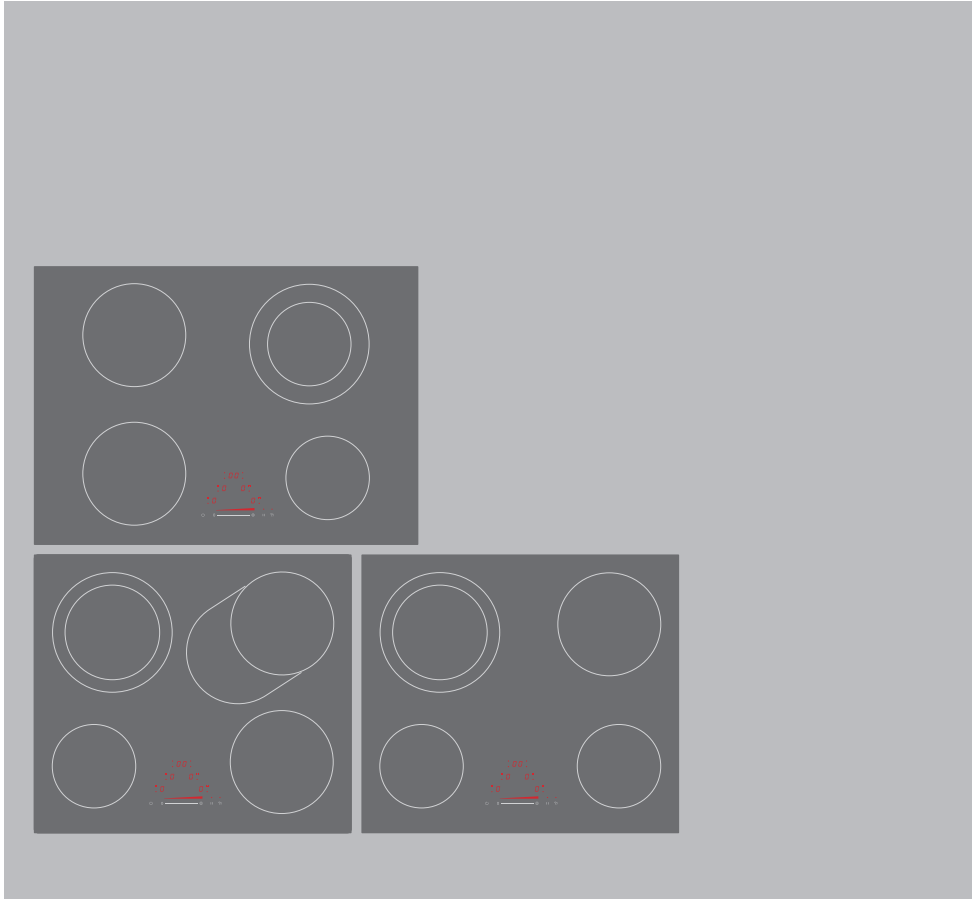




Operating instructions

CookTop V4000 A604 | A604B | A704

Toptronic 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 A604	CT4T-31151
CookTop V4000 A604B	CT4T-31149
CookTop V4000 A704	CT4T-31152

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.

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.
- 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.

Caution: Burns hazard

- Overheated fat and oil can easily catch fire. NEVER attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.

Caution: Risk of injury

- Keep pets away from the appliance.

Caution: Risk to life

- Packaging 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.



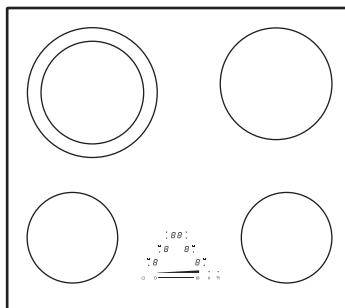
During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

3 Your appliance

3.1 Appliance overview

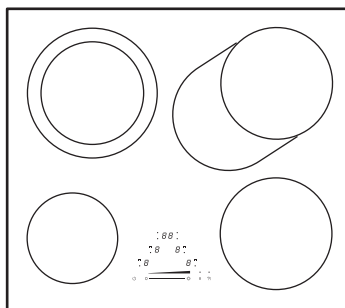
CookTop V4000 A604

- 1 dual ring cooking zone $\varnothing 175/210$ mm
- 1 cooking zone $\varnothing 180$ mm
- 2 cooking zones $\varnothing 140$ mm



