

Operating instructions

CookTopInduction V6000

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

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

| Model designation | Model number | Type |
|------------------------|--------------|---------------|
| CookTopInduction V6000 | 31114 | CTI6T95MMSOLD |

Variations depending on the model are noted in the text.

Contents

| | | | | | |
|----------|---|-----------|-----------|------------------------------|-----------|
| 1 | Safety precautions | 4 | 6.1 | Changing user settings | 18 |
| 1.1 | Symbols used..... | 4 | 7 | Care and maintenance | 19 |
| 1.2 | General safety precautions..... | 4 | 7.1 | OptiGlass..... | 20 |
| 1.3 | Appliance-specific safety precautions | 4 | 8 | Trouble-shooting | 20 |
| 1.4 | Instructions for use..... | 5 | 8.1 | Error messages..... | 20 |
| 2 | Using for the first time | 7 | 8.2 | Other possible problems..... | 22 |
| 3 | Your appliance | 7 | 9 | Technical data | 22 |
| 3.1 | Appliance overview | 7 | 9.1 | Product fiche | 22 |
| 3.2 | Operating and display elements..... | 8 | 10 | Disposal | 23 |
| 3.3 | How induction hobs function..... | 8 | 11 | Index | 24 |
| 3.4 | Pan detection | 9 | 12 | Notes | 26 |
| 3.5 | Flexible cooking..... | 9 | 13 | Service & Support | 27 |
| 3.6 | Cookware | 9 | | | |
| 3.7 | OptiGlass..... | 10 | | | |
| 4 | Operation | 10 | | | |
| 4.1 | Switching the appliance on and off..... | 10 | | | |
| 4.2 | Selecting a cooking zone..... | 10 | | | |
| 4.3 | Switching a cooking zone off..... | 10 | | | |
| 4.4 | Residual heat indicator..... | 10 | | | |
| 4.5 | Overview of power levels | 11 | | | |
| 4.6 | Melting function..... | 11 | | | |
| 4.7 | Keep warm function | 11 | | | |
| 4.8 | Simmer function..... | 11 | | | |
| 4.9 | PowerPlus | 12 | | | |
| 4.10 | Bridging function..... | 13 | | | |
| 4.11 | Automatic boost..... | 13 | | | |
| 4.12 | Operating time | 13 | | | |
| 4.13 | Timer | 15 | | | |
| 4.14 | Childproof lock..... | 15 | | | |
| 4.15 | Restore function..... | 16 | | | |
| 4.16 | Pause cooking | 16 | | | |
| 4.17 | Wipe protection..... | 16 | | | |
| 5 | OptiLink | 17 | | | |
| 5.1 | Connecting the hob to the range hood..... | 17 | | | |
| 5.2 | Deactivating OptiLink | 17 | | | |
| 6 | User settings | 17 | | | |

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.

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 «Service & Support» section. Please contact our 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, 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.
- 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.

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.
- 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.

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.
- 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.

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.

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.

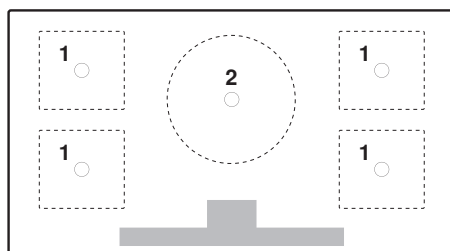


During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

3 Your appliance

3.1 Appliance overview

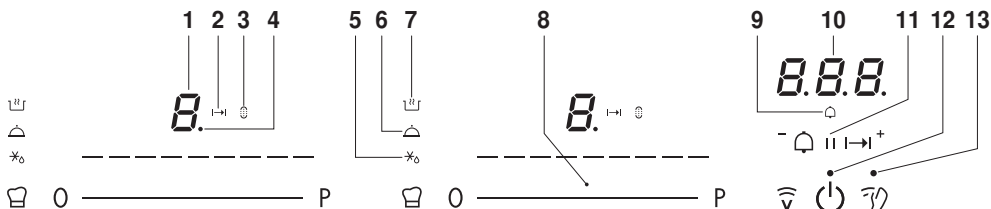
- 1 Cooking zone 18 × 20 cm
- 2 Cooking zone ø28 cm



