

Operating instructions

Multi-slider GAS411/421/641/951

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 familiarise yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

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

Validity

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

Type	Product family	Appliance class
GAS411GSBZ	31063	Class 3 DIN EN 30-1-1
GAS421GSBZ	31064	
GAS641GSBZ	31071	
GAS951GSBZ	31072	

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Caution, risk of fire!



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:** In the event the hob glass breaks, immediately switch off all the burners and disconnect the appliance from the electricity supply, do not touch the surface of the appliance or use the appliance.
- **WARNING:** If the surface is cracked, switch the appliance off and disconnect it from the mains to avoid possible electric shock. Disconnect the gas supply to the appliance.
- **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:** 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.

1.4 Instructions for use



Operate the appliance competently and follow the advice given in the «Appliance description» (see page 13) 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 products 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.
- 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

- Under no circumstances place hot pots or pans on the display!
- 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.

1 Safety precautions

- 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.
- Do not leave the appliance unattended when in use.
- 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.

1.5 Warnings



Please observe the notes on use in the «Cookware» (see page 18) 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.
- 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.
- 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.

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 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.

3 Using for the first time



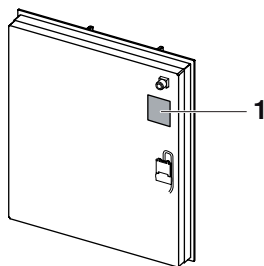
The appliance must be installed and connected to the electricity and gas supply in accordance with the separate installation instructions. Have a certified installer carry out the necessary work.



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 (FN)

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

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



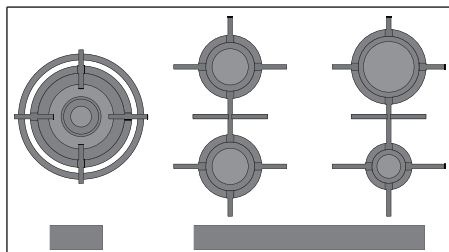
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

4 Appliance description

4.1 Appliance overview

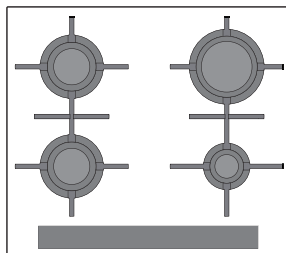
GAS951GSAZ

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



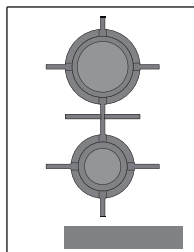
GAS641GSAZ

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



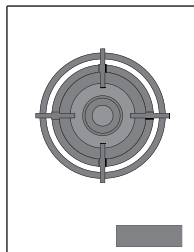
GAS421GSAZ

- 1 rapid burner (top)
- 1 standard burner (bottom)



