

# Operating instructions

CookTop V4000 I302 | I402

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 familiarize 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 appliances is reserved.

**Validity**

These operating instructions apply to:

Model designation	Type
CookTop V4000 I302	CTI4T-31143
CookTop V4000 I402	CTI4T-31144

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 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.
- **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.

## 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.
- Dispose of the packaging material in accordance with local regulations.

### 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 a repair is needed, follow the instructions given in the «Service & Support» section. If required, please contact our Customer Services.
- 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. In this way, the new owners can inform themselves about how to use the appliance correctly and read the pertinent safety precautions.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. 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.

### 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.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.

### 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.
- The accessible surfaces of the hob can get very hot when operated with pans in place.

### Caution: Risk of injury

- Keep pets away from the appliance.
- The appliance is designed for use by adults who are familiar with the content of these operating instructions. Children may not always be aware of the danger involved in using electrical appliances. Ensure proper supervision and do not allow children to play with the appliance – there is a danger that children could hurt themselves.

### Caution: Risk to life

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

### How to avoid damaging the appliance

- 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.
- Take particular care that sugary foods or juices do not get onto the hot cooking zones as this can damage the surface. 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.
- 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.



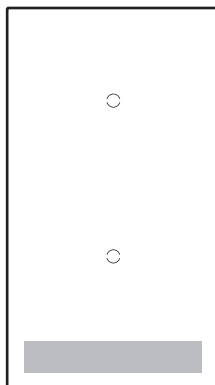
During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

## 3 Your appliance

### 3.1 Appliance overview

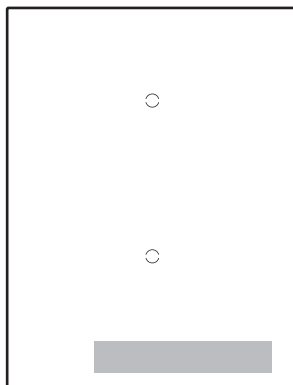
#### CookTop V4000 I302

- 2 adjustable cooking zones



#### CookTop V4000 I402

- 2 adjustable cooking zones

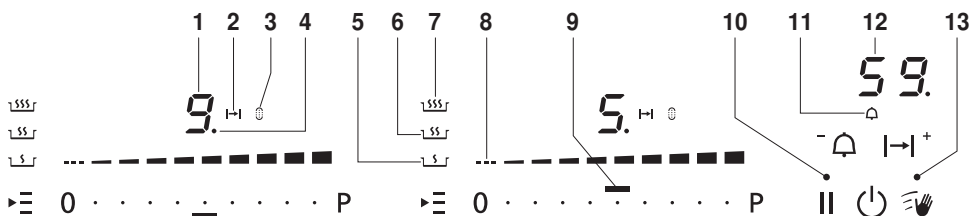




## 3.2 Operating and display elements



**Never rest objects on the operating elements! This can cause damage to the appliance and unintended operating errors.**



### Buttons

- |                                                     |                                                        |
|-----------------------------------------------------|--------------------------------------------------------|
| Appliance ON/OFF                                    | <b>0...P</b> Slider (for setting the power level)      |
| <b>· · P</b> PowerPlus                              | Wipe protection ON/OFF                                 |
| <b>  </b> Pause cooking ON/OFF and restore function | <b>I- +</b> Operating time / function as a plus button |
| <b>-</b> Timer/function as a minus button           | <b>≡</b> Multi-function button                         |

### Display

- |                                                        |                                                |
|--------------------------------------------------------|------------------------------------------------|
| <b>1</b> Cooking zone power level                      | <b>8</b> Special function activated            |
| <b>2</b> Operating time activated                      | <b>9</b> Corresponding cooking zone for slider |
| <b>3</b> Bridging function activated                   | <b>10</b> Pause activated / Restore available  |
| <b>4</b> Activated operating time for the cooking zone | <b>11</b> Timer activated                      |
| <b>5</b> Melting power level activated                 | <b>12</b> Operating time / timer               |
| <b>6</b> Keep warm power level activated               | <b>13</b> Wipe protection activated            |
| <b>7</b> Simmering power level activated               |                                                |

## 3.3 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



Cookware with a full-surface or full magnetic base is required for cooking with an induction hob.


