

# Operating instructions

GK46TIMAS | GK46TIMPS | GK57TIMS

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 familiarize yourself with the appliance and get the best use out of it.

**Please follow the safety precautions.**

### **Modifications**

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

### **Validity**

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

<b>Model designation</b>	<b>Model number</b>	<b>Type</b>
GK46TIMPS	31080	GK46TIMPSZ, GK46TIMPSZO
GK57TIMS	31082	GK57TIMSZ, GK57TIMSZO
GK46TIMAS	31091	GK46TIMASC, GK46TIMASCO, GK46TIMASZ, GK46TIMASZO

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:** Under no circumstances may hot pots or pans be placed on the display.
- **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 a repair is needed, follow the instructions given in the «Service & Support» section. If required, please contact our Customer Services.
- 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. 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.
- 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 this can damage the surface. If sugary foods or juices do get on to the hot cooking zones clean away immediately (while still hot) with a scraper.

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

### How to avoid damaging the appliance

- Under no circumstances place hot pots or pans on the display!
- 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.

- 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 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.



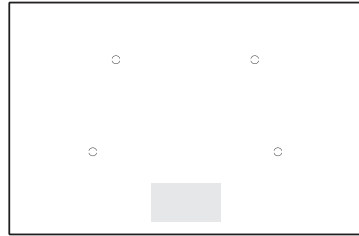
During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

## 3 Your appliance

### 3.1 Appliance overview

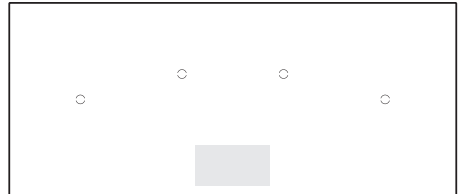
#### GK46TIMASC, GK46TIMASCO, GK46TIMASZ, GK46TIMASZO

- 4 adjustable cooking zones



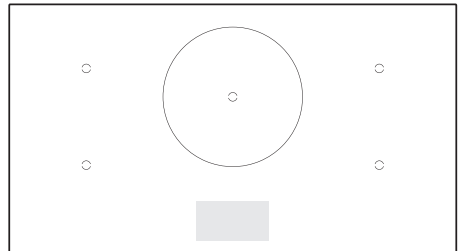
#### GK46TIMPSZ

- 4 adjustable cooking zones



#### GK57TIMSZ, GK57TIMSZO



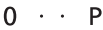
- 5 adjustable cooking zones (central cooking zone  $\varnothing 280$  mm)



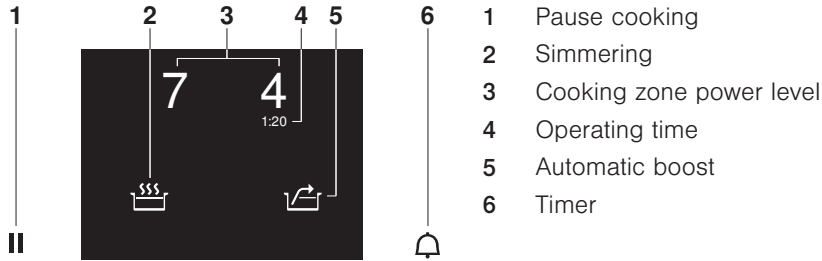
### 3.2 Operating and display elements



#### Buttons

-  **ON/OFF button, pause function**
  - Appliance ON/OFF
  - Pause cooking
-  **Multi-function button**
  - Operating time
  - Automatic boost
  - Keeping warm, melting, simmering
  - Timer
  - Wipe protection
  - User settings
-  **Slider**
  - Select cooking zones
  - Set time
  - Set power level
  - PowerPlus

#### Displays



### 3.3 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
- energy-efficient
- finely adjustable
- safe
- powerful

 Cookware with a full-surface or full magnetic base is required for cooking with an induction hob.




### 3.4 Flexible cooking

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.





If a large pan covers both circles, both heating zones can be switched on together with the bridging function.

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.

### 3.5 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 .
- 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  to «0».
  - the appliance switches off after 10 seconds if no other cooking zone is in use.

### 3.6 Cookware

#### Suitable cookware
















































Only cookware with a magnetic base (ø 10 cm to 22 cm) is suitable for use with the induction hob.

