

Operating instructions

With dial controls GAS641/731

Gas 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 appliances is reserved.

Validity

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

Type	Model number	Appliance class
GAS641GKAZ	31089	Class 3 DIN EN 30-1-1
GAS731GKBZ	31075	

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Symbol ISO 7010 W021

WARNING: Risk of fire / flammable materials



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 14 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 or gas supply line 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 off the appliance, turn off the stop-cock and disconnect the appliance

from the mains to avoid the possibility of electric shock. Have a registered gas fitter disconnect the appliance from the gas supply.

- **WARNING:** The appliance and its accessible parts get hot during use. Do not touch the burners, the pan supports or the surface of the hob.
- **WARNING:** The cooking process should always be supervised. Shorter cooking processes, in particular, must be supervised the entire time.
- **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. Switch the appliance off and carefully smother the flames with a lid or a fire blanket.
- **WARNING:** Never store objects on the hob. Risk of fire!
- Do not operate the appliance using an external time switch or a separate remote control system.
- Under no circumstances use a steam cleaner to clean this appliance.
- All gas tightness tests should be performed with a soap solution. Never use a naked flame to test for leaks!

- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not modify this appliance.
- Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

1.4 Instructions for use



Operate the appliance competently and follow the advice given in the «Appliance description» section.

Before using for the first time

- The appliance must be installed and connected to the gas and electricity supply in accordance with the separate installation instructions. Have a certified installer carry out the necessary work.

Correct use

- **CAUTION:** This appliance is only intended for cooking purposes. It may not be used for other purposes, such as heating a room.
- 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 gas pipes or electrically live parts, may only be carried out by the manufacturer, its customer service department 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 a repair is needed, follow the instructions given in the «Service and support» 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 of the hob, the pan supports and the burners will remain hot for some time after the appliance 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: Risk of deflagration!

- Unburned gas can accumulate in enclosed areas. Please read the warnings carefully.

Caution: Risk of toxic fumes!

- A gas hob produces heat, moisture and combustion by-products in the room in which it is used. Ensure the kitchen is well ventilated, especially when the hob is in use: keep natural ventilation holes open or install a mechanical ventilation device (extractor hood). Prolonged intensive use of the appliance may call for additional or more effective ventilation: open a window or increase the extraction rate of the range hood.

Caution: Fire hazard!

- The cooking zones become very hot. Do not rest any objects on the hob.

- Do not store or use corrosive, chemical or flammable cleaning agents or products underneath or near to this household appliance.

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.
- Exercise care when touching cookware handles as they can become hot.

Caution: Risk of injury!

- Cookware that is damaged, is not the right size or is not positioned correctly can cause serious damage. Check the cookware is fit for purpose before use. Centre the cookware in the middle of the relevant cooking zone. Follow the tips and warnings that come with suitable cookware.
- In the event of a malfunction, turn off the gas and electrical supply to the appliance. Call our Customer Services.
- Do not tamper inside the appliance. If necessary, please call our Customer Services.
- Use of unsuitable protective guards can cause accidents.
- If a control knob will not turn, do not force it. Call our Customer Services immediately for repair or replacement.
- 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 hob 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 cut or prepare food on the surface and avoid impact with hard objects. Do not drag cookware across the surface.
- Do not allow food to get onto the surfaces when they are hot, as it can damage them. If food were to get onto the surfaces when they are hot, it must be cleaned off straightaway.
- Only use cookware that is suitable for cooking with gas.
- Moving pans and cookware around 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.
- Ensure that the appliance is kept clean. If the ignition sparkers or thermocouples are dirty, the burners will not light or work properly. Clean the ignition sparkers and thermocouples periodically using a small non-wire brush. Ensure that the ignition sparkers and thermocouples receive no hard knocks.

1.5 Warnings



Please observe the notes on use in the «Cookware» (see page 11) section.