### 3.4 Pan detection

Each cooking zone is equipped with pan detection. This detects suitable, induction-compatible cookware with a magnetic base.


- If the cookware is removed during operation or if unsuitable cookware is used,
  - the power level selected flashes alternately with .
- If no suitable cookware is placed on the cooking zone before the pan detection time (10 minutes) elapses,
  - the cooking zone switches off.
  - the display changes from  to .
  - the appliance switches off after 10 seconds if no other cooking zone is in use.

### 3.5 Flexible cooking

In flexible cooking, there are no marked cooking zones.

Pans of any diameter can be used on any cooking zone.  must, however, be completely covered for pan detection.




For even frying, the pan must be centred on . The diameter of the base of the pan should not be greater than the diameter of the cooking zone.

### 3.6 Cookware

#### Suitable cookware
















































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

This can be checked in the following ways:

- A magnet sticks anywhere on the base of the cookware.
- On the hob, the power level set illuminates and  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.**

						
Sandwich base						
Capsule base						
Multi-layer material						
Pressed base						
Cast iron						
Enamelled cast iron						
Enamelled steel						

Key:



Heat distribution



Reaction speed



Noise level



Care



Weight



Steel



Aluminium



Enamel



Good



Satisfactory



Unfavourable

## General notes on cookware

- ▶ As far as possible ensure that the diameter of the base of the cookware is the same size as the upper diameter of the cookware.
- ▶ We advise against the use of cookware with a pressed base as this type of cookware does not work with all induction hobs.
- ▶ Some induction hobs have the melt, keep warm and simmer functions. We recommend using cookware without a concave base for these functions.



- ▶ Handles that are loose or hollow can produce a loud whistling noise.
- ▶ The adherence of the cookware to the hob surface is reduced during operation, and the cookware can therefore be moved more easily.
- ▶ Thick pan walls absorb the vibrations and reduce the noise level.

## 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

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



**Never use PowerPlus with coated frying pans.**

Noise during cooking




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





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

4 Operating the appliance


4.1 Switching the appliance on and off

- ▶ 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.


4.2 Selecting a cooking zone

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




4.3 Switching a cooking zone off

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

4.4 Residual heat indicator


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

4.5 Overview of power levels



Power level	Cooking method	Use
	Melting	Butter, chocolate, gelatine, sauces, approx. 40 °C
	Keep warm	Keeps food warm, approx. 65 °C
	Simmering	Water temperature stays below boiling point, approx. 94 °C
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Continue cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Continue cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti, omelettes, breaded fried foods, sausages

Power level	Cooking method	Use
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak

## 4.6 Melting function

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

### Switching the melting function on

- ▶ Touch the  button 1x.
  - The  symbol illuminates.




### Switching the melting function off

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


## 4.7 Keep warm function

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

### Switching the keep warm function on

- ▶ Touch the  button 2x.
  - The  symbol illuminates.
  -  illuminates in the power level display.

### Switching the keep warm function off


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

## 4.8 Simmer function





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.

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

### Switching the simmer function on

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

### Switching the simmer function off

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


## 4.9 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

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

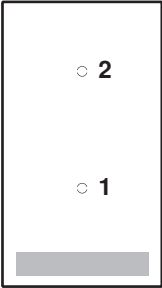
 Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

Ending PowerPlus before time

- ▶ Touch the desired power level on the slider.

Power management

PowerPlus cannot be used with both cooking zones at the same time. If PowerPlus is activated with both cooking zones, then the power output is reduced for the cooking zone that was first selected.




PowerPlus with cooking zone	Maximum available power level with cooking zone	
	1	2
1	P	5
2	5	P



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

4.10 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

- ▶ Touch both sliders at the same time.
  -  Illuminates next to the slider.
- ▶ Set the desired temperature.