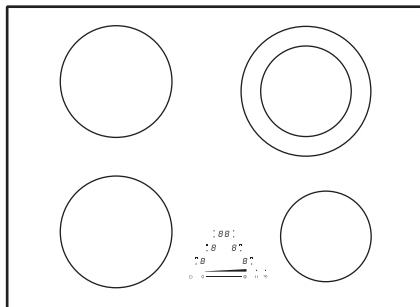
CookTop V4000 A604B

- 1 frying zone $\varnothing 170 \times 265$ mm
- 1 dual ring cooking zone $\varnothing 175/210$ mm
- 1 cooking zone $\varnothing 180$ mm
- 1 cooking zone $\varnothing 140$ mm



CookTop V4000 A704

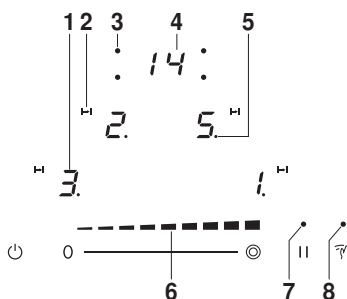
- 1 dual ring cooking zone ø140/210 mm
- 2 cooking zones ø180 mm
- 1 cooking zone ø140 mm



3.2 Operating and display elements

Buttons

- Appliance ON/OFF
- Slider (for setting the power level)
- Dual ring cooking zone ON/OFF, frying zone ON/OFF
- Pause cooking ON/OFF and restore function
- Wipe protection ON/OFF
- Select cooking zone
- Operating time / timer



Display

- | | | | |
|---|--------------------------|---|-------------------------------------|
| 1 | Cooking zone power level | 5 | Chosen cooking zone |
| 2 | Operating time activated | 6 | Power level |
| 3 | Selected cooking zone | 7 | Pause activated / Restore available |
| 4 | Operating time / timer | 8 | Wipe protection activated |

3.3 Cookware

Suitable cookware

Cookware should have a stable bottom. When heated, the base of the cookware must lie flat on the surface of the cooking zone.

Cookware made of metal is more suitable than that made of glass or ceramic as with metal the heat is distributed evenly quicker.

Cookware bases made of aluminium or aluminium alloys can leave stubborn marks on the glass ceramic surface that are very difficult to remove.

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.

3.4 OptiGlass

Applies to CookTop V4000 A604 (CT4T64ESOC6/CT4T64ESOD6) and A704 (CT4T74ESOD4)

Hobs with OptiGlass have an additional coating on the glass surface.

This coating makes the surface harder, tougher and more scratch resistant than non-coated glass surfaces. Follow care and maintenance instructions.



Under normal circumstances, significantly fewer scratches should occur on the glass surface during cooking. However, even a sharp grain of sand or particle of grit, for example, under a pan can cause scratches.

Illumination

- ▶ Halogen or LED light bulbs are recommended for illuminating hobs with the OptiGlass coating.



The use of fluorescent tube lighting to illuminate hobs with the OptiGlass coating causes the glass surface to shimmer.

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

- ▶ Press the  button for the required cooking zone.
 -  flashes in the corresponding power level display.
 - The selection indicator for this cooking zone illuminates.
- ▶ Press or slide your finger along the slider to set the power level.



The settings for a cooking zone can only be changed if the corresponding selection indicator is illuminated.

Once the selection indicator goes out, the cooking zone must be selected anew.

4.3 Switching a cooking zone off

- ▶ Press the  button of the required cooking zone.
 - The selection point of this cooking zone is illuminated.
- ▶ 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
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
8	Frying, deep frying	Meat, chips
9	Flash frying, fast heating	Steaks, boiling water

4.6 Switching the dual ring cooking / frying zone on and off

When the dual ring cooking / frying zone is switched on, only the inner cooking zone **A** or **C** comes on. The outer cooking ring **B** or the additional heating element **D** can be switched on if required.



