

Operating instructions

GK36/46TIPS | GK37/47TIMPS | GK46TIAS
GK46TIABS | GK47TIMAS

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 |
|-----------------------|-----------------------|
| GK37TIMPS/C/F/F spec. | 31038 |
| GK46TIABS/C/F/U/.1F | 028, 31017 |
| GK47TIMPS/C/F | 31036 |
| GK47TIMAS/C/F | 31037 |
| GK36TIPS/C/F/F spec. | 975 |
| GK46TIPS/C/F/F spec. | 973 |
| GK46TIAS/C/F/U/.1F | 974, 31019 |

Variations depending on the model are noted in the text.

Contents

| | |
|--|-----------|
| 1 Safety precautions | 5 |
| 1.1 Symbols used..... | 5 |
| 1.2 General safety precautions | 6 |
| 1.3 Appliance-specific safety precautions..... | 7 |
| 1.4 Instructions for use | 7 |
| 2 Disposal | 10 |
| 3 Using for the first time | 11 |
| 4 Your appliance | 12 |
| 4.1 Appliance overview..... | 12 |
| 4.2 Operating and display elements..... | 14 |
| 4.3 How induction hobs function | 15 |
| 4.4 Pan detection..... | 15 |
| 4.5 Cookware | 15 |
| 4.6 Flexible cooking | 16 |
| 5 Operating the appliance | 17 |
| 5.1 Switching the appliance on and off..... | 17 |
| 5.2 Selecting a cooking zone..... | 17 |
| 5.3 Overview of power levels..... | 17 |
| 5.4 Switching a cooking zone off | 18 |
| 5.5 Residual heat indicator..... | 18 |
| 5.6 Keep warm setting..... | 18 |
| 5.7 PowerPlus..... | 18 |
| 5.8 Automatic boost..... | 25 |
| 5.9 Operating time..... | 26 |
| 5.10 Timer..... | 28 |
| 5.11 Childproof lock | 29 |
| 5.12 Restore function..... | 30 |
| 5.13 Pause cooking..... | 30 |
| 5.14 Wipe protection | 30 |
| 6 User settings | 31 |
| 6.1 Changing user settings..... | 32 |
| 6.2 Cancelling user settings | 32 |
| 7 Care and maintenance | 33 |
| 8 Trouble-shooting | 34 |

| | | |
|-----------|------------------------------|-----------|
| 9 | Technical data | 37 |
| 9.1 | Product fiche..... | 37 |
| 10 | Index | 39 |
| 11 | Notes | 40 |
| 12 | Service & Support | 43 |

1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

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



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

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

1.2 General safety precautions



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



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

1.3 Appliance-specific safety precautions



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

1.4 Instructions for use

Before using for the first time

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

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper use or incorrect handling.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the 'Repair service' section. Contact our Customer Services if necessary.
- 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



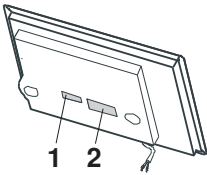
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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.



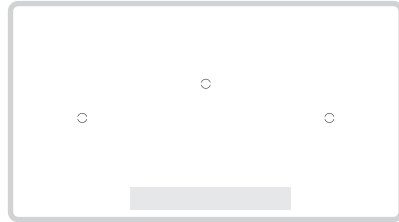
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

4 Your appliance

4.1 Appliance overview

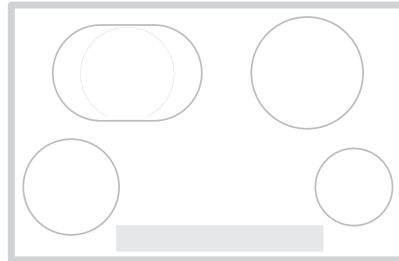
GK37TIMPS, GK37TIMPSC, GK37TIMPSF, GK37TIMPSF spec.