This can be tested in the following ways:

- A magnet sticks anywhere on the base of the cookware.
- Only the power level set illuminates on the hob.



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

						
Sandwich base						
Capsule base						
Multi-layer material						
Pressed base						
Cast iron						
Enamelled cast iron						
Enamelled steel						

Key:



Heat distribution



Reaction speed



Noise level



Care



Weight



Steel



Aluminium



Enamel



Good



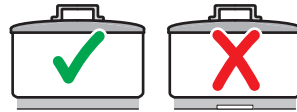
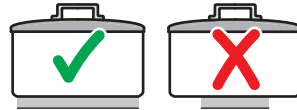
Satisfactory



Unfavourable

#### General notes on cookware

- ▶ As far as possible ensure that the diameter of the base of the cookware is the same size as the upper diameter of the cookware.
- ▶ We advise against the use of cookware with a pressed base as this type of cookware does not work with all induction hobs.
- ▶ Some induction hobs have the melt, keep warm and simmer functions. We recommend using cookware without a concave base for these functions.



- ▶ Handles that are loose or hollow can produce a loud whistling noise.
- ▶ The adherence of the cookware to the hob surface is reduced during operation, and the cookware can therefore be moved more easily.
- ▶ Thick pan walls absorb the vibrations and reduce the noise level.

#### 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.

## 3.7 OptiGlass

Applies to GK46TIMASCO, GK46TIMASZO, GK57TIMSZO

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. Follow care and maintenance instructions.



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.

# 4 Operating the appliance

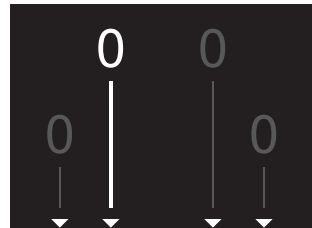
## 4.1 Switching the appliance on and off

All the appliances are operated in the same way.

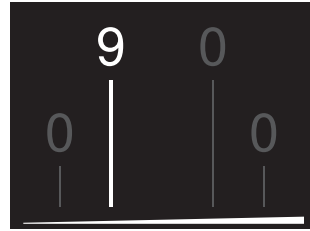
- ▶ To switch the appliance on: Hold the  button depressed for 1 second.
  - «0» illuminates in all the power level displays.
  - If no other button is pressed, the appliance switches off after about 10 seconds for safety reasons.
- ▶ To switch the appliance off: Hold the  button depressed for 2 seconds.

## 4.2 Setting a cooking zone

- ▶ Touch or swipe the slider to select the desired cooking zone.
  - The cooking zone selected illuminates red.




- ▶ Touch or swipe the slider to set the power level while the cooking zone is illuminated.



### 4.3 Switching a cooking zone off

- ▶ Use the slider to select the desired cooking zone.
- ▶ Touch «0» on the slider.
  - If no other entry is made and the other cooking zones are switched off, the appliance switches off automatically after 10 seconds.

### 4.4 Residual heat indicator

After a cooking zone is switched off,  remains illuminated in the display for the relevant cooking zone as long as there is a risk of burns.

### 4.5 Overview of power levels

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

### 4.6 Bridging function

The bridging function allows the two right cooking zones or the two left cooking zones to be switched on together and to be regulated together.

## Switching the bridging function on

- ▶ Use the slider to select the far left or far right cooking zone and keep this position pressed for 2 seconds.
  - Both cooking zones are now grouped together and can be operated as one zone.



If, when the bridging function is switched on, one or both cooking zones are already running, the power level and operating time of these cooking zones are cleared and «0» illuminates in the power level displays.

## Switching the bridging function off

- ▶ Use the slider to select the cooking zone and keep this position pressed for 2 seconds or set the power level to «0».
  - The previous settings for both cooking zones are cleared.
  - Each cooking zone can be regulated individually again.

## 4.7 Melting, keeping warm and simmering

	Melting	With the melting function, butter, chocolate or honey, for instance, can be gently melted at approx. 42 °C.
	Keep warm	The keep warm setting keeps cooked food warm at approx. 65 °C.
	Simmering	With the simmer function, sausages, dumplings and stuffed pasta, for instance, can be cooked just below boiling point at approx. 94 °C.

