

Operating instructions

Induction with single slider

Glass ceramic hob

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to 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
GK37TIMS/C/F	31041
GK47TIMS/C/F/U	31040
GK47TIMXSC/F	31039
GK36TIS/C/F/.1F	008, 31013
GK46TIS/C/F/U/.1F	027, 31016
GK46TIXS/C/F/.1F	009, 31015

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

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



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

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

1.2 General safety precautions



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



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

1.3 Appliance-specific safety precautions



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

1.4 Instructions for use

Before using for the first time

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

Correct use

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

Caution: Risk of burns!

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

Caution: Risk of injury!

- Keep pets away from the device.

Caution: Risk to life!

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

How to avoid damaging the appliance

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

2 Disposal

Packaging

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

Disconnection

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


Safety

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

Disposal

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



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

3 Using for the first time



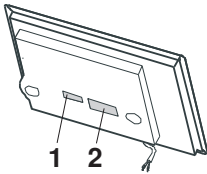
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

Where is the identification plate?

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



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

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

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



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

4 Your appliance

4.1 Appliance overview

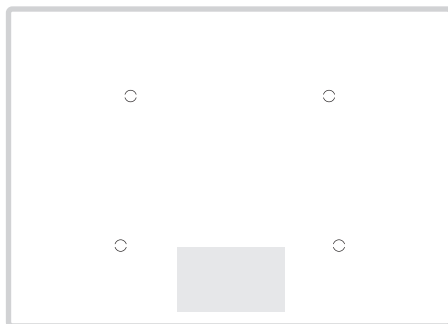
GK37TIMS, GK37TIMSC, GK37TIMSF

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



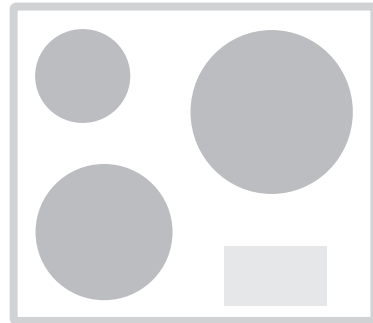
GK47TIMS, GK47TIMSC, GK47TIMSU, GK47TIMSF GK47TIMXSC, GK47TIMXSF

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



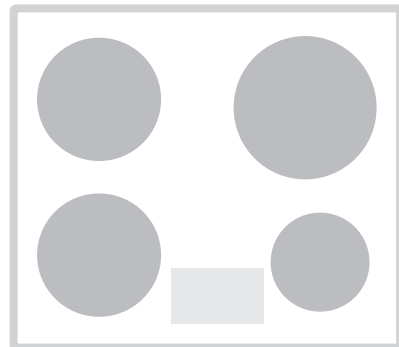
GK36TIS, GK36TISC, GK36TISF

- 1 cooking zone Ø 250 mm
- 1 cooking zone Ø 210 mm
- 1 cooking zone Ø 145 mm

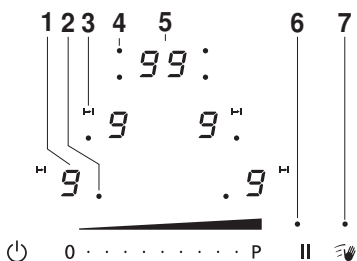


GK46TIS, GK46TISC, GK46TISF, GK46TISU, GK46TIS.1F
GK46TIXS, GK46TIXSC, GK46TIXSF, GK46TIXS.1F



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



4.2 Operating and display elements



Buttons

-  Device ON/OFF
- 0** · · Slider (to set the power level)
- · **P** PowerPlus
- II** Pause cooking ON/OFF and restore function
-  Wipe protection ON/OFF
- 8** Select the cooking zone
- 88** Operating time/timer

Displays

- 1** Power level of the cooking zone
- 2** Selection point: cooking zone selected
- 3** Operating time activated
- 4** Cooking zone indicator light for the operating time
- 5** Operating time/timer
- 6** Pause activated/restoration of saved setting possible
- 7** Wipe protection activated

4.3 How induction hobs function

Induction hobs work very differently from conventional hobs or hot plates. The induction coils under the glass ceramic plate produce a rapidly changing magnetic field which directly heats up the magnetic base of the cookware. The glass ceramic plate is only warmed by the hot cookware. Removing the cookware from the cooking zone immediately interrupts the supply of energy. Induction hobs are:

- quick reacting
- finely adjustable
- powerful
- energy-efficient
- safe.



