

Operating instructions

CookTop V4000 I604 | I804

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 I604	CTI4T-31157
CookTop V4000 I804	CTI4T-31158

Variations depending on the model are noted in the text.

Contents

	2	5.1	Connecting the hob to the range hood.....	20	
	4	5.2	Deactivating OptiLink	20	
1	Safety precautions	4	6	User settings	20
1.1	Symbols used.....	4	6.1	Changing user settings.....	21
1.2	General safety precautions	4	6.2	Restoring the factory settings.....	22
1.3	Appliance-specific safety precautions.....	4	7	Care and maintenance	22
1.4	Instructions for use	5	7.1	Cleaning agent	23
2	Using for the first time	8	8	Trouble-shooting	23
3	Appliance description	8	8.1	Error messages.....	23
3.1	Appliance overview.....	8	8.2	Other possible problems.....	26
3.2	Hob	8	9	Technical data	27
3.3	Operating and display elements	9	10	Disposal	27
3.4	How induction hobs function	9	11	Index	29
3.5	ZoneFlex cooking	10	12	Service & Support	31
3.6	Pan detection.....	10			
3.7	MemoryFunction.....	10			
3.8	Cookware	11			
4	Operating the appliance	12			
4.1	Switching the appliance on.....	12			
4.2	Setting the power level.....	12			
4.3	Overview of power levels.....	13			
4.4	Bridging function	13			
4.5	Residual heat indicator	14			
4.6	PowerPlus.....	14			
4.7	Operating time.....	15			
4.8	Melting function.....	16			
4.9	Keep warm function.....	16			
4.10	Simmer function	16			
4.11	Timer.....	17			
4.12	Childproof lock	18			
4.13	Pause cooking.....	18			
4.14	Wipe protection	19			
4.15	Restore function	19			
4.16	Demo mode	19			
4.17	Switching the cooking zone area off.....	19			
4.18	Switching the appliance off.....	20			
5	OptiLink	20			

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.
- After use, switch the hob off using the controls and do not rely on the pan detector.
- **WARNING:** It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a lid or a fire blanket.
- **WARNING:** Never store objects on the hob due to the risk of fire.
- **WARNING:** The cooking process should always be supervised. Shorter cooking processes, in particular, must be supervised the entire time.
- Do not operate the appliance using an external time switch or a separate remote control system.

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 hotplate 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.



All traces of adhesive must be removed before the appliance is used for the first time.

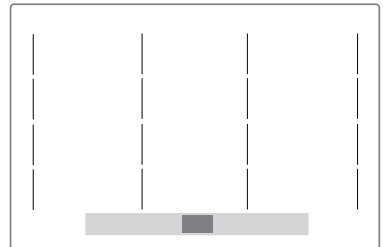
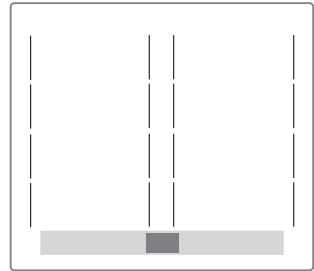


During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

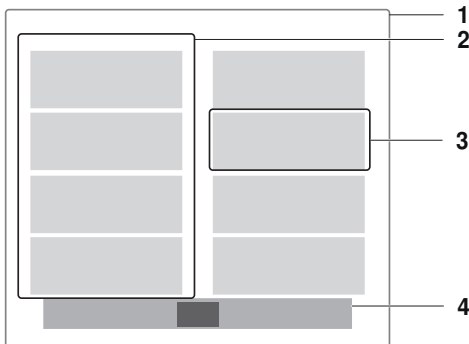
3 Appliance description

3.1 Appliance overview

- 2 ZoneFlex cooking zones 220 × 370 mm, with 4 cooking zone areas each
- 2 ZoneFlex cooking zones 220 × 370 mm, with 4 cooking zone areas each

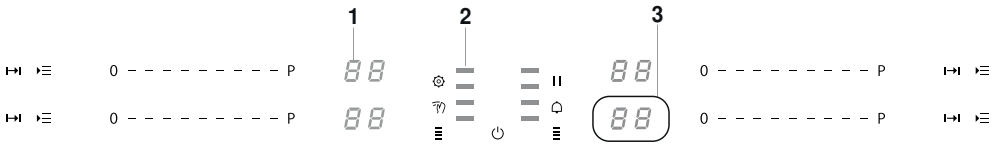


3.2 Hob



- 1 Hob
- 2 ZoneFlex cooking zone for max. 2 items of cookware
- 3 Cooking zone area
- 4 Operating and display elements

3.3 Operating and display elements



Buttons

- | | |
|---|---|
| <ul style="list-style-type: none"> ↔ Operating time ▶ Multi-function button 0 – – Slider – – P PowerPlus ⊗ User settings 🧽 Wipe protection ON/OFF | <ul style="list-style-type: none"> ☰ Bridging function per ZoneFlex cooking zone ⏻ Appliance ON/OFF ⏸ Pause cooking ON/OFF and restore function 🕒 Timer |
|---|---|

