

# Operating instructions

GK11TIFK

Induction 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>
GK11TIFKZ, GK11TIFKZS	31062

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:** Under no circumstances may hot pots or pans be placed on the display.
- **WARNING:** If the surface has a crack running through the thickness of the material, switch the appliance off and

disconnect it from the mains to avoid possible electric shock.

- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements.
- Under no circumstances use a steam cleaner to clean the appliance.
- Do not place metal objects such as knives, forks, spoons, lids or aluminium foil on the hob as they can get hot.
- After use, switch the hob off using the controls and do not rely on the pan detector.
- **WARNING:** It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a lid or a fire blanket.
- **WARNING:** Never store objects on the hob due to the risk of fire.
- **WARNING:** The cooking process should always be supervised. Shorter cooking processes, in particular, must be supervised the entire time.

- Do not operate the appliance using an external time switch or a separate remote control system.
- When hot, the display must not be cooled down with cold liquid or a cold object.

## 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. 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.

## 1 Safety precautions

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- 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 will remain hot for some time after it 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.
- Take particular care that sugary foods or juices do not get onto the hot cooking zones as it can damage them. If sugary foods or juices do get on to the hot cooking zones clean away immediately (while still hot) with a scraper.
- Pots with pure copper or aluminium bases should not be used for cooking as they can 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.

### **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.

### **Caution: Risk of injury**

- 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**

- When hot, the display must not be cooled down with cold liquid or a cold object.
- In case of overheating, switch the hot-plate off and allow it to cool down completely. Do not put any dishes on it. Under no circumstances use cold water to cool it down quickly.
- Do not climb on to the appliance.
- Do not put hot cookware on the hob frame in order not to damage the silicone joints.
- Do not cut or prepare food on the surface and avoid impact with hard objects. Do not drag cookware across the surface.
- Sliding pans and cookware across the glass ceramic 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.
- 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 Using for the first time



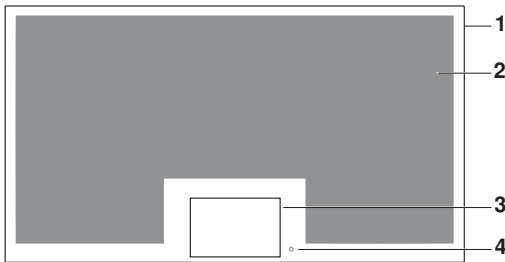
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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

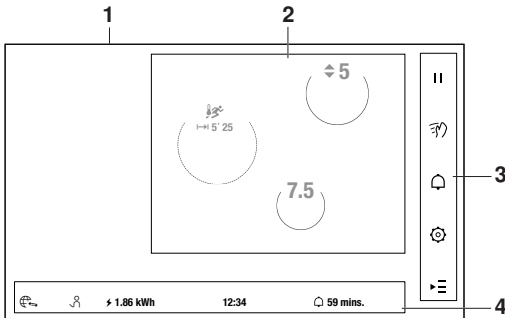
## 3 Appliance description

### 3.1 Hob



- 1 Hob
- 2 Cooking zone
- 3 Display
- 4 ON/OFF button

### 3.2 Operating and display elements



- 1 Display
- 2 Hotplate display
- 3 Buttons
- 4 Status display / setting range

#### Status display

- V-ZUG-Home \*
- Demo mode
- Consumption indicator
- 12:34 Time
- Timer

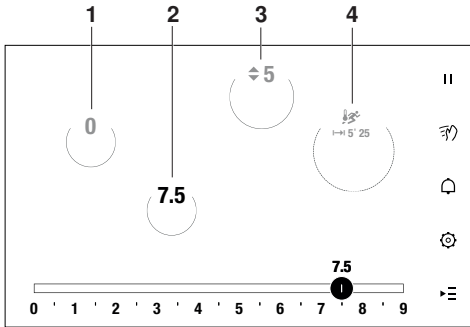
\* Depending on model

#### Buttons

- Pause cooking
- Wipe protection
- Timer
- User settings
- Settings options

### Hotplate display

The power levels selected and settings options appear in the hotplate display. The power level, colour and type of edge show the activity of the hotplate.

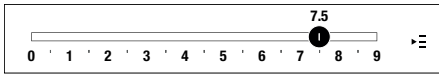


- 1 **Power level «0»:** Hotplate switched off
- 2 **Orange:** Hotplate switched on and selected in display
- 3 **Grey:** Hotplate switched on but not selected in display; selectable
- 4 **Grey, with dotted edge:** Hotplate switched off; recalculating position of cookware

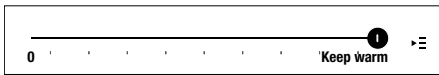
### Setting range

Depending on the desired setting, the following possibilities for interaction appear in the setting range:

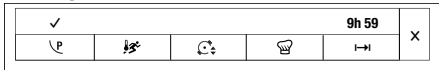
- Power level slider



- GourmetGuide slider



- Settings options



- 0 1 Power levels 1–9
- Active power level
- ▶ Settings options
- 0 Switch off
- Switch on / active state
- ▶ Settings options
- ⌂ PowerPlus
- 🔌 AutoPowerPlus
- ⌂ ProfessionalMode
- 👑 GourmetGuide
- ⌂ Operating time
- ✕ Close settings options

### 3.3 Overview of power levels

The power level selected appears in the setting range and in the corresponding hotplate display. The power levels can be set in half-steps.

Power level	Cooking method	Use
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Resume cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Resume 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

### 3.4 Residual heat indicator

After a hotplate is switched off, «Residual heat» is displayed as long as there is a risk of burns.

