



# Operating instructions

Induction multi slider

Glas ceramic hob

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

## **Please follow the safety precautions.**

### **Modifications**

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

### **Validity**

The product family (model number) corresponds to the first alphanumeric on the identification plate. These operating instructions apply to:

<b>Type</b>	<b>Product family</b>
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.

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# 1 Safety precautions

## 1.1 Symbols used



Denotes important safety precautions.

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



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

► Indicates step-by-step instructions.

– Describes how the appliance reacts to the steps taken.

• Indicates a list.

## 1.2 General safety precautions



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



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

### 1.3 Appliance-specific safety precautions



- **WARNING:** If the surface is cracked or there is damage to the material thickness, the appliance must be switched off and disconnected from the electricity supply in order to avoid a possible electric shock.
- **WARNING:** During use, the appliance and its exposed parts become hot. Please be careful to avoid the exposed parts of the heating elements.
- Never use a steam cleaner.
- Objects made of metal, e.g. knives, forks, spoons, covers or aluminium foil, should not be put on the hob as they can become hot.
- **WARNING:** Leaving fat or oil unattended on the hob can be dangerous and can lead to fires. NEVER try to extinguish a fire with water. Instead, switch the appliance off and then carefully cover the flames with an object such as a cover or a fire blanket.
- **WARNING:** Never leave objects on the hob as they pose a fire hazard.
- The appliance must not be operated with an external time switch or a separate remote control system.

### 1.4 Instructions for use

#### Before using for the first time

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

#### Correct use

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

#### Caution: Risk of burns!

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

#### Caution: Risk of injury!

- Keep pets away from the device.



### **Caution: Risk to life!**

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

### **How to avoid damaging the appliance**

- In the case of thermal failure, switch the solid plate off and allow to cool down completely. Do not put any dishes on it. Do not cool with cold water under any circumstances.
- Do not climb onto the appliance.
- To avoid damaging the silicon grouting, do not put hot cookware on the frame.
- Do not cut or prepare food on the surface or drop hard objects onto it. Do not drag cookware across the surface.
- Make sure that no sugary foods or juices end up on the hot cooking zones. This can damage the surface. If sugary foods or juices do end up on the hot cooking zones, remove these immediately with a glass ceramic hob scraper (while the hob is still hot).
- Do not leave the appliance unattended during operation.
- Pots with pure copper or aluminium bases should not be used for cooking as they leave behind traces that can be difficult to clean. If the traces are not removed immediately after cooking with a suitable cleaning agent, they can be permanently burned on and therefore permanently ruin the visual appearance of the appliance.
- Sliding pots and cookware across the glass ceramic causes scratches. You can largely avoid these by lifting pots and cookware when putting them into place.
- The hob is an item for daily use: signs of usage such as scratches or visible material abrasion from pots or cookware are normal. Intensive use leads to more distinctive signs of usage. In such cases, the appliance continues to function perfectly and a complaint is not justified. Safety is always guaranteed.
- There is no such thing as completely scratch-proof glass; scratches can even develop on sapphire glass, which is used in watches. The glass ceramic used is of the best quality available on the market.

## 2 Disposal

### Packaging

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

### Disconnection

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


### Safety

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

### Disposal

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



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

### 3 Using for the first time



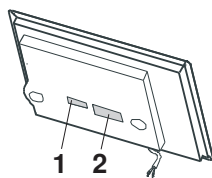
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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

#### Where is the identification plate located?

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



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

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

Make a note of the serial number (FN) of your appliance on the last page of these operating instructions.



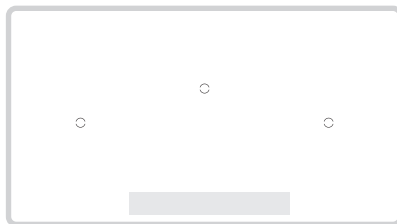
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

## 4 Your appliance

### 4.1 Appliance overview

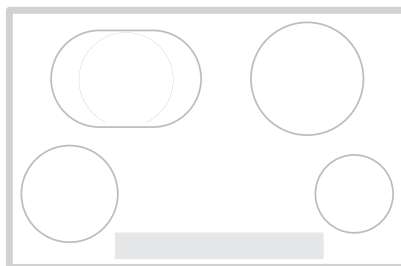
**GK37TIMPS, GK37TIMPSC, GK37TIMPSF, GK37TIMPSF spec.**