 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

- ▶ Touch both sliders at the same time.
  - Both cooking zones revert to the previous settings.
  - Each cooking zone can be regulated individually again.

## 4.11 Automatic boost



**Do not leave the hob unattended when using the automatic boost. Risk of food boiling over, burning on and igniting!**

All the cooking zones are equipped with a selectable automatic boost. With this function, a cooking zone heats at power level «9» for a certain length of time (see table). Then it automatically switches back to the power level set.



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

Power level / function	1	2/ S	3	4	5/ SS	6	7/ SSS	8/9
Automatic 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 · · · P** depressed for 3 seconds.
  - **R** and the power level illuminate alternately in the display when the automatic boost is activated.
  - After the automatic boost, the heat output is reduced back to the power level selected.

### Switching the automatic boost off before time

- ▶ Use the slider **0 · · · P** to set a lower power level.

## 4.12 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. – 9 hrs. 59 mins..

### Setting the operating time

- ▶ Select the required cooking zone.
- ▶ Touch the **I→I<sup>+</sup>** button.
  - **00** flashes in the display.
- ▶ Touch the slider **0 · · · P** for the required cooking zone.
  - The **I→I** symbol for the cooking zone selected illuminates.
  - The indicator light for the cooking zone selected illuminates.
- ▶ Use the **I→I<sup>+</sup>** button to increase the operating time or use the **↵** button to reduce the operating time.
  - The first time the **I→I<sup>+</sup>** button is touched, **1** illuminates in the display.
  - The first time the **↵** button is touched, **30** illuminates in the display.



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

### Changing the operating time

- ▶ Touch the **I→I<sup>+</sup>** button.
  - **00** flashes in the display.
- ▶ Touch the slider **0 · · · P** for the required cooking zone.
  - The remaining operating time for the cooking zone selected is displayed.
  - The indicator light for the cooking zone illuminates.
- ▶ Use the **↺** or **I→I<sup>+</sup>** button to change the operating time.



To quickly change the operating time, press and hold the **↺** or **I→I<sup>+</sup>** button.

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

### Switching the operating time function off before time

- ▶ Touch the **I→I<sup>+</sup>** button.
- ▶ Touch the slider **0 · · · P** for the required cooking zone.
- ▶ Touch the **↺** and **I→I<sup>+</sup>** buttons at the same time.
  - **00** flashes in the display.
  - The cooking zone continues to run.

### End of the operating time

When the operating time is up

- the relevant cooking zone switches off.
- an acoustic signal is emitted.
- **00** and **0** flash above the slider.

Touch the **↺** or **I→I<sup>+</sup>** button to switch off the acoustic signal and the display.

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

### Several operating times

If operating times are set for several cooking zones,

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

To display another operating time:

- ▶ Touch the **I→I<sup>+</sup>** button.
- ▶ Touch the slider **0 · · · P** for the required cooking zone.
  - The operating time is displayed and can be changed.

## 4.13 Timer







The timer functions like an egg timer (1 min. – 1 hrs. 59 mins.).

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


### Setting the timer

- ▶ To switch appliance on
- ▶ Touch the **↺** button.
  - The **⏰** symbol illuminates.
  - **00** flashes in the display.



- ▶ Use the  button to increase the duration of the timer or use the  button to reduce the duration of the timer.
  - The first time the  button is touched,  illuminates in the display.
- ▶ The first time the  button is touched,  illuminates in the display.






The default value  can be adjusted in the user settings.



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





### Changing the timer

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

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

### Switching the timer off before time





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

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



## 4.14 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 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.
  - A double acoustic signal is emitted.
  - The childproof lock is now switched off.
  -  flashes in all the power level displays for 10 seconds.

### 4.15 Restore function






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

- ▶ Switch the appliance on.
  - The indicator light for the  button flashes.
- ▶ Touch the  button.

### 4.16 Pause cooking


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

After pause cooking, operation is resumed using the previous settings.

