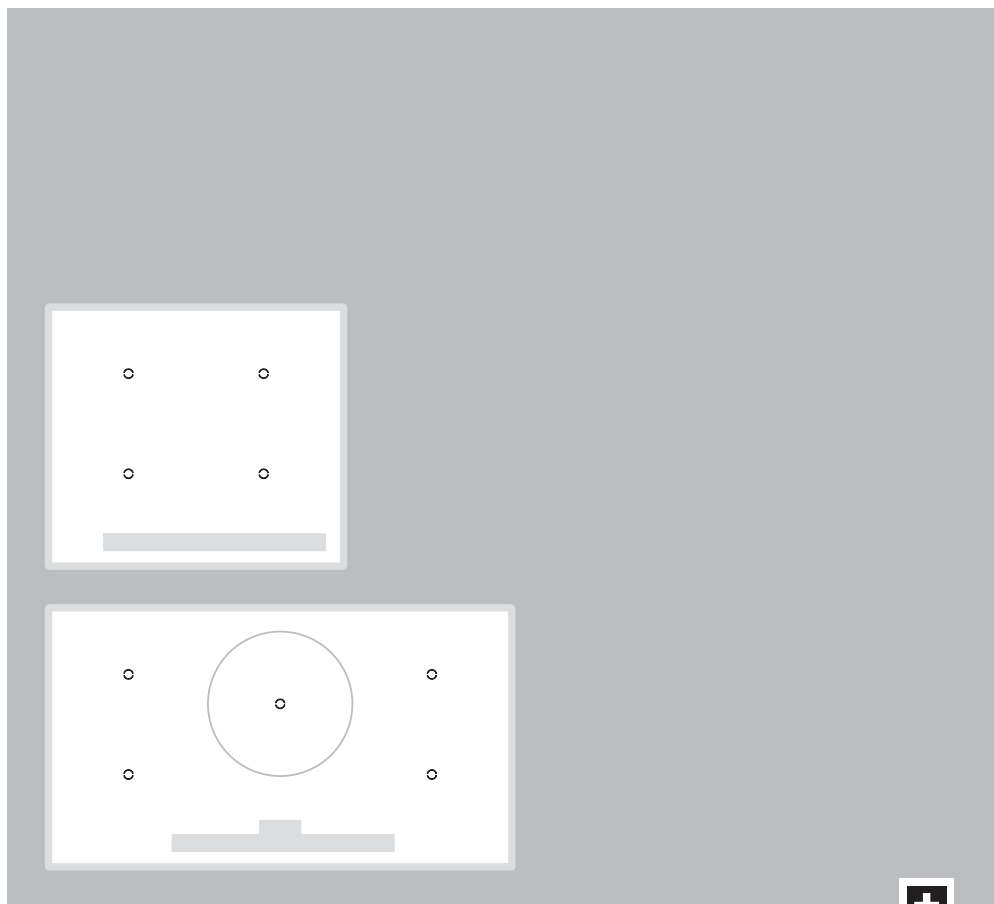




Operating instructions

Induction MaxiFlex

Glass ceramic hob

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarise yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

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

Validity

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

Type	Product family
GK46TIMS/C/U/F	88A, 31014
GK46TIMXSC/F	31002
GK56TIMS/C/F	89A, 31020

Variations depending on the model are noted in the text.



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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

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



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

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

1.2 General safety precautions



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



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

1.3 Appliance-specific safety precautions



- **WARNING:** If the surface is cracked or there is damage to the material thickness, the appliance must be switched off and disconnected from the electricity supply in order to avoid a possible electric shock.
- **WARNING:** During use, the appliance and its exposed parts become hot. Please be careful to avoid the exposed parts of the heating elements.
- Never use a steam cleaner.
- Objects made of metal, e.g. knives, forks, spoons, covers or aluminium foil, should not be put on the hob as they can become hot.
- 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

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

Disconnection

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

Safety

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

Disposal

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



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

3 Using for the first time



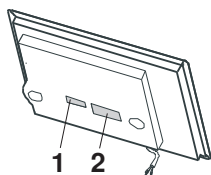
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



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

Where is the identification plate?

