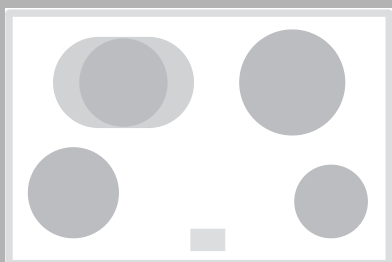
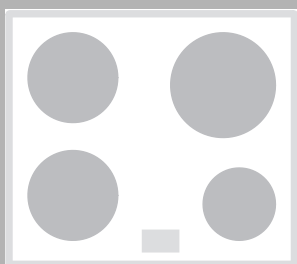
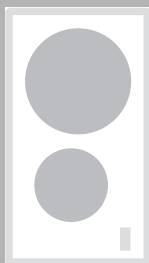


Glass ceramic hob

Induction with dial controls



Operating instructions

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 model number is made up of the first digits on the identification plate. These operating instructions are valid for:

Type	Model no.
GK26ID/F	94A, 31012
GK46ID/F	95A, 31021
GK46IABD/F	96A, 31022
GK46IMXDC/F	31003

Deviations depending on the model are noted in the text.

Contents

1	Safety precautions	4
1.1	Symbols used	4
1.2	General safety precautions	5
1.3	Appliance-specific safety precautions	6
1.4	Instructions for use	8
2	Disposal	11
3	Using for the first time	12
3.1	Where is the identification plate?	12
4	Your appliance	13
4.1	Appliance overview	13
4.2	Operating and display elements	15
4.3	How induction hobs function	16
4.4	Pan detection	17
4.5	Cookware	17
5	Operating the appliance	19
5.1	Selecting a cooking zone	19
5.2	Overview of power levels	19
5.3	Switching a cooking zone off	19
5.4	Residual heat indicator	19
5.5	Frying zone	20
5.6	PowerPlus	20
5.7	Childproof lock	24
6	Care and maintenance	25
6.1	Cleaning	25
7	Trouble-shooting and error messages	26
7.1	What to do if ...	26
8	Notes	29
9	Index	30
10	Repair service	31

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 is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- 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, 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. Children under 8 years of age must be kept away unless constantly supervised.
- These appliances 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 have been given supervision or instruction concerning the safe use of the appliance and understand the hazards involved. Children are not to play with the appliance. Cleaning and user maintenance should not be undertaken by children without supervision.

- Never use a steam cleaner.
- Do not place metal objects such as knives, forks, spoons, lids and aluminium foil on the hob as they can get hot.
- After use, switch the cooking zone off using the controls and/or control devices 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 instance, a lid or a fire blanket.
- **WARNING:** Never store objects on the top of the hob because of fire hazard.
- 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 mains 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 or incorrect use.
- 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 similarly qualified persons. 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. If necessary, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell or pass the appliance on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation.
- The appliance corresponds to recognised technology standards and the relevant safety regulations. However, proper use of the appliance is essential to avoid damage and accidents. Please observe 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: Risk of burns and fire!

- 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 and keep all doors and windows closed.

Caution: Risk of injury!

- Keep animals away from the appliance.

Caution: Risk to life!

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

How to avoid damaging the appliance

- In case of overheating, switch the cooking zone 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 onto the appliance.
- Do not put hot cookware on the hob frame in order not to damage the silicon 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 they can damage the surface. If sugary foods or juices do get onto the hot cooking zones clean away immediately (while still hot) with a scraper.
- Do not leave the appliance unattended when in use.
- Pans with an aluminium base may not be used.

2 Disposal

Packaging



Danger of suffocation! Packaging materials (e.g. plastic, polystyrene) can be dangerous for children. Keep packaging materials away from children.




All packaging material is marked and should be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Pull the plug out of the mains socket or have the appliance disconnected from the mains supply by an electrician. Then cut off the mains cable.
- Disable the appliance after disconnecting it.

Appliance disposal



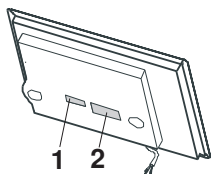
- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact 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 mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.
- A cooking zone can give off an unpleasant smell during the first few hours of use. This is normal for brand new appliances. Ensure that the room is well ventilated.

3.1 Where is the identification plate?

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



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.

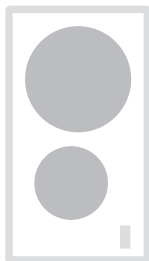
Note down the serial number (FN) of your appliance on the back page of these operating instructions.