### 3.5 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.

Induction hobs have a quick reaction time, allow precision cooking, are powerful, energy-efficient and safe.

### 3.6 Flexible cooking

In flexible cooking, there are no marked cooking zones.

The hob detects cookware with a diameter of  $\varnothing 10$  cm or larger and shows which hotplates they are on in the display. Up to six pans can be placed on the hob.

#### Pan detection

The hob detects the position and size of the cookware in the following situations:

- The cookware is placed on the hob when it is switched on.
- The cookware is moved or repositioned on the hob when it is switched on.

#### Hotplate display

Each hotplate detected is shown as a circle or rectangle in the display. The settings for each hotplate detected can be made in the display.

#### Changing the position of the cookware


If the cookware is moved or lifted and repositioned, the hob detects the cookware's new position and automatically takes over all the settings from its old position. Further information can be found in the "MemoryFunction" (see page 12) section.

### 3.7 Cookware

#### Suitable cookware

Only cookware with a full magnetic base is suitable for use with the induction hob. This can be checked in the following ways:

- A magnet sticks anywhere on the base of the cookware.
- The cookware can be selected in the display and be repositioned or moved on the hob without the «Cookware not induction-compatible» message appearing.

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


#### Coated cookware

- Coated cookware may be operated above power level «7» provided that the bottom of the pan is completely covered with liquid.
  - The coating may otherwise become overheated and damaged.
- For frying, do not use a higher power level than «7».

 **Never use AutoPowerPlus 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.

#### Noises when hotplate is switched off

The appliance can make clicking noises when the hotplate is switched off. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way.

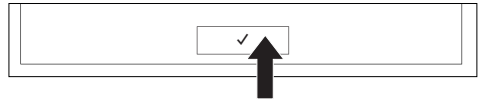
## 4 Operating the appliance

### 4.1 Operating the display

The different power levels, functions and settings options are selected by using various hand gestures.

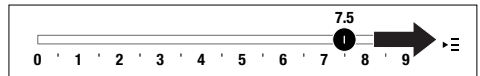
#### Touch

- ▶ Press the button gently.
  - The function is activated when you take your finger off the button.



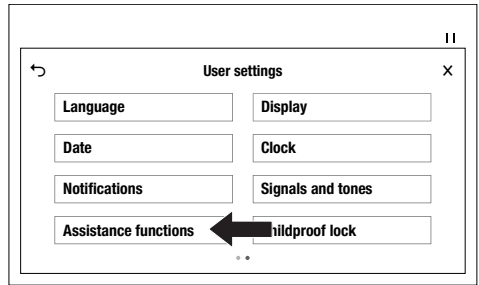
#### Slide

- ▶ Move your finger from left to right or from right to left along a scale.
- ▶ Take your finger off the scale.
  - The desired value is set.



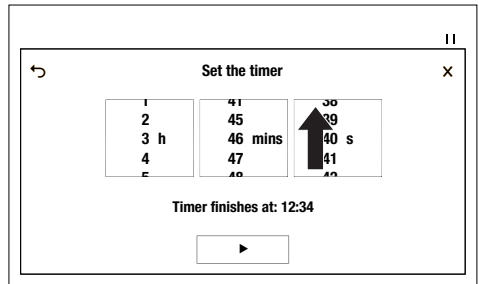
## Swipe

- ▶ Move your finger from left to right or from right to left.
  - Other possible values and settings appear.



## Scroll



- ▶ Move your finger from top to bottom or from bottom to top.
  - Other possible values appear.



## 4.2 Switching the appliance on

- ▶ Hold the  button depressed until the displays appear.

## 4.3 Using cookware on the hob

- ▶ If the appliance is switched off: First hold the  button depressed until the displays appear.
  - ▶ Place the cookware on the hob so that the base of cookware stands fully on the hob.
    - The hotplate detected appears in the display.
  - ▶ Touch the hotplate shown in the display.
    - The slider appears in the display.
  - ▶ Touch or slide your finger along the slider to select the desired power level.
    - The power level selected appears in the hotplate shown.
  - ▶ Make the desired settings (if any) and confirm by touching the  button.
- The settings options are described here:

- PowerPlus (see page 14)
- AutoPowerPlus (see page 14)
- ProfessionalMode (see page 15)
- GourmetGuide (see page 16)
- Operating time (see page 17)

## 4.4 MemoryFunction

If the cookware is moved or lifted, the settings from the old hotplate are saved and automatically taken over for the new hotplate.

### Saving settings

The hotplate display is shown when the cookware is being moved or lifted. If the cookware is not placed back on the hotplate within a set period of time, all the settings are cleared. The time period can be changed in “MemoryFunction” (see page 22) under “Assistance functions” in the user settings.



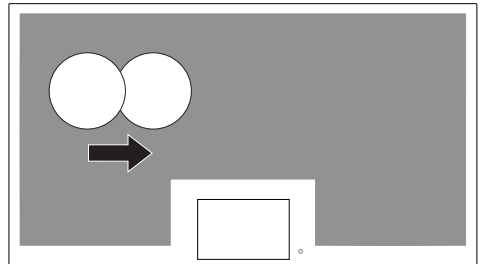
One item of cookware must be put down and operated before another one can be moved or lifted. The hob only saves the settings for one item of cookware.

### Resuming cooking

The cooking process is resumed either immediately or after 5 seconds. When the cooking process is resumed depends on how far the pan's new position is from its old position.