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



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

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

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



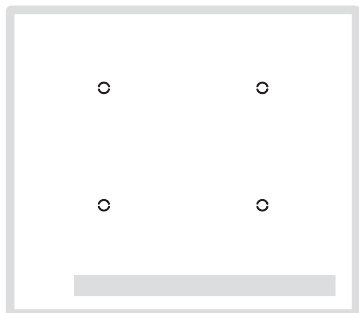
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

4 Your appliance

4.1 Appliance overview

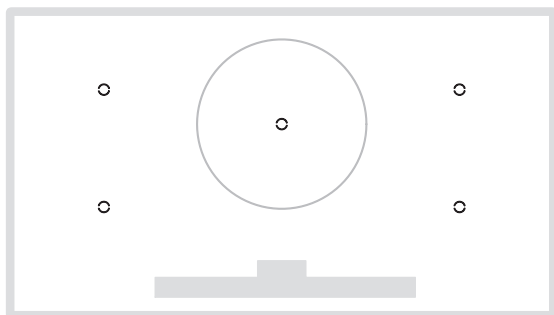
GK46TIMS, GK46TIMSC, GK46TIMSF, GK46TIMSU, GK46TIMXSC, GK46TIMXSF

- 4 adjustable cooking zones



GK56TIMS, GK56TIMSC, GK56TIMSF

- 4 adjustable cooking zones
- 1 cooking zone ø 280 mm

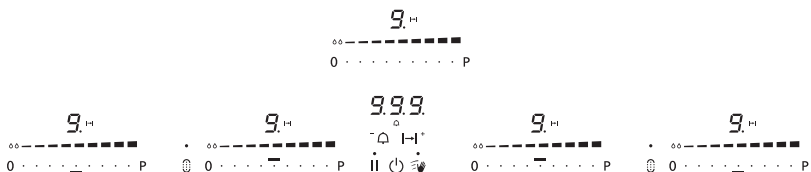


4.2 Operating and display elements

GK46TI ...



GK56TI ...



Buttons

 Appliance ON/OFF

 Slider (for setting the power levels)

 PowerPlus

 Pause cooking ON/OFF and restore function

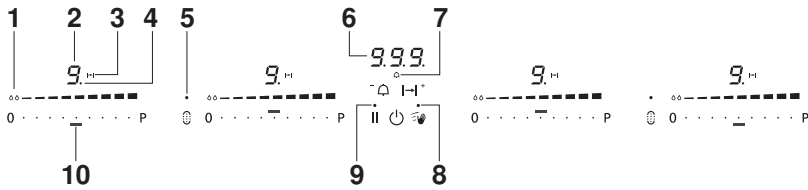
 Operating time
Function as + button in operating time / timer mode

 Timer
Function as - button in operating time / timer mode

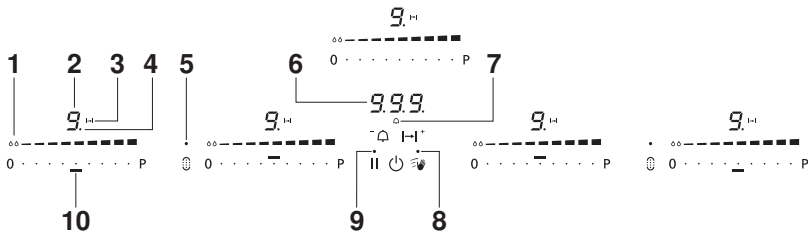
 Wipe protection ON/OFF

 Bridging switch

GK46TI ...



GK56TI ...



Displays

- 1 Melting function activated
- 2 Cooking zone power level
- 3 Operating time activated
- 4 Cooking zone indicator lights for the operating time
- 5 Bridging function activated
- 6 Operating time / timer
- 7 Timer activated
- 8 Wipe protection activated
- 9 Pause activated / possibility for restoring saved settings
- 10 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 Flexible cooking

For flexible cooking, there are no marked cooking zones.

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



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

For even frying, the pan must be centred on ○.

4.5 Pan detection

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

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

4.6 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

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

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

5.4 Switching a cooking zone off

- ▶ 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 **9**.



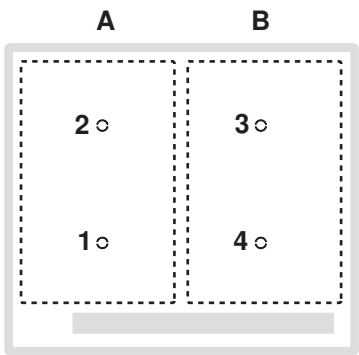
Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

Ending PowerPlus off before time

- ▶ Press the desired power level on the slider.

Power management

GK46TIMS, GK46TIMSC, GK46TIMSF, GK46TIMSU, GK46TIMXSC, GK46-TIMXSF



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.

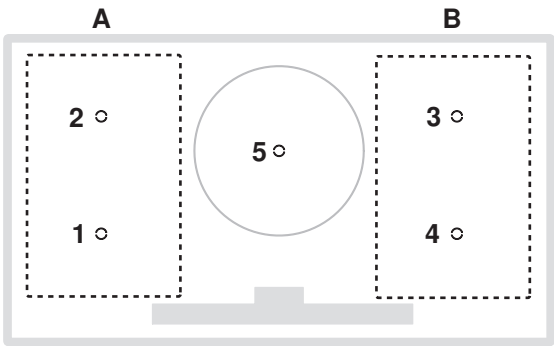
PowerPlus with cooking zone	Group A *			PowerPlus with cooking zone	Group B *	
	1	2			3	4
1	P	5		3	P	5
2	5	P		4	5	P

*Maximum available power level with cooking zones



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

GK56TIMS, GK56TIMSC, GK56TIMSF



PowerPlus cannot be used with both cooking zones of a group (**A** and **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. Cooking zone **5** can be operated with PowerPlus independently of groups **A** and **B**.

