

# Operating instructions

Induction with easy cooking

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:

<b>Type</b>	<b>Product family</b>
GK46TIAKS/C/F	90A

Variations depending on the model are noted in the text.

# Contents

<b>1 Safety precautions</b>	<b>5</b>
1.1 Symbols used .....	5
1.2 General safety precautions .....	6
1.3 Appliance-specific safety precautions.....	7
1.4 Instructions for use .....	8
<b>2 Disposal</b>	<b>11</b>
<b>3 Using for the first time</b>	<b>12</b>
<b>4 Your appliance</b>	<b>13</b>
4.1 Appliance overview .....	13
4.2 Operating and display elements .....	14
4.3 How induction hobs function .....	16
4.4 Pan detection .....	16
4.5 Cookware.....	17
<b>5 Operating the appliance</b>	<b>18</b>
5.1 Switching the appliance on and off .....	18
5.2 Selecting a cooking zone .....	18
5.3 Overview of power levels.....	19
5.4 Switching a cooking zone off.....	20
5.5 Residual heat indicator .....	20
5.6 Keep warm setting .....	20
5.7 Melting function .....	20
5.8 Simmer function.....	21
5.9 PowerPlus.....	21
5.10 Automatic boost .....	23
5.11 Operating time .....	24
5.12 Timer.....	26
5.13 Childproof lock .....	27
5.14 Restore function .....	28
5.15 Pause cooking.....	28
5.16 Wipe protection.....	29
<b>6 Easy cooking</b>	<b>30</b>
6.1 Cooking control .....	30
6.2 Rice control .....	34
6.3 Temperature control .....	36

<b>7 User settings</b>	<b>38</b>
7.1 Changing user settings.....	39
7.2 Cancelling user settings.....	39
<b>8 Care and maintenance</b>	<b>40</b>
<b>9 Trouble-shooting</b>	<b>41</b>
<b>10 Technical data</b>	<b>45</b>
10.1 Product fiche.....	45
<b>11 Index</b>	<b>46</b>
<b>12 Notes</b>	<b>48</b>
<b>13 Service &amp; Support</b>	<b>51</b>

# 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.
- After use, switch the hob off using the controls and do not rely on the pan detector.
- **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.

#### Note on use

- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker (or a hearing aid or another type of implant), you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.

### **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.

## 1 Safety precautions

---

- 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



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



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

### Disconnection

- ▶ Pull the plug out of the mains socket or have the appliance disconnected from the mains by an electrician. Then cut the mains cable off flush with the appliance.
- ▶ After being disconnected, disable the appliance.

### Appliance disposal



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

### 3 Using for the first time



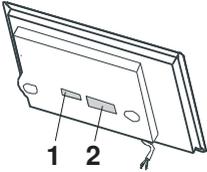
**The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.**



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.



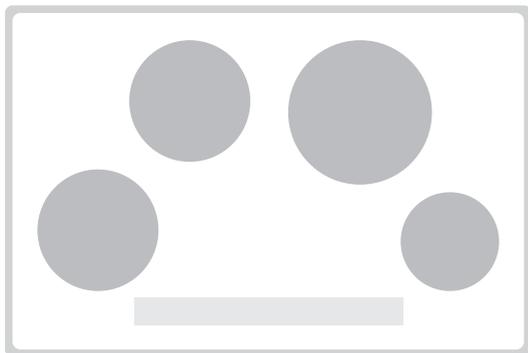
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

## 4 Your appliance

### 4.1 Appliance overview

#### **GK46TIAKS, GK46TIAKSC, GK46TIAKSF**

- 1 cooking zone ø 210 mm with automatic programme
- 2 cooking zones ø 180 mm with automatic programme
- 1 cooking zone ø 145 mm with automatic programme