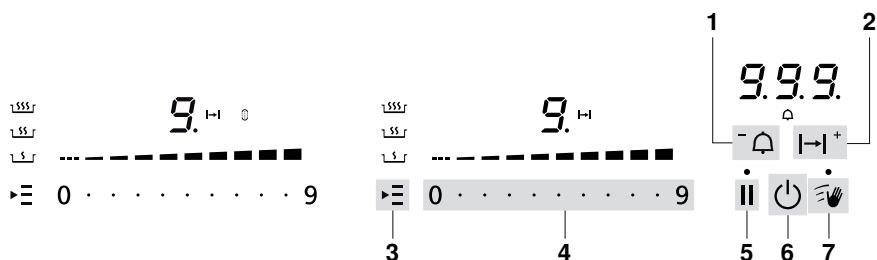
GAS411GSAZ

- 1 wok burner



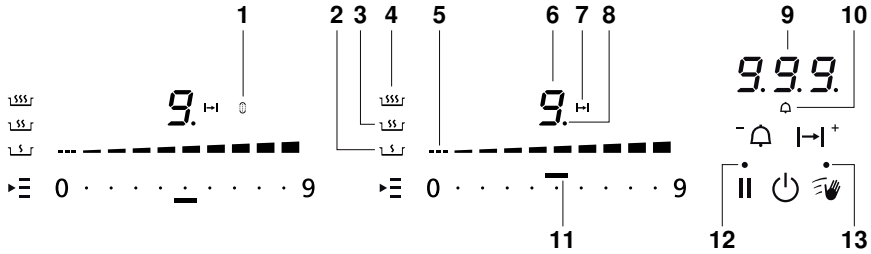
4.2 Operating and display elements

Control buttons



- 1 Timer – Function as minus button in operating time / timer mode
- 2 Operating time – Function as plus button in operating time / timer mode
- 3 Multi-function button – duty-cycle function selection
- 4 Slider (for setting the power level)
- 5 Pause cooking ON/OFF and restore function
- 6 Appliance ON/OFF
- 7 Wipe protection ON/OFF

Displays

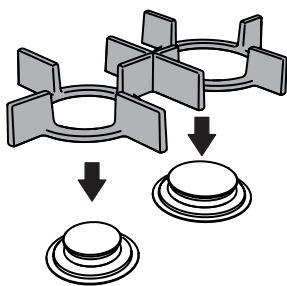
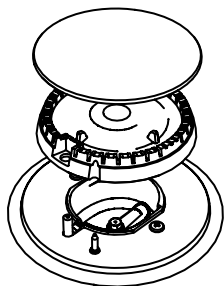


- 1** Bridging function activated
- 2** Melting function activated
- 3** Keep warm function activated
- 4** Simmer function activated
- 5** Duty-cycle function activated
- 6** Power level of the cooking zone
- 7** Operating time activated
- 8** Cooking zone indicator light for the operating time
- 9** Display for operating time / timer
- 10** Timer activated
- 11** Corresponding cooking zone for slider
- 12** Pause activated / restoration of saved settings possible
- 13** Wipe protection activated

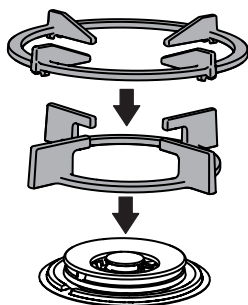
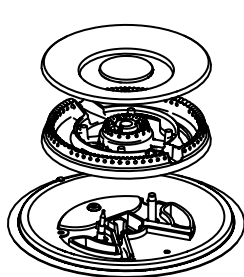
4.3 Gas burners

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 burner



Wok burner



4.4 Automatic re-ignition

All hobs have automatic re-ignition.



If a flame is extinguished, the appliance automatically attempts to re-ignite it. If the attempt to reignite it fails, the burner switches off.



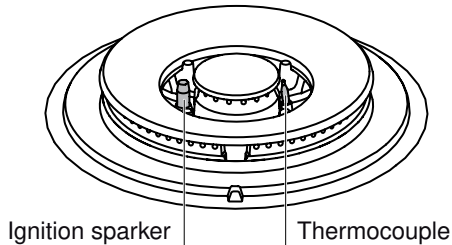
Risk of deflagration: Ventilate the room well!

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.

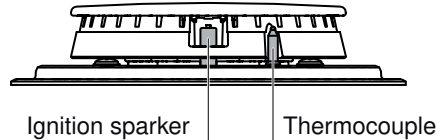
4.5 Safety system

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. If the flame does not touch the thermocouple, the appliance automatically attempts to ignite a flame again. If the attempt to ignite it fails, a valve stops the flow of gas to the relevant burner.

Wok burner



Standard burner



4.6 Cookware

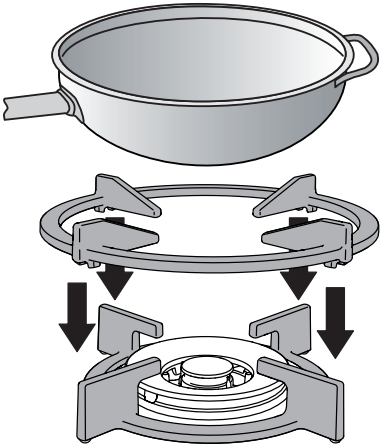
Suitable cookware

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
Economy burner	12 cm	16 cm	14 cm
Wok burner without wok extension ring	14 cm	26 cm	26 cm

Wok extension ring

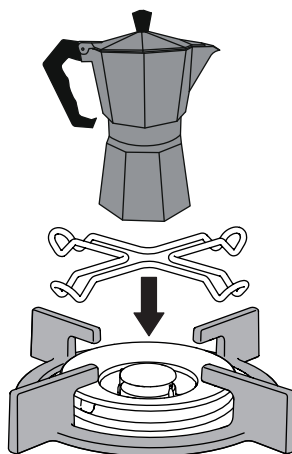
- The wok extension ring is only suitable for use with round bottom cookware with a diameter of over 26 cm.