Displays

- | | |
|---|---|
| <p>1 Digital display</p> <p>The digital displays show the power level, user settings and operating time for each active cooking zone area.</p> | <p>3 Timer</p> <p>The timer is displayed in the digital display at the bottom right and can be used independently of the ZoneFlex cooking zones.</p> |
| <p>2 Pan detection</p> <ul style="list-style-type: none"> ☰ Dark red: cooking zone areas are being used ☰ Dimmed red: cooking zone areas can be used | |

3.4 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:

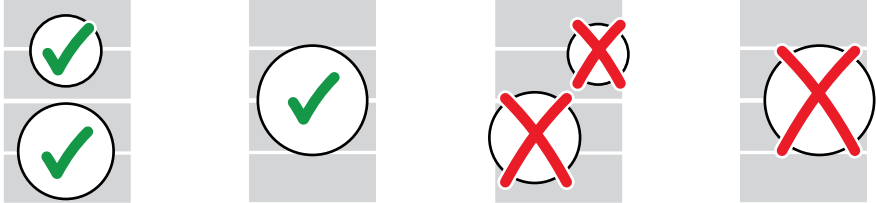
- quick reacting
- energy-efficient
- finely adjustable
- safe
- powerful




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

3.5 ZoneFlex cooking



A maximum of two items of cookware can be operated on any one ZoneFlex cooking zone. The hob detects cookware with a diameter of $\varnothing 11$ cm or larger, shows its position in the pan detection display and activates the corresponding slider. Pans with different diameters can be placed freely on the ZoneFlex cooking zones one behind the other. For pan detection, cookware must be positioned centrally on the cooking zone areas.

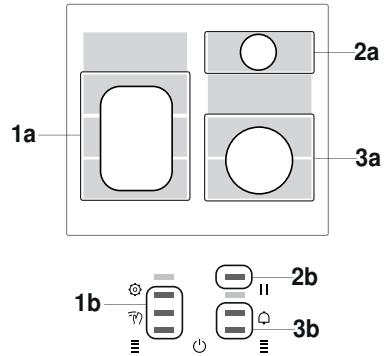



 For even frying, cookware must be positioned centrally on the cooking zone areas. The diameter of the base of the cookware should not be larger than the cooking zone areas.

3.6 Pan detection

Each cooking zone area is equipped with pan detection. This detects suitable induction-compatible cookware with a magnetic base. Adjacent to the digital display, pan detection appears in dark red (1b, 2b, 3b). It indicates which cooking zone areas (1a, 2a, 3a) are activated.

- If the cookware is removed during operation or if unsuitable cookware is used,
 - the power level selected flashes alternately with  in the digital display.
- If no suitable cookware is placed on the cooking zone areas while pan detection is running (20 seconds),
 - the cooking zone areas switch off.
 - the digital display changes from  to «0».
 - the appliance switches off after 30 seconds if no other cooking zone areas are in use.



 If cookware that is too small ($\leq \varnothing 11$ cm) is placed on a cooking zone area, it will not be detected and therefore cannot be heated. The slider remains switched off.

3.7 MemoryFunction

If the cookware is moved or lifted inside the ZoneFlex cooking zone, the settings are saved and automatically applied to the new position. The new position is indicated in the pan detection display, and the relevant settings in the digital display.

3.8 Cookware

Suitable cookware


















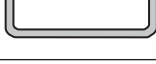





























Only cookware with a magnetic base (minimum $\varnothing 11$ cm) is suitable for use with the induction hob.

This can be checked in the following ways:

- A magnet sticks anywhere on the base of the cookware.
- Only the power level set illuminates on the hob.



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 coated frying pans with automatic boost or PowerPlus.

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

- ▶ Hold the  button depressed for 1 second.
 - An acoustic signal is emitted and the slider animation runs for a maximum 2 seconds.
 - The ,  and  buttons illuminate for 30 seconds.



The displays disappear after 30 seconds.

4.2 Setting the power level

- ▶ If the appliance is switched off, hold the  button depressed for 1 second.
- ▶ Place the cookware on a ZoneFlex cooking zone.

- The assigned cooking zone areas appear dark red in the pan detection display.
- The assigned slider is activated.
- If there is already cookware standing on the hob, it will be detected and the assigned slider activated.
- ▶ Touch or swipe the slider **0** – – – **P** to set the power level.
 - The power level can be set as long as the cooking zone areas are displayed in the pan detection and the slider.
 - The power level selected is accepted when the slider is released.
 - Shortly after the last entry is made, the slider disappears.