- 3 cooking zones Ø 210 mm



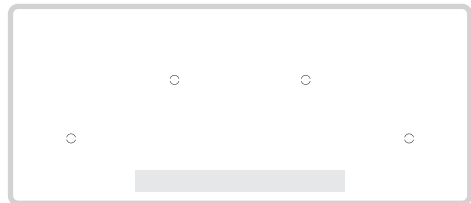
GK46TIABS, GK46TIABSC, GK46TIABSF, GK46TIABSU, GK46TIABS.1F

- 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



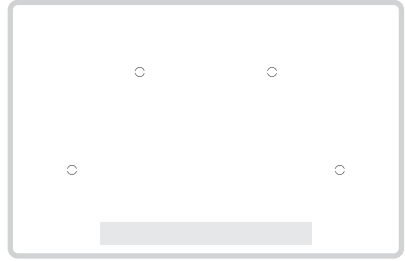
GK47TIMPS, GK47TIMPSC, GK47TIMPSF

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

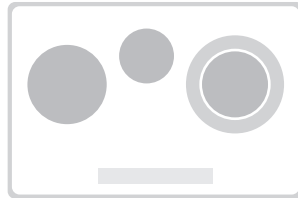


GK47TIMAS, GK47TIMASC, GK47TIMASF

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

**GK36TIPS, GK36TIPSC, GK36TIPSF, GK36TIPSF spec.**

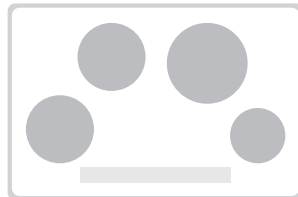
- 1 dual ring cooking zone Ø 180/260 mm
- 1 cooking zone Ø 210 mm
- 1 cooking zone Ø 145 mm

**GK46TIPS, GK46TIPSC, GK46TIPSF, GK46TIPSF spec.**

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

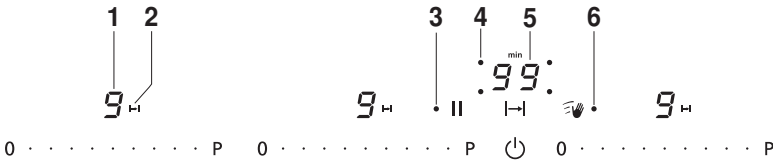
**GK46TIAS, GK46TIASC, GK46TIASF, GK46TIASU, GK46TIAS.1F**

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

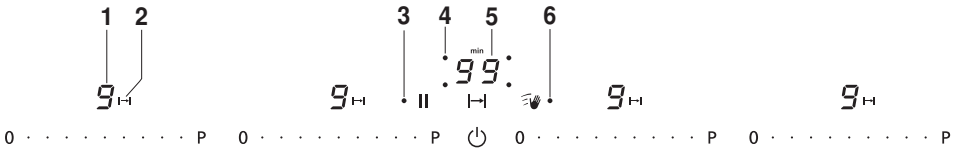


4.2 Operating and display elements



GK36TI... / GK37TI ...



GK46TI ... / GK47TI ...



Buttons

-  Device ON/OFF
- 0** · · Slider (to set the power level)
- · **P** PowerPlus
- II** Pause cooking ON/OFF and restore function
- I-H** Operating time/timer
-  Wipe protection ON/OFF

Displays

- 1** Power level of the cooking zone
- 2** Operating time activated
- 3** Pause activated/restoration of saved settings possible
- 4** Cooking zone indicator light for the operating time
- 5** Operating time/timer
- 6** Wipe protection activated

4.3 How induction hobs function

Induction hobs work very differently from conventional hobs or hot plates. The induction coils under the glass ceramic plate produce a rapidly changing magnetic field which directly heats up the magnetic base of the cookware. The glass ceramic plate is only warmed by the hot cookware. Removing the cookware from the cooking zone immediately interrupts the supply of energy. Induction hobs are:




- quick reacting
- finely adjustable
- powerful
- energy-efficient
- safe.



Induction hobs can only be used with cookware with a complete/full magnetic base.

4.4 Pan detection

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


- If the cookware is removed during operation or if unsuitable cookware is used,
 - the power level selected flashes alternately with .
- 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 full magnetic base is suitable for use with the induction hob.

This can be checked in the follow ways:

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



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

Energy-efficient cooking

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

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

Coated cookware

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



Never use PowerPlus with coated frying pans.

Noise during cooking

Cookware can make noise during cooking. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way.




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


4.6 Flexible cooking

Only applicable for GK37TIMPS, GK47TIMPS and GK47TIMAS.