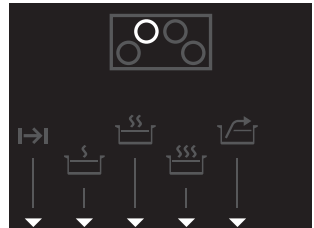


The precision of the simmer function depends on the cookware used. Water can start to boil. If this is the case, we recommend the pan lid be left off when using the simmer function.




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

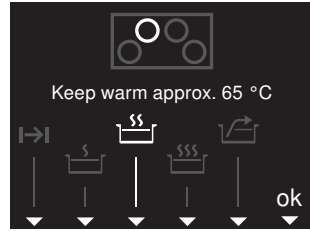
## Switching melting, keeping warm and simmering on




- ▶ Use the slider to select the desired cooking zone.
- ▶ Touch the button.
  - The «Cooking zone dependent functions» menu appears. The cooking zone selected is indicated by illuminating in the layout.



## 4 Operating the appliance

- ▶ Use the slider to select ,  or .
- The function selected illuminates brightly and **ok** appears.



- ▶ Touch the slider below **ok**.
  - ,  or  is taken over for the cooking zone selected and the function selected illuminates in the power level display.

### Switching melting, keeping warm and simmering on

- ▶ Use the slider to select the cooking zone.
- ▶ Use the slider to set any power level.

## 4.8 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

- ▶ Use the slider to select the desired cooking zone.
- ▶ Touch P on the slider.
  - «P» illuminates in the display.
  - After 10 minutes it automatically switches back to power level 9.



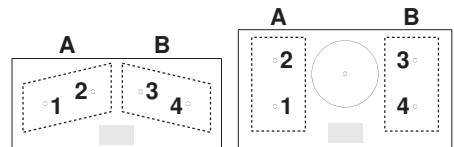
Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

### Ending PowerPlus before time

- ▶ Use the slider to select the desired cooking zone.
- ▶ Use the slider to set any power level.

### Power management

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 *		PowerPlus with cooking zone	Group B *	
	1	2		3	4
1	P	5	3	P	5
2	5	P	4	5	P

\*Maximum available power level with cooking zones



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

## 4.9 AutoCook



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

With the automatic boost, a cooking zone works at power level 9 for a certain duration (see table). When this duration is up, it automatically switches back to the previously set power level.

Power level / function	1	2	3	4	5	6	7	8/9
Automatic boost in mins.:secs.	0:40	1:15	2:00	3:00	4:15	7:15	2:00	3:15

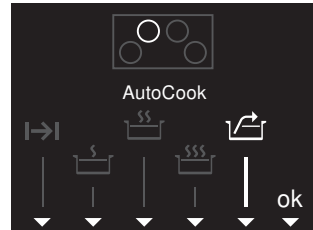


If, during the automatic boost, a higher power level is selected, the duration will change automatically.

### Switching AutoCook on

To set the automatic boost, a power level must already be set.

- ▶ Use the slider to select the desired cooking zone.
- ▶ Touch the button.
  - The «Cooking zone dependent functions» menu appears. The cooking zone selected is indicated by illuminating in the layout.
- ▶ Use the slider to select .
  - illuminates brightly and **ok** appears.



- ▶ Touch the slider below **ok**.
  - is displayed alternately with the power level set in the power level display.
  - When the Automatic boost duration finishes, the appliance automatically switches back to the previously set power level.

### Switching AutoCook off before time

- ▶ Switch the cooking zone off.
- ▶ To resume operation without AutoCook, select the cooking zone again and set a power level.

## 4.10 Operating time



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

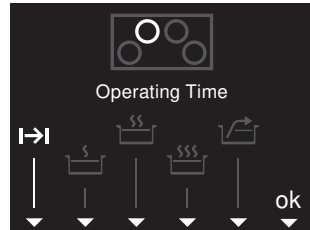
With the operating time function, the cooking zone switches off automatically after a set time (1 min. to 1 hr. 59 mins.).

An operating time can be set for each individual cooking zone.

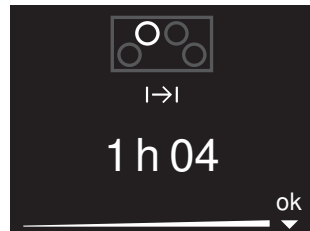
### Setting operating time

To set the operating time, a power level must already be set.