- 3 cooking zones Ø 210 mm



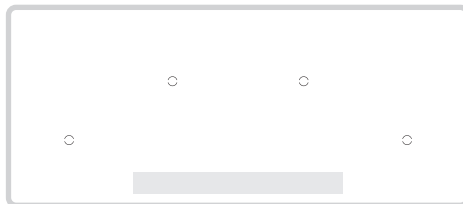
**GK46TIABS, GK46TIABSC, GK46TIABSF, GK46TIABSU, GK46TIABS.1F**

- 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



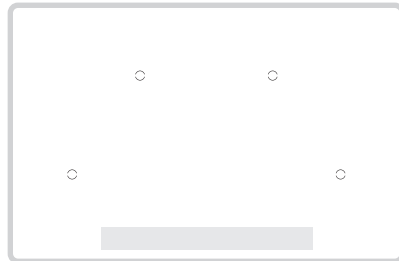
**GK47TIMPS, GK47TIMPSC, GK47TIMPSF**

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



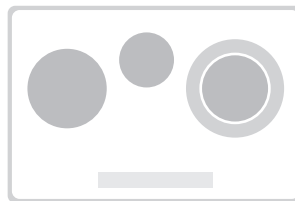
**GK47TIMAS, GK47TIMASC, GK47TIMASF**

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



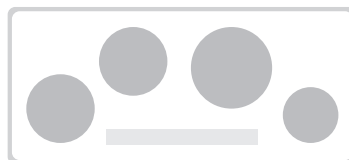
**GK36TIPS, GK36TIPSC, GK36TIPSF, GK36TIPSF spec.**

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



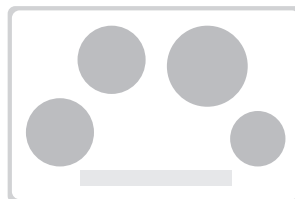
**GK46TIPS, GK46TIPSC, GK46TIPSF, GK46TIPSF spec.**

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



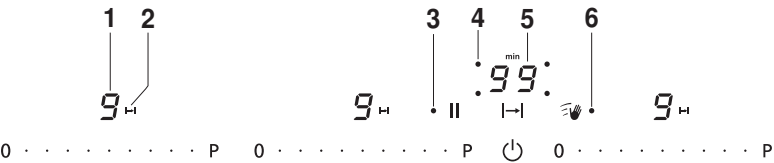
**GK46TIAS, GK46TIASC, GK46TIASF, GK46TIASU, GK46TIAS.1F**

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

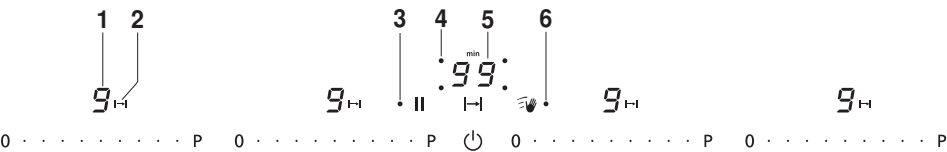


4.2 Operating and display elements

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→I 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 function considerably differently to conventional hobs or solid plates. The induction coil under the glass ceramic creates a magnetic field that alternates quickly and which directly heats the magnetisable base of the cookware.

The glass ceramic is only heated by the hot cookware. If the cookware is removed from the cooking zone, the power supply is interrupted immediately. Induction hobs:




- react very quickly
- can be adjusted with great precision
- are powerful
- are energy efficient
- are safe



Cookware with a fully magnetisable base is required for cooking with an induction hob.

### 4.4 Pan detection

Every cooking zone is equipped with pan detection. This recognises cookware with a magnetisable base that is suitable for use with induction hobs.


- If the cookware is removed during operation or unsuitable cookware is used,
  - the selected power level flashes alternately with .
- If there is no cookware placed on the cooking zone during the pan detection time of 10 minutes:
  - The cooking zone switches off automatically.
  - The display changes from  to .
  - The appliance switches off after 10 seconds if no other cooking zone is switched on.

### 4.5 Cookware

#### Suitable cookware

Only cookware with a fully magnetisable base is suitable for cooking on the induction hob.

You can check this in the following way:

- A magnet adheres to every point on the entire base of the cookware.
- The selected power level for the hob is illuminated, not  alternating with the power level.



Do not heat unsuitable cookware using auxiliary parts such as metal discs or similar. This can damage the hob.

#### Energy-efficient cooking

For the most efficient energy consumption and even heat distribution, please observe the following:

- The base of the cookware must be clean, dry and smooth.
- Place the cookware in the centre of the cooking zone.
- Use a lid that fits correctly.
- Adapt the size of the cookware to the load capacity.



### 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.

## 4.6 Flexible cooking


Only applicable for GK37TIMPS, GK47TIMPS and GK47TIMAS.

For flexible cooking, there are no marked cooking zones.

Pots of different sizes can be placed on every zone. However, for pan detection,  must be covered.





If both circles are covered by a large pot, both heating areas can be operated together with the bridge function.

For even frying, the pan must be centred on .

## 5 Operating the appliance

### 5.1 Switching the appliance on and off

Operation is roughly the same for all appliances.

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

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

## 5.4 Switching a cooking zone off

► Touch **0**   on the slider.

- If there is no further input 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

► Press the slider • • **P**.

– **P** is illuminated in the display.

– After 10 minutes, it automatically reverts to power level **9**.



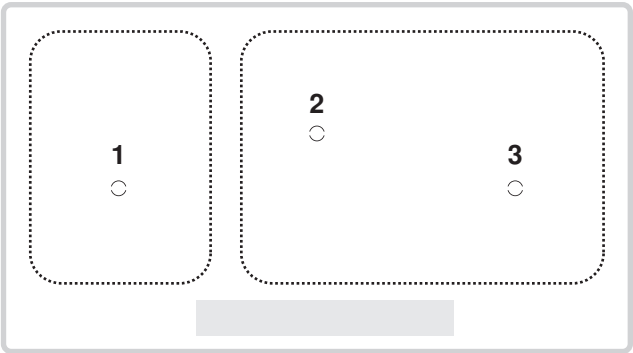
If the cookware is removed, PowerPlus is interrupted. PowerPlus continues as soon as the cookware is placed back on the cooking zone.

### Switching PowerPlus on

► Touch the required 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 Power-Plus is active, the other cooking zones run on less power.

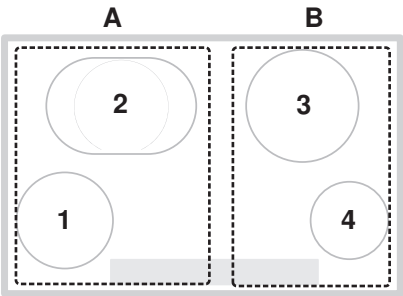
PowerPlus in cooking zone	Maximum available power level in cooking zone		
	1	2	3
1	<i>P</i>	<i>P</i>	<i>P</i>
2	<i>P</i>	<i>P</i>	<i>S</i>
3	<i>P</i>	<i>S</i>	<i>P</i>

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, Power-Plus switches off.

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



PowerPlus cannot be used for both cooking zones of a group (A or B) at the same time. If PowerPlus is activated for both cooking zones of a group, the power of the cooking zone that was initially set reduces.

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

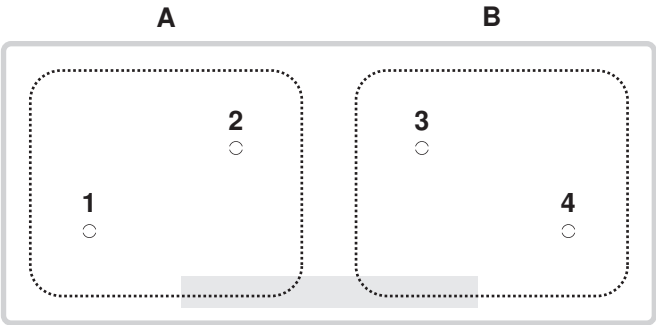
PowerPlus in cooking zone	Group B*	
	3	4
3	<i>P</i>	<i>6</i>
4	<i>8</i>	<i>P</i>

\*Maximum available power level in cooking zones



If the power level is raised above the values specified above, Power-Plus switches off.