- It is normal for a new appliance to give off an unpleasant smell when it is first used. It does not indicate the existence of a danger or a defect. The smell will fade over time.
- The colour of the flame can sometimes be orange. This is normal. It occurs when there is dust in the air, when some liquid spills over, etc.
- If a burner flame accidentally goes out, turn the control knob for the burner to «Off» and wait at least one minute before reigniting it.
- A noise can be heard a few seconds after the burner is turned on and off. This is normal. It indicates that the safety system has opened or shut down the flow of gas.

2 Using for the first time



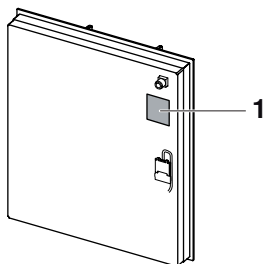
The appliance must be installed and connected to the electricity and gas supply in accordance with the separate installation instructions. Have a certified installer carry out the necessary work.



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 is located on the underside of the hob.



1 Identification plate with serial number (SN)

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

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



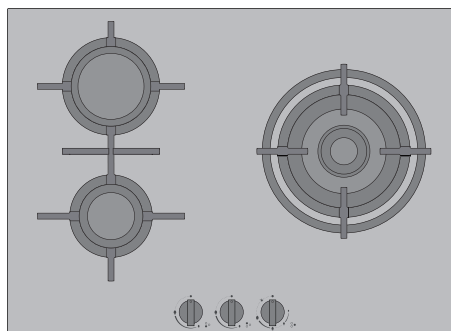
The serial number is required for identifying the appliance. Only then can Customer Services guarantee a faultless service.

3 Appliance description

3.1 Appliance overview

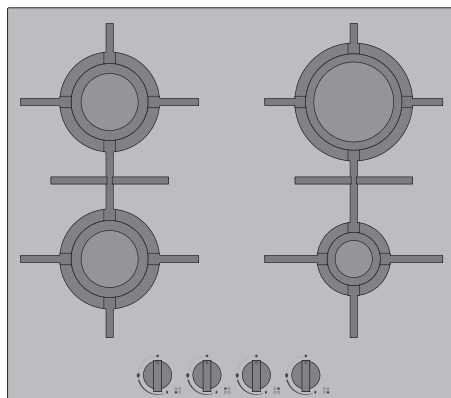
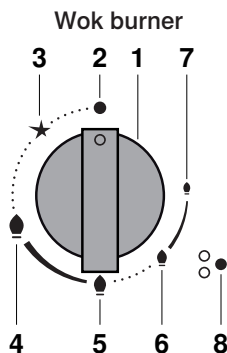
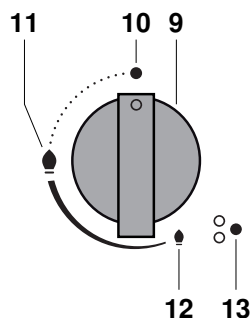
GAS731GKBZ

- 1 rapid burner (top left)
- 1 standard burner (bottom left)
- 1 wok burner (right)



GAS641GKAZ

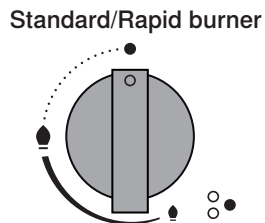
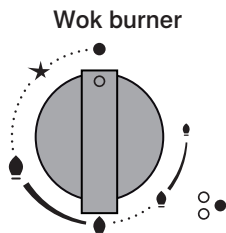
- 2 standard burners (left)
- 1 rapid burner (top right)
- 1 economy burner (bottom right)

**3.2 Operating elements****Standard/Rapid burner**

- 1 Control knob
- 2 Off position
- 3 Ignition position
- 4 Burner power: inside max. / outside max.
- 5 Burner power: inside max. / outside min.
- 6 Burner power: inside max. / outside off
- 7 Burner power: inside min. / outside off
- 8 Cooking zone
- 9 Control knob
- 10 Off position
- 11 Burner power: max. / Ignition position
- 12 Burner power: min.
- 13 Cooking zone

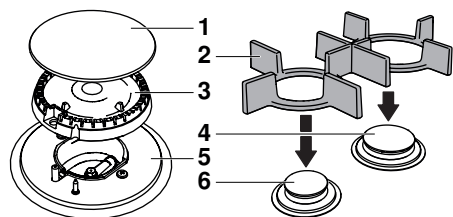
3.3 Gas burners

A symbol next to each control knob indicates which cooking zone is being operated.