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).



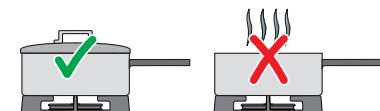
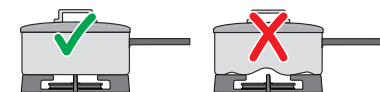
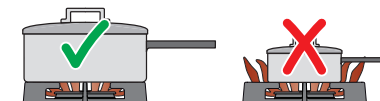
Take care that the burner flame only reaches as far as the base of the mocha pot. The mocha pot handle could otherwise get hot.

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

Note on use

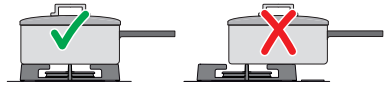
The following tips will help you to save energy and prevent damaging the cookware and the appliance:

- 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 flat, thick base.
- Always use a lid and make sure that it fits properly, otherwise a lot of energy will be wasted.



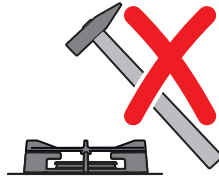
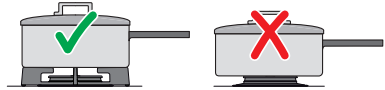
4 Appliance description

- 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 overheat 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.



5 Operating the appliance

5.1 Switching the appliance on and off

All the appliances are operated in the same way.

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

5.2 Selecting a cooking zone

- ▶ Touch the slider **0** · · · **9** for the required cooking zone or swipe it to set the power level.
 - To ignite the flame, sparks are produced between the ignition sparkers and the burner caps on all burners and during the ignition process.




5.3 Switching a cooking zone off

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

5.4 Residual heat indicator

After the appliance is switched off, **H** remains illuminated in the display for the corresponding cooking zone as long as there is a risk of being burned.

5.5 Overview of power levels

Power level	Cooking method	Use
	Melting	Butter, chocolate, gelatine, sauces, approx. 40–60 °C
	Keeping warm	Keeps food warm, approx. 50–65 °C
	Simmering	Water temperature stays below boiling point, approx. 70–94 °C
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Continued cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Continued cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti, omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak




Select suitable cookware and burner for the amount of food being used.

5.6 Bridging function


Only applies to appliances GAS641/GAS951

The bridging function allows two standard burners lying one behind the other to be switched on together and to be regulated together.

Switching the bridging function on

- ▶ Depress both sliders for the standard burners at the same time for 1 second.
 - The  symbol illuminates next to the power level displays for the bridged cooking zones.
- ▶ An acoustic signal is emitted.




If, when the bridging function is switched on, a cooking zone is already running, the power level and operating time of this cooking zone will be taken over for both zones. If both cooking zones are already running, the power levels and operating times are cleared and  flashes in the power level displays.

Switching the bridging function off

- ▶ Depress both sliders for the standard burners at the same time for 1 second.
 - The cooking zones can be regulated individually again.

5.7 Melting function

With the melting function , butter, chocolate or honey, for instance, can be gently melted at approx. 40–60 °C.



It is recommended that the smallest burner be used for the melting function.

Switching the melting function on

- ▶ Touch the  button.
 - The  symbol illuminates.

Switching the melting function off

- ▶ Use the slider **0 · · · 9** to set any power level or switch off via «0».

5.8 Keep warm function

The keep warm function  keeps cooked food warm at approx. 65 °C.


Switching the keep warm function on

- ▶ Touch the  button 2×.
 - The  symbol illuminates.

Switching the keep warm function off

- ▶ Use the slider **0 · · · 9** to set any power level or switch off via «0».

5.9 Simmer function

With the simmer function , sausages, dumplings and stuffed pasta, for instance, can be cooked in hot water, just below boiling point.