In flexible cooking, there are no marked cooking zones.

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






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


5 Operating the appliance

5.1 Switching the appliance on and off

All the appliances are operated in the same way.

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

5.2 Selecting a cooking zone

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

5.3 Overview of power levels

| Power level | Cooking method | Use |
|-------------|--------------------------------------|---|
| L | Keeping warm | Sauces, keeps food ready for serving at around 65 °C |
| 1 | Melting, gentle warming | Butter, chocolate, gelatine, sauces |
| 2 | | |
| 3 | Swelling | Rice |
| 4 | Continued cooking, reducing, stewing | Vegetables, potatoes, sauces, fruit, fish |
| 5 | | |
| 6 | Continued cooking, braising | Pasta, soup, braised meat |
| 7 | Gentle frying | Rösti (hash browns), omelettes, breaded fried foods, sausages |
| 8 | Frying, deep frying | Meat, chips |
| 9 | Flash frying | Steak |
| P | Fast heating | Boiling water |

5.4 Switching a cooking zone off

- ▶ Touch power level «0» on the slider.
 - If no other entry is made and the other cooking zones are switched off, the appliance switches off after 10 seconds.

5.5 Residual heat indicator

After a cooking zone is switched off, **H** remains illuminated as long as there is a risk of burns.

5.6 Keep warm setting

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

5.7 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** is illuminated in the display.
 - After 10 minutes, it automatically reverts to power level **9**.



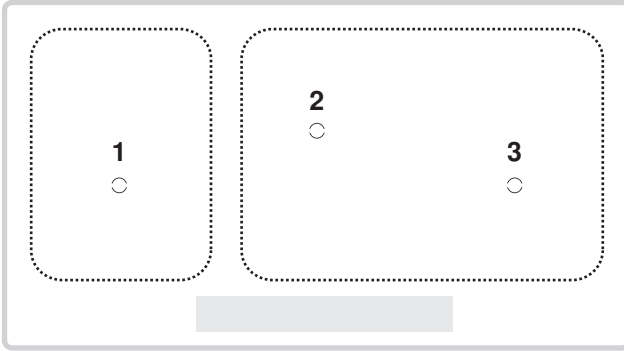
If the cookware is removed, PowerPlus is interrupted. PowerPlus continues as soon as the cookware is placed back on the cooking zone.

Ending PowerPlus before time

- ▶ Touch the desired power level on the slider.

Power management

GK37TIMPS, GK37TIMPSC, GK37TIMPSF, GK37TIMPSF spec.



PowerPlus cannot be used on all cooking zones at the same time. If PowerPlus is active, the other cooking zones run on less power.

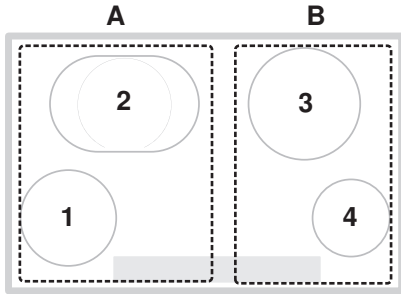
| PowerPlus in cooking zone | Maximum available power level in cooking zone | | |
|---------------------------|---|----------|----------|
| | 1 | 2 | 3 |
| 1 | <i>P</i> | <i>P</i> | <i>P</i> |
| 2 | <i>P</i> | <i>P</i> | <i>S</i> |
| 3 | <i>P</i> | <i>S</i> | <i>P</i> |

| Level 9 in cooking zone | Maximum available power level in cooking zone | | |
|-------------------------|---|----------|----------|
| | 1 | 2 | 3 |
| 1 | <i>9</i> | <i>9</i> | <i>9</i> |
| 2 | <i>9</i> | <i>9</i> | <i>8</i> |
| 3 | <i>9</i> | <i>8</i> | <i>9</i> |



If the power level is raised above the values specified above, PowerPlus switches off.