3.2 Operating and display elements



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



Buttons

- | | |
|--------------------------------------|--|
| Multi-function button | Appliance ON/OFF |
| Slider (for setting the power level) | Wipe protection / pause cooking ON/OFF |
| P PowerPlus | Timer/function as minus button |
| Saving user settings | Operating time / function as plus button |

Displays

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

3.3 How induction hobs function

Induction hobs work very differently from conventional hobs or hot plates. The induction coils under the glass ceramic plate produce a rapidly changing magnetic field which directly heats up the magnetic base of the cookware.

The glass ceramic plate is only warmed by the hot cookware. Removing the cookware from the cooking zone immediately interrupts the supply of energy.

Induction hobs are:



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



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


3.4 Pan detection

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

- If cookware is placed on a cooking zone before it is turned on,  illuminates in the corresponding display.
- If the cookware is removed during operation or if unsuitable cookware is used,
 - the power level selected flashes alternately with .
- If the power level is set but no cookware is detected on the cooking zone within the next 10 minutes,
 - the cooking zone switches off.
 - the appliance switches off after 10 seconds if no other cooking zone is in use.

3.5 Flexible cooking

In flexible cooking, there are no marked cooking zones.

Pans with different diameters can be placed on any cooking zone.  must, however, be covered for pan detection.



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

If a large pan covers both circles, both heating zones can be switched on together with the bridging function.

3.6 Cookware

Suitable cookware

Only cookware with a magnetic base (ø12.5–22 cm, in the centre ø18–28 cm) is suitable for use with the induction hob.

This can be tested 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.

Energy-efficient cooking

For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.

Coated cookware

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



Never use PowerPlus with coated frying pans.

Noise during cooking

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



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

3.7 OptiGlass

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 (see page 20).



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 Operation

4.1 Switching the appliance on and off

- ▶ To switch the appliance on: Touch the  button.
 - The indicator light for the  button illuminates.
 -  illuminates briefly in all the power level displays.
 - If cookware is standing on a cooking zone,  illuminates in the corresponding power level display.
 - If no other entry is made, the appliance switches off again after about 10 seconds for safety reasons.
- ▶ To switch the appliance off: Touch the  button.

4.2 Selecting a cooking zone

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


4.3 Switching a cooking zone off

- ▶ Touch the «0» power level on the slider or swipe «0».
 - 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, **H** remains illuminated as long as there is a risk of burns.


If the hob is switched on,

-  and **H** alternate in the display if cookware is standing on a cooking zone that has residual heat.
- **H** illuminates if no cookware is standing on a cooking zone with residual heat.



4.5 Overview of power levels

| Power level | Cooking method | Use |
|--|---|--|
|  | Melting | Butter, chocolate, gelatine, sauces, approx. 40 °C |
|  | Keep warm | Keeps food warm, approx. 65 °C |
|  | Simmering | Water temperature stays below boiling point |
| 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 |

4.6 Melting function

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

Switching the melting function on

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



Switching the melting function off

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

4.7 Keep warm function

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


Switching the keep warm function on

- ▶ Touch the  button 2×.
 - The  symbol illuminates.
 - **L** illuminates in the power level display.

Switching the keep warm function off

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


4.8 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.
 - The  symbol illuminates.

Switching the simmer function off

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

4.9 PowerPlus

All the cooking zones are equipped with the PowerPlus booster.
When PowerPlus is switched on, the cooking zone selected works at extra high power for 10 minutes. PowerPlus can be used, for instance, to heat a large quantity of water quickly.

Switching PowerPlus on

- ▶ Touch PowerPlus «P».
 - **P** illuminates in the display.
 - After 10 minutes it automatically switches back to power level 9.



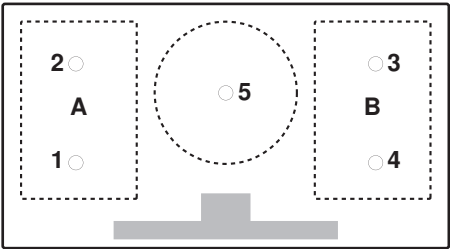
Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

Ending PowerPlus before time

- ▶ Touch the desired power level on the slider.