- ▶ Use the slider to select the desired cooking zone.
- ▶ Touch the **☰** button.
  - The «Cooking zone dependent functions» menu appears. The cooking zone selected is indicated by illuminating in the layout.
- ▶ Use the slider to select **I→I**.
  - **I→I** illuminates brightly and **ok** appears.



- ▶ Touch the slider below **ok**.
  - The recommended value for the operating time illuminates in the settings display and the cooking zone selected is indicated by illuminating in the layout.

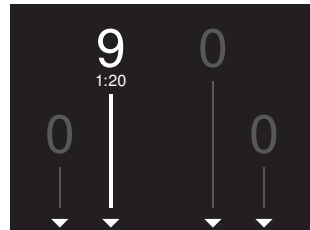


- ▶ Touch or swipe the slider to set the operating time.



To increase or decrease the operating time faster, long press the slider. To clear the operating time, press and hold «0» on the slider.

- ▶ Touch the slider below **ok**.
  - The operating time is taken over and displayed below the power level display for the relevant cooking zone.



### Changing the operating time

- ▶ Use the slider to select the desired cooking zone.
- ▶ Touch the **☰** button.
  - The «Cooking zone dependent functions» menu appears. The cooking zone selected is indicated by illuminating in the layout.
- ▶ Use the slider to select **I→I**.
  - **I→I** illuminates brightly and **ok** appears.
- ▶ Press the slider below **ok**.
- ▶ The remaining operating time and the cooking zone selected illuminate in the settings display.
- ▶ Use the slider to change the operating time.
- ▶ Press the slider below **ok**.



- ▶ The new operating time is taken over and displayed below the power level display for the relevant cooking zone.

### Switching the operating time off before time

- ▶ Use the slider to select the desired cooking zone.
- ▶ Touch the ►≡ button.
  - The «Cooking zone dependent functions» menu appears. The cooking zone selected is indicated by illuminating in the layout.
- ▶ Use the slider to select I→I.
  - I→I illuminates brightly and **ok** appears.
- ▶ Press the slider below **ok**.
  - The remaining operating time and the cooking zone selected illuminate in the settings display.
- ▶ Use the slider to set the operating time to 0h00.
- ▶ Press the slider below **ok**.
  - The cooking zone continues to run.

### End of operating time

When the operating time is up

- the relevant cooking zone switches off
- an acoustic signal is emitted
- 0h00 flashes in the display.
- ▶ Press **ok** to switch off the acoustic signal and the display.

## 4.11 Timer

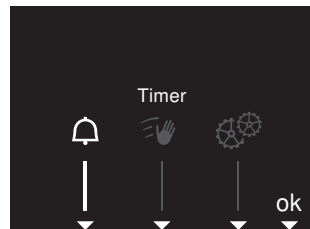
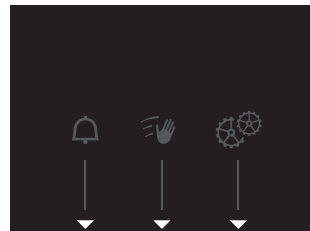
The timer functions like an egg timer (1 min. – 9 hrs. 59 mins.).

It can be used at any time and independently of all other functions.

### Setting the timer

In order to set the timer, no cooking zone may be selected.

- ▶ Touch the ►≡ button.
  - The «Cooking zone independent functions» menu appears.
- ▶ Use the slider to select 🔔.
  - 🔔 illuminates brightly and **ok** appears.





- ▶ Touch the slider below **ok**.
  - The recommended value for the timer illuminates in the settings display.



- ▶ Touch or swipe the slider to set the timer.




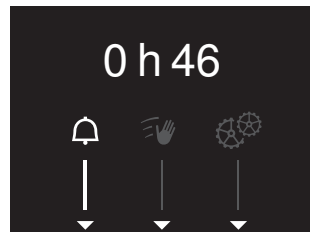
To increase or decrease the timer faster, long press the slider. To clear the timer, press and hold «0» on the slider.

- ▶ Touch the slider below **ok**.
  - The timer is taken over.
  -  illuminates above the  button.

### Querying the duration remaining of the timer




In order to display the duration remaining of the timer, no cooking zone may be selected.

- ▶ Touch the  button.
  - The "Cooking zone independent functions" menu is displayed. The duration remaining of the timer is displayed above function selection.