Induction hobs can only be used with cookware with a complete/full magnetic base.

4.4 Pan detection

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

- If the cookware is removed during operation or unsuitable cookware is used,
 - the selected power level flashes alternately with **⏻**.
- If there is no cookware placed on the cooking zone during the pan detection time of 10 minutes:
 - The cooking zone switches off automatically.
 - The display changes from **⏻** to **0**.
 - The appliance switches off after 10 seconds if no other cooking zone is switched on.

4.5 Cookware

Suitable cookware

Only cookware with a full magnetic base is suitable for use with the induction hob.

This can be checked in the follow ways:

- A magnet sticks anywhere on the base of the cookware.
- On the hob, the power level set illuminates and **U** does not alternate with the power level.



Do not heat any unsuitable cookware using aids such as metal rings and the like. This can damage the hob.

Energy-efficient cooking

For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.

Coated cookware

- Coated cookware when empty may never be heated at a higher power level than **7**.
 - The coating may otherwise become overheated and damaged.
- For frying, do not use a higher power level than **9**.



Never use PowerPlus with coated frying pans.

Noise during cooking

Cookware can make noise during cooking. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way.




Noise depends on the cookware used. If the noise causes considerable disturbance, it can help to change the cookware.

4.6 Flexible cooking

Only applicable for GK37TIMS, GK47TIMS and GK47TIMXS.

For flexible cooking, there are no marked cooking zones.

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






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

For even frying, the pan must be centred on .



5 Operating the appliance

5.1 Switching the appliance on and off

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: Touch the  button.

5.2 Selecting a cooking zone

- ▶ Press the  button of the required cooking zone.
 -  flashes in the corresponding display of the power level.
 - The selection point of this cooking zone is illuminated.
- ▶ Touch the slider or swipe it to set the power level.



Settings for a cooking zone can only be changed when the corresponding selection point is illuminated.

As soon as the selection point goes out, the cooking zone must be selected again.

5.3 Overview of power levels

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

5.4 Switching a cooking zone off

- ▶ Press the **B** button of the required cooking zone.
 - The selection point of this cooking zone is illuminated.
- ▶ Touch power level «0» on the slider.
 - If no other entry is made and the other cooking zones are switched off, the appliance switches off after 10 seconds.

5.5 Residual heat indicator

After a cooking zone is switched off, **H** remains illuminated as long as there is a risk of burns.

5.6 Keep warm setting

The keep warm setting **L** keeps ready-cooked foods warm at approx. 65 °C. It can be found between power levels **0** and **1**.

5.7 Melting function

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

Switching the melting function on

- ▶ Hold power level **L** on the slider depressed for 2 seconds.
 - Two horizontal bars **≡** illuminate in the power level display.

Switching the melting function off

- ▶ Use the slider to set any power level.

5.8 Simmer function

With the simmer function, sausages, dumplings and stuffed pasta, for instance, can be cooked below boiling point at about 94 °C.

Switching the simmer function on

- ▶ Press the level **L** on the slider for 4 seconds.
 - Three cross pieces **≡** are illuminated in the power level display.

Switching the simmer function off

- ▶ Set any power level using the slider.



In locations higher than 1500 m above sea level, we recommend using the simmer function without the pan lid.

5.9 PowerPlus

All the cooking zones are equipped with the PowerPlus booster.

When PowerPlus is switched on, the cooking zone selected works at extra high power for 10 minutes. PowerPlus can be used, for instance, to heat a large quantity of water quickly.

Switching PowerPlus on

- ▶ Press the **B** button of the required cooking zone.
- ▶ Touch the slider **• • P 2x**.
 - **P** is illuminated in the display.
 - After 10 minutes, it automatically reverts to power level **9**.