Power management

PowerPlus cannot be used with both cooking zones of a group (A or B) at the same time. If PowerPlus is activated with both cooking zones of a group, then the power output is reduced for the cooking zone that was first selected. Cooking zone 5 can be operated with PowerPlus independently of groups A and B.



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

*Maximum available power level with cooking zones




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


4.10 Bridging function

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

Switching the bridging function on

- ▶ Touch both sliders at the same time.
 -  Illuminates next to the power levels.
- ▶ Set the required power level.



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

Switching the bridging function off

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

4.11 Automatic boost



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

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



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

| Power level | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 |
|--------------------------------|------|-------|-------|-------|-------|-------|-------|-------|
| Automatic boost in mins.:secs. | 0:40 | 01:15 | 02:00 | 03:00 | 04:15 | 07:15 | 02:00 | 03:15 |



If during the automatic boost a higher power level is selected, the duration will change automatically.

Switching the automatic boost on

- ▶ Hold the required power level on the slider **0 — P** depressed for 3 seconds.
 - **9** and the power level illuminate alternately in the display when the automatic boost is activated.
 - When the automatic boost is over, the heat output is reduced again to the power level selected.

Switching the automatic boost off before time

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

4.12 Operating time



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

With the operating time function, a Cooking zone switches off automatically after a set time 1 min. – 1 hrs. 59 mins..

Setting the operating time

- ▶ Set the desired power level on the cooking zone.
- ▶ Touch the $I \rightarrow I^+$ button.
 - 00 flashes in the display.
- ▶ Touch the slider 0 — for the required cooking zone.
 - The $I \rightarrow I$ symbol for the cooking zone selected illuminates.
 - The display for the cooking zone selected illuminates.
- ▶ Use the $I \rightarrow I^+$ button to increase the operating time or use the $\text{—} \curvearrowright$ button to reduce the operating time.
 - The first time the $I \rightarrow I^+$ button is touched, $!$ illuminates in the display.
 - The first time the $\text{—} \curvearrowright$ button is touched, 30 illuminates in the display.



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

Changing the operating time

- ▶ Touch the $I \rightarrow I^+$ button.
 - 00 flashes in the display.
- ▶ Touch the slider 0 — for the required cooking zone.
 - The remaining operating time for the cooking zone selected is displayed.
 - The display for the cooking zone illuminates.
- ▶ Use the $\text{—} \curvearrowright$ or $I \rightarrow I^+$ button to change the operating time.



To quickly change the operating time, press and hold the $\text{—} \curvearrowright$ or $I \rightarrow I^+$ button.

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

Switching the operating time function off before time

- ▶ Touch the $I \rightarrow I^+$ button.
- ▶ Touch the slider 0 — for the required cooking zone.
- ▶ Touch the $\text{—} \curvearrowright$ and $I \rightarrow I^+$ buttons at the same time.
 - 00 flashes in the display.
 - The cooking zone continues to run.

End of the operating time

When the operating time is up

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

Touch the $\text{—} \curvearrowright$ or $I \rightarrow I^+$ button to switch off the acoustic signal and the display.

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

Several operating times

If operating times are set for several cooking zones,

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

To display another operating time:

- ▶ Touch the $I \rightarrow I^+$ button.
- ▶ Touch the slider $O \text{ — } P$ for the required cooking zone.
 - The operating time is displayed and can be changed.

4.13 Timer

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

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

Setting the timer

- ▶ Switch the appliance on.
- ▶ Touch the ⏻ button.
 - The ⏻ symbol illuminates.
 - 00 flashes in the display.
- ▶ Use the $I \rightarrow I^+$ button to increase the duration of the timer or use the ⏻ button to reduce the duration of the timer.
 - The first time the $I \rightarrow I^+$ button is touched, 1 illuminates in the display.
- ▶ The first time the ⏻ button is touched, 30 illuminates in the display.



The standard value 30 can be adjusted in the user settings.



To quickly change the duration of the timer, press and hold the ⏻ or $I \rightarrow I^+$ button.

