

Operating instructions

GK46TIAKS

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
GK46TIAKS/C/F	90A

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

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



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

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

1.2 General safety precautions



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



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

1.3 Appliance-specific safety precautions



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

1.4 Instructions for use

Before using for the first time

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

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper use or incorrect handling.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the 'Repair service' section. Contact our Customer Services if necessary.
- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the installation instructions.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. However, proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.
- The heated surface will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Note on use

- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker (or a hearing aid or another type of implant), you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.

Caution: Burns hazard

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

Caution: Risk of injury

- Keep pets away from the appliance.

Caution: Risk to life

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

How to avoid damaging the appliance

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

2 Disposal

Packaging

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

Disconnection

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

Safety

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

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.



- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

3 Using for the first time



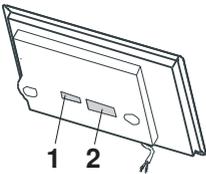
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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

Where is the identification plate?

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



- 1 Identification plate with serial number (FN)
- 2 Connection plate

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

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



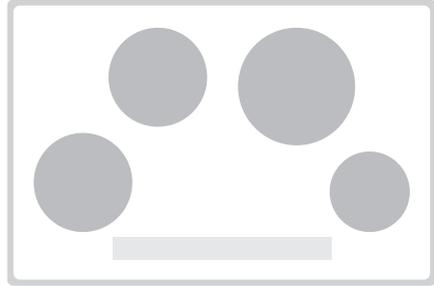
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

4 Your appliance

4.1 Appliance overview

GK46TIAKS, GK46TIAKSC, GK46TIAKSF

- 1 cooking zone ø 210 mm with automatic programme
- 2 cooking zones ø 180 mm with automatic programme
- 1 cooking zone ø 145 mm with automatic programme



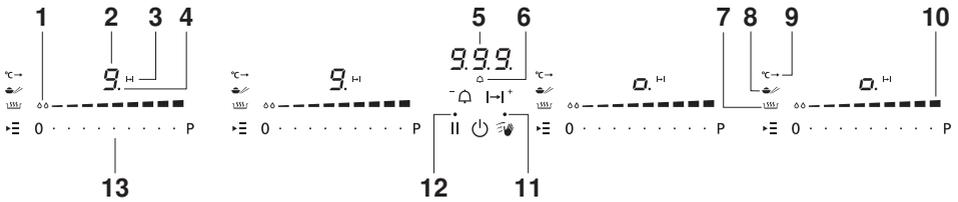
4.2 Operating and display elements

GK46TIAKS with easy cooking



Buttons

- Appliance ON/OFF
- Slider (for setting the power level)
- PowerPlus
- Pause cooking ON/OFF and restore function
- Operating time
Function as + button in operating time / timer mode
- Timer
Function as - button in operating time / timer mode
- Wipe protection ON/OFF
- Easy cooking programme selection



Displays

- 1** Melting function activated
- 2** Cooking zone power level
- 3** Operating time activated
- 4** Cooking zone indicator light for the operating time
- 5** Operating time / timer
- 6** Timer activated
- 7** Temperature control activated
- 8** Rice control activated
- 9** Cooking control activated
- 10** Bar graph
- 11** Wipe protection activated
- 12** Pause activated / possibility for restoring saved settings
- 13** Corresponding cooking zone for slider

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

This can be checked in the follow ways:

- A magnet sticks anywhere on the base of the cookware.



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.

5 Operating the appliance

The individual cooking zones are all operated in the same way. When the appliance is switched off, all the displays are dark (stand-by mode), except for the residual heat indicator **H** should any cooking zone still be hot.

5.1 Switching the appliance on and off

All the appliances are operated in the same way.

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

5.2 Selecting a cooking zone

- ▶ Touch the slider **0 · · · P** of the required cooking zone or swipe it to set the power level.

5.3 Overview of power levels

Power level	Cooking method	Use
Δ Δ	Melting	Melting butter, chocolate or honey at around 40° C
L	Keep 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, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Continued 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

5.4 Switching a cooking zone off

- ▶ 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 Melting function

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

Switching the melting function on

- ▶ Touch the slider between **0** and **1**.
 - **L** appears in the power level display.

