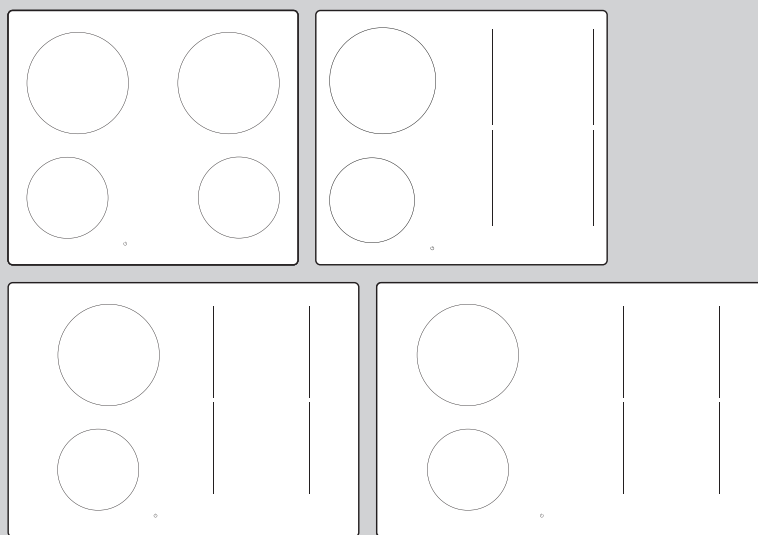




# Operating instructions

CookTop V2000 I604 | I704 | 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        | Model identifier            |
|--------------------|-------------|-----------------------------|
| CookTop V2000 I604 | CTI2T-31179 | CTI2T64ESLC/CTI2T64ESLD     |
| CookTop V2000 I604 | CTI2T-31180 | CTI2T64RMESLC/CTI2T64RMESLD |
| CookTop V2000 I704 | CTI2T-31181 | CTI2T74RMESLC/CTI2T74RMESLD |
| CookTop V2000 I804 | CTI2T-31182 | CTI2T84RMESLC/CTI2T84RMESLD |

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 damage to the appliance or equipment!**



Information and notes to 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 should be supervised to en-

sure that they do 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 mains supply in accordance with the separate installation instructions. Have the your appliance installed, connected and put into operation by licensed competent persons only.
- If the appliance is installed any other way, the results will also vary with the changed power output.
- 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 hob 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 mains supply in accordance with the separate installation instructions. Have the necessary work carried out by licensed competent persons only.



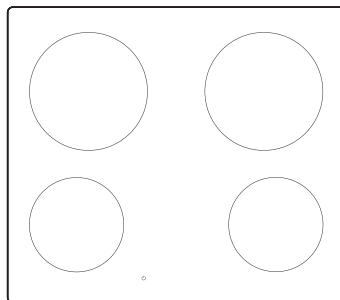
During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

## 3 Appliance description

### 3.1 Appliance overview

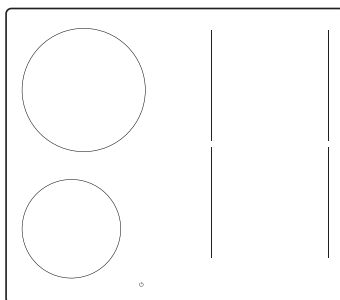
#### CookTop V2000 I604

- 2 cooking zones ø200 mm (back)
  - Rated output: 2300 W
  - PowerPlus output: 3000 W
- 2 cooking zones ø160 mm (front)
  - Rated output: 1400 W
  - PowerPlus output: 2100 W



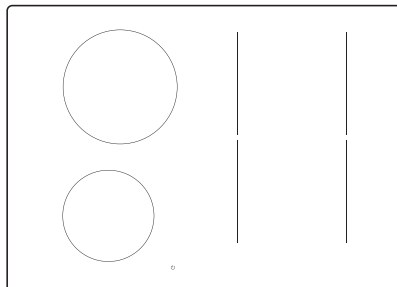
#### CookTop V2000 I604

- 1 cooking zone ø200 mm (back)
  - Rated output: 2300 W
  - PowerPlus output: 3000 W
- 1 cooking zone ø160 mm (front)
  - Rated output: 1400 W
  - PowerPlus output: 2100 W
- 2 cooking zones 180×190 mm
  - Rated output: 2100 W
  - PowerPlus output: 3000 W



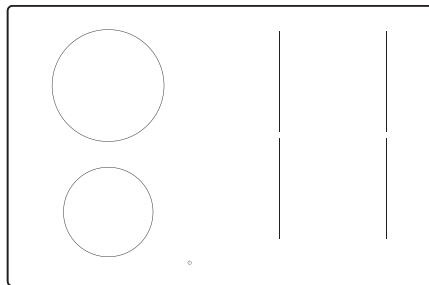
#### CookTop V2000 I704

- 1 cooking zone ø200 mm (back)
  - Rated output: 2300 W
  - PowerPlus output: 3000 W
- 1 cooking zone ø160 mm (front)
  - Rated output: 1400 W
  - PowerPlus output: 2100 W
- 2 cooking zones 180×190 mm
  - Rated output: 2100 W
  - PowerPlus output: 3000 W



## CookTop V2000 I804

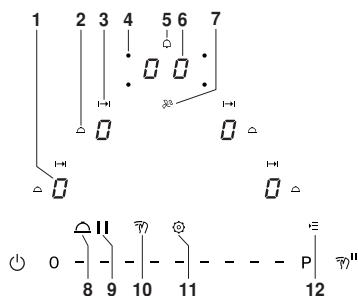
- 1 cooking zone ø200 mm (back)
  - Rated output: 2300 W
  - PowerPlus output: 3000 W
- 1 cooking zone ø160 mm (front)
  - Rated output: 1400 W
  - PowerPlus output: 2100 W
- 2 cooking zones 180×190 mm
  - Rated output: 2100 W
  - PowerPlus output: 3000 W



## 3.2 Operating and display elements

### Buttons

- Appliance ON/OFF
- 0** – Slider (for setting the power/speed level)
- P** PowerPlus
- