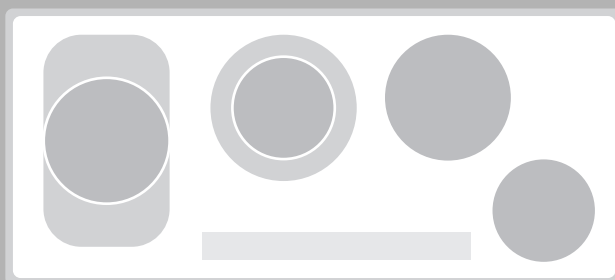
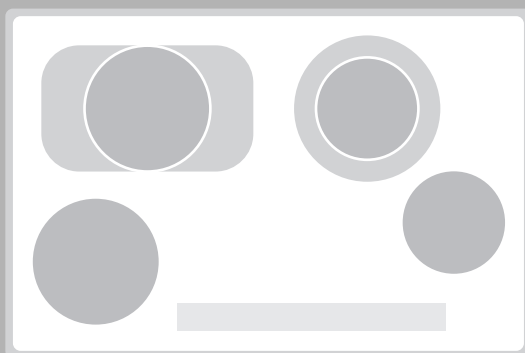


Glass ceramic hob

Induction with multi-slider



Operating instructions

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

Please follow the safety precautions.

Modifications

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

Validity

The model number corresponds to the first 3 digits on the identification plate. These operating instructions apply to the models:

Type	Model no.
GK45TEPS/C/F	976
GK45TEAS/C/F/U	977

Deviations 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 damage to the appliance or fittings!



Information and precautions to observe.



Information and precautions to observe.



Tips for ease of use.



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

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

1.2 General safety precautions



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



- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **WARNING:** If the surface is cracked, switch the appliance off and disconnect it from the mains to avoid possible electric shock.
- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements. Children under 8 must be kept away unless constantly supervised.
- Do not use a steam cleaner.
- Do not place metal objects such as knives, forks, spoons, lids and aluminium foil on the hob as they can get hot.

- **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 a lid or a fire blanket.
- **WARNING:** Never store objects on top of the hob because of fire hazard.
- Do not operate the appliance using an external time switch or a separate remote control system.

1.4 Disclaimer

- Any repairs, modifications or manipulations to the appliance, especially any live parts, may only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the **REPAIR SERVICE** section. If necessary, please contact Customer Services.
- Make sure no water gets inside the appliance: Do not spray the appliance with water. If water gets inside it can damage the appliance.
- Retain these operating instructions for future reference. If you sell or pass the appliance on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation.
- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper or incorrect use.

1.5 Instructions for use

- 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 remains hot for some time after it is switched off and cools down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- In case of overheating, switch the appliance off and allow it to cool down completely. Under no circumstances use cold water to cool it down quickly!
- If the appliance can no longer be operated, remove the fuse or switch the circuit breaker off.

- Do not climb onto the appliance.
- Do not put hot cookware on the hob frame in order not to damage the silicon joints.
- Always ensure that the base of the cookware and the surface of the hob are clean and dry before use.
- Do not cut or prepare food on the surface. Avoid impact with hard objects. Do not drag cookware across the surface.
- Take particular care that sugary foods or juices do not get onto the hot cooking zones as they can damage the surface. If sugary foods or juices do get onto hot cooking zones, clean away immediately (while still hot) with a scraper for glass ceramic hobs.
- Do not leave the appliance unattended when in use.
- Keep animals away from the appliance.

1.6 Disposal

Packaging



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




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

Disconnection

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

Appliance disposal



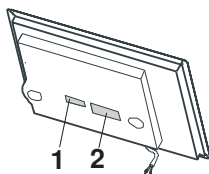
- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact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

2 Using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.
- A cooking zone can give off an unpleasant smell during the first few hours of use. This is normal for brand new appliances. Ensure that the room is well ventilated.

2.1 Where is the identification plate?

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



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

2	Connection plate
---	------------------

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

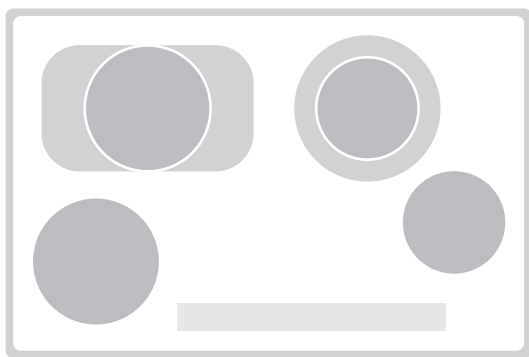
Note down the serial number (FN) of your appliance on the back page of these operating instructions.