4 Your appliance

4.1 Appliance overview

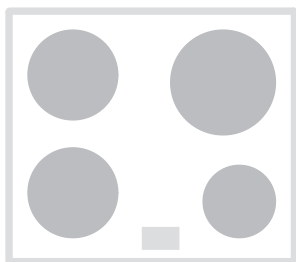
GK26ID, GK26IDF

- 1 cooking zone ø 210 mm
- 1 cooking zone ø 145 mm



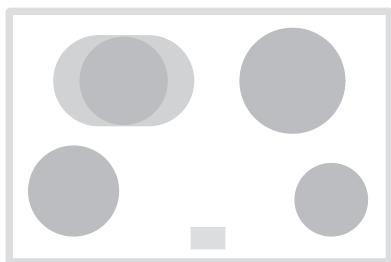
GK46ID, GK46IDC, GK46IDF, GK46IDU

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



GK46IABD, GK46IABDC, GK46IABDF

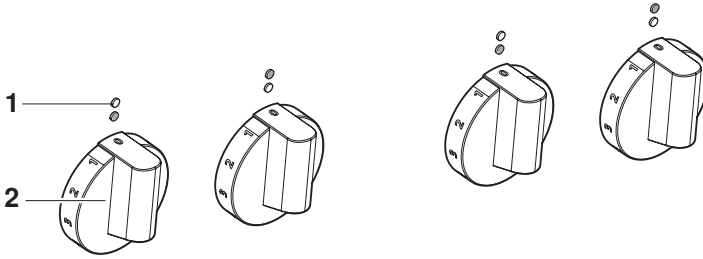
- 1 frying zone ø 180/280 mm
- 1 cooking zone ø 210 mm
- 1 cooking zone ø 180 mm
- 1 cooking zone ø 145 mm



4.2 Operating and display elements

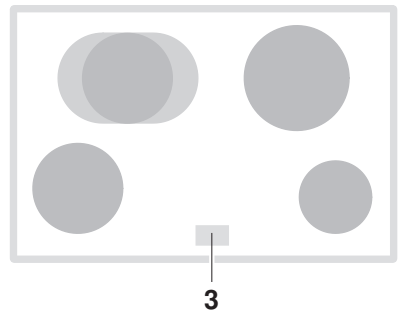
Control panel

The number, type and layout of the elements depend on the model and its features.



Dials and displays

- 1 Cooking zone indicator lights front/back
- 2 Dials
- 3 Power level display



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 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 .
- 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 
 - the appliance switches off after 10 seconds if no other cooking zone is in use.

4.5 Cookware

Suitable cookware

Only cookware with a magnetic base 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.
- On the hob, the power level set illuminates and  does not alternate with the power level.



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

Energy-efficient cooking

For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.

Coated cookware

- Coated cookware when empty may never be heated at a higher power level than **7**.
 - The coating may otherwise become overheated and damaged.
- For frying, do not use a higher power level than 9.



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 Selecting a cooking zone

- Set the dial to the required power level.
 - The power level selected illuminates in the display.

5.2 Overview of power levels

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

5.3 Switching a cooking zone off

- Set the dial for the required cooking zone to power level 0.

5.4 Residual heat indicator

After the cooking zone is switched off, **H** remains illuminated in the display as long as a burn hazard exists.

5.5 Frying zone

For optimal service life of the frying zone, ensure the diameter of the base of the pans used is at least 180 mm. The pans should, as far as possible, be centred on the frying zone.

5.6 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

- Turn the dial for the required cooking zone as far as it will go and hold for 3 seconds.
 - **P** illuminates in the display.
 - After 10 minutes it automatically switches back to power level **9**.



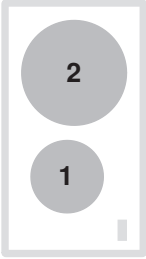
Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

Switching PowerPlus off before time

- Set the dial to the required power level.

Power management

GK26ID, GK26IDF



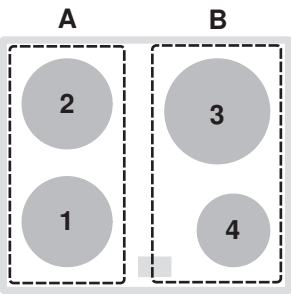
PowerPlus cannot be used with both cooking zones at the same time. If PowerPlus is activated with both cooking zones, then the power output is reduced for the cooking zone that was first selected. In the display, the power level set using the dial alternates with the new, reduced power level.

