

# Operating instructions

Induction Wok

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 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 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>
GK16TIWSF	87A, 31010

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

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- The hob is an item for daily use: signs of usage such as scratches or visible material abrasion from pots or cookware are normal. Intensive use leads to more distinctive signs of usage. In such cases, the appliance continues to function perfectly and a complaint is not justified. Safety is always guaranteed.
- There is no such thing as completely scratch-proof glass; scratches can even develop on sapphire glass, which is used in watches. The glass ceramic used is of the best quality available on the market.

## 2 Disposal

### Packaging



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




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

### Disconnection

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

### Appliance disposal



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

### 3 Using for the first time



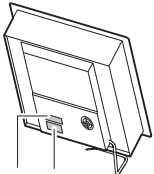
The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.



Unpleasant odours can develop during the initial operating hours of a cooking zone. This is a normal occurrence with brand-new appliances. Ensure the quality of the ambient air is good.

#### Where is the identification plate located?

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



**1 2**

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

A second identification plate is enclosed and should be affixed to the built-in cabinet under the hob.

Make a note of the serial number (FN) of your appliance on the last page of these operating instructions.



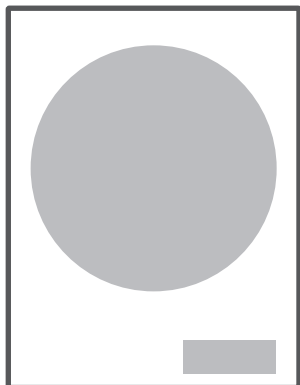
The serial number is required for identifying the appliance. Only then can customer services guarantee a faultless service.

## 4 Your appliance

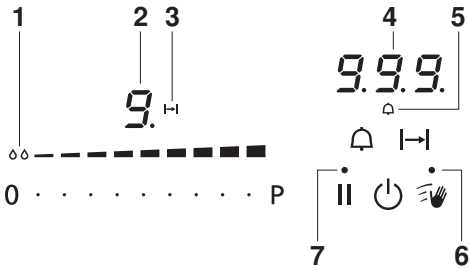
### 4.1 Appliance overview

#### GK16TIWSF




- Wok cooking zone Ø 300 mm
- Original wok pan with lid, rack and wok stand



## 4.2 Operating and display elements



### Buttons

-  Appliance ON/OFF
- 0** . . . Slider (for setting the power level)
- . . . **P** PowerPlus
- ||** Pause cooking ON/OFF and restore function
- |→|** Operating time
-  Timer
-  Wipe protection ON/OFF

### Displays

- 1** Melting function activated
- 2** Cooking zone power level
- 3** Operating time activated
- 4** Operating time / timer
- 5** Timer activated
- 6** Wipe protection activated
- 7** Pause activated / possibility for restoring saved settings

### 4.3 How induction hobs function

Induction hobs function considerably differently to conventional hobs or solid plates. The induction coil under the glass ceramic creates a magnetic field that alternates quickly and which directly heats the magnetisable base of the cookware.

The glass ceramic is only heated by the hot cookware. If the cookware is removed from the cooking zone, the power supply is interrupted immediately. Induction hobs:

- react very quickly
- can be adjusted with great precision
- are powerful
- are energy efficient
- are safe



Cookware with a fully magnetisable base is required for cooking with an induction hob.

### 4.4 Pan detection

The cooking zone is equipped with pan detection. In order to be able to switch the cooking zone on, the original wok pan has to be on the cooking zone.

- If the original wok pan is removed during operation,
  - the power level selected flashes alternately with **U**.
- If the original wok pan is not used for the next 10 minutes while pan detection is running,
  - the cooking zone switches off
  - the display changes from **U** to **0**
  - the appliance switches off after 10 seconds.

## 4.5 Original wok pan



**Only use the original wok pan supplied. Other pans can cause malfunction of or damage to the appliance.**

The original wok pan was especially designed for this appliance. It is made of a special material with particular inductive heat transfer properties. As a result, the original wok pan and the food being prepared in it cannot overheat, providing additional safety both in terms of operating the appliance and fire prevention.