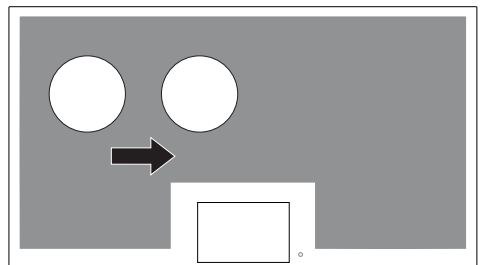
If the old and new pan positions overlap:

- the cooking process is resumed immediately.
- all the settings from the old pan position are taken over.






If the old and new pan positions do not overlap:

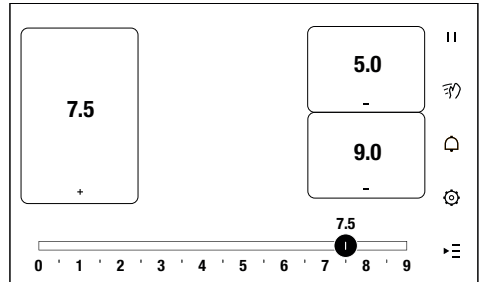
- the power output to the hob is interrupted for a maximum of 5 seconds.
- the slider for changing the power level appears in the display.



## 4.5 Teppan Yaki function

The PowerPlus , AutoPowerPlus  and ProfessionalMode  are not available when the Teppan Yaki plate is being used. A maximum of two Teppan Yaki plates can be used on the hob.

- ▶ Place the Teppan Yaki plate to the left or right of the display, flush with the hob.
  - The hob detects the Teppan Yaki plate and divides the underlying surface into two hotplates.



### Connecting hotplates

- ▶ Touch either hotplate in the display.
- ▶ Touch the — button in the hotplate display.
  - The two hotplates are connected into one hotplate.
- ▶ Operate the appliance as described in the “Using cookware on the hob” section (see page 11).

### Dividing hotplate

- ▶ Touch the hotplate in the display.
- ▶ Touch the + button in the hotplate display.
  - The hotplate is divided into two hotplates.
- ▶ Operate the appliance as described in the “Using cookware on the hob” section (see page 11).

### Using the Teppan Yaki plate and cookware at the same time



All other pans on the hob avail over all setting options and functions and can be operated independently of the Teppan Yaki plates. The maximum number of pans that can be used depends on the number of Teppan Yaki plates being used:

- A maximum of four other pans can be used if one Teppan Yaki plate is being used.
- A maximum of two other pans can be used if two Teppan Yaki plates are being used.





If the Teppan Yaki plate is placed in a different position than intended, it will be operated the same as normal cookware.

## 4.6 PowerPlus

If PowerPlus  is switched on, the hotplate selected works at extra high power for a maximum of 15 minutes. The hotplate then reverts to the power level originally selected. PowerPlus  can be used, for instance, to heat a large quantity of water quickly.


### Switching PowerPlus on

- ▶ Select a hotplate in the display.
  - The slider appears in the display.
- ▶ Touch or slide your finger along the slider to select a power level between «1» and «9».
  - The power level selected appears in the hotplate display.
- ▶ Touch the  button.
- ▶ Touch the  button.
  - **P** appears in the hotplate display.
  - The cookware is heated.


After a maximum of 15 minutes,

- an acoustic signal is emitted.
- the hotplate reverts to the power level originally selected.



If PowerPlus  was switched on at power level «0», the hotplate reverts to power level «5».



### Cancelling PowerPlus

- ▶ Touch the  button.
- ▶ Touch the  button.
  - **P** goes out in the hotplate display and PowerPlus **P** is cancelled.
  - The hotplate reverts to the set power level.




Or:

- ▶ Touch the hotplate in the display.
  - The slider appears in the display.
- ▶ Touch or slide your finger along the slider to change the power level.
  - **P** goes out in the hotplate display and PowerPlus **P** is cancelled.
  - The hotplate reverts to the set power level.

## 4.7 AutoPowerPlus

If AutoPowerPlus  is switched on, the hotplate selected works at extra high power for a maximum of 15 minutes or until boiling point is reached. When boiling point is reached, the hotplate reverts to the power level originally selected. AutoPowerPlus  can be used, for instance, to heat a large quantity of water quickly.


### Switching AutoPowerPlus on

- ▶ Select a hotplate in the display.
  - The slider appears in the display.
- ▶ Touch or slide your finger along the slider to select a power level between «1» and «9».
  - The power level selected appears in the hotplate display.
- ▶ Touch the  button.
- ▶ Touch the  button.
  -  appears in the hotplate display.
  - The cookware is heated until boiling point is reached.





As soon as boiling point is reached or after a maximum of 15 minutes

- an acoustic signal is emitted.
- the hotplate reverts to the power level originally selected.





If AutoPowerPlus  was switched on at power level «0», after boiling point is reached the hotplate reverts to power level «5».


### Cancelling AutoPowerPlus

- ▶ Touch the  button.
- ▶ Touch the  button.
  -  goes out in the hotplate display and AutoPowerPlus  is cancelled.
  - The hotplate reverts to the set power level.

Or:

- ▶ Touch the hotplate in the display.
  - The slider appears in the display.
- ▶ Touch or slide your finger along the slider to change the power level.
  -  goes out in the hotplate display and AutoPowerPlus  is cancelled.
  - The hotplate reverts to the set power level.

## 4.8 ProfessionalMode

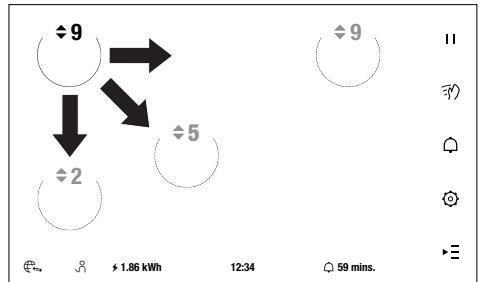
The ProfessionalMode  changes the power level when the cookware is moved to a new position.