Switching the outer cooking ring / additional heating element on

- ▶ Select the required dual ring cooking / frying zone.
 - The selection indicator for this cooking zone illuminates.
- ▶ Press  on the slider.
 - The point next to the power level display flashes.
- ▶ Press  on the slider again.
 - The point next to the power level display illuminates.
 - The outer cooking ring **B** or the additional heating element **D** is switched on.
 - Power level **9** is set.
- ▶ Use the slider to set the required power level.

Switching the outer cooking ring / frying zone off

- ▶ Select the required dual ring cooking / frying zone.
 - The selection indicator for this cooking zone illuminates.
- ▶ Press  on the slider.
 - The point next to the power level display flashes.
- ▶ Press  on the slider again.
 - The outer cooking ring **B** or the additional heating element **D** is switched off.
 - The inner cooking zone **A** or **C** is set at power level **9**.
- ▶ Use the slider to set the required power level.

4.7 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	1	2	3	4	5	6	7	8
Automatic boost in mins.:secs.	1:00	3:00	4:45	6:30	8:30	2:30	3:30	4:30

Switching the automatic boost on

- ▶ Press the **B** button of the required cooking zone.
- ▶ Press the required power level on the slider for 3 seconds.
 - As long as the automatic boost is active, **B** and the power level are illuminated alternately in the display.
 - After the boost time has ended, the heat output is reduced to the selected power level again.

Switching the automatic boost off before time

- ▶ Press the **B** button of the required cooking zone.
- ▶ Set a lower power level using the slider.

4.8 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 – 99 mins.

Setting the operating time

- ▶ Select the required cooking zone.
- ▶ Touch the **B** button for the required cooking zone.
- ▶ Touch the **BB** button.
 - **00** flashes in the display for 10 seconds.
 - The indicator light for the cooking zone flashes.
 - The **I-I** symbol illuminates.
- ▶ Use the **0** — **⊙** slider to set the operating time.
 - The left-hand side of the **0** — slider is used as a minus button.
 - The right-hand side of the — **⊙** slider is used as a plus button.



To quickly change the operating time, press and hold the **0** or **⊙** button.

Touch the **BB** button again to set the first digit of the operating time.

- When the **0** button is pressed for 1 second, the duration is set to **00** and an acoustic signal is emitted for as long as the button is pressed.
- The operating time starts 10 seconds after last pressing a button.

Changing the operating time

- ▶ Touch the **B** button for the required cooking zone.
 - The remaining operating time for the cooking zone selected is displayed.
- ▶ Touch the **BB** button.
- ▶ Use the **0** —  slider to set the operating time.
 - The operating time starts 10 seconds after last pressing a button.

Switching the operating time off before time

- ▶ Touch the **B** button for the required cooking zone.
- ▶ Touch the **BB** button.
- ▶ Hold the **0** button depressed for 1 second.
 - The operating time is set to **00**.
 - An acoustic signal is emitted for as long as the **0** button is pressed.
 - The cooking zone continues to run.

End of the operating time

When the operating time is up

- the relevant cooking zone is selected automatically
- the corresponding cooking zone switches off
- an acoustic signal is emitted
- **00**, the **I→I** symbol and the **U** power level flash.
- ▶ Touch any button to switch off the acoustic signal and the displays.

Several operating times

If operating times are set for several cooking zones,

- the shortest operating time illuminates in the display as long as no cooking zone is selected.
- 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 **B** button for the required cooking zone.

4.9 Timer

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

It can only be set when a cooking zone is in operation.

A cooking zone can be put into operation when the timer is running. However, no operating time can be set.

Setting the timer

- ▶ Switch the appliance on.
- ▶ Touch the **BB** button.
 - **00** flashes in the display for 10 seconds.
- ▶ Use the **0** —  slider to set the duration of the timer.
 - The left-hand side of the **0** — slider is used as a minus button.
 - The right-hand side of the —  slider is used as a plus button.



To quickly change the duration of the timer, press and hold the **0** or  button.
Touch the **BB** button again to set the first digit of the timer.