- ▶ Before use, ensure the outside of the original wok pan is clean and dry.
- ▶ Place the original wok pan carefully in the wok bowl.
- ▶ Always lift the original wok pan out of the wok bowl – do not slide it out over the edge of the wok bowl.

The original wok pan is unable to stand securely on flat surfaces because of its curved base.

- ▶ To serve, leave the original wok pan in the wok bowl and place the prepared food directly on the plate.

### **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.






## 5 Operating the appliance

When the appliance is switched off, all the displays are dark (stand-by mode), except for the residual heat indicator **H** should the cooking zone still be hot.

### 5.1 Switching the appliance on and off

Operation is roughly the same for all appliances.

- ▶ Switching on the appliance: Hold  button down for 1 second.
  -  flashes in all the power level displays.
  - If there is no further input, the appliance switches off after 10 seconds for safety reasons.
- ▶ Switching the appliance off: Press the  button.

### 5.2 Selecting a cooking zone

- ▶ Press or slide your finger along the slider 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
7	Gentle frying	Stir-fry
8	Frying, deep frying	Meat, chips, tempura
9	Flash frying	Chopped meat
P	Fast heating	Boiling water

## 5.4 Switching a cooking zone off

► Press **0** on the slider.

- If no other entry is made, 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

The cooking zone is 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

- ▶ Use the slider to set the required power level.

## 5.10 Operating time



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

With the operating time function, the cooking zone switches off automatically after a set time (1 min. – 1 hr 59 mins.).

### Setting the operating time

- ▶ Selecting a cooking zone
- ▶ Press the **|→|** button.
  - **00** flashes in the display.
- ▶ Press the slider and then slide your finger along it to set the operating time.
- ▶ The **|→|** symbol illuminates.



To change the operating time, press and hold **• • P**.

- ▶ Press the **|→|** button to start the operating time.

### Changing the operating time


- ▶ Press the **|→|** button.
  - The remaining operating time flashes in the display.
- ▶ Use the slider to change the operating time.

### Switching the operating time function off before time

- ▶ Press the **|→|** button.
- ▶ Press **0 • •** on the slider.
  - **00** flashes in the display for the operating time / timer.
  - The cooking zone continues to run.

### End of the operating time

When the operating time is up



- the cooking zone switches off
- an acoustic signal is emitted.
-  and the power level flash.

▶ Press any button to switch off the acoustic signal and the display.


### 5.11 Timer

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

#### Setting the timer

- ▶ Switch the appliance on.
- ▶ Press the  button.
  -  flashes in the display.
- ▶ Use the slider to set the required duration of the timer.




To increase the duration of the timer, press and hold . If the hob is switched off, a timer that is active continues to run.

▶ Press the  button to start the timer.






#### Changing the timer

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

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

#### Switching the timer off before time

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

- ▶ Press the  button.
- ▶ Press    on any slider.
  -  flashes in the display.


## 5.12 Childproof lock

The childproof lock is to prevent the appliance from being accidentally switched on.

### Switching the childproof lock on

▶ 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.

– An acoustic signal is emitted.

– On all power level displays, **-** is illuminated for 10 seconds.

– The childproof lock is now switched on.

### Operating the appliance with the childproof lock activated

▶ Switch on the appliance.





▶ Touch the **||** and  buttons at the same time.

– An acoustic signal is emitted.


– The childproof lock has been overridden. The appliance can now be operated as usual.



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.

### 5.13 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.



## 5.14 Pause cooking

With this function, the cooking zone can be temporarily changed to power level **!** for up to 10 minutes.

Operation can be resumed with the previous settings after a cooking pause.

▶ Press the **||** button.

- The illuminated point for the **||** button is illuminated.
- The power level of the active cooking zone changes to **!**.
- The operating time is paused.
- The timer continues.
- All buttons except **⏻**, **||** and **🚫** are inactive.