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



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

GK46ID, GK46IDC, GK46IDF, GK46IDU



PowerPlus cannot be used at the same time with both cooking zones of a group (**A** or **B**). 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. In the display, the power level set using the dial alternates with the new, reduced power level.

PowerPlus with cooking zone	Group A *	
	1	2
1	<i>P</i>	<i>8</i>
2	<i>8</i>	<i>P</i>

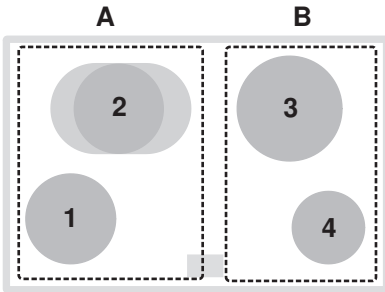
PowerPlus with cooking zone	Group B *	
	3	4
3	<i>P</i>	<i>6</i>
4	<i>8</i>	<i>P</i>

* Maximum available power level with cooking zones



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

GK46IABD, GK46IABDC, GK46IABDF



PowerPlus cannot be used at the same time with both cooking zones of a group (**A** or **B**). 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. In the display, the power level set using the dial alternates with the new, reduced power level.

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

PowerPlus with cooking zone	Group B *	
	3	4
3	<i>P</i>	<i>6</i>
4	<i>8</i>	<i>P</i>

* Maximum available power level with cooking zones




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


5.7 Childproof lock

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

Switching the childproof lock on

- Simultaneously turn both left dials anti-clockwise as far as they will go and hold for 3 seconds.
 -  illuminates in all the power level displays for 10 seconds.

Switching the childproof lock off

- Simultaneously turn both left dials anti-clockwise as far as they will go and hold for 3 seconds.
 -  flashes in all the power level displays for 10 seconds.

6 Care and maintenance



To avoid risk of burns, allow the appliance to cool down before cleaning.

6.1 Cleaning

Always clean the hob after use. This prevents food residues 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. which can damage the surface.

- 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, lemon juice, descaler). Then wipe clean with a damp cloth.

7 Troubleshooting and error messages

7.1 What to do if ...

... the appliance is not working and the displays are not illuminated

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">• The cookware is too small for the cooking zone selected.	<ul style="list-style-type: none">➤ Ensure the 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 the section on Operating the appliance.➤ Switch the childproof lock off.

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

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

Possible cause	Solution
<ul style="list-style-type: none"> 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 the cookware.

... **UO** 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"> ➤ The appliance can be used again as normal.

... **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.

... **⏏** flashes in the display

Possible cause	Solution
<ul style="list-style-type: none">• A dial was touched for longer than 30 seconds.	<ul style="list-style-type: none">➤ Release the dial.➤ The appliance can be used again as normal.

8 Notes

9 Index

A

Appliance overview 13

B

Before using for the first time 8

C

Care 25

Caution

Risk of burns and fire 9

Risk of injury 9

Childproof lock 24

Cleaning 25

Cooking zone

Selecting 19

Cookware 17

Correct use 8

D

Dials 15

Display elements 15

Displays 15

Disposal 11

Appliance disposal 11

Disconnection 11

E

Energy-efficient cooking 18

Error messages 26

F

Frying zone 20

H

How induction hobs function 16

How to avoid damaging the
appliance 10

I

Identification plate 12, 31

M

Maintenance 25

Malfunction 31

Model no. 2

N

Noise during cooking 18

Note on use 9

O

Operating elements 15

Operating the appliance 19

P

Pan detection 17

Power level display 15

Power levels

«P» 20

Overview 19

Power management 21

PowerPlus 20

R

Repair service 31

Residual heat indicator 19

S

Safety precautions 4

Appliance-specific 6

Before using for the first time 8

General 5

Safety shut-off

Overview 27

Serial number (FN) 12, 31

Symbols 4

T

Trouble-shooting 26

Type 2

U

Using for the first time 8, 12

V

Validity 2

10 **Repair service**



The Trouble-shooting and error messages section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN	<input type="text"/>	Appliance	<input type="text"/>
----	----------------------	-----------	----------------------

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

V-ZUG Ltd

Industriestrasse 66, CH-6301 Zug
vzug@vzug.ch, www.vzug.com



J94A.361-2