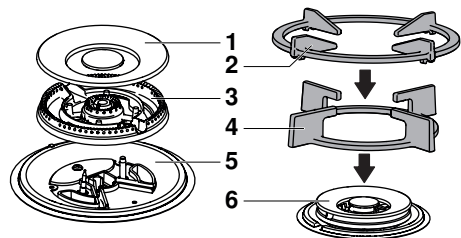
The pan supports and all the parts of the burners must be positioned correctly in order that the appliance can be operated correctly. Do not swap the burner caps around.

Standard/Rapid burner



- 1 Burner cap
- 2 Pan support
- 3 Flame spreader
- 4 Standard/Rapid burner
- 5 Retaining plate for burner
- 6 Standard/Rapid burner

Wok burner

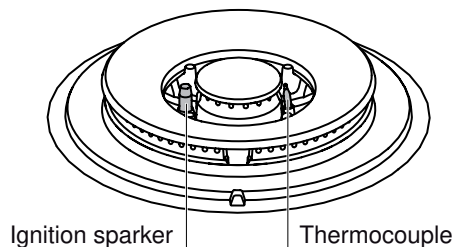


- 1 Burner cap
- 2 Wok extension ring
- 3 Flame spreader
- 4 Wok support
- 5 Retaining plate for burner
- 6 Wok burner

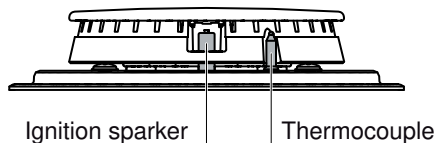
3.4 Safety system

The appliance has a safety system which continuously monitors the flame of each burner. It prevents the flow of gas if a burner accidentally goes out.

Wok burner



Standard / Rapid burner



3.5 Cookware

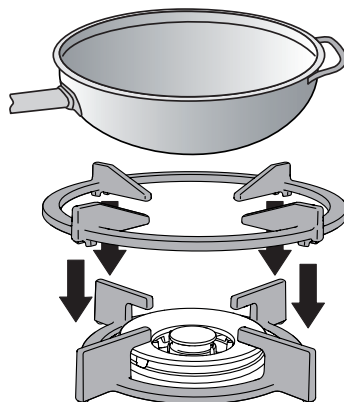
Suitable cookware

Burner	Top rim diameter		
	Min.	Max.	Recommended
Wok burner with wok extension ring	26 cm	40 cm	35 cm

Burner	Base diameter		
	Min.	Max.	Recommended
Rapid burner	18 cm	26 cm	24 cm
Standard burner	14 cm	20 cm	18 cm
Wok burner without wok extension ring	14 cm	26 cm	26 cm

Wok extension ring

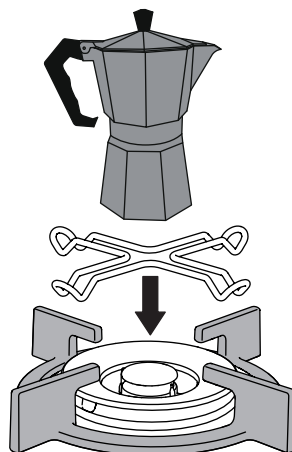
- The wok extension ring is only suitable for use with round bottom cookware with a diameter of over 26 cm.



Mocha support

The mocha support is included in the scope of delivery with certain appliances. It is also available as an accessory.

- The mocha support is only suitable for use with mocha coffee makers and pots with a diameter of at least 8 cm.
- The mocha support fits on all cooking zones. The best heat transfer is achieved on the economy and wok burners (inner ring).