Changing the timer

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

- ▶ Touch the ⏻ button.
 - The time left on the timer flashes.
- ▶ Use the ⏻ or $I \rightarrow I^+$ button to change the duration of the timer.

Switching the timer off before time

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

- ▶ Touch the ⏻ button.
- ▶ Touch the ⏻ and $I \rightarrow I^+$ buttons at the same time.
 - 00 flashes in the display.

Timer finished

Touch the ⏻ or $I \rightarrow I^+$ button to switch off the acoustic signal.

4.14 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.

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.






4.15 Restore function

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

- ▶ Switch the appliance on.
 - The indicator light for the  button flashes for 5 seconds.
- ▶ While the indicator light is flashing, touch the  button.

4.16 Pause cooking

After pause cooking, operation can be resumed using the previous settings.




- ▶ Hold the  button depressed for 5 seconds.
 - The **II** display illuminates.
 - The power level of the cooking zone that is switched on changes to .
 - The operating time is interrupted.
 - The timer continues to run.
 - All buttons are inactive except for  and .
- ▶ Touch the  button again to resume cooking.



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

4.17 Wipe protection

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

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



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

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.

To activate the connecting mode on the hob:

- ▶ Switch the hob off.
- ▶ Access the user setting (see page 18).
- ▶ Select the **P 7** user setting.
- ▶ Touch or swipe slider 1 to select the **!** setting.

To activate 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 was successfully established, it must be confirmed on the hob as follows:

- ▶ Hold the **🔊** button depressed for 2 seconds.
 - The setting is saved and the user settings are closed.
 - The appliances are connected and OptiLink is active.

5.2 Deactivating OptiLink

Terminating the connection between the range hood and the hob:

- ▶ Access the user setting (see page 18).
- ▶ Select the **P 7** user setting.
- ▶ Touch or swipe slider 1 to select the **0** setting.
- ▶ Hold the **🔊** button depressed for 2 seconds.
 - The setting is saved and the user settings are closed.
 - 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 |
|---|---------------|------------------------------------|-----------------|
| P 0 Acoustic signal loudness | 0 | Low | 2 |
| | 1 | Medium | |
| | 2 | High | |
| P 1 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 | |
| P 2 Operating time PowerPlus | 0 | Ends after 5 minutes | 1 |
| | 1 | Ends after 10 minutes | |
| | 2 | Ends after 15 minutes | |

- ▶ With the appliance switched off, simultaneously hold the $\bar{\text{Q}}$ and $\text{I} \rightarrow \text{I}^+$ buttons depressed for 2 seconds.
 - An acoustic signal is emitted.
- ▶ Touch both sliders left of display 3.
 - An acoustic signal is emitted.
 - The indexed user setting, e.g. $P \bar{\text{Q}}$, appears in display 3.
 - The current user setting value is shown in display 2.



Cancelling user settings

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

7 Care and maintenance



Clean the appliance only when it has completely cooled down.

Risk of burns!

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.



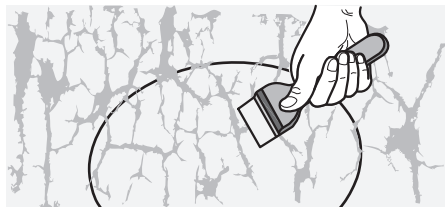
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as it can damage them.

- ▶ Use only a soft cloth or sponge with water and a suitable detergent for cleaning everyday soiling. Always follow the detergent manufacturer's instructions for use. Using a detergent with a protective additive is recommended.
- ▶ 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 limescale remover, e.g. vinegar or lemon juice. Then wipe clean with a damp cloth.

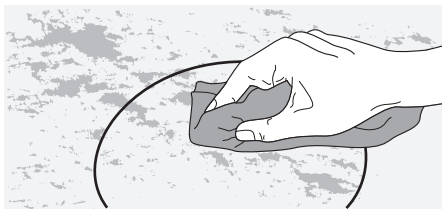
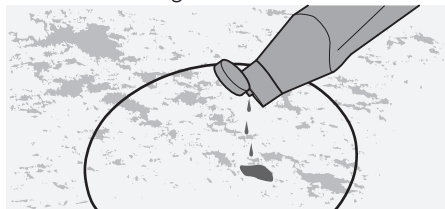
Cleaning

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 fluid 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.