### Changing the duration remaining of the timer



In order to change the duration remaining, no cooking zone may be selected.

- ▶ Touch the  button.
  - The «Cooking zone dependent functions» menu appears. The duration remaining of the timer is displayed above function selection.
- ▶ Use the slider to select .
  -  illuminates brightly and **ok** appears.
- ▶ Press the slider below **ok**.
  - The duration remaining of the timer illuminates in the settings display.
- ▶ Use the slider to change the timer.
- ▶ Press the slider below **ok**.
  - The new timer value is taken over.

### Switching the timer off before time



In order to switch the timer off before time, no cooking zone may be selected.

- ▶ Touch the  button.
  - The «Cooking zone dependent functions» menu appears. The duration remaining of the timer is displayed above function selection.
- ▶ Use the slider to select .
  -  illuminates brightly and **ok** appears.
- ▶ Press the slider below **ok**.
  - The duration remaining of the timer illuminates in the settings display.
- ▶ Use the slider to set the timer to 0h00.

- ▶ Press the slider below **ok**.
  - The timer is deactivated.
  -  goes out above the  button.

### Timer finished





When the timer finishes,

- an acoustic signal is emitted
-  flashes above the  button.
- 0h00 flashes in the display.
- ▶ Press **ok** to switch off the acoustic signal and the display.

## 4.12 Pause cooking

With this function, the power level of all the cooking zones that are switched on can be temporarily reduced to 1 for up to 10 minutes. Thereafter, the appliance can continue to be operated using the previous settings.


### Switching pause cooking on

- ▶ Briefly touch the  button.
  - All cooking zones switch to power level 1. 1 and the previously set level/function flash alternately in the power level displays.
  -  illuminates above the  button.
  - Operating times are stopped.
  - Timers continue to run.
  - Only the  button is still active.



The maximum pause time is 10 minutes. By which time, if it has not already been turned off, the appliance switches off completely.

### Switching pause cooking off




- ▶ Briefly press the  button.
  - All cooking zones switch back to the previous setting.
  - Operating times continue to run again.
  - All the buttons and the slider are active again.

## 4.13 Wipe protection


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

### Switching wipe protection on

To set wipe protection, the cooking zones may be active. However no cooking zone may be selected.

- ▶ Touch the  button.
- ▶ The «Cooking zone dependent functions» menu appears.
- ▶ Use the slider to select .
  -  illuminates brightly and **ok** appears.
- ▶ Press the slider below **ok**.
  - Wipe protection is activated for 20 seconds or until cancelled.











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

### Switching wipe protection off

- ▶ Keep the slider below «Stop» pressed for 2 seconds.
- ▶ Wipe protection has been cancelled and the appliance may be operated again.

## 5 User settings



The following user settings can be set and saved individually:

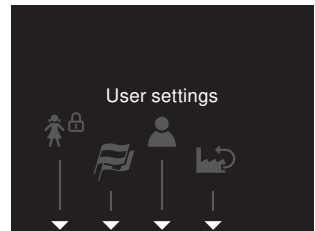
User settings	Function	Possible settings
 Childproof lock		On/Off*
 Language		German*, French, Italian, English
 Individual settings	 Brightness	Levels 1–9 (level 5*)
	 Loudness	Levels 1–9 (level 5*)
	 button signal	On/Off*
	 Recommended value	0h00*–2h00
 Factory settings		Reset

\* Factory settings

### 5.1 Accessing the user settings

To change the user settings, the cooking zones may be active. However no cooking zone may be selected.

- ▶ Touch the  button.
  - The «Cooking zone independent functions» menu appears.
- ▶ Use the slider to select .
- ▶ Touch the slider below **ok**.
  - The «User settings» menu appears.



### Activating/deactivating function

- ▶ Use the slider to select a function.
  - The function illuminates brightly and **ok** appears.
- ▶ Touch the slider below **ok**.
  - The function settings screen appears. The function is activated or deactivated.
- ▶ Use the slider to select the desired setting.
- ▶ Touch the slider below **ok**.
  - The function is now activated or deactivated.

### 5.2 Childproof lock

Activate childproof lock (see page 20)

## Overriding the childproof lock off

- ▶ Switch the appliance on.
  - The following display appears indicating that a code is required to unlock the appliance:



- ▶ Use the slider to enter the code given.
  - The set numbers flash brightly.
  - The childproof lock has now been overridden and it is possible to cook without any restrictions.