- When the **0** button is pressed for 1 second, the duration is set to **00** and an acoustic signal is emitted for as long as the button is pressed.
- The timer starts 10 seconds after last pressing a button.

Changing the timer

- ▶ Switch the appliance on.
- ▶ Touch the **88** button.
 - The time left on the timer is displayed.
- ▶ Touch the **88** button.
- ▶ Use the 0 —  slider to set the duration of the timer.
 - The timer starts 10 seconds after last pressing a button.

Switching the timer off before time

If no cooking zone is in use:

- ▶ Switch the appliance on and then off again.

If a cooking zone is in use:

- ▶ Touch the **88** button.
- ▶ Hold the 0 button depressed for 1 second.
 - The timer is set to **00**.
 - An acoustic signal is emitted for as long as the 0 button is pressed.

When the timer finishes

The cooking zones are not switched off, an acoustic signal is emitted and **00** flashes in the display.

4.10 Childproof lock

The childproof lock is to prevent the appliance from being accidentally switched on. The timer can also be used when the childproof lock is activated.

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.

4.11 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.

4.12 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.

4.13 Acoustic signal



Changes can only be made when the timer is not running.

The following tones will still be emitted when the button tone is switched off:

- Acoustic signal when the appliance is switched on
- Acoustic signal when the appliance is switched off
- End of operating time
- End of timer (egg timer)
- Error tones (e.g. button continuously held down)
- Acoustic signals whenever the childproof lock is switched on, overridden or switched off.



The setting is saved even after a power failure.

Switching the acoustic signal on

- ▶ Switch the appliance on with .
- ▶ Touch the  and  buttons at the same time.
 - An acoustic signal is emitted.
- ▶ Touch the 0  slider within 3 seconds.
 - An acoustic signal is emitted.
 -  appears in the display.
- ▶ Touch the right-hand side of the  slider 1x.
 - An acoustic signal is emitted.
 -  appears in the display.



Incomplete entries are cancelled with no effect.

Simply repeat the steps above to turn the acoustic signal on.

The setting is saved on exiting the menu.

The menu can be exited in the following ways:

- ▶ The setting is saved 10 seconds after last pressing a button.
- ▶ Switch the appliance off with the .

- ▶ Touch the **II** and **7** buttons at the same time.



If a hotplate is touched while setting the acoustic signal, the settings will be lost. To change the acoustic signal, the appliance has to be switched off and then back on again.

5 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 16) to remove stubborn soiling.

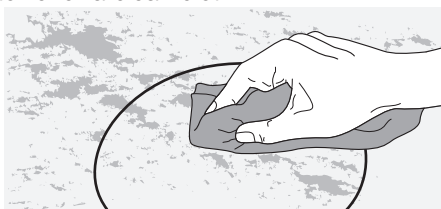
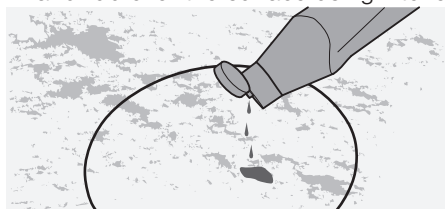
Cleaning

For good results, follow these cleaning instructions.

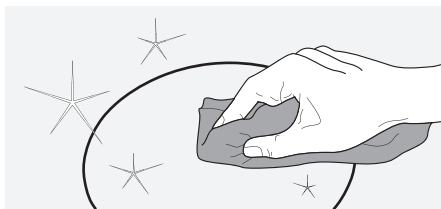
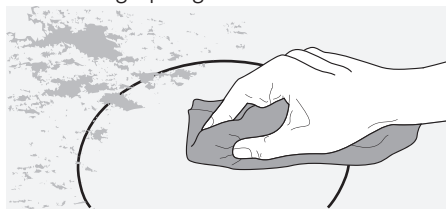
- ▶ To clean thoroughly, remove most of the soiling using a hob scraper or a special cleaning sponge for glass ceramic hobs.



- ▶ Add a few drops of a suitable Cleaning agent (see page 16) 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.