4.3 Overview of power levels

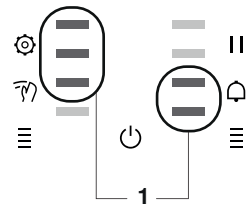
Power level	Cooking method	Use
-	Melting	Butter, chocolate, gelatine, sauces, approx. 40 °C
=	Keep warm	Keeps food warm, approx. 65 °C
≡	Simmering	Water temperature stays below boiling point
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Resume cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Resume cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti, omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak
P	Fast heating	Boiling water

4.4 Bridging function

As soon as cookware is detected on the ZoneFlex cooking zone, the assigned cooking zone areas are automatically activated. Cooking zone areas can be assigned manually to cookware using the bridging function **≡** if no power is being delivered to the ZoneFlex cooking zone.

Switching the bridging function on

- ▶ Hold the **⏻** button depressed for 1 second.
- ▶ Touch the **≡** button for the required ZoneFlex cooking zone.
- ▶ Touch the **≡** button repeatedly until the required assignment of cooking zone areas appears dark red in pan detection **1**.
 - The selected cooking zone areas are activated.
- ▶ Place cookware on the ZoneFlex cooking zone.
- ▶ Set the power level (see page 12).






Once the cooking zone areas are assigned manually, the cooking zone area of each additional item of cookware must also be assigned manually.


Switching the bridging function off

In order for the cooking zone areas to be assigned automatically again, the appliance must be switched off.

Either:

- ▶ Hold the  button depressed for 1 second.
 - All cooking zone areas are switched off.
 - If the cooking zone areas are still hot, **H** illuminates in the digital display as long as there is a risk of burns.

Or:

- ▶ Remove the cookware.
- ▶ Touch the  button repeatedly until all the assigned cooking zone areas appear dimmed red in pan detection 1.

4.5 Residual heat indicator

H remains illuminated in the relevant digital display as long as there is a risk of burns.

4.6 PowerPlus

All the cooking zone areas are equipped with the PowerPlus booster.

When PowerPlus is switched on, the cooking zone areas selected work at extra high power for 10 minutes. PowerPlus can be used, for instance, to heat a large quantity of water quickly.



For PowerPlus to work at full power, cookware must have a diameter of at least 21 cm.

Switching PowerPlus on

- ▶ Touch «**P**» on the slider 0 – – – P for the required cooking zone area.
 - **P** illuminates in the digital 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 placed back on the cooking zone areas.



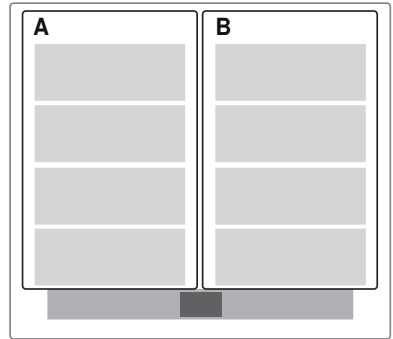
If PowerPlus is not possible, **P** flashes for 3 seconds and PowerPlus is switched off.

Ending PowerPlus before time

- ▶ Touch the desired power level on the slider 0 – – – P for the required cooking zone area.
 - PowerPlus ends.

Power management

High power levels cannot be set with both cookware items of a ZoneFlex cooking zone (**A** or **B**) at the same time. If an attempt is made to operate two items of cookware at high power levels within a ZoneFlex cooking zone, then the power is reduced for the cookware that was first selected. Reducing the power protects the appliance connection from overheating.



4.7 Operating time



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

With the operating time function, the cooking zone areas switch off automatically after a set time (1 – 99 mins.).

Setting the operating time

- ▶ Touch the slider **0 - - - P** for the required cooking zone area and set to power level **!** or higher.
- ▶ Touch the **I→I** button for the required cooking zone area.
 - The **I→I** button flashes.
 - The operating time **00** flashes in the digital display of the slider.
- ▶ Touch **0 - - - P** on the slider.
 - The operating time **30** appears in the digital display of the slider.
- ▶ To set the operating time, swipe the slider **0 - - - P** left or right.
 - The new operating time is shown in the digital display.
 - If no further changes are made within 5 seconds, the new operating time is accepted.
 - The operating time is counted down in the digital display.



The operating time can also be increased or reduced quickly:

- ▶ To increase the operating time quickly, press and hold the right half of the slider **0 - - - P**.
- ▶ To reduce the operating time quickly, press and hold the left half of the slider **0 - - - P**.



The default value **30** can be adjusted in the user settings (see page 21).

Changing the operating time

- ▶ Touch the **I→I** button for the required cooking zone area.
 - The operating time selected appears in the digital display.

- ▶ To change the operating time, swipe the slider **0** – – – **P** left or right.
 - The new operating time is shown in the digital display.
 - If no further changes are made within 5 seconds, the new operating time is accepted.
 - The operating time is counted down in the digital display.

Switching the operating time off before time

- ▶ Touch the **I→I** button for the required cooking zone area.
 - The operating time selected appears in the digital display.
- ▶ Touch **«0»** on the slider **0** – – – **P** for the required cooking zone area.
 - The operating time switches off after 5 seconds.

End of the operating time

When the operating time is up

- the relevant cooking zone area switches off.
 - an acoustic signal is emitted.
 - **00** flashes in the digital display.
- ▶ Touch any button to switch off the acoustic signal and digital display.