- ▶ Touch the  button.
  - The power level of the cooking zone switched on changes to .
  - The operating time is interrupted.
  - The timer continues to run.
- All buttons are inactive except for ,  and .






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

- ▶ Touch the  button again to resume cooking.
  - The cooking zones resume operation using the previous settings.

### 4.17 Wipe protection

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

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



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

## 5 User settings

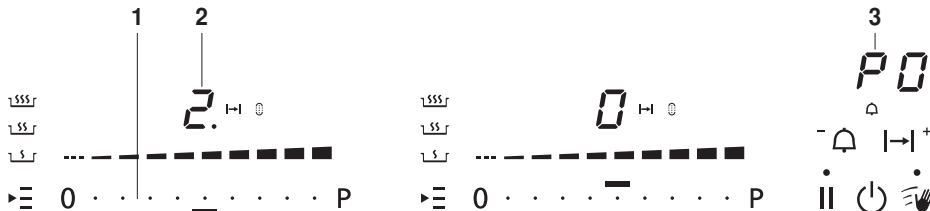
The following user settings can be set and saved individually:

User setting		Setting value		Factory setting
P0	Acoustic signal loudness	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	

User setting		Setting value		Factory setting
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	1
		1	Automatic boost on	
P4	Default operating time / timer duration	0	Default duration 0 minutes	3
		1–9	Adjustable in steps from 10–90 minutes	
P5	Acoustic signal when buttons are pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
P6	Restore factory settings	0	To restore factory settings: Hold the <b>  </b> button depressed for 2 seconds.	

## 5.1 Changing user settings

- ▶ With the appliance switched off, simultaneously hold the **⏮** and **⏭** buttons depressed for 2 seconds.
  - An acoustic signal is emitted.
- ▶ Hold both sliders depressed at the same time until an acoustic signal is emitted.
  - The indexed user setting, e.g. **P0**, appears in display **3**.
  - The current user setting value is shown in display **2**.



- ▶ Use the **⏭** button to select the next highest and the **⏮** button the next lowest user setting.
- ▶ Touch the left or right side of the active slider **1** to select a higher or lower setting value.

## Saving entry

- ▶ Hold the **||** button depressed for 2 seconds.
  - An acoustic signal is emitted.
  - The «User settings» mode is ended.

## Cancelling user settings

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

## 6 Care and maintenance



**Ideally, clean the appliance when it has completely cooled down.  
Burns hazard!**

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.



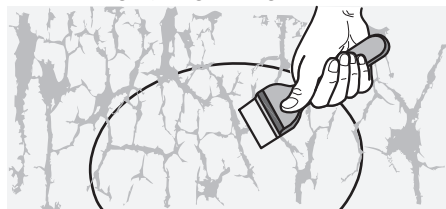
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as they can damage the surface.

- ▶ Use only a soft cloth or sponge with water and standard washing-up liquid for cleaning everyday soiling.
- ▶ 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 mild vinegar cleaner or lemon juice. Then wipe clean with a damp cloth.
- ▶ Use a suitable Cleaning agent (see page 21) to remove stubborn soiling.

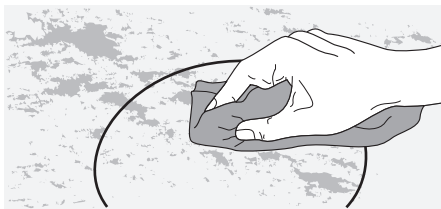
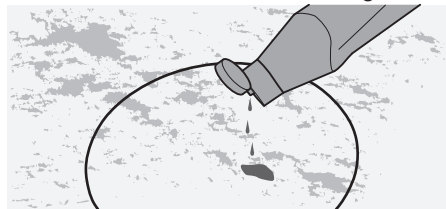
### Cleaning

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 agent (see page 21) to the cold hob surface and rub over the surface using kitchen towel or a clean cloth.

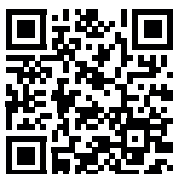


- ▶ Wipe off with a wet cloth and then polish with a dry cloth or the soft side of a suitable cleaning sponge.