GK46TIABS, GK46TIABSC, GK46TIABSF, GK46TIABSU, GK46TIABS.1F



PowerPlus cannot be used in cooking zones **A** and **B** at the same time. If PowerPlus is activated for both cooking zones, the power of the cooking zone that was initially set reduces.

| PowerPlus in cooking zone | Group A* | |
|---------------------------|----------|----------|
| | 1 | 2 |
| 1 | <i>P</i> | 7 |
| 2 | 5 | <i>P</i> |

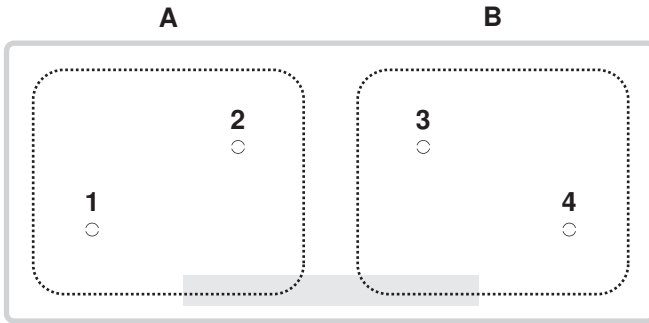
| PowerPlus in cooking zone | Group B* | |
|---------------------------|----------|----------|
| | 3 | 4 |
| 3 | <i>P</i> | 6 |
| 4 | 8 | <i>P</i> |

*Maximum available power level in cooking zones



If the power level is raised above the values specified above, PowerPlus switches off.

GK47TIMPS, GK47TIMPSC, GK47TIMPSF



PowerPlus cannot be used in cooking zones **A** and **B** at the same time. If PowerPlus is activated for both cooking zones, the power of the cooking zone that was initially set reduces.

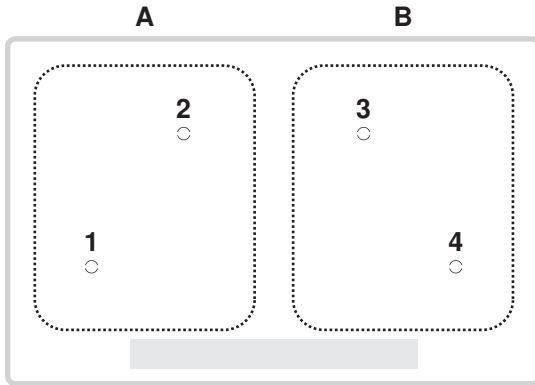
| PowerPlus in cooking zone | Group A* | |
|---------------------------|----------|----------|
| | 1 | 2 |
| 1 | <i>P</i> | 7 |
| 2 | 5 | <i>P</i> |
| PowerPlus in cooking zone | Group B* | |
| | 3 | 4 |
| 3 | <i>P</i> | 7 |
| 4 | 5 | <i>P</i> |

*Maximum available power level in cooking zones



If the power level is raised above the values specified above, PowerPlus switches off.

GK47TIMAS, GK47TIMASC, GK47TIMASF



PowerPlus cannot be used in cooking zones **A** and **B** at the same time. If PowerPlus is activated for both cooking zones, the power of the cooking zone that was initially set reduces.

| PowerPlus in cooking zone | Group A* | |
|---------------------------|----------|----------|
| | 1 | 2 |
| 1 | <i>P</i> | <i>S</i> |
| 2 | <i>7</i> | <i>P</i> |

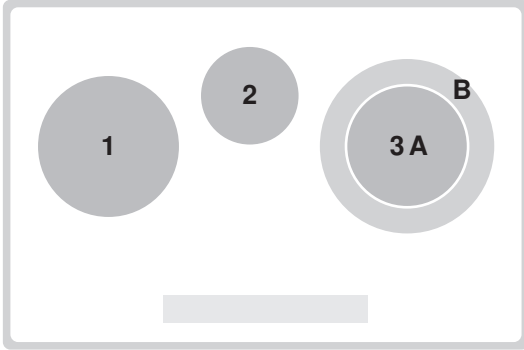
| PowerPlus in cooking zone | Group B* | |
|---------------------------|----------|----------|
| | 3 | 4 |
| 3 | <i>P</i> | <i>S</i> |
| 4 | <i>7</i> | <i>P</i> |

*Maximum available power level in cooking zones



If the power level is raised above the values specified above, PowerPlus switches off.

GK36TIPS, GK36TIPSC, GK36TIPSF, GK36TIPSF spec.



