking zone	Maximum available power level with cooking zone	
	1	2
1	P	7
2	5	P



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

GK47TIMS, GK47TIMSC/O, GK47TIMSF/O, GK47TIMSU,
GK47TIMXSC, GK47TIMXSF



PowerPlus cannot be used with both cooking zones of a group (**A** or **B**) at the same time. If PowerPlus is activated with both cooking zones of a group, then the power output is reduced for the cooking zone that was first selected.

PowerPlus with cooking zone	Group A *	
	1	2
1	<i>P</i>	<i>7</i>
2	<i>5</i>	<i>P</i>

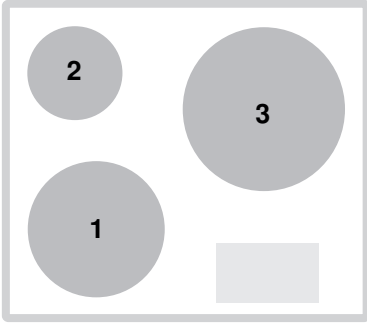
PowerPlus with cooking zone	Group B *	
	3	4
3	<i>P</i>	<i>5</i>
4	<i>7</i>	<i>P</i>

* Maximum available power level with cooking zones



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

GK36TIS, GK36TISC, GK36TISF, GK36TIS.1F



PowerPlus cannot be used at the same time as the cooking zones **1** and **2**. If PowerPlus is activated with both cooking zones, then the power output is reduced for the cooking zone that was first selected.

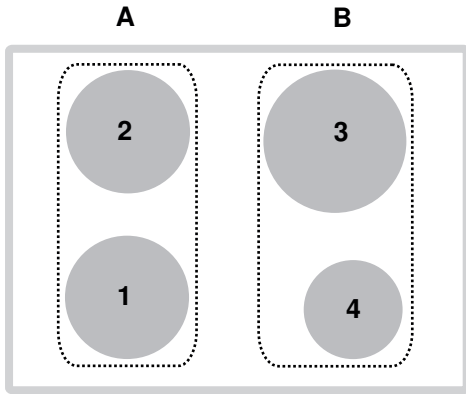
Cooking zone **3** can be operated with PowerPlus independently of cooking zones **1** and **2**.

PowerPlus with cooking zone	Maximum available power level with cooking zone	
	1	2
1	<i>P</i>	<i>6</i>
2	<i>8</i>	<i>P</i>



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

GK46TIS, GK46TISC, GK46TISF, GK46TISU, GK46TIS.1F
 GK46TIXS, GK46TIXSC, GK46TIXSF, GK46TIXS.1F



PowerPlus cannot be used with both cooking zones of a group (**A** or **B**) at the same time. If PowerPlus is activated with both cooking zones of a group, then the power output is reduced for the cooking zone that was first selected.

PowerPlus with cooking zone	Group A *	
	1	2
1	<i>P</i>	<i>B</i>
2	<i>B</i>	<i>P</i>

PowerPlus with cooking zone	Group B *	
	3	4
3	<i>P</i>	<i>B</i>
4	<i>B</i>	<i>P</i>

* Maximum available power level with cooking zones



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

5.10 Automatic boost



**Do not leave the hob unattended when using the automatic boost.
Risk of boiling over, burning on and igniting!**

All the cooking zones are equipped with a selectable automatic boost. With this function, a cooking zone heats at power level **9** for a certain length of time (see table). Then it automatically switches back to the power level set.



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

Power level	1	2	3	4	5	6	7	8
Automatic boost in mins.:secs.	0:40	1:15	2:00	3:00	4:15	7:15	2:00	3:15

Switching the automatic boost on

- ▶ Press the **9** button of the required cooking zone.
- ▶ Press the required power level on the slider for 3 seconds.
 - As long as the automatic boost is active, **9** and the power level are illuminated alternately in the display.
 - After the boost time has ended, the heat output is reduced to the selected power level again.

Switching the automatic boost off before time

- ▶ Press the **9** button of the required cooking zone.
- ▶ Set a lower power level using the slider.

5.11 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

- ▶ Set the required cooking zone.
- ▶ Press the **B** button of the required cooking zone.
- ▶ Press the **BB** button.
 - **00** appears in the display: the second digit flashes.
 - The illuminated point of the cooking zone indicator light flashes.
 - The **↔** symbol illuminates.
- ▶ Set the second digit of the operating time using the slider.
- ▶ Press the **BB** button.
 - The first digit flashes.
- ▶ Set the first digit of the operating time using the slider.
- ▶ Press the **BB** button.
 - The operating time starts.

Changing the operating time

- ▶ Press the **B** button of the required cooking zone.
 - The remaining operating time for the selected cooking zone is displayed.
- ▶ Press the **BB** button.
- ▶ Change the second digit of the operating time using the slider.
- ▶ Press the **BB** button.
- ▶ Change the first digit of the operating time using the slider.
- ▶ Press the **BB** button.
 - The changed operating time starts.