## 4.2 Operating and display elements

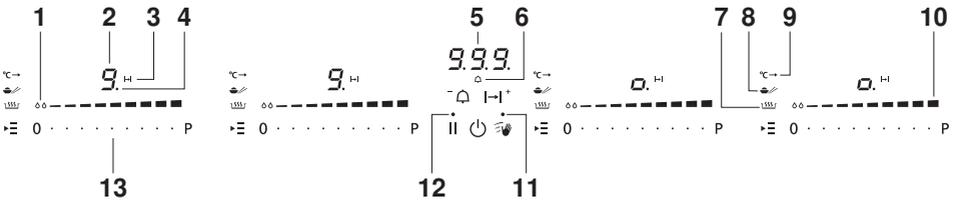
### GK46TIAKS with easy cooking



#### Buttons

-  Appliance ON/OFF
-  Slider (for setting the power levels)
-  PowerPlus
-  Pause cooking ON/OFF and restore function
-  Operating time  
Function as + button in operating time / timer mode
-  Timer  
Function as - button in operating time / timer mode
-  Wipe protection ON/OFF
-  Easy cooking programme selection

## 4 Your appliance



### Displays

- 1 Melting function activated
- 2 Cooking zone power level
- 3 Operating time activated
- 4 Cooking zone indicator lights for the operating time
- 5 Operating time / timer
- 6 Timer activated
- 7 Temperature control activated
- 8 Rice control activated
- 9 Cooking control activated
- 10 Bar graph
- 11 Wipe protection activated
- 12 Pause activated / possibility for restoring saved settings
- 13 Corresponding cooking zone for slider

### 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 **U**.
- 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 **U** 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.

## 5 Operating the appliance

The individual cooking zones are all operated in the same way. When the appliance is switched off, all the displays are dark (stand-by mode), except for the residual heat indicator **H** should any cooking zone still be hot.

### 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

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

### 5.3 Overview of power levels

<b>Power level</b>	<b>Cooking method</b>	<b>Use</b>
<b>△△</b>	Melting	Melting butter, chocolate or honey at around 40 °C
<b>L</b>	Keeping warm	Sauces, keeps food ready for serving at around 65 °C
<b>1</b>	Melting, gentle warming	Butter, chocolate, gelatine, sauces
<b>2</b>		
<b>3</b>	Swelling	Rice
<b>4</b>	Continued cooking, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
<b>5</b>		
<b>6</b>	Continued cooking, braising	Pasta, soup, braised meat
<b>7</b>	Gentle frying	Rösti (hash browns), omelettes, breaded fried foods, sausages
<b>8</b>	Frying, deep frying	Meat, chips
<b>9</b>	Flash frying	Steak
<b>P</b>	Fast heating	Boiling water

## 5.4 Switching a cooking zone off

- ▶ Touch 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.
  - The **00** symbol illuminates.
  - The power level goes out.

### 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 **• • P** on the slider.
  - **P** illuminates in the display.
  - After 10 minutes it automatically switches back to power level **5**.



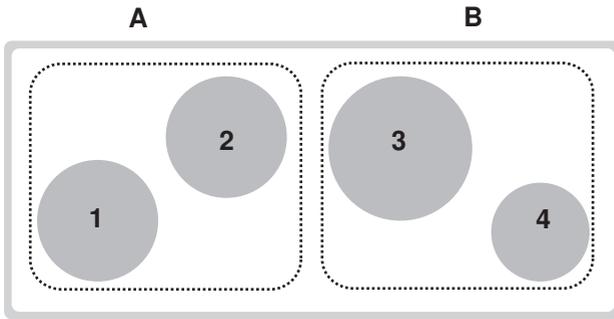
Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

### Ending PowerPlus off before time

- ▶ Press the desired power level on the slider.

**Power management**

**GK46TIAKS, GK46TIAKSC, GK46TIAKSF**



PowerPlus cannot be used with both cooking zones of a group (**A** or **B**) at the same time. If PowerPlus is activated with both cooking zones of a group, then the power output is reduced for the cooking zone that was first selected.