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

The bridging function allows two individual cooking zones lying one behind the other to be switched on together and to be adjusted together.

Switching the bridging function on

- ▶ Press the  button for the required side.

- The indicator light for the  button illuminates.



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

Switching the bridging function off

- ▶ Press the  button.
 - Both cooking zones revert to the previous settings.
 - Each cooking zone can be adjusted individually again.

5.11 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 to set a lower power level.

5.12 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 **|→|⁺** button or reduce the operating time using the **←|** button.
 - The illuminated point of the cooking zone indicator light is illuminated.
 - When you press the **|→|⁺** 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 **|→|⁺** 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 **|→|⁺** 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 illuminates in the display
- the corresponding cooking zone indicator light illuminates
- the  symbol illuminates with the set operating time for each cooking zone.

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.

5.13 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.

5.14 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.
 - On all power level displays,  flashes for 10 seconds.
 - The childproof lock is now switched off.

5.15 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.

5.16 Pause cooking

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

- ▶ Press the **||** button.
 - The indicator light for the **||** button illuminates.
 - The power level of the cooking zone switched on changes to **!**.
 - The operating time is interrupted.
 - The timer continues to run.
 - All buttons except , **||** and  are inactive.



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

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

5.17 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 User settings

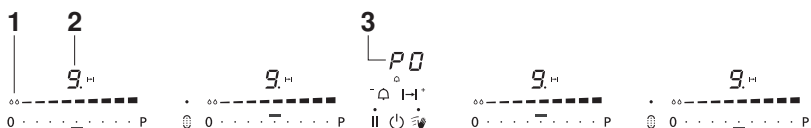
The following user settings can be individually set and saved:

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

6.1 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.

6.2 Cancelling user settings

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

7 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.

8 Troubleshooting

What to do if ...

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

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

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

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

...  illuminates in the displays?

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

8 Trouble-shooting

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

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

...  and  flash alternately in the display?

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



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

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

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

...  flashes in the display?

Possible cause	Solution
▪ The excess temperature protection of a cooking zone was triggered.	▶ Allow the cooking zone to cool down. ▶ Continue cooking on a different cooking zone. ▶ Check cookware.

... **U0** flashes in the display?

Possible cause	Solution
An interruption in the power supply.	- Press any button to quit the error message. - The appliance can be used again as normal.

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

Possible cause	Solution
An object , e.g. paper, underneath the hob is affecting the air intake.	- Remove any objects in the drawer underneath the hob. - Press any button to cancel the error message. - After 10 minutes the appliance can be used again as normal.
Ventilation is defective.	- Note down the error number. - Note down the serial number (FN) of the appliance. See the identification plate for this. - Call Customer Services.

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

Possible cause	Solution
Internal error occurred.	- Note down the error number. - Note down the serial number (FN) of the appliance. See the identification plate for this. - Call Customer Services.

9 Technical data

9.1 Product fiche

In accordance with EU Regulation No. 66/2014

Model number GK		88A, 31014, 31002			
Type designation GK		GK46TIMS/C/U/F, GK46TIMXSC/F			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Cooking zone dimensions	cm	18 × 20	18 × 20	18 × 20	18 × 20
Energy consumption per cooking zone	Wh/kg	177.5	183.6	180.1	210.2
Energy consumption of entire hob EC	Wh/kg	187.9			

Model number GK		89A, 31020			
Type designation GK		GK56TIMS/C/F			
Number of cooking zones		5			
Heating technology		Induction cooking zone			
Cooking zone dimensions	cm	18 × 20	18 × 20	Ø 28	18 × 20
Energy consumption per cooking zone	Wh/kg	196.2	192.8	208.5	187.4
Energy consumption of entire hob EC	Wh/kg	194.1			

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11 Notes

12 Service & Support



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

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

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

My appliance information:

FN: _____ **Appliance:** _____

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

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

Requesting repairs

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

Technical enquiries, accessories, extended warranty

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

Quick instructions

Please first read the safety precautions in the operating instructions!

To switch appliance on

- ▶ Hold the  button depressed for 1 second.

To select cooking zone

- ▶ Press the slider for the desired cooking zone or slide your finger along it to set the power level.

Alternatively

- ▶ Press   **P** to heat a large amount of water quickly.

To switch cooking zone off

- ▶ Press **0**   on the slider.

To switch appliance off

- ▶ Press the  button.



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