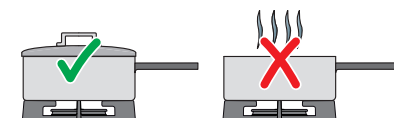
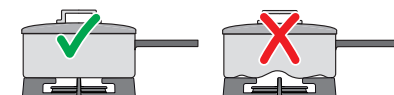
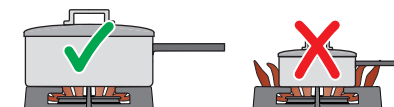
Take care that the burner flame only reaches as far as the base of the mocha pot. The mocha pot handle could otherwise get hot.

We recommend the mocha support be used on the wok, economy or standard burners.

Note on use

The following tips will help you to save energy and prevent damaging the cookware and the appliance:

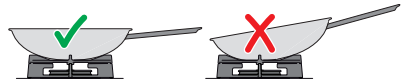
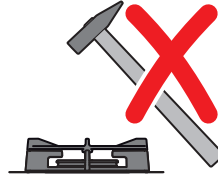
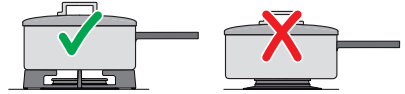
- The diameter of the base of the cookware should correspond to the size of the relevant burner.
- Do not place small-diameter cookware on the large burners. The flame should not touch the sides of the cookware.
- Cookware bases should not be deformed and stand stably on the cooking zone. There is otherwise a risk of tipping if the base is deformed.
- Only use cookware with a thick, flat base.
- Always use a lid and make sure that it fits properly, otherwise a lot of energy will be wasted.
- Always centre the cookware over the burner, otherwise it could tip over.
- Do not place large pans on the burners near the operating elements, as these could over-heat and become damaged.





Ensure that the cookware does not protrude over the edge of the hob.

- Place pans on the pan supports, never directly on the burners.
- Make sure that the pan supports, the gas burners and the burner caps are positioned correctly before use.
- Cookware standing on a cooking zone should be handled carefully.
- Do not strike the cooking zone or put heavy objects on it.
- Place the wok horizontally on the wok support.



4 Operating the appliance

4.1 Electronic ignition

All hobs have electronic ignition.

- Press down the control knob for the required burner and turn it anti-clockwise to the ignition position.
- Press the control knob.
 - The flame ignites.
- Hold the control knob down for about 2 seconds so that the flame can be detected.
 - While the control knob is still pressed down, sparks are produced on all burners to ignite the gas.
- Turn the control knob to the desired position and release.
- If the flame has not ignited, turn the control knob to «Off» and repeat the steps. This time, press and hold the control knob for longer (up to 10 seconds).

Ignition by hand in the event of a power failure:

- Press down the control knob for the required burner in the ignition position.
- Use a flame (cigarette lighter, match, etc.) to ignite the burner.



Risk of deflagration: Ventilate the room well!

If the flame does not ignite after 15 seconds, switch off the burner and open a door or window. Wait for at least a minute before trying again.

4.2 Switching a burner off

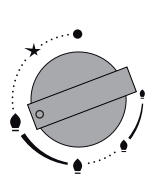
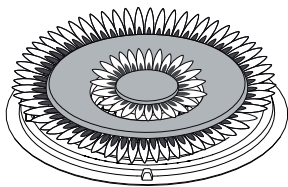
- Turn the control knob for the burner in a clockwise direction as far as the ● position.

4.3 Power levels

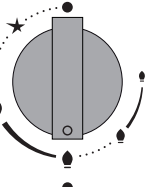
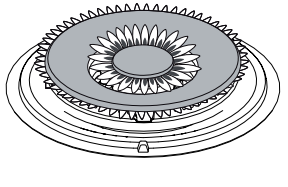
The progressive control knobs can be used to precisely control the power needed.