Switching the simmer function on

- ▶ Touch the  button 3×.
 - The  symbol illuminates.

Switching the simmer function off

- ▶ Use the slider **0 · · · 9** to set any power level or switch off via «0».

5.10 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. When the function is turned on cookware heats up quickly. A cooking zone heats at power level **9** for a certain duration (see table).



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



The automatic boost is activated when the appliance is delivered from the factory. The automatic boost can be deactivated under user setting P3. See the «User settings» section.

Burner	Economy burner	Standard burner	Rapid burner	Wok burner
Automatic boost duration in mins.:secs.	04:00	02:40	02:15	01:50

Switching the automatic boost on

- ▶ Hold the desired power level on the slider **0 · · · 9** depressed for 3 seconds.
 - **R** and the power level illuminate alternately in the display when the automatic boost is activated.
 - When the automatic boost is over, the heat output is reduced again to the power level selected.

Switching the automatic boost off before time

- ▶ Use the slider **0 · · · 9** to set a lower power level or to switch off the cooking zone.
 - The automatic boost continues to run if a higher power level is selected.

5.11 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 min.–1 hr. 59 mins..

Setting the operating time

- ▶ Select the required cooking zone.
- ▶ Touch the **I-I⁺** button.
 - **00** flashes in the display.
- ▶ Touch the slider **0 · · 9** for the required cooking zone.
 - The **I-I** symbol for the cooking zone selected illuminates.
 - The indicator light for the cooking zone selected illuminates.
- ▶ Use the **I-I⁺** button to increase the operating time or use the **-A** button to reduce the operating time.
 - The first time the **I-I⁺** button is pressed, **1** illuminates in the display.
 - The first time the **-A** button is pressed, **30** illuminates in the display.



The standard value **30** can be adjusted in the user settings.

Changing the operating time





- ▶ Touch the **I-I⁺** button.
 - **00** flashes in the display.
- ▶ Touch the slider **0 · · 9** for the required cooking zone.
 - The remaining operating time for the cooking zone selected is displayed.
 - The indicator light for the cooking zone illuminates.
- ▶ Use the **-A** or **I-I⁺** button to change the operating time.



To quickly change the operating time, press and hold the **-A** or **I-I⁺** button.



If the setting is not changed, it will be automatically accepted after 5 seconds. Alternatively, the setting can also be confirmed manually by touching the slider for the corresponding cooking zone.

Switching the operating time function off before time

- ▶ Touch the  button.
- ▶ Touch the slider **0 · · · 9** for the required cooking zone.
- ▶ Touch the  and  buttons at the same time.
 -  flashes in the display.
 - The cooking zone continues to run.

End of the operating time

When the operating time finishes


- the relevant cooking zone switches off
- An acoustic signal is emitted.
-  and  flash above the slider.

Press the  or  button to switch off the acoustic signal and the display.


- If no buttons are pressed, the acoustic signal switches off automatically after 1 minute.

Several operating times

If operating times are set for several cooking zones,

- the shortest operating time is displayed.
- the corresponding cooking zone indicator light illuminates.
- the  symbol illuminates with the set operating time for each cooking zone.







To display another operating time:

- ▶ Touch the  button.
- ▶ Touch the slider **0 · · · 9** for the required cooking zone.
 - The operating time is displayed and can be changed.

5.12 Timer

The timer functions like an egg timer (1 min.–9 hrs. 59 mins.). It can be used at any time and independently of all other functions.



Setting the timer

- ▶ Switch the appliance on.
- ▶ Touch the  button.
 - The  symbol illuminates.
 - **00** flashes in the display.
- ▶ Use the  button to increase the duration of the timer or use the  button to reduce the duration of the timer.
 - The first time the  button is pressed, **1** illuminates in the display.
- ▶ The first time the  button is pressed, **30** illuminates in the display.






The standard value **30** can be adjusted in the user settings.



To quickly change the duration of the timer, press and hold the  or  button.




Changing the timer

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

- ▶ Touch the  button.
 - The time left on the timer flashes.
- ▶ Use the  or  button to change the duration of the timer.