### Switching the ProfessionalMode on

- ▶ Select a hotplate in the display.
- ▶ Touch the  button.
- ▶ Touch the  button.
  -  appears in the hotplate display – the ProfessionalMode  is switched on.

### Changing the power level

- ▶ Move the cookware forwards or backwards on the hob.
  - The power level of the newly selected pan position is activated.





Only when the cookware is moved vertically or diagonally does the power level change. Moving the cookware horizontally does not change the power level.



The highest power level «9» can be set at either the front or back edge of the cooking zone in “ProfessionalMode” under “Assistance functions” in the user settings (see page 23).


### Switching the ProfessionalMode off





- ▶ Select a hotplate in the display.
  - The slider appears in the display.
- ▶ Change the power level in the display.
  -  goes out in the hotplate display – the ProfessionalMode  is switched off.
  - The hotplate reverts to the set power level.

Or:

- ▶ Select a hotplate in the display.
- ▶ Touch the  button.
- ▶ Touch the  button.
  -  goes out in the hotplate display – the ProfessionalMode  is switched off.
  - The hotplate reverts to the set power level.

## 4.9 GourmetGuide

The  GourmetGuide encompasses several functions that make preparing meals as easy as possible for you. The following functions can be called up:





	Melting	Butter, chocolate and honey, for instance, can be gently melted at approx. 40 °C.
	Simmering	Sausages, dumplings and stuffed pasta, for instance, can be cooked in hot water, just below boiling point.
	Reheating	Food that has previously been cooked can be reheated at 85 °C.
	Keep warm	Food that has finished cooking can be kept warm at approx. 65 °C.



The precision of the simmer function depends on the cookware used. Water can start to boil. If this is the case, we recommend the pan lid be left off when using the simmer function.

For locations over 1,500 meters above sea level, it is generally recommended the pan lid be left off when using the simmer function.

### Starting a function

- ▶ Select a hotplate in the display.
- ▶ Touch the  button.
- ▶ Touch the  button.
  - The functions appear in the display.
- ▶ Select a function.
  - A note on the function selected appears in the display.
- ▶ Touch  if the note is no longer to be shown.
- ▶ Touch  to start the function selected.
  - The function selected appears in the hotplate display and in the slider.
  - The function selected starts.







Do not move the cookware on the hob when the GourmetGuide function is switched on, as doing so would affect the accuracy of the temperature.

### Cancelling a function

- ▶ Select a hotplate in the display.
  - The function selected appears in the slider.
- ▶ Touch or slide your finger along the slider to select «Off».
  - The function selected goes out in the hotplate display.
  - The function selected is cancelled.


Or:

- ▶ Select a hotplate in the display.
- ▶ Touch the  button.
- ▶ Touch the  button.
  - A note on the function selected appears in the display.
  - The following appears in the display: «Press the  button to cancel the function.»
- ▶ Touch the  button.
  - The function selected goes out in the hotplate display.
  - The function selected is cancelled.




## 4.10 Operating time







**Do not leave the hob unattended during use. Risk of food boiling over, burning on and igniting!**

With the operating time  function, the hotplate switches off automatically after a set period of time (00 h 00 mins. 00 s – 99 h 59 mins. 59 s).

### Setting and starting the operating time

- ▶ Select a hotplate in the display.
- ▶ Touch the  button.
- ▶ Touch the  button.
  - The hours, minutes and seconds counter appears in the display.
- ▶ Scroll to set the desired operating time.
  - The end of the operating time appears in the display.
- ▶ Touch the  button to start the operating time.
  - The operating time starts.
  - The countdown to the time remaining appears in the hotplate display.

### Changing the operating time

- ▶ Select a hotplate in the display.
- ▶ Touch the  button.
- ▶ Touch the  button.
  - The countdown to the operating time remaining appears in the display.
- ▶ Touch the  button to change the operating time.
  - The hours, minutes and seconds counter appears in the display.
- ▶ Scroll to shorten or extend the operating time.
  - The end of the operating time appears in the display.
- ▶ Touch the  button to resume the operating time.
  - The operating time is resumed.
  - The countdown to the time remaining appears in the hotplate display.

### End of the operating time

When the set operating time is up:

- the hotplate is switched off.
- an acoustic signal is emitted.
- **I→I** 0h 00 flashes in the hotplate display.

### Switching the operating time off before time

- ▶ Select a hotplate in the display.
- ▶ Touch the **▶≡** button.
- ▶ Touch the **I→I** button.
  - The countdown to the operating time remaining appears in the display.
- ▶ Touch the **■** button.
  - The hours, minutes and seconds counter appears in the display.
- ▶ Touch **X** or **↶** to switch the operating time off before time.
  - The operating time is switched off.

## 4.11 Restore function

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

- ▶ Hold the **⏻** button depressed until the displays appear.
  - The hotplates resume operation using the previous settings.

## 4.12 Pause cooking

With this function, the power level of all hotplates that are switched on can be temporarily reduced to power level «0» for up to 10 minutes. After pause cooking, the hotplates resume operation using the previous settings.

### Switching pause cooking on

- ▶ Touch the **II** button.
  - All hotplates are switched to power level «0».
  - The operating time of each hotplate is interrupted.
  - The following appears in the display: «The hotplates have been switched off temporarily. If pause cooking is not switched off, the hob switches off automatically.»



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


### Switching pause cooking off

- ▶ Touch the **▶** button in the message.
  - The hotplates resume operation using the previous settings.