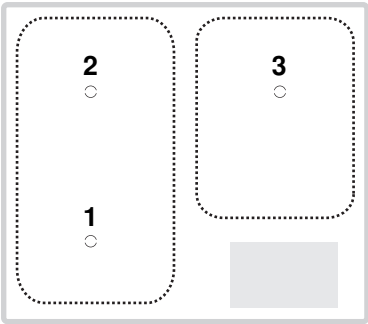
If the cookware is removed, PowerPlus is interrupted. PowerPlus continues as soon as the cookware is placed back on the cooking zone.

Ending PowerPlus off before time

- Press the **B** button of the required cooking zone.
- Touch the required power level on the slider.

Power management

GK37TIMS, GK37TIMSC, GK37TIMSF



PowerPlus cannot be used in cooking zones **1** and **2** at the same time. If PowerPlus is activated for both cooking zones, the power of the cooking zone that was initially set reduces.

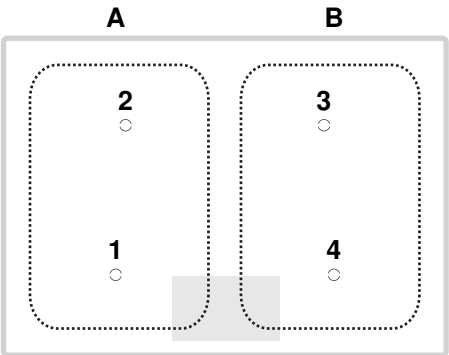
Cooking zone **3** can be operated with PowerPlus independently of **1** and **2**.

PowerPlus in cooking zone	Maximum available power level in cooking zone	
	1	2
1	<i>P</i>	<i>7</i>
2	<i>5</i>	<i>P</i>



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

GK47TIMS, GK47TIMSC, GK47TIMSF, GK47TIMSU
GK47TIMXSC, GK47TIMXSF



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

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

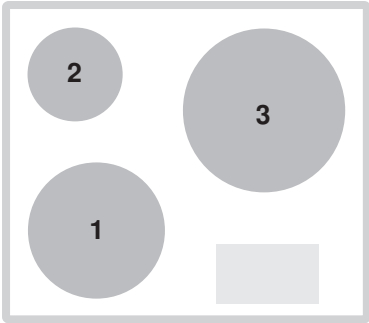
PowerPlus in cooking zone	Group B*	
	3	4
3	<i>P</i>	<i>5</i>
4	<i>7</i>	<i>P</i>

*Maximum available power levels in cooking zones



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

GK36TIS, GK36TISC, GK36TISF, GK36TIS.1F



PowerPlus cannot be used in cooking zones **1** and **2** at the same time. If PowerPlus is activated for both cooking zones, the power of the cooking zone that was initially set reduces.

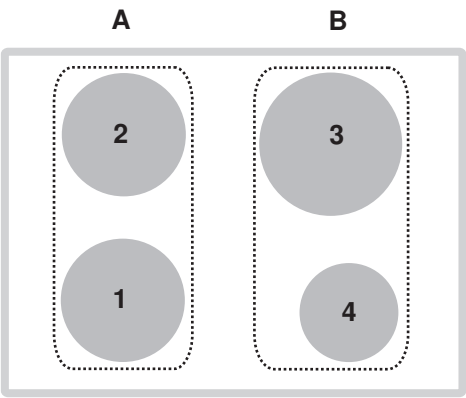
Cooking zone **3** can be operated with PowerPlus independently of **1** and **2**.

PowerPlus in cooking zone	Maximum available power level in cooking zone	
	1	2
1	<i>P</i>	<i>6</i>
2	<i>8</i>	<i>P</i>



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

GK46TIS, GK46TISC, GK46TISF, GK46TISU, GK46TIS.1F
GK46TIXS, GK46TIXSC, GK46TIXSF, GK46TIXS.1F



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

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

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

*Maximum available power levels in cooking zones



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

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. With this function, a cooking zone works at power level **9** for a certain length of time (see table). Then it automatically switches back to the power level set.