GK47TIMPS, GK47TIMPSC, GK47TIMPSF



PowerPlus cannot be used for both cooking zones of a group (A or B) at the same time. If PowerPlus is activated for both cooking zones of a group, 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>

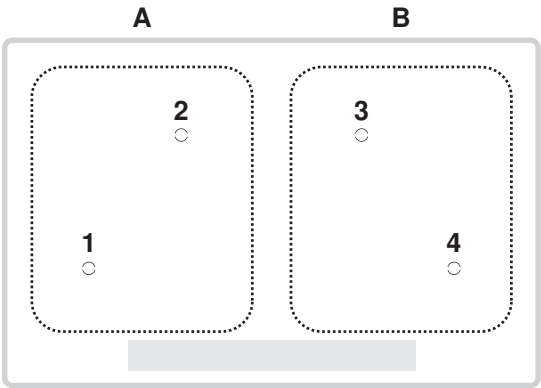
PowerPlus in cooking zone	Group B*	
	3	4
3	<i>P</i>	7
4	5	<i>P</i>

\*Maximum available power level in cooking zones



If the power level is raised above the values specified above, Power-Plus switches off.

GK47TIMAS, GK47TIMASC, GK47TIMASF



PowerPlus cannot be used for both cooking zones of a group (A or B) at the same time. If PowerPlus is activated for both cooking zones of a group, the power of the cooking zone that was initially set reduces.

PowerPlus in cooking zone	Group A*	
	1	2
1	P	5
2	7	P

PowerPlus in cooking zone	Group B*	
	3	4
3	P	5
4	7	P

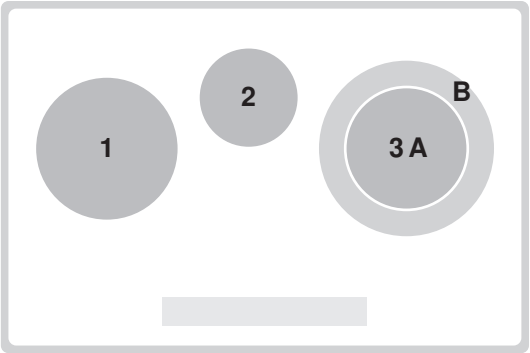
\*Maximum available power level in cooking zones



If the power level is raised above the values specified above, Power-Plus switches off.



GK36TIPS, GK36TIPSC, GK36TIPSF, GK36TIPSF spec.



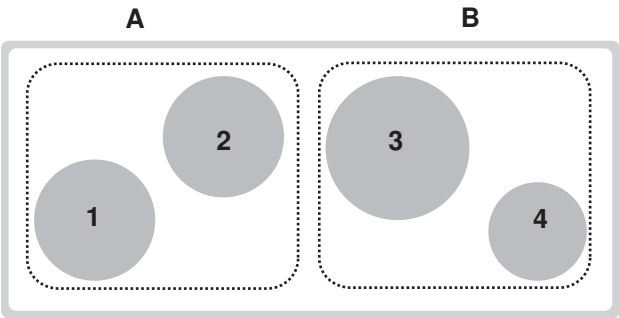
PowerPlus cannot be used on all cooking zones at the same time. If Power-Plus is active, the other cooking zones run on less power.

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



If the power level is raised above the values specified above, Power-Plus switches off.

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



PowerPlus cannot be used for both cooking zones of a group (A or B) at the same time. If PowerPlus is activated for both cooking zones of a group, 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, Power-Plus 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 works 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.	0:40	1:15	2:00	3.00	4:15	7:15	2:00	3:15



If during the automatic boost a higher power level is selected, the duration will change automatically.

### Switching the automatic boost on

- Hold the required power level on the slider depressed for 3 seconds.
  - **P** 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 illuminated point of the cooking zone flashes.
- ▶ Touch the slider of the required cooking zone and swipe it to set the operating time.
- ▶ The **|→|** symbol illuminates.



