

Operating instructions

GK45TEPS | GK45TEAS

Toptronic 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
GK45TEPS/C/F	976
GK45TEAS/C/F/U	977, 31026

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.
- **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.

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



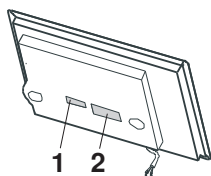
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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.



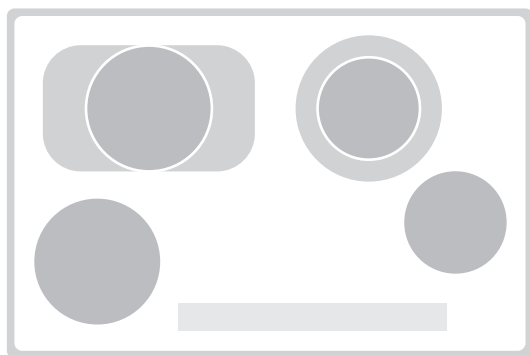
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

4 Your appliance

4.1 Appliance overview

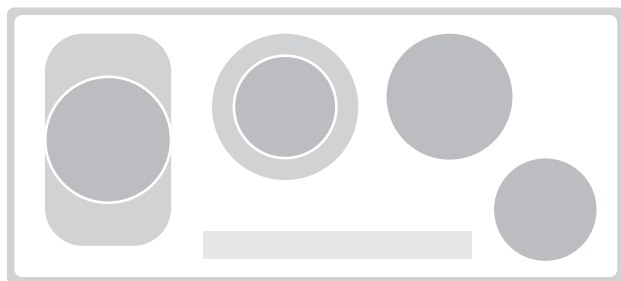
GK45TEAS, GK45TEASC, GK45TEASF, GK45TEASU

- 1 frying zone Ø 170/290 mm
- 1 dual ring cooking zone Ø 140/210 mm
- 1 cooking zone Ø 180 mm
- 1 cooking zone Ø 140 mm



GK45TEPS, GK45TEPSC, GK45TEPSF




- 1 frying zone Ø 170/290 mm
- 1 dual ring cooking zone Ø 140/210 mm
- 1 cooking zone Ø 180 mm
- 1 cooking zone Ø 140 mm



4.2 Operating and display elements



Buttons

-  Appliance ON/OFF
- 0** · · Slider (for setting the power levels)
- ·  Dual ring cooking zone ON/OFF and frying zone ON/OFF
- ||** Pause cooking ON/OFF and restore function
- |→|** Operating time / timer
-  Wipe protection ON/OFF

Displays

- 1** Cooking zone power level
- 2** Operating time activated
- 3** Frying zone / dual ring cooking zone activated
- 4** Pause activated / possibility for restoring saved settings
- 5** Cooking zone indicator lights for the operating time
- 6** Operating time / timer
- 7** Wipe protection activated

4.3 Cookware

Suitable cookware

Cookware should have a stable bottom. When heated, the base of the cookware must lie flat on the surface of the cooking zone.

Cookware made of metal is more suitable than that made of glass or ceramic as with metal the heat is distributed evenly quicker.

Cookware bases made of aluminium or aluminium alloys can leave stubborn marks on the glass ceramic surface that are very difficult to remove.

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.

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**   of the required cooking zone or swipe it to set the power level.

5.3 Overview of power levels

Power level	Cooking method	Use
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, Fast heating	Steaks, boiling water

5.4 Switching a cooking zone off

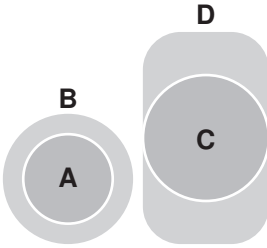
- ▶ Touch power level «0» on the slider.
 - If no other entry is made and the other cooking zones are switched off, the appliance switches off after 10 seconds.

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 Switching the dual ring cooking / frying zone on and off



When the dual ring cooking / frying zone is switched on, only the inner cooking zone **A** or **C** comes on. The outer cooking ring **B** or the additional heating element **D** can be switched on if required.



Switching the outer cooking ring / additional heating element on

- ▶ Press the slider for the required dual ring cooking / frying zone or slide your finger along it to set the power level.
- ▶ Press **· ·**  on the slider.
 - The  symbol next to the corresponding power level illuminates.

Switching the outer cooking ring / additional heating element off

- ▶ Press **· ·**  on the slider.
 - The outer cooking ring **B** or additional heating element **D** switches off and the inner cooking zone **A** or **C** remains switched on.
 - The  symbol next to the cooking zone goes out.

5.7 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
Boost in mins.:secs.	1:00	3:00	4:45	6:30	8:30	2:30	3:30	4:30

Switching the automatic boost on

- ▶ Hold the desired power level on the slider **0**   depressed for 3 seconds.
 - **A** 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**   to set a lower power level.