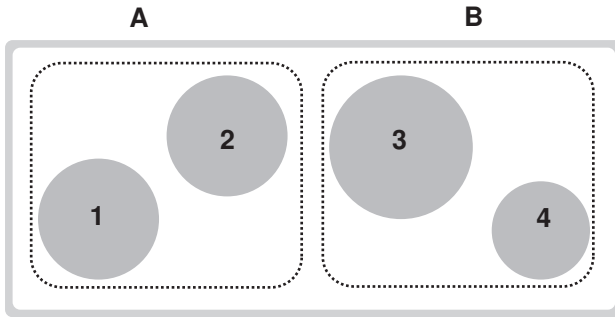
PowerPlus cannot be used on all cooking zones at the same time. If PowerPlus is active, the other cooking zones run on less power.

| PowerPlus in cooking zone | Maximum available power level in cooking zone | | | |
|---------------------------|---|----------|----------|----------|
| | 1 | 2 | 3A | 3A + B |
| 1 | <i>P</i> | <i>P</i> | <i>P</i> | <i>6</i> |
| 2 | <i>P</i> | <i>P</i> | <i>9</i> | <i>9</i> |
| 3A | <i>P</i> | <i>8</i> | <i>P</i> | - |
| 3A + B | <i>7</i> | <i>9</i> | - | <i>P</i> |



If the power level is raised above the values specified above, PowerPlus switches off.

GK46TIPS, GK46TIPSC, GK46TIPSF, GK46TIPSF spec.
 GK46TIAS, GK46TIASC, GK46TIASF, GK46TIASU, GK46TIAS.1F



PowerPlus cannot be used in cooking zones **A** and **B** at the same time. If PowerPlus is activated for both cooking zones, the power of the cooking zone that was initially set reduces.

| PowerPlus in cooking zone | Group A* | |
|---------------------------|----------|----------|
| | 1 | 2 |
| 1 | <i>P</i> | <i>B</i> |
| 2 | <i>B</i> | <i>P</i> |

| PowerPlus in cooking zone | Group B* | |
|---------------------------|----------|----------|
| | 3 | 4 |
| 3 | <i>P</i> | <i>B</i> |
| 4 | <i>B</i> | <i>P</i> |

*Maximum available power level in cooking zones



If the power level is raised above the values specified above, PowerPlus switches off.

5.8 Automatic boost



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



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



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

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

Switching the automatic boost on

- ▶ Hold the desired power level on the slider **0**   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 to set a lower power level.

5.9 Operating time



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

With the operating time function, a Cooking zone switches off automatically after a set time 1–99 min..

Setting the operating time

- ▶ Set the required cooking zone.
- ▶ Press the **↔** button.
 - **00** flashes in the display.
 - The indicator light of the cooking zone flashes.
- ▶ Touch the slider of the required cooking zone and swipe it to set the operating time.
- ▶ The **↔** symbol illuminates.



To quickly change the operating time, press and hold down **• • P**.

Changing the operating time


- ▶ Press the **↔** button.
 - **00** flashes in the display.
- ▶ Touch the slider of the required cooking zone.
 - The remaining operating time for the selected cooking zone is displayed.
 - The indicator light of the cooking zone flashes.
- ▶ Change the operating time using the slider.

Switching the operating time off before time

- ▶ Press the **↔** button.
- ▶ On the slider of the required cooking zone, touch **0 • :**
 - **00** flashes on the operating time/timer display.
 - The cooking zone remains in operation.

End of the operating time

When the operating time is up

- the relevant cooking zone switches off
- an acoustic signal is emitted
-  and the power level flash.




While the power level flashes, a new operating time can be set and the cooking zone resumes operation using the previous settings.


- ▶ Touch any button to switch off the acoustic signal and the displays.

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.

5.10 Timer

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

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

Setting the timer

- ▶ Switch on the appliance.
- ▶ Press the **I→I** button 2×.
 - **00** flashes in the display.
- ▶ Set the required timer duration with any slider.



To quickly change the timer duration, press and hold down **• • P**.
As soon as the operating time/timer display illuminates, the power level can be set again using the sliders.

If the hob is switched off, a timer that is active continues to run.

Changing the timer

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

- ▶ Press the **I→I** button 2×.
 - The remaining timer duration flashes.
- ▶ Change the timer duration with any slider.