Switching the operating time off before time

- ▶ Press the **0** button of the required cooking zone.
- ▶ Press the **00** button.
- ▶ Set the second digit of the operating time to **0** using the slider.
- ▶ Press the **00** button.
- ▶ Set the first digit of the operating time to **0** using the slider.
- ▶ Press the **00** button.
 - The cooking zone remains in operation.

End of the operating time

After the operating time has ended:

- The assigned cooking zone is automatically selected
- The assigned cooking zone switches off
- An acoustic signal is emitted
- **00**, the **|→|** symbol and the power level **0** flash
- ▶ Switch off the acoustic signal and displays by pressing any button.

Several operating times

If operating times are set for several cooking zones,

- the shortest operating time illuminates in the display as long as no cooking zone is selected.
- the corresponding cooking zone indicator light illuminates.
- the **|→|** symbol illuminates with the set operating time for each cooking zone.

To display another operating time:

- ▶ Touch the **0** button for the required cooking zone.

5.12 Timer

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

It can only be set when a cooking zone is in operation.

A cooking zone can be put into operation when the timer is running. However, no operating time can be set.

Setting the timer

- ▶ Switch on the appliance.
- ▶ Press the **88** button.
 - **00** appears in the display: the second digit flashes.
- ▶ Set the second digit of the timer using the slider.
- ▶ Press the **88** button.
 - The first digit flashes.
- ▶ Set the first digit of the timer using the slider.
- ▶ Press the **88** button.
 - The timer starts.

Changing the timer

- ▶ Switch the appliance on.
- ▶ Touch the **88** button.
 - The time left on the timer is displayed.
- ▶ Use the slider to change the second digit of the timer.
- ▶ Touch the **88** button.
- ▶ Use the slider to change the first digit of the timer.
- ▶ Touch the **88** button.
- ▶ The changed timer starts.

Switching the timer off before time

If no cooking zone is in operation:

- ▶ Turn the appliance on and off again.



If a cooking zone is in operation:

- ▶ Press the **88** button.
- ▶ Set both digits to **0** one after another using the slider.


5.13 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 activated again 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.

5.14 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.

5.15 Pause cooking


With this function, the power level of all cooking zones that are switched on can be temporarily reduced to  for up to 10 minutes.

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

- ▶ Touch the  button.
 - The indicator light for the  button illuminates.
 - 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 zones resume operation using the previous settings.

5.16 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 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.



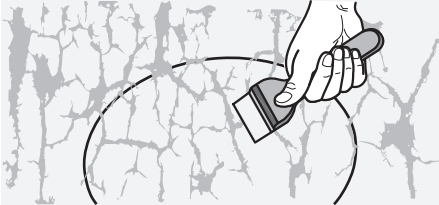
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as they can damage it.

- ▶ 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.

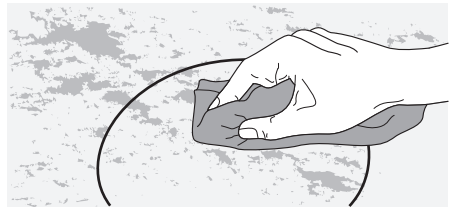
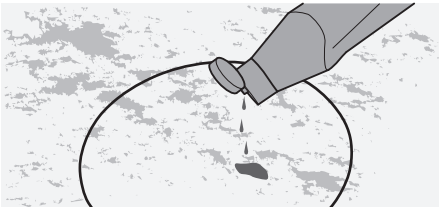
Cleaning

For good results, follow these cleaning instructions.

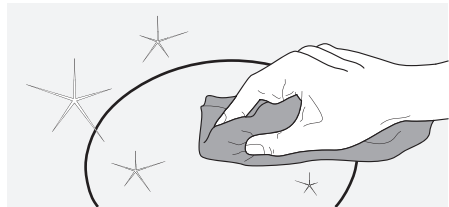
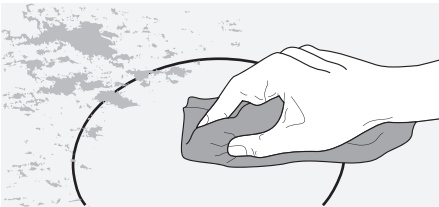
- ▶ To clean thoroughly, remove most of the soiling using a hob scraper or a special cleaning sponge for glass ceramic hobs.



- ▶ 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 Trouble-shooting


What to do if ...

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


Possible cause	Solution
<ul style="list-style-type: none"> ▪ The fuse or circuit breaker for electrical installations in the home is defective. 	<ul style="list-style-type: none"> ▶ Change the fuse. ▶ Reset the circuit breaker.
<ul style="list-style-type: none"> ▪ The fuse or circuit breaker keeps blowing. 	<ul style="list-style-type: none"> ▶ Call Customer Services.
<ul style="list-style-type: none"> ▪ An interruption in the power supply. 	<ul style="list-style-type: none"> ▶ Check the power supply.