PowerPlus with cooking zone	Group A *		PowerPlus with cooking zone	Group B *	
	1	2		3	4
1	<i>P</i>	<i>B</i>	3	<i>P</i>	<i>B</i>
2	<i>B</i>	<i>P</i>	4	<i>B</i>	<i>P</i>

\* Maximum available power level with cooking zones



If the power level is increased above these levels, PowerPlus 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.



Automatic boost is switched off when the appliance is delivered from the factory. If required the user setting P3 must be changed from 0 to 1, see the «User settings» section.

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



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

### Switching the automatic boost on

- ▶ Hold the desired power level on the slider **0**   depressed for 3 seconds.
  - **A** 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**   to set a lower power level.

## 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 h 59 min..

### Setting the operating time

- ▶ Set the required cooking zone.
- ▶ Press the **|→|** button.
  - **00** flashes in the display.
- ▶ Touch the slider of the required cooking zone.
  - The **|→|** symbol illuminates.
- ▶ Increase the operating time using the **|→|<sup>+</sup>** button or reduce the operating time using the **←|** button.
  - The indicator light for the cooking zone illuminates.
  - When you press the **|→|<sup>+</sup>** button for the first time, **1** is illuminated in the display.
  - When you press the **←|** button for the first time, **30** is illuminated in the display.



You can quickly change the operating time by holding down the **←|** or **|→|<sup>+</sup>** buttons.

### Changing the operating time

- ▶ Press the **|→|** button.
  - **00** flashes in the display.
- ▶ Touch the slider of the required cooking zone.
  - The remaining operating time for the cooking zone selected is displayed.
  - The indicator light for the cooking zone illuminates.
- ▶ Use the **←|** or **|→|<sup>+</sup>** button to change the operating time.

### Switching the operating time function off before time

- ▶ Press the  button.
- ▶ Touch the slider of the required cooking zone.
- ▶ Press the  and  buttons at the same time.
  -  flashes in the display.
  - The cooking zone continues to run.

### End of the operating time

After the operating time has ended:

- The assigned cooking zone switches off.
- An acoustic signal is emitted.
-  and power level flash.
- ▶ Switch off the acoustic signal and display by pressing the  and  buttons.

### Several operating times

If operating times are set for several cooking zones:

- The shortest operating time is illuminated in the display.
- The corresponding illuminated point of the cooking zone indicator light is illuminated.
- The  is illuminated for every cooking zone with a set operating time.

To display another operating time:

- ▶ Press the  button.
- ▶ Touch the slider of the required cooking zone.
  - The operating time is displayed and can be changed.

## 5.12 Timer

The timer functions like an egg timer (1 min.–9 h 59 min.).

It can be used at any time and independently of all other functions.

### Setting the timer

- ▶ Switching the appliance on
- ▶ Press the  button.
  - The  symbol illuminates.
  -  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,  illuminates in the display.
  - The first time the  button is pressed,  illuminates in the display.



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

### Changing the timer

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

- ▶ Press 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 cooking zone is in use, first switch the appliance on.

- ▶ Press the  button.
- ▶ Press the  and  buttons at the same time.
  -  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 **||** 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 reactivated 1 minute 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.
  - The childproof lock is now switched off.
  - On all power level displays,  flashes for 10 seconds.

## 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.

Any activated automatic function is resumed.

- ▶ 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 Easy cooking

The easy cooking programmes are specific additional functions that make cooking easier. Easy cooking comprises these functions:

Cooking control , rice control  and temperature control °C →.



The diameter of the cookware must correspond as closely as possible to the diameter of the cooking zone for the easy cooking programmes to function optimally. Move or lift the cookware as little as possible while an easy cooking programme is running.

### 6.1 Cooking control

With cooking control , increased power is used to boil water. When boiling point is reached, the energy supply is automatically reduced and the food to be cooked can be added. It is cooked at the continued cooking level selected.

