



Operating instructions

Induction Teppan Yaki

Glass ceramic 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 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
GK16TIYSF	85A, 31008
GK26TIYSF	86A, 31009

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.
Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

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

1.2 General safety precautions



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



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

1.3 Appliance-specific safety precautions



- **WARNING:** If the surface is cracked or there is damage to the material thickness, the appliance must be switched off and disconnected from the electricity supply in order to avoid a possible electric shock.
- **WARNING:** During use, the appliance and its exposed parts become hot. Please be careful to avoid the exposed parts of the heating elements.
- Never use a steam cleaner.
- Objects made of metal, e.g. knives, forks, spoons, covers or aluminium foil, should not be put on the hob as they can become hot.
- After use, switch the hob off using the controls and do not rely on the pan detector.
- **WARNING:** Leaving fat or oil unattended on the hob can be dangerous and can lead to fires. **NEVER** try to extinguish a fire with water. Instead, switch the appliance off and then carefully cover the flames with an object such as a cover or a fire blanket.
- **WARNING:** Never leave objects on the hob as they pose a fire hazard.
- The appliance must not be operated with 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. Please contact Customer Services if necessary.
- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, include these operating instructions as well as the installation instructions.
- The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is, however, essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.
- The heated surface will remain hot for some time after it is switched off and will only cool down slowly to room temperature. Leave a sufficient amount of time before you carry out work such as cleaning the appliance.

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: Risk of burns!

- 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 device.

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 the case of thermal failure, switch the solid plate off and allow to cool down completely. Do not put any dishes on it. Do not cool with cold water under any circumstances.
- Do not climb onto the appliance.
- To avoid damaging the silicon grouting, do not put hot cookware on the frame.
- Do not cut or prepare food on the surface or drop hard objects onto it. Do not drag cookware across the surface.
- Make sure that no sugary foods or juices end up on the hot cooking zones. This can damage the surface. If sugary foods or juices do end up on the hot cooking zones, remove these immediately with a glass ceramic hob scraper (while the hob is still hot).
- Do not leave the appliance unattended during operation.
- Pots with pure copper or aluminium bases should not be used for cooking as they 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 pots and cookware across the glass ceramic causes scratches. You can largely avoid these by lifting pots and cookware when putting them into place.

1 Safety precautions

- The hob is an item for daily use: signs of usage such as scratches or visible material abrasion from pots or cookware are normal. Intensive use leads to more distinctive signs of usage. In such cases, the appliance continues to function perfectly and a complaint is not justified. Safety is always guaranteed.
- There is no such thing as completely scratch-proof glass; scratches can even develop on sapphire glass, which is used in watches. The glass ceramic used is of the best quality available on the market.

2 Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!


Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by an electrician. Then cut the mains cable off flush with the appliance.
- Remove or disable the lock on the appliance door.

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



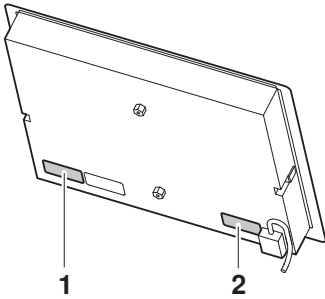
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



Unpleasant odours can develop during the initial operating hours of a cooking zone. This is a normal occurrence with brand-new appliances. Ensure the quality of the ambient air is good.

Where is the identification plate located?

The identification plate and 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 enclosed and should be affixed to the built-in cabinet under the hob.

Make a note of the serial number (FN) of your appliance on the last 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

GK16TIYSF

Frying surface with 2 separately heatable frying zones, total surface 316×334 mm



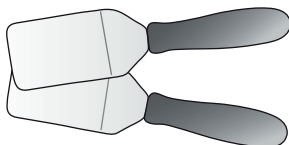
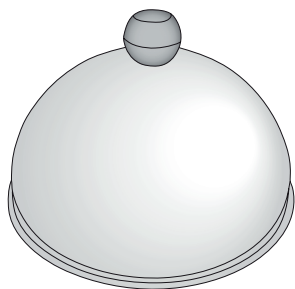
GK26TIYSF