## 4.13 Wipe protection

This function locks the display to enable the hob to be cleaned. The power output to the hotplates is not interrupted.


### Switching wipe protection on

- ▶ Touch the  button.
  - Wipe protection is switched on for 20 seconds.



If wipe protection is not switched off within 20 seconds, it turns off automatically.

### Switching wipe protection off before time

- ▶ Hold  depressed for 3 seconds to switch wipe protection off before time.
  - Wipe protection is switched off.





Touch the  button for 3 seconds to switch the appliance off at any time.




## 4.14 Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.

### Setting and starting the timer


- ▶ Touch the  button.
  - The hours, minutes and seconds counter appears in the display.
- ▶ Scroll to set the desired duration.
  - The end time for the timer appears in the display.
- ▶ Touch  to start the timer.
  - The timer starts.
  - The countdown to the duration remaining appears in the status display.

### Checking and changing





- ▶ Touch the  button.
  - The countdown to the duration remaining appears in the display.
- ▶ Touch the  button to change the duration.
  - The hours, minutes and seconds counter appears in the display.
- ▶ Scroll to shorten or extend the duration.
  - The end time for the timer appears in the display.
- ▶ Touch the  button to resume the timer.
  - The timer resumes.
  - The countdown to the duration remaining appears in the status display.

### Timer finished

When the set duration is up:

- An acoustic signal is emitted.
- «0 h 0 mins. 0 s» and «Timer finished» appear in the display.
- ▶ Touch  to close the message.

### Switching the timer off before time

- ▶ Touch the  button.
  - The countdown to the duration remaining appears in the display.
- ▶ Touch the  button.
  - The hours, minutes and seconds counter appears in the display.
- ▶ Touch  or  to switch the timer off before time.

- The timer is switched off.

### 4.15 EcoManagement

EcoManagement ⚡ provides information on the energy consumption of the appliance. The information can be shown before, during and after cooking and promotes the sustainable use of energy.

#### Consumption indicator when cooking

The consumption indicator shows how much energy (kWh) the entire hob uses from the moment it is switched on to the moment it is switched off.

- ▶ Switch on the «Consumption indicator» function under «EcoManagement» in the user settings (see page 24).
  - The energy consumption of the entire hob appears in the status display.

#### Consumption information

Consumption information indicates how much energy (kWh) is used within a particular period of time.

- ▶ Select the «Consumption information» function under «EcoManagement» in the user settings (see page 24).
  - The energy consumption for the following time periods appears in the status display:
    - Total consumption (since the last reset date)
    - Average consumption (over the last 7 days)
    - Consumption since being switched on



The consumption values displayed are indicative and can deviate from both the declared and measured values.

### 4.16 Switching a hotplate off

- ▶ Select a hotplate in the display.
  - The slider appears in the display.
- ▶ Touch or slide your finger along the slider to select power level «0».
  - The hotplate is switched off.
  - The power level «0» appears in the hotplate display.
- ▶ Remove the cookware from the hob.
  - The hotplate display goes out after 20 seconds.

### 4.17 Switching the appliance off

#### When the timer is switched on

- ▶ Hold the ⏻ button depressed until the following appears in the display: «Residual heat» and the countdown to the time remaining.
  - The appliance cools down.
- ▶ When the time remaining is up, touch ✓.
  - The appliance switches itself off after it has cooled down.

#### When the timer is switched off

- ▶ Hold the ⏻ button depressed until the following appears in the display: «Residual heat».
  - The appliance cools down.
  - The appliance switches itself off after it has cooled down.





## 5 User settings

### 5.1 Overview of user settings

- Language
- Display
- Date
- Clock
- Notifications
- Signals and tones
- Assistance functions
- Childproof lock
- V-ZUG-Home \*
- Appliance information
- EcoManagement
- Factory settings
- Service functions

\* Depending on model

### 5.2 Adjusting user settings

- ▶ If the appliance is switched off: First touch .
- ▶ Touch the  button.
- ▶ Swipe or touch it to select the desired user setting.
- ▶ Make the desired setting.
  - The selected user settings are saved.
- ▶ If a note appears, confirm it with .
- ▶ Touch  to exit a submenu and return to the main user settings menu.
- ▶ Touch **X** to exit user settings.

### 5.3 Language

The display language can be changed. Different languages are available for selection.

- German
- ...

### 5.4 Display

#### Brightness

The brightness of the display can be changed. Five different levels are available for selection.

- Level 1: very dark
- Level 3: medium (factory setting)
- Level 5: very bright

#### Background images

The displaying of background images when the appliance is switched on can be turned on or off.

- On (factory setting)
- Off

#### Switch-off time

If no cookware is being operated but the appliance is switched on, it will be switched off automatically after a set time if there is no user interaction.

- 3 minutes
- 15 minutes (factory setting)
- ...
- 30 minutes

## 5.5 Date

The date can be called up and changed.

## 5.6 Clock

### Time

The time can be displayed in the European 24-hour or the US 12-hour format (a.m./p.m.).

- 12 h format
- 24 h format (factory setting)

### Daylight saving time adjustment

The switch between summer and winter time happens automatically when this function is turned on.

- On (factory setting)
- Off

## 5.7 Notifications

Messages and notes can be switched off or suppressed so that they do not appear while operating the appliance.

- On
- Off (factory setting)

## 5.8 Signals and tones

### Acoustic signals

The loudness of the acoustic signals can be changed or switched off. Three different levels of loudness are available for selection.

- Off
- Low
- Medium (factory setting)
- High



The switch-off tone and alarm tones are never switched off.