5.8 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

- ▶ Select the required cooking zone.
- ▶ Press the **I→I** button.
 - **00** flashes in the display.
 - The cooking zone indicator lights flash.
- ▶ Press the slider for the required cooking zone and slide your finger along it to set the operating time.
 - The **I→I** symbol illuminates.
 - The indicator light for the cooking zone illuminates.



To change the operating time, press and hold the **· · ©** button.

Changing the operating time

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

Switching the operating time off before time

- ▶ Press the **I→I** button.
- ▶ Press **0 · ·** on the slider for the required cooking zone.
 - **00** illuminates in the display for the operating time / timer.
 - 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.




As long as the power level is flashing, a new operating time can be set and the cooking zone resumes operation with the previous settings


- ▶ Press 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 cooking zone indicator light illuminates
- the  symbol illuminates with the set operating time for each cooking zone.

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.

5.9 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 the appliance on.
- ▶ Press the  button 2×.
 -  flashes in the display.
- ▶ Use any slider to set the required duration of the timer.




Press and hold the  button to change the duration of the timer.

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 (running) continues to run.






Changing the timer

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

- ▶ Press the  button 2×.
 - The time left on the timer flashes.
- ▶ Use any slider 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 2×.
- ▶ Press    on any slider.
 -  flashes in the display.


5.10 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.

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.

5.11 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 **II** button flashes.
- ▶ Touch the **II** button.

5.12 Pause cooking

With this function, the power level of all cooking zones that are switched on can be temporarily reduced to **1** 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 **1**.
 - 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.

5.13 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 settings		Setting value		Factory setting
P0	Loudness of acoustic signal	0	No acoustic signal	7
		1–8	Adjustable gradually (1 = quiet, 8 = loud)	
P1	Acoustic signal at end of operating time / timer	0	No acoustic signal	2
		1	Automatically off after 10 seconds	
		2	Automatically off after 1 minute	
P3	Cooking control	0	Cooking control off	1
		1	Cooking control on	
P4	Default time Operating time / timer	0	Default time 0 minutes	1
		1–9	Adjustable in steps from 10–90 minutes	
P6	Acoustic signal when button is confirmed	0	Acoustic signal off	1
		1	Acoustic signal on	
P7	Restore factory settings	0	Restoring factory settings: Hold the II button depressed for 2 seconds.	0

6.1 Changing user settings

- ▶ With the hob switched off, hold the **II** button depressed and touch 3 slider fields from left to right within 2 seconds.

- An acoustic signal is emitted each time a slider field is touched.



A double acoustic signal is emitted in the case of an erroneous entry.

- **P** flashes alternately with **0** in display **2**.

- The current setting value for the user settings appears in display **4**.



- ▶ Use slider **1** to select a user setting.

- ▶ Use slider **3** to change the setting value.



Press immediately to the left of **· · 0** to select the next user setting or a higher setting value.

Use **0 · ·** to select the previous user setting or a lower setting value.

- ▶ To save entries: hold the **II** button depressed for 2 seconds.

- An acoustic signal is emitted.

- The 'User settings' mode is ended.

6.2 Cancelling user settings

- ▶ Press the **0** 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
▪ The fuse or circuit breaker for electrical installations in the home is defective.	► Change the fuse. ► Reset the circuit breaker.
▪ The fuse or circuit breaker keeps blowing.	► Call Customer Services.
▪ An interruption in the power supply.	► Check the power supply.

... - illuminates in the displays?

Possible cause	Solution
▪ The childproof lock is activated.	► 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
▪ A button or a slider was touched for longer than 10 seconds.	► Remove object or food that has boiled over. ► The appliance can be used again as normal.
▪ Object (e.g. pan, dish) on the control panel.	
▪ 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	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

... **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.

... **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		976			
Type designation GK		GK46TEPS/C/F/F Spez.			
Number of cooking zones		4			
Heating technology		Radiant cooking zone			
Diameter of round cooking zones	cm	18	21	18	15
Energy consumption per cooking zone	Wh/kg	192.9	197.1	190.3	185
Energy consumption for hob EC	Wh/kg	191.3			

Model number GK		977, 31026			
Type designation GK		GK45TEAS/C/F-.1F/U			
Number of cooking zones		4			
Heating technology		Radiant cooking zone			
Diameter of round cooking zones	cm	18	18	21	15
Energy consumption per cooking zone	Wh/kg	192.1	188.9	197.2	189.6
Energy consumption for hob EC	Wh/kg	190.6			

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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!

To switch appliance on

- ▶ Hold the  button depressed for 1 second.

To select cooking zone

- ▶ Press the slider for the desired cooking zone or slide your finger along it to set the power level.

To switch cooking zone off

- ▶ Press **0** · · on the slider.

To switch appliance off

- ▶ Press the  button.



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