Switching the melting function off

- ▶ Use the slider to set any power level.

5.7 Keep warm setting

The keep warm setting keeps cooked food warm at approximately 65 °C.

Switching the keep warm setting on

- ▶ Hold the slider down between **0** and **1** for 2 seconds.
 - The **◊◊** symbol illuminates.
 - The power level goes out.

Switching the keep warm setting 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

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



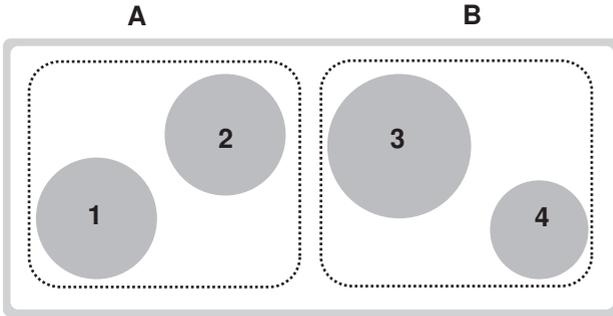
Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

Ending PowerPlus off before time

- ▶ Press the desired power level on the slider.

Power management

GK46TIAKS, GK46TIAKSC, GK46TIAKSF



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	<i>P</i>	<i>B</i>	3	<i>P</i>	<i>B</i>
2	<i>B</i>	<i>P</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.



Automatic boost is switched off when the appliance is delivered from the factory. If required the user setting P3 must be changed from **0** to **!**, see the «User settings» section.

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

- ▶ Hold the desired power level on the slider **0 · · · P** depressed for 3 seconds.
 - **R** and the power level illuminate alternately in the display when the automatic boost is activated.
 - When the automatic boost is over, the heat output is reduced again to the power level selected.

Switching the automatic boost off before time

- ▶ Use the slider **0 · · · P** to set a lower power level.

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 min.–1 h 59 min..

Setting the operating time

- ▶ Select the required cooking zone.
- ▶ Touch the **|→|** button.
 - **00** flashes in the display.
- ▶ Touch the slider of the required cooking zone.
 - The **|→|** symbol illuminates.
- ▶ Use the **|→|⁺** button to increase the operating time or use the **←|** button to reduce the operating time.
 - The indicator light for the cooking zone illuminates.
 - The first time the **|→|⁺** button is touched, **!** illuminates in the display.
 - The first time the **←|** button is touched, **30** illuminates in the display.



To quickly change the operating time, press and hold the **←|** or **|→|⁺** button.

Changing the operating time

- ▶ Touch the **|→|** button.
 - **00** flashes in the display.
- ▶ Touch the slider of the required cooking zone.
 - The remaining operating time for the cooking zone selected is displayed.
 - The indicator light for the cooking zone illuminates.
- ▶ Use the **←|** or **|→|⁺** button to change the operating time.

Switching the operating time function off before time

- ▶ Press the **|→|** button.
- ▶ Touch the slider of the required cooking zone.
- ▶ Press the **←|** and **|→|⁺** buttons at the same time.
 - **00** flashes in the display.
 - The cooking zone continues to run.

End of the operating time

When the operating time is up

- the relevant cooking zone switches off
 - an acoustic signal is emitted
 - **00** and the power level flash.
- ▶ Press the **←|** and **|→|** button to switch off the acoustic signal and the display.

Several operating times

If operating times are set for several cooking zones:

- The shortest operating time illuminates in the display.
- The corresponding the cooking zone indicator light illuminates.
- The **|→|** illuminates for each cooking zone with a set operating time.

To display another operating time:

- ▶ Press the **|→|** button.
- ▶ Touch the slider of the required cooking zone.
 - The operating time is displayed and can be changed.

5.12 Timer

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

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

Setting the timer

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



To quickly change the duration of the timer, press and hold the **←|** or **|→|⁺** button.