4.8 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 1×.
 - **_** illuminates in the digital display.

Switching the melting function off

- ▶ Touch **«0»** on the slider **0** – – – **P** for the required cooking zone area or touch the **▶≡** button.
 - If no other entry is made and the other cooking zone areas are switched off, the appliance switches off after 10 seconds.

4.9 Keep warm function

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

Switching the keep warm function on

- ▶ Touch the **▶≡** button 2×.
 - **≡** illuminates in the digital display.

Switching the keep warm function off

- ▶ Touch **«0»** on the slider **0** – – – **P** for the required cooking zone area or touch the **▶≡** button.
 - If no other entry is made and the other cooking zone areas are switched off, the appliance switches off after 10 seconds.

4.10 Simmer function



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





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.

Switching the simmer function on

- ▶ Touch the  button 3x.
 -  illuminates in the digital display.

Switching the simmer function off







- ▶ Touch «0» on the slider  – – – P for the required cooking zone area or touch the  button.
 - If no other entry is made and the other cooking zone areas are switched off, the appliance switches off after 10 seconds.

4.11 Timer

The timer functions like an egg timer (1 – 99 mins.).



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

Setting the timer

- ▶ Touch the  button.
 - The  button flashes.
 - The duration of the timer  flashes in the digital display for the timer.
- ▶ Touch  – – – P on the slider.
 - The duration of the timer  appears in the digital display for the timer.
- ▶ To set the duration of the timer, swipe the slider  – – – P for the timer left or right.
 - The new timer duration is shown in the digital display.
 - If no further changes are made within 5 seconds, the new time duration is accepted.
 - The duration of the timer is counted down in the digital display.





The duration of the timer can also be increased or reduced quickly:

- ▶ To increase the duration of the timer quickly, press and hold the right half of the slider  – – – P.
- ▶ To reduce the duration of the timer quickly, press and hold the left half of the slider  – – – P.






The default value  can be adjusted in the user settings (see page 21).

Changing the timer



- ▶ Touch the  button.
 - The timer duration selected appears in the digital display for the timer.
- ▶ To change the duration of the timer, swipe the slider  – – – P for the timer left or right.
 - The new timer duration is shown in the digital display.
 - If no further changes are made within 5 seconds, the new time duration is accepted.
 - The duration of the timer is counted down in the digital display.

Switching the timer off before time

- ▶ Touch the  button.
 - The timer duration selected appears in the digital display for the timer.
- ▶ Touch «0» on the slider  – – –  for the timer.
 - The timer switches off after 5 seconds.

Timer finished







When the timer duration is finished

- an acoustic signal is emitted.
-   flashes in the digital display for the timer.
- ▶ Touch any button to switch off the acoustic signal and digital display.






4.12 Childproof lock

The childproof lock makes it difficult for children to switch the appliance on.







Switching the childproof lock on

- ▶ If the appliance is switched off, hold the  button depressed for 1 second.
- ▶ Touch and hold down the  and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the  button within the next 3 seconds.
 - An acoustic signal is emitted.
 - The  and  buttons flash.
 - «-» appears in all the digital displays.


Operating the appliance with the childproof lock activated

- ▶ If the appliance is switched off, hold the  button depressed for 1 second.
 - The  and  buttons flash.
 - «-» appears in all the digital displays.
- ▶ Touch and hold down the  and  buttons at the same time.
 - An acoustic signal is emitted.
 - The childproof lock is unlocked. The appliance can now be used as normal.

Switching the childproof lock off

- ▶ If the appliance is switched off, hold the  button depressed for 1 second.
 - The  and  buttons flash.
 - «-» appears in all the digital displays.
- ▶ Touch and hold down the  and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the  button within the next 3 seconds.
 - A double acoustic signal is emitted.
 - The childproof lock is switched off.

4.13 Pause cooking

With this function, the power level of all the cooking zone areas that are switched on can be switched to  for up to 10 minutes. After pause cooking, operation can be resumed using the previous settings.

Switching pause cooking on

- ▶ Hold the **II** button depressed for 1 second.
 - All cooking zone areas that are switched on switch to power level **0**.
 - Operating times are paused.
 - The timer continues to run.
 - Wipe protection is deactivated.



The maximum pause time is 10 minutes. By which time, if it has not already ended, the appliance switches off.

Switching pause cooking off


- ▶ Hold the **II** button depressed for 1 second.
 - All cooking zone areas switch back to the previous setting.
 - The operating times continue to run again.

4.14 Wipe protection

Switching wipe protection on

- ▶ Touch the  button.
 - Wipe protection remains activated until cancelled.

Switching wipe protection off


- ▶ Touch the  button.
 - Wipe protection has been cancelled and the appliance may be operated again.



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

4.15 Restore function

If the hob is inadvertently switched off, the recall function can restore the previous settings within 6 seconds.