## 6.1 Cleaning agent

### Glass ceramic with standard glass





- ▶ Only use the cleaning agents and methods for glass ceramic that we recommend.

# 7 Trouble-shooting

You may be able to trouble-shoot the following errors yourself. If not, note down the error message in full (message and E numbers) and then call Customer Services or report it to us online.

## 7.1 Error messages




Display	Possible cause	Solution
 flashes alternately with the power level	<ul style="list-style-type: none"> <li>▪ Cookware is not suitable for use with induction hobs.</li> <li>▪ Cookware is too small for the cooking zone selected.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Use suitable magnetic Cookware (see page 10).</li> <li>▶ Ensure cookware corresponds to the size of the cooking zone.</li> </ul>
- illuminates	<ul style="list-style-type: none"> <li>▪ The childproof lock is activated.</li> </ul>	<ul style="list-style-type: none"> <li>▶ See how to operate appliance with childproof lock activated.</li> <li>▶ Switch the childproof lock Childproof lock (see page 17).</li> </ul>
A continuous acoustic signal is emitted,  flashes and the appliance switches off	<ul style="list-style-type: none"> <li>▪ A button or a slider was touched for longer than 10 seconds.</li> <li>▪ Object (e.g. pan, dish) on the control panel.</li> <li>▪ Food boiled over on to the control panel.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Remove object or food that has boiled over.</li> <li>▶ The appliance can be used again as normal.</li> </ul>

## 7 Trouble-shooting

Display	Possible cause	Solution
<b>H</b> flashes	<ul style="list-style-type: none"> <li>The excess temperature protection of a cooking zone was triggered.</li> </ul>	<ul style="list-style-type: none"> <li>Allow the cooking zone to cool down.</li> <li>Continue cooking on a different cooking zone.</li> <li>Check cookware.</li> </ul>
<b>U</b> <b>O</b> flashes	<ul style="list-style-type: none"> <li>An interruption in the power supply.</li> </ul>	<ul style="list-style-type: none"> <li>Touch any button to acknowledge the display.</li> <li>The appliance can be used again as normal.</li> </ul>
<b>E</b> <b>r</b> or <b>E</b> and a number illuminate	<ul style="list-style-type: none"> <li>Internal error occurred.</li> </ul>	<ul style="list-style-type: none"> <li>Note down the error number.</li> <li>Note down the serial number (SN) of the appliance. See the identification plate for this.</li> <li>Call Customer Services.</li> </ul>
<b>E</b> and <b>B</b> illuminate	<ul style="list-style-type: none"> <li>An object (e.g. paper) underneath the hob is obstructing the air intake.</li> </ul>	<ul style="list-style-type: none"> <li>Remove any objects in the drawer underneath the hob.</li> <li>Touch any button to acknowledge the error.</li> <li>After 10 minutes the appliance can be used again as normal.</li> </ul>
	<ul style="list-style-type: none"> <li>Ventilation is defective.</li> </ul>	<ul style="list-style-type: none"> <li>Note down the error number.</li> <li>Note down the serial number (SN) of the appliance. See the identification plate for this.</li> <li>Call Customer Services.</li> </ul>
<b>H</b> and <b>O</b> flash alternately	<ul style="list-style-type: none"> <li>The automatic safety shut-off was triggered.</li> <li>The cooking zone is hot and cookware is standing on it.</li> </ul>	<ul style="list-style-type: none"> <li>Switch the cooking zone back on again if required.</li> </ul>



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

Power level / Function				1	2	3	4
Safety shut-off after hrs.:mins.	2:00	8:30	6:30	5:30	4:30		
	5	6	7	8	9		
	3:30	3:00	2:30	2:00	1:30		

## 7.2 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.	► Change the fuse. ► Reset the circuit breaker.
	▪ The fuse or circuit breaker keeps blowing.	► Note down the serial number (SN) of the appliance. ► Contact Customer Services.
	▪ Cookware is too small for the cooking zone selected.	► Ensure cookware corresponds to the size of the cooking zone.