You can quickly increase the operating time by holding 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 illuminated point 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
- **00** 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.

- ▶ Press any touch 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 is illuminated in the display.
- The corresponding illuminated point of the cooking zone indicator light is illuminated.
- The **↔** is illuminated for every 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 **|→|** button 2×.
  - **00** flashes in the display.
- ▶ Set the required timer duration with any slider.



You can quickly change the timer duration by holding down **• • P**. As soon as the operating time/timer display is illuminated, the power level can be set again using the sliders. If the hob is switched off, an active timer remains.

#### Changing the timer

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

- ▶ Press the **|→|** 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 operation, first switch on the appliance.

- ▶ Press the **|→|** 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 on the appliance.

No cooking zone must be in operation.

- ▶ Touch the **||** and  buttons at the same time.
  - An acoustic signal is emitted.
- ▶ Press the **||** button again.
  - An acoustic signal is emitted.
  - On all power level displays, **-** is illuminated for 10 seconds.
  - The childproof lock is now switched on.

### Operating the appliance with the childproof lock activated





- ▶ Switch on the appliance.
- ▶ Touch the **||** and  buttons at the same time.
  - An acoustic signal is emitted.
  - The childproof lock has been overridden. The appliance can now be operated as usual.

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


### Switching the childproof lock off



- ▶ Switch on the appliance.

No cooking zone must be in operation.

- ▶ Touch the  and  buttons at the same time.
  - An acoustic signal is emitted.
- ▶ Press the  button again.
  - A double acoustic signal is emitted.
  - On all power level displays,  flashes for 10 seconds.
  - The childproof lock is now switched off.

### 5.12 Restore function

If the appliance was switched off accidentally with the  button, the settings can be restored within 6 seconds.

- ▶ Switch on the appliance.
  - The illuminated point for the  button flashes.
- ▶ Press 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 **1** for up to 10 minutes.

Operation can be resumed with the previous settings after a cooking pause.

► Press the **||** button.

- The illuminated point for the **||** button is illuminated.
- The power level of the active cooking zone changes to **1**.
- The operating time is paused.
- The timer continues.
- All buttons except **⏻**, **||** and **👉** are inactive.



If pause cooking does not end within 10 minutes, the appliance switches off entirely.

► To continue cooking, press the **||** button again.

- The cooking zones resume operation using the previous settings.

### 5.14 Wipe protection

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

► Press the **👉** button.

- The illuminated point for the **👉** button is illuminated.

► Wipe protection turns off automatically after 30 seconds or by pressing the **👉** button again.



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

## 6 User settings

The following user settings can be individually set and saved:

User setting		Default setting		Factory setting
<b>P0</b>	Acoustic signal volume	0	No acoustic signal	7
		1-8	Adjustable gradually (1 = quiet, 8 = loud)	
<b>P1</b>	Acoustic signal at the end of the operating time/timer	0	No acoustic signal	2
		1	Off automatically after 10 s	
		2	Off automatically after 1 min	
<b>P2</b>	PowerPlus switch-on time	0	End after 5 min	1
		1	End after 10 min	
		2	End after 15 min	
<b>P3</b>	Automatic boost	0	Automatic off	1
		1	Automatic on	
<b>P4</b>	Default operating time/timer duration	0	Default duration 0 min	1
		1-9	Adjustable gradually from 10-90 min	
<b>P5</b>	Acoustic signal when buttons are pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
<b>P6</b>	Restoring the factory settings	0	Restoring the factory settings: Press the <b>II</b> button 2×.	

### 6.1 Changing user settings

- ▶ When the hob is switched off, hold down the **II** 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 the display **2**.
- The current default value of the user settings is shown 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 **II** button down for 2 seconds.

- An acoustic signal is emitted.
- The "User settings" mode is ended.

### 6.2 Cancelling user settings

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

## 7 Care and maintenance



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

Clean the hob after every use in order to prevent food residues from burning on. Cleaning dried-on and burnt-on dirt requires more effort.

If the appliance is not cleaned correctly, the appearance and surface could be damaged.