- ▶ Hold the  button depressed for 1 second.
 - The **II** button flashes for 6 seconds.
- ▶ Touch the **II** button within these next 6 seconds.
 - The most recent settings are restored.

4.16 Demo mode

This setting enables specialist retailers to put the appliance into the demonstration mode in order to show the functions without the appliance turning on. This setting is not recommended for private use.




The demo mode can only be terminated by a service technician.

4.17 Switching the cooking zone area off

- ▶ Touch «0» on the slider **0** – – – **P** for the required cooking zone area.
 - The cooking zone area is switched off.
 - If the cooking zone area is still hot, **H** illuminates in the digital display as long as there is a risk of burns.
 - If no other entry is made and the other cooking zone areas are also switched off, the appliance switches off after 30 seconds.

4.18 Switching the appliance off

- ▶ Hold the  button depressed for 1 second.
 - All cooking zone areas are switched off.
 - If cooking zone areas are still hot, **H** illuminates in the digital display as long as there is a risk of burns.

5 OptiLink

5.1 Connecting the hob to the range hood



The hob can only be connected to a range hood with the OptiLink function.

Activating the connecting mode on the hob


- ▶ Switch the hob off (see page 20).
- ▶ Access the user setting (see page 21).
- ▶ Select the user setting **P 7**.
- ▶ Select the **!** setting by touching or swiping slider **0 - - - P**; no further actions are needed.
 - **P 7** and the **!** setting illuminate in the digital displays.

Activating the connecting mode on the range hood

- ▶ Make the settings as described in the operating instructions for the range hood.
- If a connection between the hob and the range hood has been successfully established, this is indicated on the range hood. See the operating instructions for the range hood.

5.2 Deactivating OptiLink

To terminate the connection between the range hood and the hob:


- ▶ Access the user setting (see page 21).
- ▶ Select the user setting **P 7**.
- ▶ Select the **0** setting by touching or swiping slider **0 - - - P**.
- ▶ To save the change, hold the  button depressed for 2 seconds.
 - The setting is saved and user settings are closed.
 - The connection to the range hood is deleted.
 - OptiLink is deactivated.




See the operating instructions for the range hood for terminating OptiLink.




6 User settings

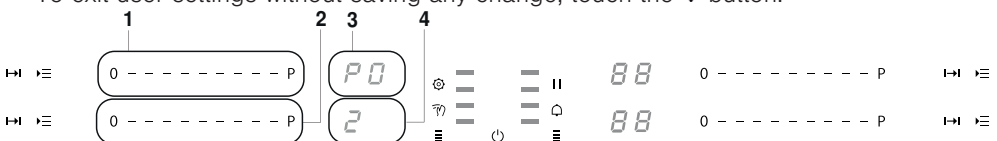
The following user settings can be set and saved individually:

User setting	Setting value	Factory setting
 Button tone loudness	0 Off	2
	1 Low	
	2 Medium	
	3 High	

User setting	Setting value	Factory setting
<i>P 1</i> Acoustic signal loudness	<i>0</i> Low	<i>2</i>
	<i>1</i> Medium	
	<i>2</i> High	
<i>P 2</i> Acoustic signal when the timer is up	<i>0</i> No acoustic signal	<i>1</i>
	<i>1</i> Ends after 10 seconds	
	<i>2</i> Ends after 1 minute	
<i>P 3</i> PowerPlus time	<i>0</i> Ends after 5 minutes	<i>1</i>
	<i>1</i> Ends after 10 minutes	
<i>P 4</i> Default timer duration	<i>0</i> 0 minutes	<i>3</i>
	<i>1-9</i> Adjustable in steps from 10–90 minutes	
<i>P 5</i> Cancel wipe protection	<i>0</i> Touch the  button	<i>1</i>
	<i>1</i> Automatic after 30 seconds	
<i>P 6</i> Brightness	<i>0</i> Minimum	<i>1</i>
	<i>1</i> Low	
	<i>2</i> Medium	
	<i>3</i> Maximum	
<i>P 7</i> OptiLink	<i>0</i> Off	<i>0</i>
	<i>1</i> On	
<i>P 8</i> Restore factory settings	- Restoration of factory settings	-

6.1 Changing user settings

- ▶ Hold the  button depressed for 6 seconds.
 - An acoustic signal is emitted.
 - The indexed user setting, e.g. *P 0*, appears in the upper digital display **3**.
 - The current setting value for this user setting, e.g. *2*, appears in the lower digital display **4**.
- ▶ To go to another user setting, swipe the upper slider **1** left or right.
- ▶ To change the current setting value for a user setting, swipe the lower slider **2** left or right.
- ▶ To save the change, hold the  button depressed for 2 seconds.
 - An acoustic signal is emitted.
 - The appliance is switched off.
- ▶ To exit user settings without saving any change, touch the  button.



If no entry is made, the user settings are exited automatically after 1 minute.

6.2 Restoring the factory settings

User settings that have been changed can be restored to the factory setting.