Changing the timer

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

- ▶ Press the **🔔** button.
 - The time left on the timer flashes.
- ▶ Use the **←|** or **|→|⁺** button to change the duration of the timer.

Switching the timer off before time

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

- ▶ Press the **🔔** button.
- ▶ Press the **←|** and **|→|⁺** buttons at the same time.
 - **00** flashes in the display.

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 **||** and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the **||** 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 **||** and  buttons at the same time.
 - An acoustic signal is emitted.
 - The childproof lock is overridden. The appliance can now be used as normal.

The childproof lock is automatically reactivated 1 minute after switching off the hob.

Switching the childproof lock off

- ▶ Switch the appliance on.
Ensure all cooking zones are switched off.
- ▶ Touch the **||** 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.

Any activated automatic function is resumed.

- ▶ 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 Easy cooking

The easy cooking programmes are specific additional functions that make cooking easier. Easy cooking comprises these functions:

Cooking control , rice control  and temperature control $^{\circ}\text{C} \rightarrow$.



The diameter of the cookware must correspond as closely as possible to the diameter of the cooking zone for the easy cooking programmes to function optimally. Move or lift the cookware as little as possible while an easy cooking programme is running.

6.1 Cooking control

With cooking control , increased power is used to boil water. When boiling point is reached, the energy supply is automatically reduced and the food to be cooked can be added. It is cooked at the continued cooking level selected.

Example uses: sauces, vegetables, soups, eggs or pasta



In order to correctly detect the boiling point, use cool, unsalted, unseasoned water only. Always use a lid when boiling water. Cooking control can only be started on a cooking zone that is switched off.

Minimum and maximum quantity of water per cooking zone:

Diameter of cooking zone	Minimum quantity of water	Maximum quantity of water
145 mm	0.2 l	1 l
180 mm	0.2 l	3 l
210 mm	0.4 l	4 l

Selecting and starting cooking control

- ▶ Place the cookware with water and a lid on the desired cooking zone.
- ▶ Press the  button once until the  symbol flashes.
- ▶ Use the slider to set the desired continued cooking level (see 'Tips on settings for cooking control' for examples of continued cooking levels).
 -  rotates in the power level display during boiling point detection.
 - The bar graph display shows the continued cooking level that has been selected.



▶ **0** **P**

– As soon as boiling point is detected, a 3x acoustic signal is emitted and the set continued cooking level illuminates in the power level display.

- ▶ The seasoning and food can be added.
- ▶ Finish cooking at the desired continued cooking level with or without a lid.



The continued cooking level can be set or changed at any time. Press **0** on the slider to switch off cooking control before time.

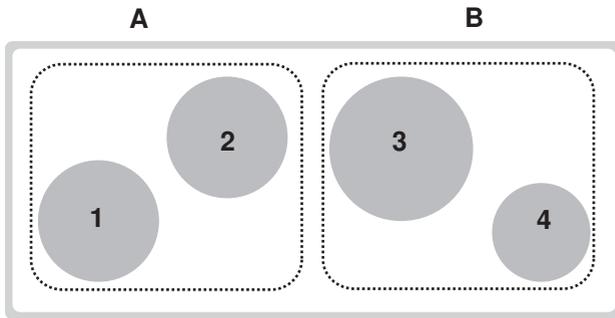


When the boiling point is detected, if the water is not yet boiling then continued cooking level **9** can be set. In this way, water is quickly brought to the boil without having to turn off cooking control.

Tips on settings for cooking control

Continued cooking level	Cooking method / Cooking stage	Use
1	Poaching with lid	Stewing meat, smoked meat, sausages
2	Poaching without lid	Sausages
3	Simmering with lid	Dumplings
4	Simmering gently with lid	Vegetables in water, soup
5	Boiling moderately with lid	Vegetables in steaming basket, chopped potatoes, whole potatoes with skins, pulses
6	Simmering gently without lid / Boiling moderately with lid	Boiled eggs, pasta
7	Boiling moderately without lid / Boiling vigorously with lid	Pasta
8	Boiling vigorously without lid	Pasta, spätzli (egg noodles)
9	Fast boiling with lid	For boiling water fast if boiling point is detected too soon

Power management for cooking control



During the boiling point detection phase, cooking control cannot be used with both cooking zones of a group (**A** or **B**) at the same time.