Example uses: sauces, vegetables, soups, eggs or pasta



In order to correctly detect the boiling point, use cool, unsalted, unseasoned water only. Always use a lid when boiling water. Cooking control can only be started on a cooking zone that is switched off.

Minimum and maximum quantity of water per cooking zone:

Diameter of cooking zone	Minimum quantity of water	Maximum quantity of water
145 mm	0.2 l	1 l
180 mm	0.2 l	3 l
210 mm	0.4 l	4 l

### Selecting and starting cooking control

- ▶ Place the cookware with water and a lid on the desired cooking zone.
- ▶ Press the  button once until the  symbol flashes.
- ▶ Use the slider to set the desired continued cooking level (see 'Tips on settings for cooking control' for examples of continued cooking levels).
  -  rotates in the power level display during boiling point detection.
  - The bar graph display shows the continued cooking level that has been selected.



- ▶  0 . . . . . P
- As soon as boiling point is detected, a 3x acoustic signal is emitted and the set continued cooking level illuminates in the power level display.
- ▶ The seasoning and food can be added.
- ▶ Finish cooking at the desired continued cooking level with or without a lid.



The continued cooking level can be set or changed at any time. Press  on the slider to switch off cooking control before time.

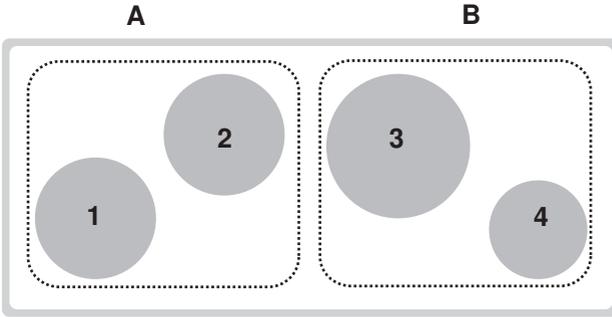


When the boiling point is detected, if the water is not yet boiling then continued cooking level  can be set. In this way, water is quickly brought to the boil without having to turn off cooking control.

**Tips on settings for cooking control**

<b>Continued cooking level</b>	<b>Cooking method / Cooking stage</b>	<b>Use</b>
1	Poaching with lid	Stewing meat, smoked meat, sausages
2	Poaching without lid	Sausages
3	Simmering with lid	Dumplings
4	Simmering gently with lid	Vegetables in water, soup
5	Boiling moderately with lid	Vegetables in steaming basket, chopped potatoes, whole potatoes with skins, pulses
6	Simmering gently without lid / Boiling moderately with lid	Boiled eggs, pasta
7	Simmering gently without lid / Boiling vigorously with lid	Pasta
8	Boiling vigorously without lid	Pasta, spätzli (egg noodles)
9	Fast boiling with lid	For boiling water fast if boiling point is detected too soon

**Power management for cooking control**



During the boiling point detection phase, cooking control cannot be used with both cooking zones of a group (**A** or **B**) at the same time.



During the boiling point detection phase (when  rotates in the power level display), the other cooking zone in the same group can only be used at a reduced power level and no automatic function can be started.

Maximum available power level with cooking zones:

Cooking zone	Group A		Cooking zone	Group B	
	1	2		3	4
1	0	7	3	0	6
2	7	0	4	8	0

Cooking control always takes precedence. If the power level of the other cooking zone is increased above these levels, it will be automatically reduced.

## 6.2 Rice control

Rice control  cooks rice without it boiling over or burning on the bottom. The degree of doneness is controlled by adding water.

Degree of doneness	Ratio of rice to water
Grainy in the middle	1:1
Firm to the bite (al dente)	1:1.5
Soft	1:2



Always use a lid when cooking rice. Adding more water to the rice lengthens the cooking time. Rice control can only be started on a cooking zone that is switched off.

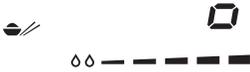
### Optimum amount per cooking zone

The following information on cooking times for different amounts of rice refer to the most common types of rice such as long-grain, basmati, jasmine and wild rice. Add another 15 minutes to the cooking times below for unhusked rice such as whole-grain rice.