After the appliance is switched off again, the childproof lock is immediately activated again.

Deactivating the childproof lock (see page 20)



## 5.3 Language

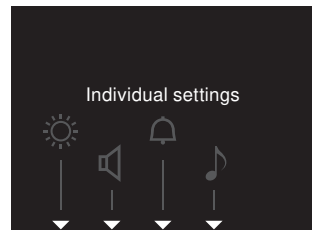
The preferred language can be set in the user settings.  
Changing the language settings (see page 20)


## 5.4 Brightness

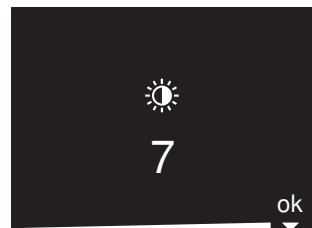
The preferred brightness level for the display can be set in the user settings.

### Changing the brightness settings

- ▶ Access the user settings (see page 20).
- ▶ Use the slider to select .
  -  illuminates brightly and **ok** appears.
- ▶ Touch the slider below **ok**.
  - The «Individual settings» menu appears.



- ▶ Use the slider to select .
- ▶ Touch the slider below **ok**.
  - The brightness settings screen appears. The level of brightness set is displayed.



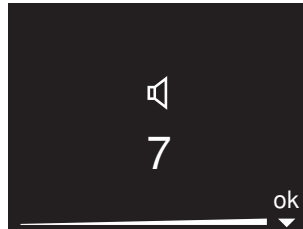
- ▶ Use the slider to set the desired level of brightness.
- ▶ Touch the slider below **ok**.
  - The display is set to the new level of brightness.

### 5.5 Loudness

The preferred loudness for the acoustic signals can be set in the user settings.

#### Changing the volume settings

- ▶ Access the user settings (see page 20).
- ▶ Use the slider to select **🔊**.
  - **🔊** illuminates brightly and **ok** appears.
- ▶ Press the slider below **ok**.
  - The «Individual settings» menu appears.
- ▶ Use the slider to select **🔊**.
- ▶ Press the slider below **ok**.
  - The loudness settings screen appears. The level of loudness selected is displayed.



- ▶ Use the slider to set the desired level of loudness.
- ▶ Press the slider below **ok**.
  - The hob is set to the new level of loudness.

### 5.6 Button signal

The button signal (single acoustic signal when a button/slider is pressed) can be switched on or off in the user settings.

Switching the button signal on/off (see page 20)

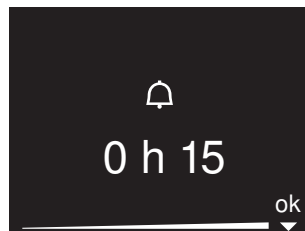
### 5.7 Recommended value for the timer

The recommended value for the timer can be set in the user settings. If, at a later stage, the operating time or the timer are set, the recommended value for the timer appears as the default setting.

#### Setting and changing the recommended value for the timer

- ▶ Access the user settings (see page 20).
- ▶ Use the slider to select **🔊**.
  - **🔊** illuminates brightly and **ok** appears.
- ▶ Touch the slider below **ok**.
  - The «Individual settings» menu appears.
- ▶ Use the slider to select **🔊**.

- ▶ Touch the slider below **ok**.
  - The settings screen appears. The set recommended value for the timer is displayed.



- ▶ Touch or swipe the slider to set the desired recommended value for the timer.



To increase or decrease the recommended value for the timer faster, long press the slider. To clear the recommended value for the timer, press and hold «0» on the slider.

- ▶ Touch the slider below **ok**.
  - The newly set recommended value for the timer is activated.

## 5.8 Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

# 6 Care and maintenance



**Ideally, clean the appliance 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.



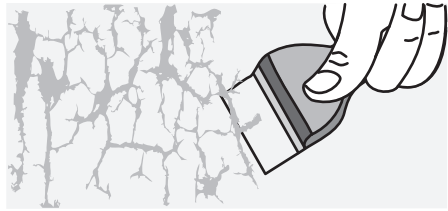
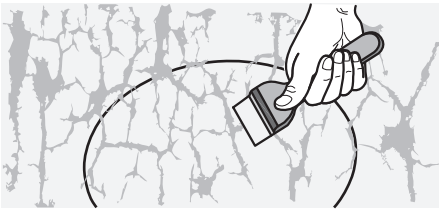
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as they can damage the surface.