During the boiling point detection phase (when  rotates in the power level display), the other cooking zone in the same group can only be used at a reduced power level and no automatic function can be started.

Maximum available power level with cooking zones:

Cooking zone	Group A		Cooking zone	Group B	
	1	2		3	4
1		7	3		6
2	7		4	8	

Cooking control always takes precedence. If the power level of the other cooking zone is increased above these levels, it will be automatically reduced.

6.2 Rice control

Rice control  cooks rice without it boiling over or burning on the bottom. The degree of doneness is controlled by adding water.

Degree of doneness	Ratio of rice to water
Grainy in the middle	1:1
Firm to the bite (al dente)	1:1.5
Soft	1:2



Always use a lid or a slightly open lid (e.g. with a wooden spoon placed between the pan and the lid) when cooking rice. Adding more water to the rice lengthens the cooking time. Rice control can only be started on a cooking zone that is switched off.

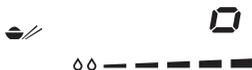
Optimum amount per cooking zone

The following information on cooking times for different amounts of rice refer to the most common types of rice such as long-grain, basmati, jasmine and wild rice. Add another 15 minutes to the cooking times below for unhusked rice such as whole-grain rice.

Diameter of cooking zone	Amount of rice	Cooking time
145 mm	100–400 g	15–25 mins.
180 mm	200–600 g	20–35 mins.
210 mm	400–1000 g	20–40 mins.

Selecting and starting rice control

- ▶ Place the rice, water and seasoning in a covered pan and put on the desired cooking zone.
- ▶ Press the  button 2× until the  symbol flashes.
 -  rotates in the power level display.
 - When the rice is cooked, an acoustic signal is emitted and the cooking zone is switched off.

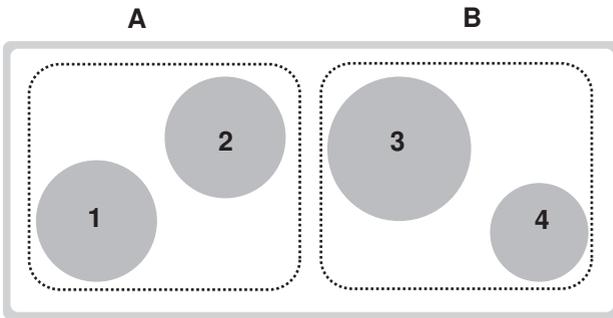


 0 P



Rice control can be switched off at any time by pressing **0** on the slider.

Power management for rice control



Rice control and PowerPlus cannot be used with both cooking zones of a group (**A** or **B**) at the same time. Rice control always takes precedence. If PowerPlus is set as the other power level, this cooking zone switches to level **5**.

6.3 Temperature control

Temperature control **°C** → keeps the set temperature of the pan bottom constant. Cooking conditions are kept constant without having to regulate the temperature further.



Example uses: Longer searing, searing several portions one after the other (e.g. meat, omelettes), poaching dumplings, reducing sauces and syrups

Selecting and starting temperature control

- ▶ Bring the cookware and the food to be cooked to the desired temperature.
- ▶ Press the **▶≡** button once until the **°C** → symbol flashes.
 - **5** appears in the power level display. This number refers to the holding temperature. The holding temperature can be raised with levels **6-9** or lowered with levels **1-4**.

°C → **5**

oo — — — — — ■ ■ ■ ■ ■

▶≡ 0 P

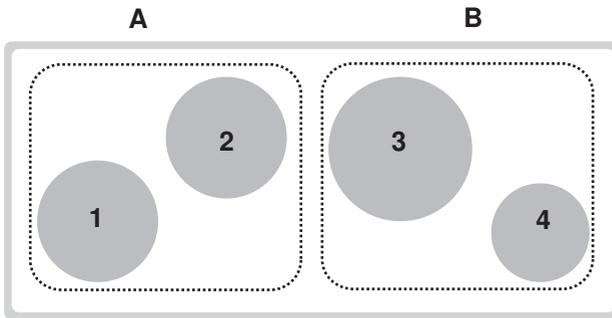
- The temperature control can be switched off at any time by pressing **0** on the slider.