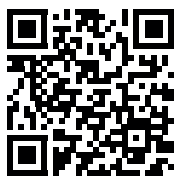


5.1 Cleaning agent

Glass ceramic with OptiGlass

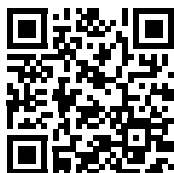


Unsuitable cleaning agents may attack and damage the coating.



- Only use the cleaning agents and methods for glass ceramic with OptiGlass that we recommend (see page 9).

Glass ceramic with standard glass



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

6 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.

6.1 Error messages

Display	Possible cause	Solution
illuminates	▪ The childproof lock is activated.	► See how to operate appliance with childproof lock activated (see page 13). ► Switch the childproof lock off.

Display	Possible cause	Solution
A continuous acoustic signal is emitted,  flashes and the appliance switches off	▪ A button or a slider was touched for longer than 10 seconds. ▪ Object (e.g. pan, dish) on the control panel. ▪ Food boiled over on to the control panel.	▶ Remove object or food that has boiled over. ▶ The appliance can be used again as normal.
H flashes	▪ The excess temperature protection of a cooking zone was triggered.	▶ Allow the cooking zone to cool down. ▶ Continue cooking on a different cooking zone. ▶ Check cookware.
U U flashes	▪ An interruption in the power supply.	▶ Touch any button to acknowledge the display. ▶ The appliance can be used again as normal.
E r or E and a number illuminate	▪ Internal error occurred.	▶ Note down the error number. ▶ Note down the serial number (SN) of the appliance. See the identification plate for this. ▶ Call Customer Services.
E and B illuminate	▪ An object (e.g. paper) underneath the hob is obstructing the air intake.	▶ 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.
	▪ Ventilation is defective.	▶ Note down the error number. ▶ Note down the serial number (SN) of the appliance. See the identification plate for this. ▶ Call Customer Services.
H and O flash alternately	▪ The automatic safety shut-off was triggered.	▶ Switch the cooking zone back on again if required.



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

7 Technical data

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

6.2 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.

7 Technical data

7.1 Product fiche

In accordance with EU Regulation No. 66/2014

Model number GK		31149			
Type designation GK		CT4T-31149			
Number of cooking zones		4			
Heating technology		Radiant cooking zone			
Dimensions of cooking zone	cm	ø14	ø17.5/21	ø17×26.5	ø18
Energy consumption per cooking zone	Wh/kg	192.9	176.4	183.6	187.5
Energy consumption of the entire hob EC	Wh/kg	185.1			
Model number GK		31151			
Type designation GK		CT4T-31151			
Number of cooking zones		4			
Heating technology		Radiant cooking zone			
Dimensions of cooking zone	cm	ø14	ø17.5/21	ø18	ø14
Energy consumption per cooking zone	Wh/kg	190.4	179.4	188.5	188.5
Energy consumption of the entire hob EC	Wh/kg	186.7			

Model number GK		31152			
Type designation GK		CT4T-31152			
Number of cooking zones		4			
Heating technology		Radiant cooking zone			
Dimensions of cooking zone	cm	ø18	ø18	ø14/21	ø14
Energy consumption per cooking zone	Wh/kg	190.1	188.9	186.2	188.5
Energy consumption of the entire hob EC	Wh/kg	188.4			

8 Disposal

8.1 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.

8.2 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.

8.3 Disposal



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

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10 Notes

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

Please register your V-ZUG appliance straightaway:

- online at www.vzug.com →Service →Online warranty registration or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

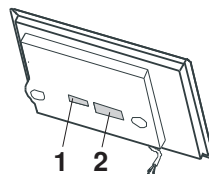
My appliance information:

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

Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an on-site visit by us by phone if you wish.

General queries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling tel. +41 58 767 67 67 or by going to our website at www.vzug.com.

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

- ▶ Touch the  button for the required cooking zone.
 - The selection indicator for this cooking zone illuminates.
- ▶ Touch or swipe the slider to set the power level.

To switch cooking zone off

- ▶ Touch the  button for the required cooking zone.
- ▶ Touch  — on the slider.

To switch appliance off

- ▶ Touch the  button.



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