Diameter of cooking zone	Amount of rice	Cooking time
145 mm	100–400 g	15–25 min.
180 mm	200–600 g	20–35 min.
210 mm	400–1000 g	20–40 min.

### Selecting and starting rice control

- ▶ Place the rice, water and seasoning in a covered pan and put on the desired cooking zone.
- ▶ Press the  button 2× until the  symbol flashes.
  -  rotates in the power level display.
  - When the rice is cooked, an acoustic signal is emitted and the cooking zone is switched off.

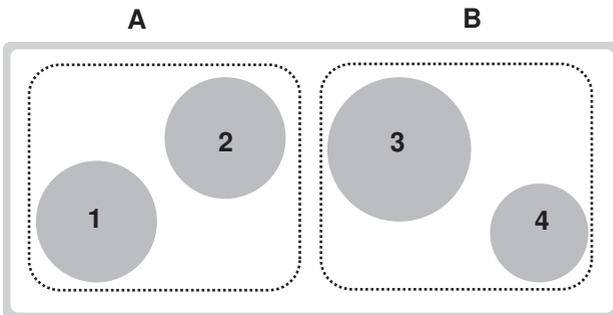


▶  0 . . . . . P



Rice control can be switched off at any time by pressing  on the slider.

### Power management for rice control



Rice control and PowerPlus cannot be used with both cooking zones of a group (**A** or **B**) at the same time. Rice control always takes precedence. If PowerPlus is set as the other power level, this cooking zone switches to level **9**.

## 6.3 Temperature control

Temperature control °C→ keeps the set temperature of the pan bottom constant. Cooking conditions are kept constant without having to regulate the temperature further.



Example uses: Longer searing, searing several portions one after the other (e.g. meat, omelettes), poaching dumplings, reducing sauces and syrups

### Selecting and starting temperature control

- ▶ Bring the cookware and the food to be cooked to the desired temperature.
- ▶ Press the ▶≡ button once until the °C→ symbol flashes.
  - 5 appears in the power level display. This number refers to the holding temperature. The holding temperature can be raised with levels 6-9 or lowered with levels 1-4.



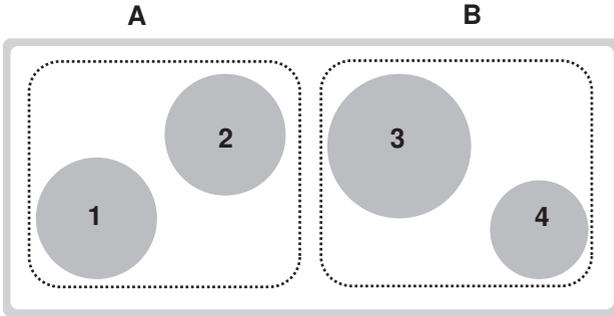
- The temperature control can be switched off at any time by pressing  on the slider.



The timing of when the temperature control is activated is very important for subsequent optimal regulation. Certain points to note are:

- Temperature control may not be activated directly from PowerPlus.
- The desired cooking stage should be stable before activating temperature control. Taking searing meat as an example: Heat oil in the pan. Activate temperature control just before the meat is added.
- Cookware may be briefly removed from the cooking zone in order to, for instance, add the next lot of mixture when preparing omelettes. The cookware must then be placed exactly back on the cooking zone.

**Power management for temperature control**



Temperature control and PowerPlus cannot be used with both cooking zones of a group (**A** or **B**) at the same time. Temperature control always takes precedence. If PowerPlus is set as the other power level, this cooking zone switches to level **9**.