Only use the cleaning agents and methods recommended on our «Homepage».

7.1 OptiGlass






Unsuitable cleaning agents may attack and damage the coating.

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.▪ Cookware is too small for the cooking zone selected. | <ul style="list-style-type: none">▶ Use suitable magnetic cookware (see page 9).▶ Ensure cookware corresponds to the size of the cooking zone. |
| - illuminates | <ul style="list-style-type: none">▪ The childproof lock is activated. | <ul style="list-style-type: none">▶ Switch the childproof lock off (see page 16). |

| Display | Possible cause | Solution |
|--|--|---|
| A continuous acoustic signal is emitted,  flashes and the cooking zone switches off | <ul style="list-style-type: none"> ▪ 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. | <ul style="list-style-type: none"> ▶ Remove object or food that has boiled over. ▶ The appliance can be used again as normal. |
| H flashes | <ul style="list-style-type: none"> ▪ The excess temperature protection of a cooking zone was triggered. | <ul style="list-style-type: none"> ▶ Allow the cooking zone to cool down. ▶ Continue cooking on a different cooking zone. ▶ Check cookware. |
| U 0 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. |
| E  or E and a number illuminate in the display | <ul style="list-style-type: none"> ▪ Internal error occurred. | <ul style="list-style-type: none"> ▶ Note down error message in full and appliance's SN. ▶ Contact Customer Services. |
| E and B illuminate | <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 error message in full and appliance's SN. ▶ Contact Customer Services. |
| H and 0 flash alternately | <ul style="list-style-type: none"> ▪ The automatic safety shut-off was triggered. ▪ The cooking zone is hot and cookware is standing on it. | <ul style="list-style-type: none"> ▶ Switch the cooking zone back on again if required. |



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

| Power level / function |    |  |  |  |  |
|----------------------------------|---|---|---|---|---|
| Safety shut-off after hrs.:mins. | 02:00 | 08:36 | 06:42 | 05:18 | 04:18 |
| | 5 | 6 | 7 | 8 | 9 |
| | 03:30 | 02:18 | 02:18 | 01:48 | 01:30 |

8.2 Other possible problems

| Problem | Possible cause | Solution |
|---|--|--|
| The appliance is not working and all the displays are dark. | <ul style="list-style-type: none"> ▪ The fuse or circuit breaker for electrical installations in the home is defective. | <ul style="list-style-type: none"> ▶ Change the fuse. ▶ Reset the circuit breaker. |
| | <ul style="list-style-type: none"> ▪ The fuse or circuit breaker keeps blowing. | <ul style="list-style-type: none"> ▶ Note down the serial number (SN) of the appliance. ▶ Contact Customer Services. |
| | <ul style="list-style-type: none"> ▪ Cookware is too small for the cooking zone selected. | <ul style="list-style-type: none"> ▶ Ensure cookware corresponds to the size of the cooking zone. |
| OptiLink is not working. | <ul style="list-style-type: none"> ▪ The connection was not successful. | <ul style="list-style-type: none"> ▶ Deactivate OptiLink on the hob and range hood. ▶ Re-establish the connection. |
| | <ul style="list-style-type: none"> ▪ If the problem could not be resolved: | <ul style="list-style-type: none"> ▶ Note down the serial number (SN) of the appliance. ▶ Contact Customer Services. |

9 Technical data

9.1 Product fiche

In accordance with EU Regulation No. 66/2014

| | | | | | | |
|---|-------|------------------------|---------|-------|---------|---------|
| Model number GK | | 31114 | | | | |
| Type designation GK | | CTI6T95MMS... | | | | |
| Number of cooking zones | | 5 | | | | |
| Heating technology | | Induction cooking zone | | | | |
| Dimensions of cooking zone | cm | 18 × 20 | 18 × 20 | ø28 | 18 × 20 | 18 × 20 |
| Energy consumption per cooking zone | Wh/kg | 185.5 | 187.8 | 184.5 | 184.1 | 192.6 |
| Energy consumption of the entire hob EC | Wh/kg | 186.9 | | | | |

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.