Frying surface with 2 separately heatable frying zones, total surface 479×334 mm



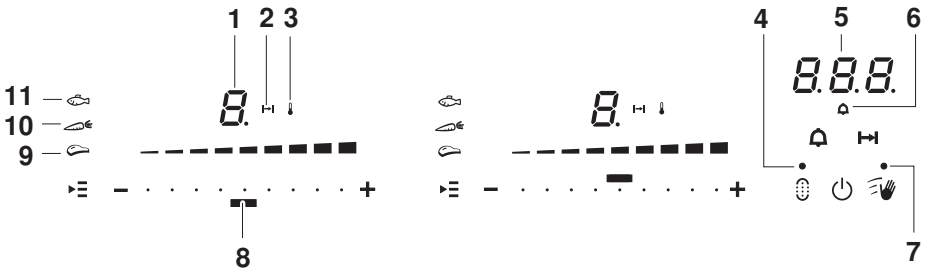
4.2 Accessories

- Wok cover, 250 mm in diameter
- 2 spatulas










4.3 Operating and display elements

GK16TIYSF/GK26TIYSF



Buttons

- | | | | |
|---|---------------------------------------|---|------------------------|
|  | Appliance ON/OFF |  | Wipe protection ON/OFF |
|  | Slider (for setting the power levels) |  | Bridging switch |
|  | Operating time |  | Temperature selector |
|  | Timer | | |




Displays

- 1 Heating-up/cooling-down/residual-heat indicator
- 2 Operating time activated
- 3 Frying zone temperature display indicator
- 4 Bridging function activated
- 5 Operating time / timer and temperature display
- 6 Timer activated
- 7 Wipe protection activated
- 8 Corresponding frying zone for slider
- 9 Temperature selector meat
- 10 Temperature selector vegetables
- 11 Temperature selector fish


5 Operating the appliance

5.1 Switching the appliance on and off

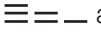
Operation is roughly the same for all appliances.

- ▶ Switching on the appliance: Hold  button down for 1 second.
 -  flashes in the temperature display.
 - If there is no further input, the appliance switches off after 10 seconds for safety reasons.
- ▶ Switching the appliance off: Press the  button.


5.2 Selecting the frying zone

- ▶ Press the slider for the required frying zone or slide your finger along it to set the frying temperature.
 - The frying zone indicator illuminates above the corresponding slider.
 - The frying temperature selected illuminates in the temperature display.
 - When the appliance is heating up,  appears in the display above the slide.
 - As soon as the frying temperature is reached, the heating-up indicator goes out.



If a lower frying temperature is selected,  appears as long as the frying zone still remains too hot.

Even if using only one frying zone, the whole frying surface can get hot. Do not put objects on the frying surface as they can melt or get hot.

The frying temperature for fish (180 °C), vegetables (160 °C) and meat (200 °C) can also be set directly via the temperature selection button ▶ .

5.3 Overview of frying temperatures

Cooking method	Frying temperature	Use
Keep warm	70	Prepared food under the wok cover
Gentle frying	160	Vegetables
	170	Fruit
Roasting	180	Fish and seafood, sausages, tofu, grilled cheese
	190	Omelettes , egg dishes, fried rice and noodles
	200	Chicken
	210	Burgers
Flash frying	220	Meat (steak)
	240	Meat (chopped or minced meat)

5.4 Switching the frying zone off

► Press **—** on the slider.

- If no other entry is made and the other frying zone is 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 Bridging function

The bridging function allows two individual cooking zones lying one behind the other to be switched on together and to be adjusted together.

Switching the bridging function on

▶ Press the  button for the required side.

- The indicator light for the  button illuminates.



If, when the bridging function is switched on, a cooking zone is already running, the power level and operating time of this cooking zone will be taken over for both zones. If both cooking zones are already running, the operating times are cleared and **000** flashes in the power level displays.

Switching the bridging function off

▶ Press the  button.

- Both cooking zones revert to the previous settings.
- Each cooking zone can be adjusted individually again.

5.7 Operating time



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

With the operating time function, a Frying zone switches off automatically after a set time 1 min.–1 h 59 min..

Setting the operating time

- ▶ Activate the required frying zone.
- ▶ Press the **|→|** button.
 - **00** flashes in the display.
- ▶ Press the slider for the required frying zone and slide your finger along it to set the operating time.
- ▶ The **|→|** symbol illuminates.






To change the operating time, press and hold **+**.

- ▶ Press the **|→|** button to start the operating time.
 - The frying temperature is shown in the display again.

Displaying/changing the operating time




- ▶ Press the **|→|** button.
 - **00** flashes in the display.
- ▶ Press the slider for the desired frying zone.
 - The remaining operating time for the frying zone selected is displayed.
- ▶ Use the slider to change the operating time.