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

Power level	1	2	3	4	5	6	7	8
Boost in mins.:secs.	0:40	1:15	2:00	3.00	4:15	7:15	2:00	3:15



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

Switching the automatic boost on

- ▶ Press the **B** button of the required cooking zone.
- ▶ Press the required power level on the slider for 3 seconds.
 - As long as the automatic boost is active, **A** and the power level are illuminated alternately in the display.
 - After the boost time has ended, the heat output is reduced to the selected power level again.

Switching the automatic boost off before time

- ▶ Press the **B** button of the required cooking zone.
- ▶ Set a lower power level using the slider.

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 1–99 min..

Setting the operating time

- ▶ Set the required cooking zone.
- ▶ Press the **B** button of the required cooking zone.
- ▶ Press the **BB** button.
 - **00** appears in the display: the second digit flashes.
 - The illuminated point of the cooking zone indicator light flashes.
 - The **I→I** symbol illuminates.
- ▶ Set the second digit of the operating time using the slider.
- ▶ Press the **BB** button.
 - The first digit flashes.
- ▶ Set the first digit of the operating time using the slider.
- ▶ Press the **BB** button.
 - The operating time starts.

Changing the operating time

- ▶ Press the **B** button of the required cooking zone.
 - The remaining operating time for the selected cooking zone is displayed.
- ▶ Press the **BB** button.
- ▶ Change the second digit of the operating time using the slider.
- ▶ Press the **BB** button.
- ▶ Change the first digit of the operating time using the slider.
- ▶ Press the **BB** button.
 - The changed operating time starts.

Switching the operating time off before time

- ▶ Press the **B** button of the required cooking zone.
- ▶ Press the **BB** button.
- ▶ Set the second digit of the operating time to **0** using the slider.
- ▶ Press the **BB** button.
- ▶ Set the first digit of the operating time to **0** using the slider.
- ▶ Press the **BB** button.
 - The cooking zone remains in operation.

End of the operating time

After the operating time has ended:

- The assigned cooking zone is automatically selected
 - The assigned cooking zone switches off
 - An acoustic signal is emitted
 - **00**, the **|→|** symbol and the power level **0** flash
- ▶ Switch off the acoustic signal and displays by pressing any button.

Several operating times

If operating times are set for several cooking zones:

- The shortest operating time is illuminated in the display as long as no cooking zone has been selected.
- The corresponding illuminated point of the cooking zone indicator light is illuminated.
- The **|→|** is illuminated for every cooking zone with a set operating time.

To display another operating time:

- ▶ Press the **B** button of the required cooking zone.

5.12 Timer

The timer functions like an egg timer (1–99 min.).

It can only be set when a cooking zone is in operation.

A cooking zone can be put into operation when the timer is running. However, no operating time can be set.

Setting the timer

- ▶ Switch on the appliance.
- ▶ Press the **88** button.
 - **00** appears in the display: the second digit flashes.
- ▶ Set the second digit of the timer using the slider.
- ▶ Press the **88** button.
 - The first digit flashes.
- ▶ Set the first digit of the timer using the slider.
- ▶ Press the **88** button.
 - The timer starts.

Changing the timer

- ▶ Switch on the appliance.
- ▶ Press the **88** button.
 - The remaining timer duration is displayed.
- ▶ Change the second digit of the timer using the slider.
- ▶ Press the **88** button.
- ▶ Change the first digit of the timer using the slider.
- ▶ Press the **88** button.
- ▶ The changed timer starts.

Switching the timer off before time

If no cooking zone is in operation:

- ▶ Turn the appliance on and off again.

If a cooking zone is in operation:

- ▶ Press the **88** button.
- ▶ Set both digits to **0** one after another using the slider.



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 **||** and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the **||** 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 **||** 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 automatically activated again after switching off the hob.


Switching the childproof lock off



- ▶ Switch on the appliance.

No cooking zone must be in operation.