# 7 User settings

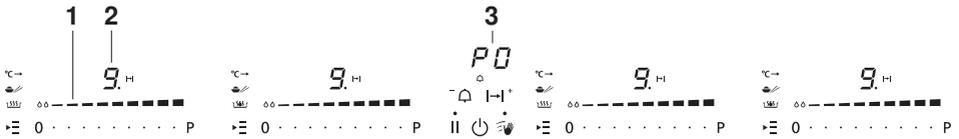
The following user settings can be individually set and saved:

User setting		Setting value		Factory setting
<b>P0</b>	Loudness of acoustic signal	0	Low	2
		1	Medium	
		2	High	
<b>P1</b>	Acoustic signal at end of operating time / timer	0	No acoustic signal	2
		1	Automatically off after 10 seconds	
		2	Automatically off after 1 minute	
<b>P2</b>	Operating time PowerPlus	0	Ends after 5 minutes	1
		1	Ends after 10 minutes	
		2	Ends after 15 minutes	
<b>P3</b>	Automatic boost	0	Automatic boost off	0
		1	Automatic boost on	
<b>P4</b>	Default time operating time / timer	0	Default time 0 minutes	3
		1–9	Adjustable in steps from 10–90 minutes	
<b>P5*</b>	Acoustic signal when button is pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
<b>P6</b>	Restore factory settings	0	Restoring factory settings: Hold the <b>  </b> button depressed for 2 seconds.	

\* When the operating time or timer is up or when error messages appear, an acoustic signal is emitted at the level of loudness set in P0.

## 7.1 Changing user settings

- ▶ When the hob is switched off, hold down the  and  buttons at the same time for 3 seconds.
  - An acoustic signal is emitted.
- ▶ Press both left sliders at the same time.
  - An acoustic signal is emitted.
  - The user setting is shown in display **3**, e.g. *P0*.
  - The current default value of the user setting is shown in display **2**.



- ▶ The  button is used to select the next highest user setting and the  button to select the next lowest.
- ▶ Press or swipe slider **1** to select a higher or lower default value.
- ▶ Saving entries: Hold  button down for 2 seconds.
  - An acoustic signal is emitted.
  - The "User settings" mode is ended.

## 7.2 Cancelling user settings

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

## 8 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.

## 9 Troubleshooting

### What to do if ...

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

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

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

Possible cause	Solution
<ul style="list-style-type: none"><li>▪ Cookware is not suitable for use with induction hobs.</li></ul>	<ul style="list-style-type: none"><li>▶ Use suitable magnetic cookware. See «Cookware» section.</li></ul>
<ul style="list-style-type: none"><li>▪ Cookware is too small for the cooking zone selected.</li></ul>	<ul style="list-style-type: none"><li>▶ Ensure cookware corresponds to the size of the cooking zone.</li></ul>

...  illuminates in the displays?

Possible cause	Solution
<ul style="list-style-type: none"><li>▪ The childproof lock is activated.</li></ul>	<ul style="list-style-type: none"><li>▶ For operating the appliance with the childproof lock activated, see «Operating the appliance» section.</li><li>▶ Switch the childproof lock off.</li></ul>

## 9 Trouble-shooting

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

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

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

Possible cause	Solution
<ul style="list-style-type: none"> <li>▪ The automatic safety shut-off was triggered.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Switch the cooking zone back on again if required.</li> </ul>



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
<b>Safety shut-off after hrs.:mins.</b>	2:00	2:00	8:30	6:30	5:30	4:30

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

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

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

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

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

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

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

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

<b>Possible cause</b>	<b>Solution</b>
<ul style="list-style-type: none"><li>▪ Internal error occurred.</li></ul>	<ul style="list-style-type: none"><li>▶ Note down the error number.</li><li>▶ Note down the serial number (FN) of the appliance. See the identification plate for this.</li><li>▶ Call Customer Services.</li></ul>

... *A* and *D* illuminate alternately in the display?