Position	●	Off position
Spark	★	Ignition position for wok burner
High flame	🔥	Max. power
Low flame	💧	Min. power

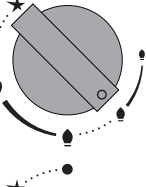
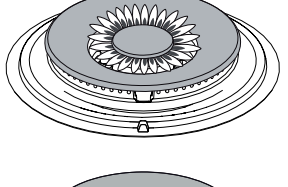
Wok burner



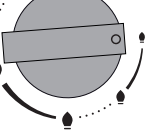
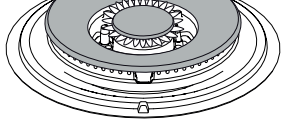
- Outer and inner flame at maximum power.



- Outer flame at minimum power and inner flame at maximum power.

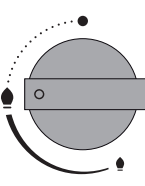
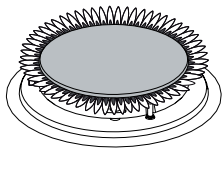


- Inner flame at maximum power and outer flame off.

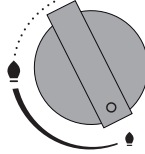
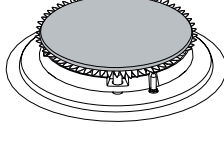


- Inner flame at minimum power and outer flame off.

Standard/Rapid burner



- Flame at maximum power.



- Flame at minimum power.

4.4 Cooking guidelines

Burner	Max. position	Medium position	Min. position
Wok burner	Cooking and flash-frying	Stewing, reducing and continued cooking	Heating up and keeping food warm
Rapid burner	Frying and deep frying		Steaming
Standard burner	Cooking, steaming and braising	Reheating and keeping food warm	

5 Care and cleaning



Do not use any flammable, abrasive, chlorine- or bleach-containing cleaning agents to clean the appliance. Only use standard food-grade cleaning agents. Under no circumstances use metal or steel brushes, copper cloths or products that contain sand or that scratch for cleaning.

Do not use a steam cleaner to clean the hob, as this could damage it.

Do not use abrasive cleaners, metal scourers, sharp objects, knives or the like, for removing dried-on food residue from the hob.

5.1 Care

- If any liquid boils over, clean it off immediately to prevent it from burning on.
- Remove any grains of sand (e.g. from cleaning vegetables) immediately, as they could scratch the surface of the hob.

5.2 Cleaning

- After cooking, allow the appliance to cool down before cleaning it. Clean the surface with a sponge, water and a mild cleaning agent. For hobs with a stainless steel surface, use a chrome steel cleaner for the best cleaning results. Always clean in the direction of the original polish lines.
- If dirty, clean the surface of each individual part of the burner when cold with a sponge, water and mild cleaning agent and rinse off thoroughly with water. Residue (food that has boiled over, fat splashes, etc.) can eat into the surface and be very difficult to remove later. For a uniform flame, the holes and grooves in the burner must always be kept clean.
- Pan supports can be cleaned in a dishwasher or by hand. Ensure that the silicone feet do not come off the pan supports.
- Always dry the burners and the pan supports after cleaning them. Water droplets or damp patches on the hob at the start of cooking may damage the enamel. After cleaning and drying the flame spreaders and caps, position them centrally on the corresponding burners. For an overview of burner parts, see the Gas burner (see page 10) section.

6 Trouble-shooting

What to do if ...

... the ignition is not working?

Possible cause	Solution
▪ Food or cleaning product residue stuck between the ignition sparkers and the burners.	► Clean the area between the ignition sparker and the burner.
▪ The burners are wet.	► Dry the burner caps carefully.
▪ The burner caps are not positioned correctly.	► Check that the caps are positioned correctly.
▪ The appliance is not earthed, is not earthed correctly or the earthing is damaged.	► Notify our Customer Services.
▪ The thermocouple is dirty.	► Clean the area between the thermocouple and the burner. Notify Customer Services if the thermocouple is not working properly.