11 Index

A

| | |
|---------------------------------------|----|
| Appliance | |
| Switching on and off | 10 |
| Appliance disposal | 23 |
| Appliance overview | 7 |
| Appliance-specific safety precautions | |
| | 4 |
| Automatic boost | 13 |
| Switching off before time | 13 |
| Switching on | 13 |

B

| | |
|-------------------------|----|
| Bridging function | 13 |
| Switching off | 13 |
| Switching on | 13 |

C

| | |
|--|----|
| Care and maintenance | 19 |
| Childproof lock | 15 |
| Operation with childproof lock activated | 16 |
| Switching off | 16 |
| Switching on | 15 |
| Connection plate | 27 |
| Cooking zone | 10 |
| Cookware | |
| Suitable cookware | 9 |

D

| | |
|----------------|----|
| Disposal | 23 |
|----------------|----|

E

| | |
|--------------------------------|---|
| Energy-efficient cooking | 9 |
|--------------------------------|---|

H

| | |
|-----------------------------------|---|
| How induction hobs function | 8 |
|-----------------------------------|---|

I

| | |
|----------------------------|---|
| Instructions for use | 5 |
|----------------------------|---|

K

| | |
|--------------------------|----|
| Keep warm function | 11 |
| Switching off | 11 |
| Switching on | 11 |

M

| | |
|-------------------------|----|
| Malfunctions | 20 |
| Melting function | 11 |
| Switching off | 11 |
| Switching on | 11 |
| Model designation | 2 |
| Model number | 2 |

N

| | |
|----------------------------|----|
| Noise during cooking | 9 |
| Notes | 26 |

O

| | |
|--------------------------------------|----|
| Operating and display elements | 8 |
| Buttons | 8 |
| Displays | 8 |
| Operating time | 13 |
| Changing | 14 |
| Finished | 14 |
| Setting | 14 |
| Several operating times | 14 |
| Switching off before time | 14 |
| OptiGlass | 10 |
| Cleaning | 20 |
| Illumination | 10 |
| OptiLink | 17 |
| Connecting hob to range hood | 17 |
| Deactivating | 17 |
| Overview of power levels | 11 |

P

| | |
|--------------------------|----|
| Pan detection | 9 |
| Pause cooking | 16 |
| Power levels | 12 |
| Power management | 12 |
| PowerPlus | 12 |
| Ending before time | 12 |
| Switching on | 12 |
| Problems | 20 |
| Product fiche | 22 |

R

| | |
|-------------------------------|----|
| Residual heat indicator | 10 |
| Restore function | 16 |

S

| | |
|------------------------------|----|
| Safety precautions | |
| General | 4 |
| Serial number (SN) | 27 |
| Service & Support | 27 |
| Sicherheitsabschaltung | 21 |
| Simmer function | 11 |
| Switching off | 12 |
| Switching on | 12 |
| Symbols | 4 |

T

| | |
|---------------------------|----|
| Technical data | 22 |
| Technical questions | 27 |
| Timer | 15 |

| | |
|-------------------------|----|
| Changing..... | 15 |
| Ending before time..... | 15 |
| Finished | 15 |
| Setting..... | 15 |
| Type..... | 2 |

U

| | |
|---------------------------------|----|
| User settings..... | 17 |
| Changing..... | 18 |
| Switching off before time | 19 |
| Using for the first time..... | 7 |

V

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

W

| | |
|--------------------------|----|
| Warranty extensions..... | 27 |
| Wipe protection | 16 |

12 Notes

13 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:

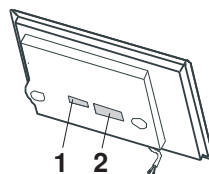
SN: _____ Appliance: _____

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

- ▶ Touch the  button.

To select cooking zone

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

Or:

- ▶ Touch «P» on the slider to heat a large quantity of water quickly.

To switch cooking zone off

- ▶ Touch «0» on the slider.

To switch appliance off

- ▶ Touch the  button.



1078198-R02