### Button tones

The loudness of the button tones can be changed or switched off. Three different levels of loudness are available for selection.

- Off (factory setting)
- Low
- Medium
- High

## 5.9 Assistance functions



### MemoryFunction

If the cookware is moved or lifted, the settings are saved for the time set and automatically taken over when the cookware is placed back on the hotplate (see page 12). The settings can be saved for up to 60 seconds.

- 0 seconds
- ...
- 20 seconds (factory setting)
- ...
- 60 seconds

## ProfessionalMode

The power level of an item of cookware can be changed by moving it further forward or further back on the hob. The highest power corresponds to power level «9», the lowest power to power level «1».

- : High power at the front / low power at the back
- : Low power at the front / high power at the back (factory setting)

## Maximum power consumption

The (maximum) electric power consumption of the hob can be limited to a desired value. In this case, the hob will not draw more power than this from the mains.

- 600 watts
- ...
- 11100 watts (factory setting)

## 5.10 Childproof lock

The childproof lock prevents the appliance from being switched on accidentally. When the childproof lock is activated, the appliance can only be operated after first entering the code 3221 in reverse order. The «Timer» and «Wipe protection» functions can be used at the same as the childproof lock.

- On
- Off (factory setting)

## 5.11 V-ZUG-Home

V-ZUG-Home is only visible if this option is built in. Further information can be found in the operating instructions for «V-ZUG-Home».




### Information

Information about the V-ZUG-Home module can be called up.

- Interface connection
- MAC address
- IP address
- Internet connection

### Mode

V-ZUG-Home can only be used if the «Display» or «Operate and display» mode is enabled.

- : Off (factory setting)
- : Displays
- : Operate and display

### Time synchronization

With time synchronization, the date and time settings are synchronized over V-ZUG-Home.

### Restart

The interface (V-ZUG-Home module) can be restarted.

### Factory settings

Settings that have been changed can be restored to V-ZUG-Home factory settings.

### 5.12 Appliance information

The model, article number, serial number (FN) and service contact information can be found under «Info».

Information about the hardware and software can be found under «HW» and «SW» respectively. «Lib1» and «Lib2» are software libraries.

- Information:
- HW
- SW
- Lib1
- Lib2

### 5.13 EcoManagement

#### Consumption indicator

When enabled, this function indicates how much energy (kWh) the entire hob uses from the moment it is switched on to the moment it is switched off.

- On
- Off (factory setting)

#### Consumption information

Total and average consumption values as well as consumption since the appliance was last switched on are displayed (see page 20). All consumption values can be reset. The last time the consumption data was reset is also displayed.

- Total consumption
- Average consumption
- Consumption since being switched on
- Last reset

### 5.14 Factory settings

User settings that have been changed can be restored to factory settings. The following user settings cannot be restored:

- Language
- Date
- Time
- Maximum power consumption
- Childproof lock
- EcoManagement consumption information

### 5.15 Service functions

The service functions are only available for use by V-ZUG Service staff.

## 6 Care and maintenance



**Clean the appliance only when it has completely cooled down.**

**Risk of burns!**

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

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



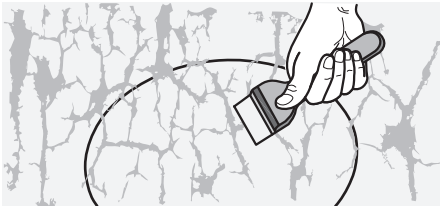
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as it can damage them.

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

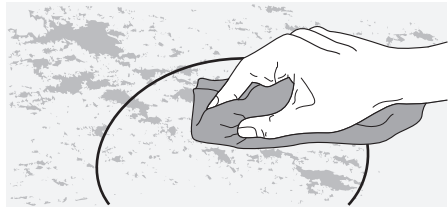
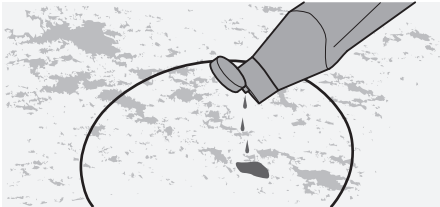
### Cleaning

For good results, follow these cleaning instructions.

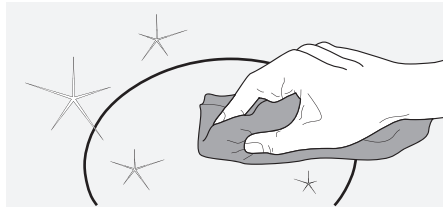
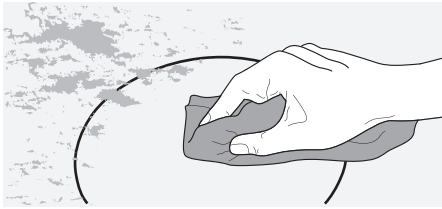
- ▶ To clean thoroughly, remove most of the soiling using a hob scraper or a special cleaning sponge for glass ceramic hobs.



- ▶ Add a few drops of a suitable cleaning fluid to the cold hob surface and rub over the surface using kitchen towel or a clean cloth.



- ▶ Wipe off with a wet cloth and then polish with a dry cloth or the soft side of a suitable cleaning sponge.



Only use the cleaning agents and methods recommended on our «Homepage».

## 7 Trouble-shooting

You may be able to trouble-shoot the following malfunctions yourself. If not, note down the error message in full (message, F and E numbers) and call Customer Services.

### 7.1 Error messages

If U and F messages occur, any hotplates that are switched on will be switched off.