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

Possible cause	Solution
<ul style="list-style-type: none"> ▪ Cookware is not suitable for use with induction hobs. 	<ul style="list-style-type: none"> ▶ Use suitable magnetic cookware. See «Cookware» section.
<ul style="list-style-type: none"> ▪ Cookware is too small for the cooking zone selected. 	<ul style="list-style-type: none"> ▶ Ensure cookware corresponds to the size of the cooking zone.

...  illuminates in the displays?

Possible cause	Solution
<ul style="list-style-type: none"> ▪ The childproof lock is activated. 	<ul style="list-style-type: none"> ▶ 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
<ul style="list-style-type: none"> ▪ A button or a slider was touched for longer than 10 seconds. 	<ul style="list-style-type: none"> ▶ Remove object or food that has boiled over. ▶ The appliance can be used again as normal.
<ul style="list-style-type: none"> ▪ Object (e.g. pan, dish) on the control panel. 	
<ul style="list-style-type: none"> ▪ Food boiled over onto the control panel. 	

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

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



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

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

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

... **UD** flashes in the display?

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

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

Possible cause	Solution
<ul style="list-style-type: none"> ▪ An object (e.g. paper) underneath the hob is obstructing the air intake. 	<ul style="list-style-type: none"> ▶ Remove any objects in the drawer underneath the hob. ▶ Touch any button to cancel the error. ▶ After 10 minutes the appliance can be used again as normal.
<ul style="list-style-type: none"> ▪ Ventilation is defective. 	<ul style="list-style-type: none"> ▶ Note down the error number. ▶ Note down the serial number (FN) of the appliance. See the identification plate for this. ▶ Call Customer Services.

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

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

8 Technical data

8.1 Product fiche

In accordance with EU Regulation No. 66/2014

Model number GK		31039			
Type designation GK		G47TIMXSC/F			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Diameter of round cooking zones	cm	18	21	21	18
Energy consumption per cooking zone	Wh/kg	184.9	173.8	199.1	195
Energy consumption of the entire hob EC	Wh/kg	188.2			

Model number GK		31040			
Type designation GK		GK47TIMS/U, GK47TIMSC/O, GK47TIMSF/O			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Diameter of round cooking zones	cm	18	21	21	18
Energy consumption per cooking zone	Wh/kg	183.4	174.3	200.7	195.5
Energy consumption of the entire hob EC	Wh/kg	188.5			

Model number GK		31041		
Type designation GK		GK37TIMS/C/F		
Number of cooking zones		3		
Heating technology		Induction cooking zone		
Diameter of round cooking zones	cm	18	21	21
Energy consumption per cooking zone	Wh/kg	195	178.1	198.6
Energy consumption of the entire hob EC	Wh/kg	190.5		

9 Index

A	
Appliance	
Switching on and off	18
Appliance overview	12
Appliance-specific safety precautions	6
Automatic boost	25
Cancelling before time	25
C	
Care and maintenance	31
Childproof lock	29
Operating the appliance with the childproof lock activated	29
Switching off	29
Switching on	29
Connection plate	11
Cookware	16
Coated cookware	16
Energy-efficient cooking	16
Noise during cooking	16
Suitable cookware	16
D	
Disconnection	10
Disposal	10
I	
Instructions for use	7
M	
Melting function	20
Switching off	20
Switching on	20
Model number	2
N	
Notes	40
O	
Operating and display elements	
Buttons	14
Displays	14
Operating time	26
Cancelling before time	27
Changing	26
Elapsed	27
Setting	26
Several operating times	27
OptiGlass	17
Illumination	17
Overview of power levels	19
P	
Packaging	10
Pan detection	15
Pause cooking	30
Power levels	20
PowerPlus	20
Ending before time	21
Power management	21
Switching on	20
Product family	2
Product fiche	36
Q	
Queries	43
Quick instructions	44
R	
Residual heat indicator	19
Restore function	30
S	
Safety	10
Safety precautions	
General	6
Safety shut-off	34
Serial number (FN)	11
Service & Support	43
Service agreement	43
Simmer function	20
Switching off	20
Switching on	20
Symbols	5
T	
Technical data	36
Timer	28
Cancelling before time	28
Changing	28
Setting	28
Trouble-shooting	33
Type	2

U

Using for the first time..... 11

V

Validity..... 2

W

Where is the identification plate?..... 11

Wipe protection 30

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 →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance immediately:

- online via 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.


Quick instructions

First, please read the safety precautions in the operating instructions.


Switching the appliance on

- ▶ Hold  button down for 1 second.

Setting the cooking zone

- ▶ Press the  button of the required cooking zone.
 - The selection point of this cooking zone is illuminated.
- ▶ Touch the slider or swipe it to set the power level.

Switching the cooking zone off

- ▶ Press the  button of the required cooking zone.
- ▶ Touch **0 · · · P** on the slider.

Switching the appliance off

- ▶ Press the  button.



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