Switching the timer off before time



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

- ▶ Touch the  button.
- ▶ Touch the  and  buttons at the same time.
 - **00** flashes in the display.


5.13 Childproof lock

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

Switching the childproof lock on

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




Operating the appliance with the childproof lock activated

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



The childproof lock is reactivated within one minute of switching off the appliance.

Switching the childproof lock off

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

5.14 Pause cooking

With this function, all the cooking zones that are switched on can be temporarily operated for up to 10 minutes using the «Keep warm» duty-cycle function. Thereafter, the appliance can continue to be operated using the previous settings.

- ▶ Touch the **||** button.
 - The keep warm function **||** is activated for each cooking zone.
 - The operating time is interrupted.
 - The timer continues to run.
 - All buttons except **⏻**, **||** and **👉** are inactive.



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

- ▶ Press the **||** button again to resume cooking.
 - The cooking zones resume operation using the previous settings.

5.15 Restore function

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

- ▶ Switch the appliance on.
 - The indicator light for the **||** button flashes.
- ▶ Touch the **||** button.
 - Cooking zones that were switched on when the appliance was accidentally switched off come back on automatically.

5.16 Wipe protection

This function prevents the power level from being changed accidentally, for instance when wiping the control panel with a cloth.

- ▶ Touch the **👉** button.
 - The indicator light for the **👉** button illuminates.
- ▶ Wipe protection is switched off by touching the **👉** button again or automatically after 30 seconds.



Press the **⏻** button to switch the appliance off at any time.

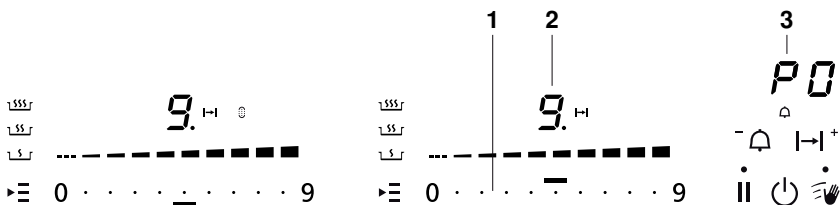
6 User settings

The following user settings can be set and stored individually:

User setting		Default value		Factory setting
P0	Acoustic signal volume	0	Low	2
		1	Medium	
		2	High	
P1	Acoustic signal at end of operating time / timer	0	No acoustic signal	2
		1	Automatically off after 10 secs.	
		2	Automatically off after 1 min.	
P3	Automatic boost	0	Automatic boost off	1
		1	Automatic boost on	
P4	Default operating time / timer duration	0	Default duration 0 mins.	3
		1–9	Adjustable in steps from 10–90 mins.	
P5	Acoustic signal when buttons are pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
P6	Restore factory settings	0	Restore factory settings: Hold the II button depressed for 2 secs.	

6.1 Changing user settings

- ▶ With the appliance switched off, simultaneously hold the $\bar{\Delta}$ and $\bar{\Delta}^+$ buttons depressed for 3 seconds.
 - An acoustic signal is emitted.
- ▶ Touch both sliders left of display **3**. For appliances with only one slider, simply touch the available slider.
 - An acoustic signal is emitted.
 - The indexed user setting, e.g. **P0**, appears in display **3**.
 - The current default value of the user setting is shown in display **2**.



- ▶ Use the $\bar{\Delta}^+$ button to select the next highest and the $\bar{\Delta}$ button the next lowest user setting.
- ▶ Touch the left or right side of the active slider **1** to select a higher or lower setting value.

Saving entry

- ▶ Hold the $\bar{\Delta}^+$ button depressed for 2 seconds.
 - An acoustic signal is emitted.
 - The «User settings» mode is ended.

Cancelling user settings

- ▶ Press the $\bar{\Delta}^+$ button.
 - Any changes made to the default values are not saved.
 - The «User settings» mode is ended.

7 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 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.

7.1 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.

7.2 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 burner rings and caps, position them centrally on the corresponding burners.

8 Troubleshooting

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 burner are dirty.	▶ Clean the grooves on the burner.

... 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!

... - illuminates in the displays?

Possible cause	Solution
▪ The childproof lock is activated.	► For operating the appliance with the childproof lock activated, see «Operating the appliance» section. ► Switch the childproof lock off.