- ▶ Use only a soft cloth or sponge with water and standard washing-up liquid for cleaning everyday soiling.
- ▶ 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 mild vinegar cleaner or lemon juice. Then wipe clean with a damp cloth.
- ▶ Use a suitable Cleaning agent (see page 24) to remove stubborn soiling.

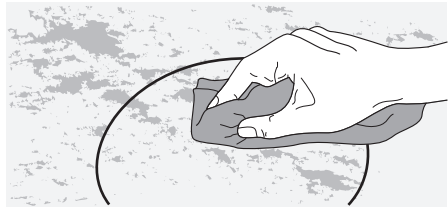
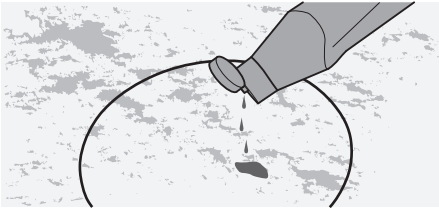
## Cleaning

For good results, follow these cleaning instructions.

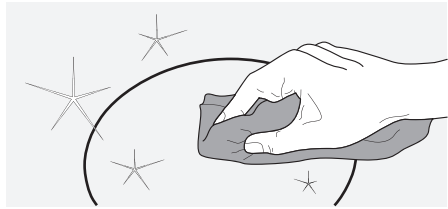
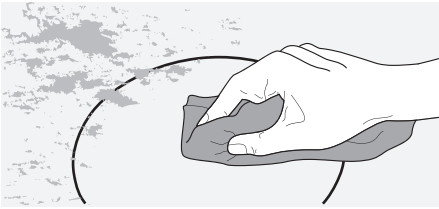
- ▶ To clean thoroughly, remove most of the soiling using a hob scraper or a special cleaning sponge for glass ceramic hobs.



- ▶ Add a few drops of a suitable Cleaning agent (see page 24) 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.



### 6.1 Cleaning agent

#### Glass ceramic with OptiGlass

 Unsuitable cleaning agents may attack and damage the coating.



- ▶ Only use the cleaning agents and methods for glass ceramic with OptiGlass that we recommend (see page 11).



## Glass ceramic with standard glass



- ▶ Only use the cleaning agents and methods for glass ceramic that we recommend.

## 7 Trouble-shooting

You may be able to trouble-shoot the following errors yourself. If not, note down the error message in full (message and E numbers) and then call Customer Services or report it to us online.


### 7.1 Error messages

Display	Possible cause	Solution
flashes alternately with the power level	<ul style="list-style-type: none"> <li>▪ Cookware is not suitable for use with induction hobs.</li> <li>▪ Cookware is not suitable for use with induction hobs.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Use suitable magnetic cookware. See «Cookware». section.</li> <li>▶ The diameter of the base of the cookware must be at least 10 cm.</li> </ul>
After being switched on, a prompt to enter a code appears.	<ul style="list-style-type: none"> <li>▪ The childproof lock is activated.</li> </ul>	<ul style="list-style-type: none"> <li>▶ For operating the appliance with the childproof lock activated, see the «User settings» section.</li> <li>▶ Switch the childproof lock off.</li> </ul>
A continuous acoustic signal is emitted and the display flashes 0 . . . . P ▶☰	<ul style="list-style-type: none"> <li>▪ A button was touched for longer than 10 seconds.</li> <li>▪ Object (e.g. pan, dish) on the control panel.</li> <li>▪ Food boiled over onto the control panel.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Remove object or food that has boiled over.</li> <li>▶ The appliance can be used again as normal.</li> </ul>
and «0» flash alternately.	<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				
Safety shut-off after hrs.:mins.	2:00	8:30	6:30	5:30
	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>
	3:30	3:00	2:30	2:00
				<b>4</b>
				1:30