Switching the timer off before time



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

- ▶ Press the **I→I** button 2×.
- ▶ Touch **0 • •** on any slider
 - **00** flashes in the display.


5.11 Childproof lock

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

Switching the childproof lock on




- ▶ Switch the appliance on.
Ensure all cooking zones are switched off.
- ▶ Touch the **II** and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the **II** button again.
 - An acoustic signal is emitted.
 - The childproof lock is now switched on.
 -  illuminates in all the power level displays for 10 seconds.

Operating the appliance with the childproof lock activated


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



The childproof lock is automatically activated again after switching off the hob.

Switching the childproof lock off


- ▶ Switch the appliance on.
Ensure all cooking zones are switched off.
- ▶ Touch the **II** and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the  button again.
 - A double acoustic signal is emitted.
 - The childproof lock is now switched off.
 -  flashes in all the power level displays for 10 seconds.

5.12 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.

5.13 Pause cooking


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

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

- ▶ Touch the  button.
 - The indicator light for the  button illuminates.
 - The power level of the cooking zone switched on changes to .
 - The operating time is interrupted.
 - The timer continues to run.
 - All buttons except ,  and  are inactive.






If the pause cooking function is not turned off within 10 minutes, the appliance switches off completely.

- ▶ Touch the  button again to resume cooking.
 - The cooking zones resume operation using the previous settings.

5.14 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 User settings

The following user settings can be set and stored individually:

| User setting | | Default value | | Factory setting |
|--------------|--|---------------|--|-----------------|
| P0 | Acoustic signal volume | 0 | No acoustic signal | 7 |
| | | 1–8 | Adjustable in steps (1 = low, 8 = 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 | 1 |
| | | 1 | Automatic boost on | |
| P4 | Default operating time / timer duration | 0 | Default duration 0 mins. | 1 |
| | | 1–9 | Adjustable in steps from 10–90 mins. | |
| P6 | Acoustic signal when buttons are touched | 0 | Acoustic signal off | 1 |
| | | 1 | Acoustic signal on | |
| P7 | Restore factory settings | 0 | Restore factory settings: Hold the II button depressed for 2 secs. | 0 |

6.1 Changing user settings

- ▶ When the hob is switched off, hold down the **||** button and touch the 3 slider areas from left to right within 1 second.
 - Each touch is confirmed with an acoustic signal.



A double acoustic signal is emitted for an incorrect entry.

- **P** flashes alternately with **0** in display **2**.
- The current default value of the user settings appears in display **3**.



- ▶ Slider **1** is used to select a user setting.
- ▶ Slider **4** is used to change the default value.



- • **P** is used to select the next highest user setting or a higher default value.
- 0** • • is used to select the next lowest user setting or a lower default value.

- ▶ Saving entries: Hold the **||** button depressed for 2 seconds.
 - An acoustic signal is emitted.
 - The «User settings» mode is ended.

6.2 Cancelling user settings

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

7 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.

8 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 | 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. |

9 Technical data

9.1 Product fiche

In accordance with EU Regulation No. 66/2014

| | | | | |
|-------------------------------------|-------|------------------------|-------|-------|
| Model number GK | | 31038 | | |
| Type designation GK | | GK37TIMPS/C/F/F spec. | | |
| Number of cooking zones | | 3 | | |
| Heating technology | | Induction cooking zone | | |
| Diameter of round cooking zones | cm | 21 | 21 | 21 |
| Energy consumption per cooking zone | Wh/kg | 198.2 | 193.3 | 200.6 |
| Energy consumption for hob EC | Wh/kg | 197.4 | | |

| | | | | | |
|-------------------------------------|-------|------------------------|-------|-------|-------|
| Model number GK | | 028, 31017 | | | |
| Type designation GK | | GK46TIABS/C/.1F/U | | | |
| Number of cooking zones | | 4 | | | |
| Heating technology | | Induction cooking zone | | | |
| Diameter of round cooking zones | cm | 18 | 18×28 | 21 | 15 |
| Energy consumption per cooking zone | Wh/kg | 180 | 194.9 | 191.2 | 197.2 |
| Energy consumption for hob EC | Wh/kg | 190.8 | | | |