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

5.14 Restore function







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

- ▶ Switch on the appliance.
 - The illuminated point for the  button flashes.
- ▶ Press the  button.

5.15 Pause cooking


With this function, the power level of all cooking zones that are switched on can be temporarily reduced to  for up to 10 minutes.

Thereafter, the appliance can continue to be operated using the previous settings.

- ▶ Press the  button.
 - The indicator light for the  button illuminates.
 - The power level of the cooking zone switched on changes to .
 - 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.

5.16 Wipe protection

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

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



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

6 Care and maintenance



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

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

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



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

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

7 Troubleshooting


What to do if ...

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

Possible cause	Solution
▪ The fuse or circuit breaker for electrical installations in the home is defective.	▶ Change the fuse. ▶ Reset the circuit breaker.
▪ The fuse or circuit breaker keeps blowing.	▶ Call Customer Services.
▪ An interruption in the power supply.	▶ Check the power supply.


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

Possible cause	Solution
▪ Cookware is not suitable for use with induction hobs.	▶ Use suitable magnetic cookware. See «Cookware» section.
▪ Cookware is too small for the cooking zone selected.	▶ Ensure cookware corresponds to the size of the cooking zone.

...  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.

7 Trouble-shooting

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

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

...  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, after how much time depends on the power level set.

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

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

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

Possible cause	Solution
<ul style="list-style-type: none"> ▪ The excess temperature protection of a cooking zone was triggered. 	<ul style="list-style-type: none"> ▶ Allow the cooking zone to cool down. ▶ Continue cooking on a different cooking zone. ▶ Check 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 button to quit the error message. ▶ The appliance can be used again as normal.

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

Possible cause	Solution
<ul style="list-style-type: none"> ▪ An object , e.g. paper, underneath the hob is affecting the air intake. 	<ul style="list-style-type: none"> ▶ Remove any objects in the drawer underneath the hob. ▶ Press any button to cancel the error message. ▶ After 10 minutes the appliance can be used again as normal.
<ul style="list-style-type: none"> ▪ Ventilation is defective. 	<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.

...**E** 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 Technical data

8.1 Product fiche

In accordance with EU Regulation No. 66/2014

Model number GK		31039			
Type designation GK		G47TIMXSC/F			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Diameter of round cooking zones	cm	18	21	21	18
Energy consumption per cooking zone	Wh/kg	184.9	173.8	199.1	195
Energy consumption for hob EC	Wh/kg	188.2			

Model number GK		31040			
Type designation GK		GK47TIMS/C/U/F			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Diameter of round cooking zones	cm	18	21	21	18
Energy consumption per cooking zone	Wh/kg	183.4	174.3	200.7	195.5
Energy consumption for hob EC	Wh/kg	188.5			

Model number GK		31041		
Type designation GK		GK37TIMS/C/F		
Number of cooking zones		3		
Heating technology		Induction cooking zone		
Diameter of round cooking zones	cm	21	21	18
Energy consumption per cooking zone	Wh/kg	195	178.1	198.6
Energy consumption for hob EC	Wh/kg	190.5		

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10 Notes

11 Service & Support



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

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

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

My appliance information:

FN: _____ **Appliance:** _____

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

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

Requesting repairs

You can find the telephone number for your nearest V-ZUG service centre at www.vzug.com →Service →Service hotline.

Technical enquiries, accessories, extended warranty

V-ZUG is happy to help with your general administrative and technical enquiries, orders for accessories and spare parts, or information relating to advanced service agreements.


Quick instructions

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



Switching the appliance on

- ▶ Hold  button down for 1 second.

Setting the cooking zone

- ▶ Press the  button of the required cooking zone.
 - The selection point of this cooking zone is illuminated.
- ▶ Touch the slider or swipe it to set the power level.

Switching the cooking zone off

- ▶ Press the  button of the required cooking zone.
- ▶ Touch  · · on the slider.

Switching the appliance off

- ▶ Press the  button.



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V-ZUG Ltd

Industriestrasse 66, P.O. Box 59, CH-6301 Zug
info@vzug.com, www.vzug.com