- ▶ Select the **P B** user setting.
- ▶ Hold the **⏻** button depressed for 2 seconds.
 - All user settings have been reset to factory settings.

7 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.



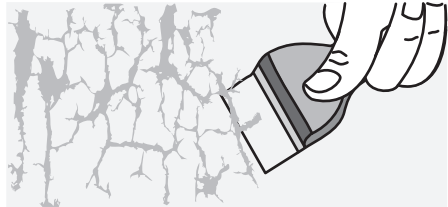
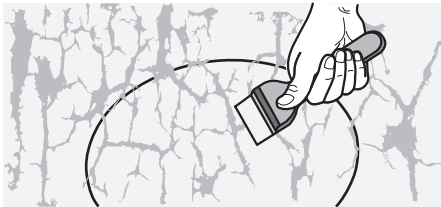
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as they can damage the surface.

- ▶ 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 23) to remove stubborn soiling.

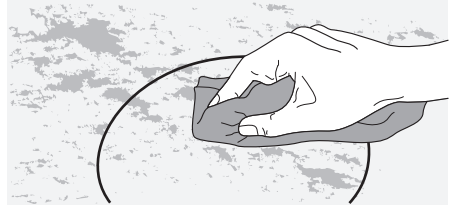
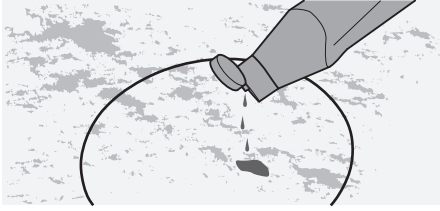
Cleaning

For good results, follow these cleaning instructions.

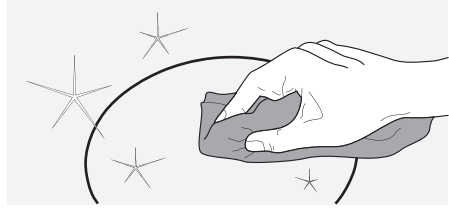
- ▶ To clean thoroughly, remove most of the soiling using a hob scraper or a special cleaning sponge for glass ceramic hobs.



- ▶ Add a few drops of a suitable Cleaning agent (see page 23) 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.



7.1 Cleaning agent

Glass ceramic with OptiGlass



Unsuitable cleaning agents may attack and damage the coating.



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




8 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.

8.1 Error messages

Display	Possible cause	Solution
⚡ flashes alternately with the power level	<ul style="list-style-type: none"> ▪ Cookware is not suitable for use with induction hobs. ▪ Cookware is not standing on the cooking zone area. ▪ Cookware is too small for the cooking zone area selected. 	<ul style="list-style-type: none"> ▶ Use suitable magnetic cookware (see page 11). ▶ Ensure cookware corresponds to the size of the cooking zone area.

8 Trouble-shooting

Display	Possible cause	Solution
- illuminates	<ul style="list-style-type: none"> ▪ The childproof lock is activated. 	<ul style="list-style-type: none"> ▶ See how to operate appliance with childproof lock activated (see page 18). ▶ Switch the childproof lock off (see page 18).
A continuous acoustic signal is emitted and  flashes	<ul style="list-style-type: none"> ▪ A button or a slider was touched for longer than 10 seconds. ▪ There is an object or boiled-over food on the control panel. 	<ul style="list-style-type: none"> ▶ Remove object or food that has boiled over. ▶ Touch . <ul style="list-style-type: none"> –  goes out and the continuous acoustic signal is silenced. ▶ The appliance can be used again as normal.
<i>H</i> flashes	<ul style="list-style-type: none"> ▪ The excess temperature protection of a cooking zone area was triggered. 	<ul style="list-style-type: none"> ▶ Allow the cooking zone area to cool down. ▶ Continue cooking on a different cooking zone area. ▶ Check cookware.
	<ul style="list-style-type: none"> ▪ An object (e.g. paper) underneath the hob is obstructing the air intake. 	<ul style="list-style-type: none"> ▶ Remove any objects in the drawer underneath the hob. ▶ Touch any button to acknowledge the error. ▶ After 10 minutes the appliance can be used again as normal.
	<ul style="list-style-type: none"> ▪ Ventilation is defective. 	<ul style="list-style-type: none"> ▶ Note down the error message in full and the serial number (SN) of the appliance. ▶ Contact Customer Services.
<i>U0</i> flashes	<ul style="list-style-type: none"> ▪ An interruption in the power supply. 	<ul style="list-style-type: none"> ▶ Touch any button to acknowledge the display. ▶ The appliance can be used again as normal.
<i>Er</i> and <i>03</i> illuminate	<ul style="list-style-type: none"> ▪ Object (e.g. pan, dish) on the control panel. ▪ There is boiled-over food on the control panel. 	<ul style="list-style-type: none"> ▶ Remove object or food that has boiled over. ▶ The appliance can be used again as normal.