Message	Possible cause	Solution
«U message» See operating instructions FN XXXXX XXXXXX	<ul style="list-style-type: none"> <li>Various situations can lead to a «U message».</li> </ul>	<ul style="list-style-type: none"> <li>Have an electrician check the house installation.</li> <li>Note down error message in full and appliance's FN.</li> <li>Call Customer Services.</li> </ul>
«F message» See operating instructions FN XXXXX XXXXXX	<ul style="list-style-type: none"> <li>Various situations can lead to a «F message».</li> </ul>	<ul style="list-style-type: none"> <li>Note down error message in full and appliance's FN.</li> <li>Call Customer Services.</li> </ul>
«Safety shut-off»	<ul style="list-style-type: none"> <li>The cookware was operated for over 2 hours without interruption or without any changes to the settings.</li> </ul>	<ul style="list-style-type: none"> <li>To operate cookware for over 2 hours without interruption, set the operating time (see page 17).</li> </ul>
«Object or liquid on the display»	<ul style="list-style-type: none"> <li>There is an object or liquid on the display.</li> </ul>	<ul style="list-style-type: none"> <li>Remove the object or liquid from the display.                             <ul style="list-style-type: none"> <li>The message disappears.</li> </ul> </li> </ul>
«ON/OFF button is blocked»	<ul style="list-style-type: none"> <li>There is an object or liquid on the display.</li> <li>The ON/OFF button is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>Check whether there is an object or liquid covering the ON/OFF button.</li> <li>Note down the serial number (FN) of the appliance.</li> <li>Call Customer Services.</li> </ul>
«Hot object on the display»	<ul style="list-style-type: none"> <li>There is a hot object or hot liquid on the display.</li> </ul>	<ul style="list-style-type: none"> <li>Remove the object or liquid from the display.                             <ul style="list-style-type: none"> <li>The message disappears.</li> </ul> </li> </ul>

Message	Possible cause	Solution
«Exceeded maximum power»	▪ The set power level and the set «AutoPowerPlus» settings option require more power than the connection type and/or the maximum values defined in the user settings allow.	▶ Switch the «AutoPowerPlus» settings option off (see page 14).
	▪ If the message appears again:	▶ Increase the power consumption value or set the maximum power of the hob under «Assistance functions» and «Maximum power consumption» in the user settings (see page 22).
	▪ If the message appears again:	▶ Call Customer Services.
«Cookware not induction-compatible»	▪ The cookware is not suitable for use with induction hobs.	▶ Use suitable magnetic cookware.
«Unlock the childproof lock»	▪ The childproof lock is activated.	▶ Switch the childproof lock off (see page 23).

## 7.2 After a power failure



The user settings remain unchanged.

Problem	Solution
Power failure	<ul style="list-style-type: none"> <li>▶ Hold the  button depressed until the following appears in the display: «Power failure».</li> <li>▶ Reset the date and time if required (see page 22).</li> </ul>

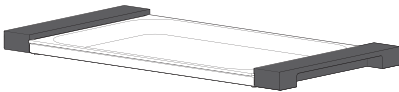
## 7.3 Other possible problems

Problem	Possible cause	Solution
The appliance is not working and all the displays are dark.	▪ The fuse or circuit breaker for electrical installations in the home is defective.	<ul style="list-style-type: none"> <li>▶ Change the fuse.</li> <li>▶ Reset the automatic circuit breaker.</li> </ul>
	▪ The fuse or circuit breaker keeps blowing.	▶ Call Customer Services.
	▪ An interruption in the power supply.	▶ Check the power supply.
The appliance is not working at full power.	▪ The appliance was operated for a longer period of time without interruption.	▶ Place the cookware on a cold spot on the hob.
		▶ Switch the appliance off and allow it to cool down.

Problem	Possible cause	Solution
The heat in the cookware is not being distributed sufficiently or evenly enough.	<ul style="list-style-type: none"> <li>▪ The cookware is positioned unfavourably on the hob.</li> <li>▪ The cookware is not induction-compatible or is damaged.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Slightly move the cookware on the hob.</li> <li>▶ Use undamaged, induction-compatible cookware (see page 10).</li> </ul>
The MemoryFunction is not working.	<ul style="list-style-type: none"> <li>▪ The time period set in the assistance functions is too short to change the position of the cookware.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Set a value of at least 5 seconds for the time period (see page 22).</li> </ul>
No cookware detected.	<ul style="list-style-type: none"> <li>▪ Cookware is too small.</li> <li>▪ Two pans standing too closely together.</li> <li>▪ The cookware is not induction-compatible or is damaged.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Slightly move the cookware on the hob.</li> <li>▶ Place the pans further apart.</li> <li>▶ Lift the cookware up and then place back down on the hob.</li> <li>▶ Use undamaged, induction-compatible cookware (see page 10).</li> </ul>
The display cannot be operated.	<ul style="list-style-type: none"> <li>▪ Magnetic fields are disturbing the display.</li> <li>▪ There is an object or liquid on the display.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Hold the <math>\odot</math> button depressed for 3 seconds.</li> <li>▶ Hold the <math>\odot</math> button depressed until the displays appear.</li> </ul>
Hotplates overlap in the display.	<ul style="list-style-type: none"> <li>▪ Hob cannot detect size of cookware.</li> <li>▪ Base of cookware is not standing completely on the hob.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Lift the cookware up and then place back down on the hob.</li> </ul>

## 8 Accessories

The accessories listed here are included in the scope of delivery.