Display	Possible cause	Solution
 flashes	<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>
«E» and «8» flash alternately.	<ul style="list-style-type: none"> <li>▪ An object (e.g. paper) underneath the hob is obstructing the air intake.</li> </ul> <hr/> <ul style="list-style-type: none"> <li>▪ Ventilation is defective.</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> <hr/> <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>
«E» or «Er» and a number flash or illuminate alternately.	<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>
An acoustic signal is emitted and «Er57» illuminates in the display.	<ul style="list-style-type: none"> <li>▪ Display has overheated due to, for instance, hot cookware or food on the display.</li> </ul> <hr/> <ul style="list-style-type: none"> <li>▪ An object (e.g. paper) underneath the hob is obstructing the air intake.</li> </ul> <hr/> <ul style="list-style-type: none"> <li>▪ Ventilation is defective.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Immediately remove the hot cookware or food that has boiled over from the display.</li> <li>▶ Touch the multi-function button or the slider to cancel the error message.</li> </ul> <hr/> <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> <hr/> <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>



If the error is only displayed in one or two cooking zones, the remaining cooking zones can still be used until repaired.

## 7.2 Other possible problems

Problem	Possible cause	Solution
The appliance is not working and all the displays are dark.	<ul style="list-style-type: none"> <li>▪ The fuse or circuit breaker for electrical installations in the home is defective.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Change the fuse.</li> <li>▶ Reset the circuit breaker.</li> </ul>
	<ul style="list-style-type: none"> <li>▪ The fuse or circuit breaker keeps blowing.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Call Customer Services.</li> </ul>
	<ul style="list-style-type: none"> <li>▪ Cookware is too small for the cooking zone selected.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Ensure cookware corresponds to the size of the cooking zone.</li> </ul>

## 8 Technical data

### 8.1 Product fiche

In accordance with EU Regulation No. 66/2014

<b>Model number GK</b>		<b>31080</b>				
Type designation GK		GK46TIMPSZ				
Number of cooking zones		4				
Heating technology		Induction cooking zone				
Dimensions of cooking zone	cm	18×20	18×20	18×20	18×20	
Energy consumption per cooking zone	Wh/kg	183.8	184.6	185.9	186.8	
Energy consumption of the entire hob EC	Wh/kg	185.3				
<b>Model number GK</b>		<b>31082</b>				
Type designation GK		GK57TIMASZ, GK57TIMSZO				
Number of cooking zones		5				
Heating technology		Induction cooking zone				
Dimensions of cooking zone	cm	18×20	18×20	ø28	18×20	18×20
Energy consumption per cooking zone	Wh/kg	184.7	191.4	192.5	189.1	198.1
Energy consumption of the entire hob EC	Wh/kg	190				

## 9 Disposal

Model number GK		31091			
Type designation GK		GK46TIMASC, GK46TIMASCO, GK46TIMASZ, GK46TIMASZO			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Dimensions of cooking zone	cm	18×20	18×20	18×20	18×20
Energy consumption per cooking zone	Wh/kg	177.5	183.6	180.1	210.2
Energy consumption of the entire hob EC	Wh/kg	187.9			

## 9 Disposal

### 9.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.

### 9.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

### 9.3 Disposal



- The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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## 11 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

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 appliance straightaway online 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 a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

My appliance information:

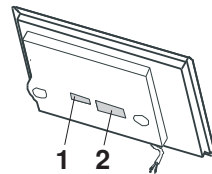
**SN:** \_\_\_\_\_ **Appliance:** \_\_\_\_\_

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

1 Identification plate with serial number (SN)

2 Connection plate

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

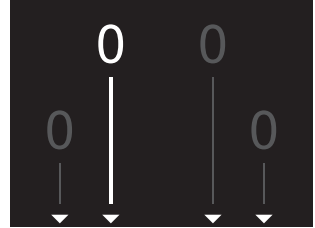
Please first read the safety precautions in the operating instructions!

## To switch the appliance on

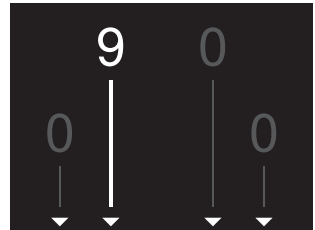
- ▶ Hold the  button depressed for 1 second.

## To set a cooking zone

- ▶ Touch the required cooking zone on the slider.



- ▶ Touch or swipe the slider to set the power level while the cooking zone is illuminated.
  - The cooking zone selected illuminates red.



## To switch the appliance off

- ▶ Hold the  button depressed for 2 seconds.



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