Switching the operating time function off before time

- ▶ Press the  button.
- ▶ Press  on the slider for the desired frying zone.
 -  flashes in the display for the operating time / timer.
 - The frying zone continues to run.

End of the operating time



When the operating time is up

- the corresponding frying zone switches off
 - an acoustic signal is emitted
 -  and flash.
- ▶ Press the  or  button to switch off the acoustic signal and the display.

5.8 Timer


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

Setting the timer

- ▶ Switch the appliance on.
- ▶ Press the  button.
 -  flashes in the display.
- ▶ Use any slider to set the required duration of the timer.




To increase the duration of the timer, press and hold **+**.
If the hob is switched off, a timer that has been activated continues to run.

- ▶ Press the  button to start the timer.
 - If a frying zone is in use, the frying temperature will appear in the display again.



Displaying/changing the timer

If no frying zone is in use, first switch the appliance on.

- ▶ Press the  button.
 - The time left on the timer flashes.
- ▶ Use any slider to change the temperature.

Switching the timer off before time

If no frying zone is in use, first switch the appliance on.

- ▶ Press the  button.
- ▶ Press **—** on any slider.
 -  flashes in the display.



5.9 Childproof lock

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

Switching the childproof lock on

▶ Switch the appliance on.

Ensure all frying zones are switched off.

▶ Press the  and  buttons at the same time.

– An acoustic signal is emitted.

▶ Press the  button again.

– An acoustic signal is emitted.

–  illuminates in all the power level displays for 10 seconds.

Operating the appliance with the childproof lock activated

▶ Switch the appliance on.

▶ Press the  and  buttons at the same time.

– An acoustic signal is emitted.


– The childproof lock is overridden. The appliance can now be used as normal.

The childproof lock is automatically reactivated 1 minute after the frying zone has been switched off.

Switching the childproof lock off

▶ Switch the appliance on.

Ensure all frying zones are switched off.

▶ Press the  and  buttons at the same time.

– An acoustic signal is emitted.

▶ Press the  button again.


– A double acoustic signal is emitted.

–  flashes in the temperature display.

5.10 Wipe protection

This function prevents unintentional changes to the power level if, for example, a cloth is wiped over the control panel.

▶ Press the  button.

– The illuminated point for the  button is illuminated.


▶ Wipe protection turns off automatically after 30 seconds or by pressing the  button again.



You can switch off the appliance at any time by pressing the  button.



6 User settings

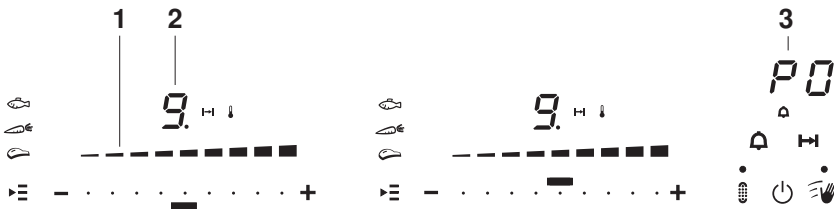
The following user settings can be individually set and saved:




User setting		Setting value		Factory setting
P0	Loudness of acoustic signal	0	Low	2
		1	Medium	
		2	High	
P1	Acoustic signal at end of operating time / timer	0	No acoustic signal	2
		1	Automatically off after 10 seconds	
		2	Automatically off after 1 minute	
P4	Default operating time / timer	0	Default time 0 minutes	3
		1-9	Adjustable in steps from 10–90 minutes	
P5*	Acoustic signal when button is pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
P6	Restore factory settings	0	Restoring factory settings: Hold the  button depressed for 2 seconds.	

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


6.1 Changing user settings

- ▶ When the hob is switched off, hold down the  and  buttons at the same time for 3 seconds.
 - An acoustic signal is emitted.
- ▶ Press both sliders at the same time.
 - An acoustic signal is emitted.
 - The user setting is shown in display **3**, e.g. *PO*.
 - The current default value of the user setting is shown in display **2**.



- ▶ The  button is used to select the next highest user setting and the  button to select the next lowest.
- ▶ Press or swipe slider **1** to select a higher or lower default value.
- ▶ Saving entries: Hold  button down for 2 seconds.
 - An acoustic signal is emitted.
 - The "User settings" mode is ended.

6.2 Cancelling user settings

- ▶ Press the  button.
 - Default values that have been changed are not saved.
 - The "User settings" mode is ended.