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

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

## 8 Troubleshooting

### What to do if ...

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

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


...  flashes alternately with the power level in the display?

Possible cause	Solution
<ul style="list-style-type: none"><li>• Cookware is not suitable for use with induction hobs.</li></ul>	<ul style="list-style-type: none"><li>▶ Use suitable, magnetisable cookware; see "Cookware" chapter.</li></ul>
<ul style="list-style-type: none"><li>• Cookware is too small for the selected cooking zone.</li></ul>	<ul style="list-style-type: none"><li>▶ Adjust the cookware to the cooking zone.</li></ul>

...  is illuminated in the displays?

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

## 8 Trouble-shooting

... A continuous acoustic signal is emitted,  flashes in a display and the appliance switches off?

Possible cause	Solution
<ul style="list-style-type: none"><li>• A button or a slider was touched for longer than 10 seconds.</li></ul>	<ul style="list-style-type: none"><li>▶ Remove object or food that has boiled over.</li><li>▶ The appliance can be used again as normal.</li></ul>
<ul style="list-style-type: none"><li>• Object (e.g. pan, dish) on the control panel.</li></ul>	
<ul style="list-style-type: none"><li>• Food boiled over onto the control panel.</li></ul>	

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

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



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

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"><li>• The excess temperature protection of a cooking zone was triggered.</li></ul>	<ul style="list-style-type: none"><li>▶ Allow the cooking zone to cool down.</li><li>▶ Resume cooking on a different cooking zone.</li><li>▶ Check cookware.</li></ul>

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

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

... **E** and **B** are illuminated in the display?

Possible cause	Solution
<ul style="list-style-type: none"> <li>An object , e.g. paper, underneath the hob is affecting the air intake.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Remove any objects in the drawer underneath the hob.</li> <li>▶ Press any button to cancel the error message.</li> <li>▶ After 10 minutes the appliance can be used again as normal.</li> </ul>
<ul style="list-style-type: none"> <li>Ventilation is defective.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Note down the error number.</li> <li>▶ Note down the serial number (FN) of the appliance. See the identification plate for this.</li> <li>▶ Call Customer Services.</li> </ul>

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

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

## 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 spez.		
Number of cooking zones		3		
Heating technology		Radiant cooking zone		
Diameter of round cooking zones	cm	18	21	15
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		Radiant cooking zone			
Diameter of round cooking zones	cm	18	18	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

Modellnummer GK		31036			
Typenbezeichnung GK		GK47TIMPS/C/F			
Anzahl Kochzonen		4			
Heiztechnologie		Radiant cooking zone			
Durchmesser der runden Kochzonen	cm	18	21	21	15
Energieverbrauch pro Kochzone	Wh/kg	181.3	171.3	196.1	193.4
Energieverbrauch des gesamten Kochfeldes EC	Wh/kg	185.5			

Model number GK		31037			
Type designation GK		GK47TIMAS/C/F			
Number of cooking zones		4			
Heating technology		Radiant cooking zone			
Diameter of round cooking zones	cm	18	21	21	15
Energy consumption per cooking zone	Wh/kg	184.2	174.2	176.7	195.4
Energy consumption for hob EC	Wh/kg	182.6			

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## 11 Notes





## 12 Service & Support



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

Information on the V-ZUG warranty can be found at [www.vzug.com](http://www.vzug.com) →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance immediately:

- online via [www.vzug.com](http://www.vzug.com) →Service →Warranty registration, or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the warranty period. You will require the serial number (FN) and appliance designation to complete the registration process. This information can be found on the identification plate for your appliance.

My appliance information:

**FN:** \_\_\_\_\_ **Appliance:** \_\_\_\_\_

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

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

### Requesting repairs

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

### General enquiries, accessories, service agreement

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

+41 (0) 58 767 67 67 or visit [www.vzug.com](http://www.vzug.com).

# Quick instructions

**First, please read the safety precautions in the operating instructions**

## Switching the appliance on

- ▶ Hold  button down for 1 second.

## Setting the cooking zone

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

- ▶ Press   **P** to heat large quantities of water quickly.

## Switching the cooking zone off

- ▶ Touch **0**   on the slider.

## Switching the appliance off

Press the  button.



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