... the flame is not uniform?

Possible cause	Solution
▪ The parts of the burners are not positioned correctly.	► Position the burner parts correctly once they have cooled down.
▪ The grooves on the flame spreader are dirty.	► Clean the grooves on the flame spreader.

... the gas flow is not normal or there is no gas?

Possible cause	Solution
▪ Check the gas supply to the hob.	► Open valve in the main distributor or intermediate valves.
▪ If the gas is supplied from a gas cylinder, check whether it is empty.	► Replace the empty gas cylinder.

... the kitchen smells of gas?

Possible cause	Solution
▪ Incorrect coupling of the gas cylinder.	► Check that the coupling of the gas cylinder is sound.
▪ Possible gas leak.	► Turn off the gas tap, ventilate the room and immediately notify Customer Services. Do not use the appliance until ensuring that there is no gas leak in the installation or appliance itself.



Ventilate the room well!

... a burner immediately switches off after releasing the control knob?

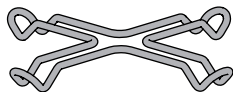
Possible cause	Solution
<ul style="list-style-type: none"> ▪ The control knob was not pressed for long enough. 	<ul style="list-style-type: none"> ▶ When the burner ignites, still keep the control knob depressed for a few seconds.
<ul style="list-style-type: none"> ▪ The grooves on the flame spreader are dirty. 	<ul style="list-style-type: none"> ▶ Clean the grooves on the flame spreader.
<ul style="list-style-type: none"> ▪ The thermocouple is dirty. 	<ul style="list-style-type: none"> ▶ Clean the area between the thermocouple and the burner. Notify Customer Services if the thermocouple is not working properly.

7 Accessories and spare parts

Please give product family of the appliance and exact designation of the accessory or spare part when ordering parts.

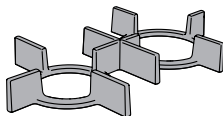
Accessories

Mocha support



Spare parts

Pan support



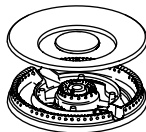
Wok pan support



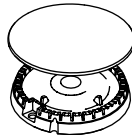
Wok extension ring



Wok burner
in black or made from brass



Standard burner
in black or made from brass



8 Technical data

8.1 Product fiche

Model number	31075			
Type designation	GAS731GKBZ			
Type of burner	Wok	Rapid	Standard	Total
Nominal heat input (MJ/h) Natural gas, 1.0 kPa	24.0	11.5	6.5	42.0
Nominal heat input (MJ/h) Universal liquid gas, 2.75 kPa	20.0	10.0	5.8	35.8

Model number	31089			
Type designation	GAS641GKAZ			
Type of burner	Rapid	2 × standard	Economy	Total
Nominal heat input (MJ/h) Natural gas, 1.0 kPa	11.5	6.5	4.0	28.5
Nominal heat input (MJ/h) Universal liquid gas, 2.75 kPa	10.0	5.8	3.3	24.9

9 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 electricity and gas supply. With a fixed appliance, this is to be carried out by a certified installer!

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.

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11 Notes

12 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your appliance straightaway online at www.vzug.com →Service →Warranty registration. This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

My appliance information:

SN: _____ **Appliance:** _____

Please have this appliance information to hand when contacting V-ZUG. Thank you.
The identification plate is located on the underside of the gas hob.

Your repair order

At www.vzug.com →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

Technical questions, accessories, warranty extensions

V-ZUG is happy to help you with any general administrative or technical queries, to take your orders for accessories and spare parts and to inform you about our progressive service agreements.

Quick instructions

Please first read the safety precautions in the operating instructions!

Switching a cooking zone on

- ▶ Press down the control knob for the required burner and turn it anti-clockwise to the ignition position.
- ▶ Hold the control knob depressed until the flame ignites.
- ▶ Select the desired power level.

Switching a cooking zone off

- ▶ Turn the control knob for the burner in a clockwise direction as far as the ● position.



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