<b>Possible cause</b>	<b>Solution</b>
<ul style="list-style-type: none"><li>▪ Automatic function aborted due to:</li><li>▪ pan lifted from cooking zone for too long</li><li>▪ pan moved too vigorously on cooking zone.</li></ul>	<ul style="list-style-type: none"><li>▶ Press any button to quit the display.</li><li>▶ The appliance can be used again as normal.</li></ul>

## 10 Technical data

### 10.1 Product fiche

In accordance with EU Regulation No. 66/2014

Model number GK		90A			
Type designation GK		GK46TIAKS/C/F			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Diameter of round cooking zones	cm	18	18	21	14,5
Energy consumption per cooking zone	Wh/kg	181,6	182,3	175,3	195,8
Energy consumption for hob EC	Wh/kg	183,8			

# 11 Index

## A

Appliance	
Switching off.....	52
Switching on.....	52
Switching on and off.....	18
Appliance overview .....	13
Appliance-specific safety precautions .....	7
Automatic boost.....	23
Switching off before time .....	23
Switching on.....	23

## C

Care and maintenance .....	40
Childproof lock.....	27
Operating appliance with childproof lock activated .....	27
Switching off.....	27
Switching on.....	27
Connection plate.....	12
Cooking control.....	30
Power management.....	33
Selecting and starting.....	31
Tips on settings .....	32
Cooking zone .....	18, 52
Cookware .....	17
Coated cookware .....	17
Energy-efficient cooking.....	17
Noise during cooking.....	17
Suitable cookware.....	17

## D

Disposal.....	11
Appliance disposal .....	11
Disconnection .....	11
Packaging.....	11

## E

Easy cooking .....	30
--------------------	----

## I

Instructions for use.....	8
---------------------------	---

## M

Melting function.....	20
Switching off.....	20
Switching on.....	20
Model number .....	2

## N

Notes.....	48
------------	----

## O

Operating and display elements.....	14
Buttons .....	14
Displays.....	15
Operating the appliance.....	18
Operating time.....	24
Changing .....	24
Elapsed .....	25
Setting .....	24
Several operating times .....	25
Switching off before time .....	25
Overview of power levels .....	19

## P

Pan detection.....	16
Pause cooking.....	28
Power levels.....	21
Power management .....	22
PowerPlus.....	21
Ending before time.....	21
Switching on.....	21
Product family.....	2
Product fiche.....	45

## Q

Queries .....	51
Quick instructions .....	52

## R

Residual heat indicator.....	20
Restore function.....	28
Rice control.....	34
Optimum amount per cooking zone....	

## 11 Index

---

Power management.....	35
Selecting and starting.....	35

### S

Safety precautions	
General.....	6
Safety shut-off.....	42
Serial number (FN).....	12
Service & Support.....	51
Service agreement.....	51
Simmer function .....	21
Switching off.....	21
Switching on.....	21
Symbols.....	5

### T

Temperature control.....	36
Power management.....	37
Selecting and starting.....	36
Timer .....	26
Changing .....	26
Ending before time.....	26
Setting .....	26
Trouble-shooting .....	41
Type.....	2

### U

User settings.....	38
Changing .....	39
Switching off before time .....	39
Using for the first time.....	12

### V

Validity.....	2
---------------	---

### W

Where is the identification plate?.....	12
Wipe protection .....	29

### Y

Your appliance .....	13
----------------------	----

## 12 Notes





## 13 Service & Support



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

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

Please register your V-ZUG appliance immediately:

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

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee 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.

### Your repair order

Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an onsite visit by us by phone if you wish.

### General queries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling Tel. + 41 58 767 67 67 or by going to our website at [www.vzug.com](http://www.vzug.com).

# Quick instructions

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

## Switching the appliance on

- ▶ Hold  button down for 1 second.

## Setting the cooking zone

- ▶ Touch the slider of the required cooking zone or swipe it to set the power level.  
Or:
- ▶ Press   **P** to heat large quantities of water quickly.

## Switching the cooking zone off

- ▶ Touch **0**  on the slider.

## Switching the appliance off

- ▶ Press the  button.



J90A013-R03