9 Technical data

| | | | | | |
|-------------------------------------|-------|------------------------|-------|-------|-------|
| Model number GK | | 31036 | | | |
| Type designation GK | | GK47TIMPS/C/F | | | |
| Number of cooking zones | | 4 | | | |
| Heating technology | | Induction cooking zone | | | |
| Diameter of round cooking zones | cm | 18 | 21 | 21 | 18 |
| Energy consumption per cooking zone | Wh/kg | 181.3 | 171.3 | 196.1 | 193.4 |
| Energy consumption for hob EC | Wh/kg | 185.5 | | | |

| | | | | | |
|-------------------------------------|-------|------------------------|-------|-------|-------|
| Model number GK | | 31037 | | | |
| Type designation GK | | GK47TIMAS/C/F | | | |
| Number of cooking zones | | 4 | | | |
| Heating technology | | Induction cooking zone | | | |
| Diameter of round cooking zones | cm | 18 | 21 | 21 | 18 |
| Energy consumption per cooking zone | Wh/kg | 184.2 | 174.2 | 176.7 | 195.4 |
| Energy consumption for hob EC | Wh/kg | 182.6 | | | |

10 Index

A

| | |
|---------------------------|----|
| Appliance | |
| Switching on and off..... | 17 |
| Appliance-specific safety | |
| precautions | 7 |
| Automatic boost..... | 25 |
| Switching on..... | 25 |

C

| | |
|----------------------------------|----|
| Care and maintenance | 33 |
| Childproof lock | 29 |
| Operating the appliance with the | |
| childproof lock activated..... | 29 |
| Switching off..... | 29 |
| Switching on..... | 29 |
| Connection plate..... | 11 |
| Cooking zone | 17 |
| Cookware | 15 |
| Coated cookware..... | 16 |
| Energy-efficient cooking..... | 16 |
| Noise during cooking | 16 |
| Suitable cookware..... | 15 |

D

| | |
|---------------------|----|
| Disconnection | 10 |
| Disposal..... | 10 |

I

| | |
|----------------------------|---|
| Instructions for use | 7 |
|----------------------------|---|

M

| | |
|--------------------|---|
| Model number | 2 |
|--------------------|---|

N

| | |
|------------|----|
| Notes..... | 40 |
|------------|----|

O

| | |
|-------------------------------------|----|
| Operating and display elements..... | 14 |
| Buttons | 14 |
| Displays..... | 14 |
| Operating time..... | 26 |
| Cancelling before time | 26 |
| Changing | 26 |
| End of the operating time..... | 27 |
| Setting | 26 |
| Several operating times | 27 |
| Overview of power levels | 17 |

P

| | |
|-------------------------|----|
| Packaging | 10 |
| Pan detection..... | 15 |
| Pause cooking..... | 30 |
| Power levels..... | 18 |
| PowerPlus..... | 18 |
| Ending before time..... | 18 |
| Power management..... | 23 |
| Switching on..... | 18 |
| Product family..... | 2 |
| Product fiche..... | 37 |

R

| | |
|------------------------------|----|
| Residual heat indicator..... | 18 |
| Restore function | 30 |

S

| | |
|-------------------------|----|
| Safety | 10 |
| Safety precautions | |
| General..... | 6 |
| Safety shut-off..... | 35 |
| Serial number (FN)..... | 11 |
| Service & Support..... | 43 |
| Symbols..... | 5 |

T

| | |
|------------------------------|----|
| Technical data | 37 |
| Technical questions..... | 43 |
| Timer | 28 |
| Cancelling before time | 28 |
| Changing | 28 |
| Setting | 28 |
| Trouble-shooting | 34 |
| Type..... | 2 |

U

| | |
|---------------------------------|----|
| User settings..... | 31 |
| Switching off before time | 32 |
| Using for the first time..... | 11 |

V

| | |
|---------------|---|
| Validity..... | 2 |
|---------------|---|

W

| | |
|---|----|
| Warranty extensions..... | 43 |
| Where is the identification plate?..... | 11 |
| Wipe protection | 30 |

11 Notes

12 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!

Switching the appliance on

- ▶ Hold the  button depressed for 1 second.

To set a cooking zone

- ▶ Touch the slider **0** · · 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** · · on the slider.

To switch appliance off

Touch the  button.



J973352-R08