If pause cooking does not end within 10 minutes, the appliance switches off entirely.

▶ To continue cooking, press the **||** button again.

- The cooking zone is operated using the previous settings.

## 5.15 Wipe protection

This function prevents unintentional changes to the power level if, for example, a cloth is wiped over the control panel.

▶ Press the **🚫** button.

- The illuminated point for the **🚫** button is illuminated.

▶ Wipe protection turns off automatically after 30 seconds or by pressing the **🚫** button again.



You can switch off the appliance at any time by pressing the **⏻** button.

# 6 User settings

## 6.1 User settings

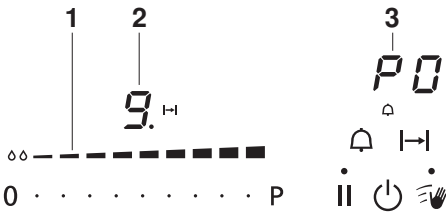
The following user settings can be individually set and saved:

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

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

## 6.2 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 the slider.
  - 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 **ii** button down for 2 seconds.
  - An acoustic signal is emitted.
  - The "User settings" mode is ended.

## 6.3 Cancelling user settings

- ▶ Press the ⏻ button.
  - Default values that have been changed 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.

## 7.1 Cleaning the original wok pan

- ▶ Clean with a dish cloth or non-abrasive pad, water and a suitable detergent.



Avoid cleaning the surface with abrasive cleaning agents, scouring pads, wire wool etc. as such products will damage the surface.

- ▶ Soak the original wok pan in water for a while in order to remove stubborn soiling e.g. rice.

# 8 Trouble-shooting


## What to do if ...

... the appliance does not function and all displays are dark?

Possible cause	Solution
<ul style="list-style-type: none"> <li>The fuse or automatic circuit breaker of the flat or house wiring system is defective.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Change the fuse.</li> <li>▶ Reset the circuit breaker.</li> </ul>
<ul style="list-style-type: none"> <li>The fuse or circuit breaker trips several times.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Call Customer Services.</li> </ul>
<ul style="list-style-type: none"> <li>An interruption in the mains power supply.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Check the power supply.</li> </ul>


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

Possible cause	Solution
<ul style="list-style-type: none"> <li>Cookware is not suitable for use with the induction wok.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Only use the original wok pan.</li> </ul>

...  is illuminated in the displays?

Possible cause	Solution
<ul style="list-style-type: none"> <li>The childproof lock has been activated.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Follow process for operation with childproof lock; see "Operation" chapter.</li> <li>▶ Switch off the childproof lock.</li> </ul>

## 8 Trouble-shooting

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


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

...  and  flash alternately in the display?

Possible cause	Solution
<ul style="list-style-type: none"> <li>• The automatic safety shut-off has been triggered.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Switch the cooking zone on again as required.</li> </ul>



If a cooking zone is in operation for a long time without the settings being changed, the appliance switches the cooking zone off automatically. The appliance switches off regardless of the set power level.

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
<ul style="list-style-type: none"> <li>• Excess temperature protection was triggered.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Allow the cooking zone to cool down.</li> <li>▶ Check cookware.</li> </ul>

... **UO** flashes in the display?

Possible cause	Solution
<ul style="list-style-type: none"> <li>An interruption in the mains power supply.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Press any button to quit the error message.</li> <li>▶ Put the appliance into operation as usual.</li> </ul>

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

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

... **E r** or **E** is illuminated in the display?

Possible cause	Solution
<ul style="list-style-type: none"> <li>An internal error has occurred.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Note down the error number.</li> <li>▶ Note down the FN (serial) number of the appliance; see identification plate.</li> <li>▶ Call Customer Services.</li> </ul>



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## 10 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](http://www.vzug.com) →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance online immediately 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 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](http://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 or slide your finger along the slider to set the power level.  
Alternatively

▶   **P** Press 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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