Display	Possible cause	Solution
E_r and E_l illuminate	<ul style="list-style-type: none"> Control unit has overheated due to, for instance, hot cookware or food being on the control panel. 	<ul style="list-style-type: none"> Immediately remove the hot cookware or food that has boiled over from the control panel. Touch the \odot button to acknowledge the error.
	<ul style="list-style-type: none"> An object (e.g. paper) underneath the hob is obstructing the air intake. 	<ul style="list-style-type: none"> Remove any objects in the drawer underneath the hob. Touch any button to acknowledge the error. After 10 minutes the appliance can be used again as normal.
	<ul style="list-style-type: none"> Ventilation is defective. 	<ul style="list-style-type: none"> Note down the error message in full and the serial number (SN) of the appliance. Contact Customer Services.
E_r or E_l and a number illuminate in the display	<ul style="list-style-type: none"> Internal error occurred. 	<ul style="list-style-type: none"> Note down the error message in full and the serial number (SN) of the appliance. Contact Customer Services.
E and 3 illuminate and the cooking zone area switches off	<ul style="list-style-type: none"> Cookware is not suitable for use with induction hobs. Cookware is too small for the cooking zone area selected. 	<ul style="list-style-type: none"> Use suitable magnetic cookware (see page 11). The diameter of the base of the cookware must be at least 10 cm.
E and 2 illuminate	<ul style="list-style-type: none"> The automatic safety shut-off was triggered. 	<ul style="list-style-type: none"> Switch the hob back on again if required (see page 12).



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

Power level / Function	\equiv	1	2	3	4
Safety shut-off after hrs.:mins.	2:00	10:00	5:00	5:00	4:00
	5	6	7	8	9
	3:00	2:00	2:00	2:00	1:00

8.2 Other possible problems

Problem	Possible cause	Solution
The cookware is not being heated and no power is being delivered to the cooking zone area.	<ul style="list-style-type: none"> ▪ The demo mode is switched on. 	<p>The demo mode must be terminated by the service technician.</p> <ul style="list-style-type: none"> ▶ Contact Customer Services.
The appliance is not working and all the displays remain dark.	<ul style="list-style-type: none"> ▪ The fuse or circuit breaker for electrical installations in the home is defective. ▪ An interruption in the power supply. ▪ The fuse or circuit breaker keeps blowing. 	<ul style="list-style-type: none"> ▶ Change the fuse. ▶ Reset the circuit breaker. ▶ Check the power supply. ▶ Note down the serial number (SN) of the appliance. ▶ Contact Customer Services.
No cookware detected.	<ul style="list-style-type: none"> ▪ Cookware is too small. ▪ The cookware is not induction-compatible or is damaged. 	<ul style="list-style-type: none"> ▶ Move cookware into the centre of the cooking zone area. ▶ Use undamaged, induction-compatible cookware (see page 11).
Cooking zone areas are not assigned correctly to the cookware.	<ul style="list-style-type: none"> ▪ Cookware is not positioned centrally on the cooking zone area. ▪ The cookware was placed on the cooking zone area before the hob was switched on. 	<ul style="list-style-type: none"> ▶ Position the cookware centrally on the cooking zone area. ▶ Switch the hob on before placing the cookware on the cooking zone area. ▶ Assign cooking zone areas manually (see page 13).
OptiLink is not working	<ul style="list-style-type: none"> ▪ The connection was not successful. ▪ If the problem could not be resolved: 	<ul style="list-style-type: none"> ▶ Deactivate OptiLink on the hob. ▶ Re-establish the connection. ▶ Note down the serial number (SN) of the appliance. ▶ Contact Customer Services.

9 Technical data

In accordance with EU Regulation No. 66/2014

Description	Unit	Value	
Model number GK		31157, 31158	
Type designation GK		CTI4T-31157, CTI4T-31158	
Number of cooking zones/areas		2	
Heating technology		induction	
Dimension of cooking zone/area	cm	22 × 37	22 × 37
Energy consumption per cooking zone/area	Wh/kg	191.3	191.7
Energy consumption of the entire hob EC	Wh/kg	191.5	

10 Disposal

10.1 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.

10.2 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.