## 8 Technical data

### 8.1 Product fiche

In accordance with EU Regulation No. 66/2014

<b>Model number GK</b>		<b>31143</b>	
Type designation GK		CTI4T-31143	
Number of cooking zones		2	
Heating technology		Induction cooking zone	
Dimensions of cooking zone	cm	18×20	18×20
Energy consumption per cooking zone	Wh/kg	182.5	182.6
Energy consumption of the entire hob EC	Wh/kg	182.6	
<b>Model number GK</b>		<b>31144</b>	
Type designation GK		CTI4T-31144	
Number of cooking zones		2	
Heating technology		Induction cooking zone	
Dimensions of cooking zone	cm	18×20	18×20
Energy consumption per cooking zone	Wh/kg	183.3	185.2
Energy consumption of the entire hob EC	Wh/kg	184.2	

## 9 Disposal

### 9.1 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.**


### 9.2 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.

### 9.3 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.



## Addresses of the importers



AU/ NZ	<b>V-ZUG Australia Pty. Ltd.</b> 2/796 High Street Kew East 3102, VIC AUSTRALIA	IL	<b>Digital Kitchen</b> Hataarucha 3 6350903 Tel Aviv ISRAEL
CN	<b>V-ZUG (Shanghai) Domestic Appliance Co. Ltd.</b> Raffles City Changning Office Tower 3 No. 1139 Changning Road 200051 Shanghai CHINA	LB	<b>Kitchen Avenue SAL</b> Mirna El Chalouhi Highway Wakim Bldg, Jdeihah Beirut LEBANON
AT/ BE/ DE/ FR/ NL/LU	<b>V-ZUG Europe BVBA</b> Evolis 102 8530 Harelbeke BELGIUM	RU	<b>OOO Hometek</b> Dubinskaya Street 57 building 1 113054 Moscow RUSSIA
GB/IE	<b>V-ZUG UK Ltd.</b> One Pancras Square Gridiron Building N1C 4G London GREAT BRITAIN	SG	<b>V-ZUG Singapore Pte. Ltd.</b> 6 Scotts Road Scotts Square #03-11/12/13 228209 Singapore SINGAPORE
HK/ MO	<b>V-ZUG Hong Kong Co. Ltd.</b> 12/F, 8 Russell Street Causeway Bay HONG KONG	TR	<b>GÜRELLER</b> Anchor Sit.3A/1-2 Çayyolu 06690 ÇANKAYA/ANKARA TURKEY
IT	<b>Frigo 2000 S.p.A</b> Viale Fulvio Testi 125 20092 Cinisello Balsamo (Milano) ITALY	UA	<b>Private enterprise "Stirion" (MIRS corp.)</b> Osipova Street 37 65012 Odessa UKRAINE

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## 11 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 appliance straightaway online at [www.vzug.com](http://www.vzug.com) →Service →Warranty registration. 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 (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

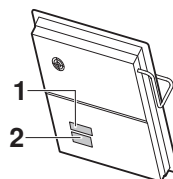
My appliance information:

**SN:** \_\_\_\_\_ **Appliance:** \_\_\_\_\_

Please have this appliance information to hand when contacting V-ZUG. Thank you.  
The identification plate and the connection plate are located on the underside of the hob.

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

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



### Your repair order

At [www.vzug.com](http://www.vzug.com) →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

### Technical questions, accessories, warranty extensions

V-ZUG is happy to help you with any general administrative or technical queries, to take your orders for accessories and spare parts and to inform you about our progressive service agreements.

# Quick instructions

Please first read the safety precautions in the operating instructions!

## To switch appliance on

- ▶ Hold the  button depressed for 1 second.

## To set cooking zone

- ▶ Touch or swipe the slider 0 — P for the required cooking zone to set the power level.

Or:

- ▶ Touch — P to heat a large quantity of water quickly.

## To switch cooking zone off

- ▶ Touch 0 — on the slider.

## To switch appliance off

- ▶ Touch the  button.



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