7 Care and maintenance



**Preferably, do not clean the appliance until it is cold.
Burns hazard!**

Clean the hob after every use in order to prevent food residues from burning on. Cleaning dried-on and burnt-on dirt requires more effort. If the appliance is not cleaned correctly, the appearance and surface could be damaged.



Do not clean the glass ceramic surface with scouring cleaning agents, all purpose scouring pads, steel wool, etc. This can damage the surface.

- ▶ For cleaning everyday dirt, just use a soft cloth or sponge with water and a suitable cleaning agent. Please follow the manufacturer's advice with regard to cleaning agents. We recommend using protective cleaning agents.
- ▶ Remove encrusted dirt, e.g. from milk that has boiled over, with a glass ceramic hob scraper while the hob is still warm. Please follow the manufacturer's advice with regard to the scraper.
- ▶ Remove sugary foods, such as marmalade, which have boiled over with a glass ceramic hob scraper while the hob is still warm. Otherwise, this could damage the glass ceramic surface.
- ▶ Remove melted plastic with a glass ceramic hob scraper while the hob is still warm. Otherwise, this could damage the glass ceramic surface.
- ▶ Remove limescale stains using a small amount of lime-dissolving solution, e.g. vinegar or lemon juice, when the hob has cooled down. Then clean again with a damp cloth.

8 Troubleshooting

What to do if ...

... the appliance does not function and all displays are dark?

Possible cause	Solution
<ul style="list-style-type: none"> The fuse or automatic circuit breaker of the flat or house wiring system 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 trips several times. 	<ul style="list-style-type: none"> ▶ Call Customer Services.
<ul style="list-style-type: none"> An interruption in the mains power supply. 	<ul style="list-style-type: none"> ▶ Check the power supply.

... - is illuminated in the displays?

Possible cause	Solution
<ul style="list-style-type: none"> The childproof lock has been activated. 	<ul style="list-style-type: none"> ▶ Follow process for operation with childproof lock; see "Operation" chapter. ▶ Switch off the childproof lock.

... A continuous acoustic signal is emitted, r^{f} 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. 	

8 Trouble-shooting

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

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



If a cooking zone is in operation for a long time without the settings being changed, the appliance switches the cooking zone off automatically. The appliance switches off regardless of the set power level.

Temperature setting °C	70	160	170	180	190	200	210	220	240
Safety shut-off after mins.	120	120	120	120	120	120	120	120	60

... **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. ▶ Resume cooking on a different cooking zone. ▶ Check cookware.

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

Possible cause	Solution
<ul style="list-style-type: none"> An interruption in the mains power supply. 	<ul style="list-style-type: none"> ▶ Press any button to quit the error message. ▶ Put the appliance into operation as usual.

... **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 affecting the air intake. 	<ul style="list-style-type: none"> ▶ Remove any objects in the drawer underneath the hob. ▶ Press any button to cancel the error message. ▶ 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.

... **E r** or **E** is illuminated in the display?

Possible cause	Solution
<ul style="list-style-type: none"> • An internal error has occurred. 	<ul style="list-style-type: none"> ▶ Note down the error number. ▶ Note down the FN (serial) number of the appliance; see identification plate. ▶ Call Customer Services.

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10 Notes

11 Service & Support



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

Information on the V-ZUG warranty can be found at www.vzug.com →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 warranty period. You will require the serial number (FN) and appliance designation to complete the registration process. This information can be found on the identification plate for your appliance.

My appliance information:

FN: _____ **Appliance:** _____

Always have this appliance information to hand when you contact V-ZUG. Thank you.

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

Requesting repairs

You can contact your nearest V-ZUG service centre directly and free of charge on our service hotline – 0800 850 850. When requesting repairs over the phone, we will agree on an appointment for us to visit your site at your earliest convenience.

General enquiries, accessories, service agreement

V-ZUG is happy to help with your general administrative and technical enquiries, orders for accessories and spare parts, or information relating to advanced service agreements. If you would like to contact us in relation to any of the above, please call

+41 (0) 58 767 67 67 or visit www.vzug.com.

Quick instructions

Please first read the safety precautions in the operating instructions!

To switch appliance on

▶ Hold the  button depressed for 1 second.

To select frying zone

▶ Press the slider for the required frying zone or slide your finger along it to set the frying temperature.

To switch frying zone off

▶ Press  on the slider.

To switch appliance off

▶ Press the  button.



J85A.013-R02