10.3 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	V-ZUG Australia Pty. Ltd. 2/796 High Street Kew East, Victoria 3102, AUSTRALIA	LB	Kitchen Avenue SAL Mirna El Chalouhi Highway Wakim Bldg, Jdeihah Beirut LEBANON
CN	V-ZUG (Shanghai) Domestic Appliance Co. Ltd. Raffles City Changning Office Tower 3 No. 1139 Changning Road 200051 Shanghai CHINA	RU	OOO Hometek Dubininskaya Street 57 building 1 113054 Moscow RUSSIA
AT/BE/ DK/DE/ ES/FR/ NO/NL/ LU/SE	V-ZUG Europe BV Evolis 102 8530 Harelbeke BELGIUM	SG	V-ZUG Singapore Pte. Ltd. 6 Scotts Road Scotts Square #03-11/12/13 228209 Singapore SINGAPORE
GB/IE	V-ZUG UK Ltd. 27 Wigmore Street London W1U 1PN GREAT BRITAIN	TH	V-ZUG (Thailand) Ltd. 140/36, 17th Floor ITF Tower, Silom Road Suriyawong Sub-district Bangrak District Bangkok 10500 THAILAND
HK/MO	V-ZUG Hong Kong Co. Ltd. 12/F, 8 Russell Street Causeway Bay HONG KONG	TR	GÜRELLER Anchor Sit.3A/1-2 Çayyolu 06690 ÇANKAYA/ANKARA TURKEY
IT	Frigo 2000 S.p.A Viale Fulvio Testi 125 20092 Cinisello Balsamo (Mil- ano) ITALY	UA	Private enterprise "Stirion" (MIRS corp.) Osipova Street 37 65012 Odessa UKRAINE
IL	Digital Kitchen Hataarucha 3 6350903 Tel Aviv ISRAEL	VN	V-ZUG VIETNAM COMPANY LTD. 21st Floor, Saigon Centre, 67 Le Loi Ben Nghe Ward, District 1 Ho Chi Minh City, 700000 VIETNAM

11 Index

A	
Acoustic signal.....	21
Addresses of the importers.....	28
Appliance	
Disposal.....	27
Switching off.....	9, 20
Switching on.....	9, 12
Appliance overview.....	8
Appliance-specific safety precautions	4
B	
Braising.....	13
Bridging function.....	9, 13
Brightness.....	21
Button tone.....	20
C	
Care and maintenance.....	22
Childproof lock.....	18
Switching off.....	18
Switching on.....	18
Unlocking.....	18
Cleaning agent OptiGlass.....	23
Coated cookware.....	12
Connection plate.....	31
Cooking zone area.....	8, 9
Automatically assigning.....	14
Manually assigning.....	13
Pausing.....	19
Switching off.....	19
Switching on.....	12
Cookware.....	11
D	
Deep frying.....	13
Demo mode.....	19
Disposal.....	27
E	
Energy-efficient cooking.....	12
F	
Factory setting.....	22
Frying.....	13
H	
Heating.....	13
Heating up.....	13
Hob.....	8
Connecting to range hood.....	20
Terminating connection to range hood	20
How induction hobs function.....	9
K	
Keep warm function.....	9, 13, 16
Switching off.....	16
Switching on.....	16
M	
Malfunctions.....	23
Melting function.....	9, 13, 16
Switching off.....	16
Switching on.....	16
MemoryFunction.....	10
Model designation.....	2
Multi-function button.....	9
Keep warm.....	16
Melting.....	16
Simmering.....	16
N	
Noise during cooking.....	12
O	
Operating and display elements.....	8, 9
Buttons.....	9
Display.....	9
Operating time.....	9, 15
Changing.....	15
Finished.....	16
Setting.....	15
Switching off before time.....	16
OptiLink Activating.....	20
Deactivating.....	20
User setting.....	21
Overview of power levels.....	13
P	
Pan detection.....	9, 10
Pause cooking.....	9, 18
Switching off.....	19
Switching on.....	19
Power levels Overview.....	13
Setting.....	12
Power management.....	15
PowerPlus.....	9
Ending before time.....	14
Switching on.....	14
User setting.....	21
Problems.....	23

Product fiche.....	27	User setting.....	21
--------------------	----	-------------------	----

Q

Quick instructions	32
--------------------------	----

R

Range hood	
Connecting to hob.....	20
Terminating connection to hob	20
Reducing	13
Residual heat indicator	14
Restore function	9, 19
Resume cooking.....	13

S

Safety precautions	
General	4
Safety shut-off	25
Serial number (SN).....	31
Service & Support.....	31
Signals and tones	
Acoustic signal.....	21
Button tone	20
Simmer function	9, 13, 16
Switching off	17
Switching on	17
Slider	9
Steaming.....	13
Swelling.....	13
Symbols.....	4

T

Technical questions.....	31
Timer	9, 17
Changing.....	17
Finished	18
Setting	17
Switching off before time	18
User setting.....	21
Type.....	2

U

User settings.....	9, 20
Changing.....	21
Factory setting.....	22
Using for the first time.....	8

V

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

W

Warranty extensions.....	31
Wipe protection	9
Switching off	19
Switching on	19

Z

ZoneFlex cooking zone	8, 10
-----------------------------	-------

12 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 →Service →Warranty information. Please read this information carefully.

Please register your appliance straightaway online at 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.

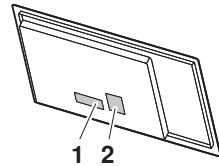
My appliance information:

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 →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 area

- ▶ Place the cookware on the hob.
- ▶ Touch or swipe the slider 0 – – – P for the required cooking zone area to set the power level.

To switch cooking zone area off

- ▶ Touch «0» on the slider 0 – – – P for the required cooking zone area.

To switch appliance off

- ▶ Hold the  button depressed for 1 second.



1146981-07