3 Your appliance

3.1 Appliance overview

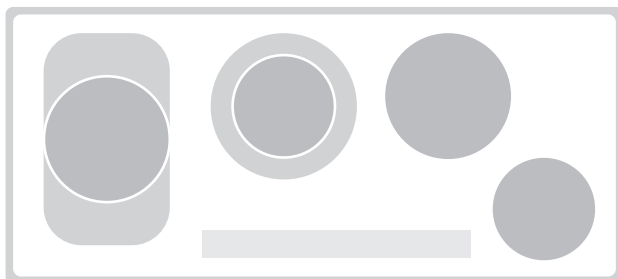
GK45TEAS, GK45TEASC, GK45TEASF, GK45TEASU

- 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

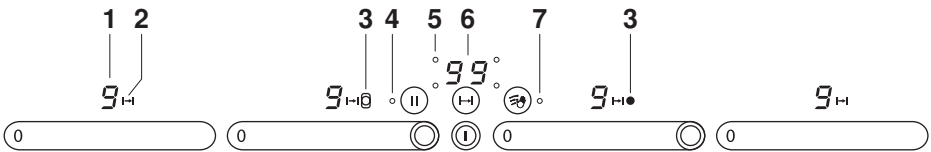


GK45TEPS, GK45TEPSC, GK45TEPSF

- 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



3.2 Operating and display elements



Touch buttons



Appliance ON/OFF



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

3.3 Cookware

Suitable cookware

Cookware should have a stable base. 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 abrasion 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.
- The diameter of the base of the cookware should as far as possible correspond to the diameter of the cooking zone.
- 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.

4 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.

4.1 Switching the appliance on and off

- Switch the appliance on: Press and hold the  touch button for about 1 second.
 -  flashes in all the power level displays.
 - If no other entry is made, the appliance switches off after about 10 seconds for safety reasons.
- Switch the appliance off: Press the  touch button.


4.2 Selecting a cooking zone

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


4.3 Overview of power levels

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

4.4 Switching a cooking zone off

- Press  on the slider.
 - If no other entry is made and none of the other cooking zones are in use, the appliance switches off automatically after 10 seconds.

Residual heat indicator



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

4.5 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.

4.6 Automatic boost



**Do not leave the hob unattended while 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 goes back to the power level set.



Whenever a cooking zone is switched on, the automatic boost must be activated anew.

When the appliance is delivered from the factory, the automatic boost is switched off. If required, the P3 user setting must be changed from 0 to 1, see the **USER SETTINGS** section.

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



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

Switching the automatic boost on

- Press and hold the required power level on the slider for 3 seconds.
 - **R** and the power level illuminate alternately in the display while the automatic boost is activated.
 - After the automatic boost, the power level is reduced back to the level selected.

Switching the automatic boost off before time

- Using the slider, set a lower power level.




4.7 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 (between 1–99 minutes).



Setting the operating time

- Select the required cooking zone.
- Press the  touch button.
 -  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  symbol illuminates.
 - The cooking zone indicator light illuminates.






To change the operating time, press and hold .

Changing the operating time


- Press the  touch button.
 -  flashes in the display.
- Press the slider for the required cooking zone.
 - The remaining operating time for the cooking zone selected is displayed.
 - The indicator light for the cooking zone flashes.
- Using the slider, change the operating time.

Switching the operating time function off before time

- Press the  touch button.
- Press  on the slider for the required cooking zone.
 -  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
- .




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 illuminates in the display
- the corresponding cooking zone indicator light illuminates
- the  symbol illuminates with a set operating time for each cooking zone.



To display another operating time:

- Press the  touch button.
- Press the slider for the required cooking zone.
 - The operating time is displayed and can be changed.


4.8 Timer

The timer functions like an egg timer (1–99 minutes). It can be used at any time and independently of all other functions.

Setting the timer

- Switch the appliance on.
- Press the  touch button 2×.
 -  flashes in the display.
- Using any slider, set the required duration of the timer.




To change the duration of the timer, press and hold .

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 an active timer is retained.




Changing the timer

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

- Press the  touch button 2×.
 - The time left on the timer flashes.
- The duration of the timer can be changed using any slider.

Switching the timer off before time

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

- Press the  touch button 2×.
- Press  on any slider.
 -  flashes in the display.





4.9 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.

- Press the  and  touch buttons at the same time.
 - An acoustic signal is emitted.
- Press the  touch button again.
 - An acoustic signal is emitted.
 -  illuminates in all the power level displays for 10 seconds.

Operating the appliance with the childproof lock activated





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

The childproof lock is automatically reactivated 10 minutes after the hob has been switched off.