Premium Teppan Yaki plate (order card enclosed with appliance)

## 9 Technical data

### 9.1 Product fiche

In accordance with EU Regulation No. 66/2014


Model number GK		31062
Type designation GK		GK11TIFKZ/GK11TIFKZS
Number of cooking zones		1
Heating technology		Induction cooking zone
Dimensions of cooking zone	cm	45 × 80
Energy consumption per cooking zone	Wh/kg	190.7
Energy consumption of the entire hob EC	Wh/kg	190.7

### 9.2 EcoStandby

To prevent unnecessary energy consumption, the appliance is equipped with the automatic energy-saving EcoStandby function.



Power consumption can be reduced to a minimum provided the following conditions are met:

- The «V-ZUG-Home mode » user setting is selected.
- The timer is switched off.
- The fan is switched off.
- The residual heat indicator is switched off.
- No error messages appear.
- The appliance has been in stand-by mode for at least 5 minutes.



Despite EcoStandby, all safety functions remain active.

### 9.3 Reference to «Open Source» licence

Your appliance contains Newlib open-source software. This is subject to the licensing conditions specified in Section 4.1 (4.1.1-4.1.8; 4.1.9; 4.1.10; 4.1.14-4.1.16) of the enclosed open-source software licence text document.

The V-ZUG interface for this appliance contains the following open-source software modules, which are subject to the licensing conditions specified in each case by the enclosed open-source software licence document:

- Apache Commons Codec (Copyright © 2002-2011 The Apache Software Foundation): licence in accordance with Section 1.1
- Apache Commons Collections (Copyright © 2001-2008 The Apache Software Foundation): licence in accordance with Section 1.1
- Apache Commons Configuration (Copyright © 2001-2013 The Apache Software Foundation): licence in accordance with Section 1.1
- Apache Commons Lang (Copyright © 2001-2008 The Apache Software Foundation): licence in accordance with Section 1.1

- Apache Commons Logging (Copyright © 2003-2007 The Apache Software Foundation): licence in accordance with Section 1.1
- Apache Commons Net (Copyright © 2001-2013 The Apache Software Foundation): licence in accordance with Section 1.1
- Apache HttpComponents Client (Copyright © 1999-2012 The Apache Software Foundation): licence in accordance with Section 1.1
- Apache HttpComponents Core (Copyright © 2005-2012 The Apache Software Foundation): licence in accordance with Section 1.1
- Apache log4j (Copyright © 2010 The Apache Software Foundation): licence in accordance with Section 1.1
- Gson (Copyright © 2008-2014 Google Inc.): licence in accordance with Section 1.1
- Guava (Copyright © 2007-2014 The Guava Authors): licence in accordance with Section 1.1
- JavaScript Date Time Picker (Copyright © 2010-2014, Teng-Yong Ng): licence in accordance with Section 3
- JavaScript MD5 (Copyright © Paul Johnston 1999 – 2009): licence in accordance with Section 2
- Jsr305 (Copyright © 2007-2009, JSR305 expert group): licence in accordance with Section 2
- Newlib: licence in accordance with Section 4.1.1-4.1.3; 4.1.11; 4.1.13-4.1.19; 4.1.26, 4.1.35
- Pure (Copyright © 2013 Yahoo!, Inc.): licence in accordance with Section 2

## 10 Tips and tricks

### 10.1 Energy-efficient cooking

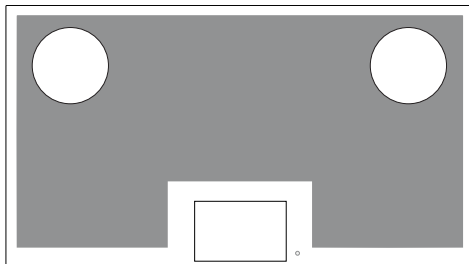
For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- The base of cookware must be flat.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.
- Use insulated pans or pressure cookers to cook food with long cooking times.
- Use a steam insert to cook vegetables such as potatoes.

### 10.2 Deep frying

The intense heat used in deep frying can affect the performance of the hob/appliance.

- ▶ Place the cookware on the back left or back right of the hob.



# 11 Disposal

## 11.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.


## 11.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

## 11.3 Disposal



-  The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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# 13 Notes

## 14 Service & Support



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

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

Please register your V-ZUG appliance immediately:

- online at [www.vzug.com](http://www.vzug.com) →Service →Online 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 register your appliance. You will find them on the identification plate of your appliance.

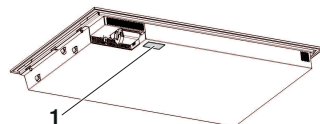
My appliance information:

FN: \_\_\_\_\_ Appliance: \_\_\_\_\_

Please have this appliance information to hand when contacting V-ZUG. Thank you.

### Where is the identification plate?

- 1 Identification plate with serial number (FN)



A second identification plate is supplied and should be affixed in the fitted unit underneath 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 on-site 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

**Please first read the safety precautions in the operating instructions!**

## To switch appliance on

- ▶ Hold the  button depressed until the displays appear.


## Using cookware on the hob

- ▶ Place the cookware on the hob so that the base of cookware stands fully on the hob.
  - The hotplate detected appears in the display.
- ▶ Touch the hotplate shown in the display.
  - The slider appears in the display.
- ▶ Touch or slide your finger along the slider to select the desired power level.
  - The power level selected appears in the hotplate shown.

## To switch hotplate off

- ▶ Select a hotplate in the display.
  - The slider appears in the display.
- ▶ Touch or slide your finger along the slider to select power level «0».
  - The hotplate is switched off.
  - The power level «0» appears in the hotplate display.
- ▶ Remove the cookware from the hob.
  - The hotplate display goes out after 20 seconds.

## To switch appliance off

- ▶ Hold the  button depressed until the following appears in the display: «Residual heat».
  - The appliance cools down.
  - The appliance switches itself off after it has cooled down.



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