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

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

...  and  flash alternately in the display?

Possible cause	Solution
▪ The automatic safety shut-off was triggered.	► Switch the cooking zone back on again if required.



If a cooking zone has been running for longer without any settings being changed, the appliance switches the cooking zone off automatically, after how much time depends on the power level set.

Power level	►	1	2	3	4
Safety shut-off after hrs.:mins.	02:00	08:30	06:30	05:30	04:30
Power level	5	6	7	8	9
Safety shut-off after hrs.:mins.	03:30	03:00	02:30	02:00	01:30

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

Possible cause	Solution
▪ Excess temperature protection was triggered.	<ul style="list-style-type: none"> ► Allow the cooking zone to cool down. ► Check cookware.

... **UD** flashes in the display?

Possible cause	Solution
▪ An interruption in the power supply.	<ul style="list-style-type: none"> ► Press any button to quit the error message. ► The appliance can be used again as normal.

... **E_r** or **E** and a number illuminate in the display?

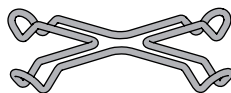
Possible cause	Solution
▪ Internal error occurred.	<ul style="list-style-type: none"> ► Check the gas supply. ► Clean the thermocouples. ► Quit error message (confirm using the slider). ► Switch the hob off, allow it to cool down and then switch it back on again. ► Disconnect the power supply to the hob for 1 minute by removing the fuse or switching off the circuit breaker.
► If the error cannot be remedied.	<ul style="list-style-type: none"> ► Note down the error number. ► Note down the serial number (FN) of the appliance. See the identification plate for this. ► Call Customer Services.

9 Accessories and spare parts

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

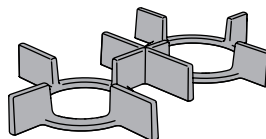
Accessories

Mocha support

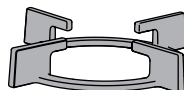


Spare parts

Pan support



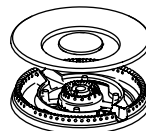
Wok pan support



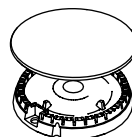
Wok extension ring



Wok burner
in black or made from brass



Standard burner
in black or made from brass



10 Technical data

10.1 Product fiche

Model number	31063
Type designation	GAS411GSBZ
Type of burner	Wok
Nominal heat input (MJ/h) natural gas, 1.0 kPa	24
Nominal heat input (MJ/h) universal liquid gas, 2.75 kPa	20

Model number	31064		
Type designation	GAS421GSBZ		
Type of burner	Rapid	Standard	Total
Nominal heat input (MJ/h) natural gas, 1.0 kPa	11.5	6.5	18
Nominal heat input (MJ/h) universal liquid gas, 2.75 kPa	10	5.8	15.8

Model number	31071			
Type designation	GAS641GSBZ			
Type of burner	Rapid	2 × Standard	Economy	Total
Nominal heat input (MJ/h) natural gas, 1.0 kPa	11.5	6.5	4	28.5
Nominal heat input (MJ/h) universal liquid gas, 2.75 kPa	10	5.8	3.3	24.9

Model number	31072				
Type designation	GAS951GSBZ				
Type of burner	Wok	Rapid	2 × Standard	Economy	Total
Nominal heat input (MJ/h) natural gas, 1.0 kPa	24	11.5	6.5	4	52.5
Nominal heat input (MJ/h) universal liquid gas, 2.75 kPa	20	10	5.8	3.3	44.9

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12 Notes

13 Service & Support



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

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

Please register your V-ZUG appliance online immediately at www.vzug.com →Service →Warranty registration. This will allow you to take advantage of the best possible support in the event of an fault in the appliance during the warranty period. You will require the serial number (FN) and appliance designation to complete the registration process. This information can be found on the identification plate for your appliance.

My appliance information:

FN: _____ **Appliance:** _____

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

The identification plate 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!

To switch appliance on

- ▶ Depress the  button for 1 second.

To select cooking zone

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

To switch cooking zone off

- ▶ Touch power level 0 on the slider.

To switch appliance off

- ▶ Touch the  button.



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