The timing of when the temperature control is activated is very important for subsequent optimal regulation. Certain points to note are:

- Temperature control may not be activated directly from PowerPlus.
- The desired cooking stage should be stable before activating temperature control. Taking searing meat as an example: Heat oil in the pan. Activate temperature control just before the meat is added.
- Cookware may be briefly removed from the cooking zone in order to, for instance, add the next lot of mixture when preparing omelettes. The cookware must then be placed exactly back on the cooking zone.

Power management for temperature control



Temperature control and PowerPlus cannot be used with both cooking zones of a group (**A** or **B**) at the same time. Temperature control always takes precedence. If PowerPlus is set as the other power level, this cooking zone switches to level **5**.

7 User settings

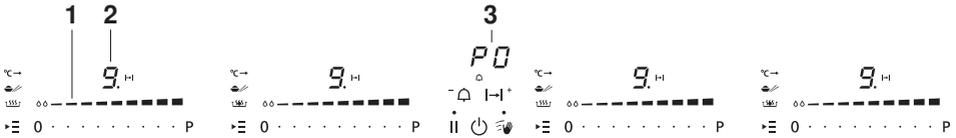
The following user settings can be set and stored individually:

User setting		Setting value		Factory setting
P0	Acoustic signal loudness	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 secs.	
		2	Automatically off after 1 min.	
P2	Operating time PowerPlus	0	Ends after 5 mins.	1
		1	Ends after 10 mins.	
		2	Ends after 15 mins.	
P3	Automatic boost	0	Automatic boost off	0
		1	Automatic boost on	
P4	Default operating time / timer	0	Default duration 0 mins.	3
		1–9	Adjustable in steps from 10–90 mins.	
P5*	Acoustic signal when buttons are pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
P6	Restore factory settings	0	Restore 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.

7.1 Changing user settings

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



- ▶ Use the  button to select the next highest and the  button the next lowest user setting.
- ▶ Touch or swipe slider **1** to select a higher or lower setting value.
- ▶ To save entries: Hold the  button depressed for 2 seconds.
 - An acoustic signal is emitted.
 - The «User settings» mode is ended.

7.2 Cancelling user settings

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

8 Care and maintenance



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

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

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



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

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

9 Troubleshooting

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	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.

... **U0** 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.

... **A** and **U** illuminate alternately in the display?

Possible cause	Solution
<ul style="list-style-type: none"> ▪ Automatic function aborted due to: ▪ pan lifted from cooking zone for too long ▪ pan moved too vigorously on cooking zone. 	<ul style="list-style-type: none"> ▶ Press any button to quit the error message. ▶ The appliance can be used again as normal.

10 Technical data

10.1 Product fiche

In accordance with EU Regulation No. 66/2014

Model number GK		90A			
Type designation GK		GK46TIAKS/C/F			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Diameter of round cooking zones	cm	18	18	21	14.5
Energy consumption per cooking zone	Wh/kg	181.6	182.3	175.3	195.8
Energy consumption of the entire hob EC	Wh/kg	183.8			

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12 Notes

13 Service & Support



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

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

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

My appliance information:

FN: _____ **Appliance:** _____

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

Your repair order

At www.vzug.com →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

Technical questions, accessories, warranty extensions

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

Quick instructions

Please first read the safety precautions in the operating instructions!

To switch appliance on

- ▶ Hold the  button depressed for 1 second.

To set a cooking zone

- ▶ Touch the slider for the required cooking zone or swipe it to set the power level.

Or:

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

To switch cooking zone off

- ▶ Touch **0 • • P** on the slider.

To switching appliance off

- ▶ Touch the  button.



J90A352-R04