Switching the childproof lock off



- Switch the appliance on.

Ensure all cooking zones are switched off.


- Press the  and  touch buttons at the same time.
 - An acoustic signal is emitted.
- Press the  touch button again.
 - A double acoustic signal is emitted.
 -  flashes in all the power level displays for 10 seconds.







4.10 Restore function

If the appliance has been inadvertently switched off, the settings can be restored within 6 seconds.

- Switch the appliance on.
 - The indicator light at the  touch button flashes.
- Press the  touch button.

4.11 Pause cooking

With this function, the power level of all cooking zones that are switched on can be temporarily reduced to  for a maximum of 10 minutes. Thereafter, the appliance can continue to be operated using the previous settings.

- Press the  touch button.
 - The indicator light for the  touch button illuminates.
 - The power levels of the cooking zones that are switched on change to .
 - The operating time is interrupted.
 - The timer continues to run.
 - All touch buttons are inactive except for ,  and .



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


- To resume cooking, press the  touch button again.
 - The cooking zones resume operation using the previous settings.

4.12 Wipe protection

This function prevents inadvertently changing the power level, e.g. when wiping the control panel with a cloth.


- Press the  touch button.
 - The indicator light for the  touch button illuminates.
- Wipe protection is switched off by pressing the  touch button again or automatically after 30 seconds.



Press the  touch button to switch the appliance off at any time.

5 User settings

The following user settings can be set and stored individually.

User setting		Setting value		Factory setting
P0	Loudness of acoustic signal	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	Off automatically after 10 secs.	
		2	Off automatically after 1 min.	
P3	Automatic boost	0	Automatic boost off	0
		1	Automatic boost on	
P4	Default operating time/timer	0	Default duration 0 mins.	1
		1–9	Adjustable in steps from 10–90 mins.	
P6	Acoustic signal when touch button is pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
P7	Restore factory settings	0	To restore factory settings: Press the  touch button 2×.	

5.1 Changing user settings

- With the hob switched off, hold the  touch button depressed and touch 3 slider fields from left to right within 1 second.

- 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  to select the next user setting or a higher setting value.

Press  to select the previous user setting or a lower setting value.

- To save the entries: Hold the  touch button depressed for 2 seconds.
 - An acoustic signal is emitted.
 - The «User settings» mode is ended.

5.2 Cancelling user settings

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

6 Care and maintenance



Clean the appliance when it has cooled down, as otherwise it could be a burn hazard.

6.1 Cleaning

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

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



Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. which can damage the surface.

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

7 Troubleshooting and error messages

7.1 What to do if ...

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

Possible cause	Solution
<ul style="list-style-type: none">• The fuse or circuit breaker for electrical installations in the home is defective.	<ul style="list-style-type: none">➤ Change the fuse.➤ Reset the circuit breaker.
<ul style="list-style-type: none">• The fuse or circuit breaker keeps blowing.	<ul style="list-style-type: none">➤ Call Customer Services.
<ul style="list-style-type: none">• An interruption in the power supply.	<ul style="list-style-type: none">➤ Check the power supply.

... – illuminates in the displays

Possible cause	Solution
<ul style="list-style-type: none">• The childproof lock is activated.	<ul style="list-style-type: none">➤ For operating the appliance with the childproof lock activated, see the section on OPERATING THE APPLIANCE.➤ Switch the childproof lock off.

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

...  and  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. It is switched off irrespective of the power level set.

Power level	1	2	3	4	5	6	7	8	9
Safety shut-off after hrs:mins	8:30	6:30	5:30	4:30	3:30	3:00	2:30	2:00	1:30

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

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

... **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 touch button to cancel 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.

8 Notes

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10 Repair service



The TROUBLE-SHOOTING AND ERROR MESSAGES section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

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

FN

Appliance

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

If the appliance is not working properly, contact your nearest V-ZUG Ltd Service Centre using freephone 0800 850 850 and stand in close proximity to the appliance.

Queries, orders, service agreement

For administrative and technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Zug on telephone number +41 (0)41 767 67 67.

As regards the maintenance of all our products, when the warranty expires you have the option of taking out a service agreement. We will be happy to send you the necessary forms.

Quick instructions

Please first read the safety precautions in the operating instructions!


To switch appliance on

- Hold the  touch button depressed for about 1 second.

To select cooking zone

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

To switch cooking zone off

- Press  on the slider.

To switch appliance off

- Press the  touch button.

V-ZUG Ltd

Industriestrasse 66, 6301 Zug
Tel. +41 (0)41 767 67 67, Fax +41 (0)41 767 61 61
vzug@vzug.ch, www.vzug.ch
Service Centre: Tel. 0800 850 850



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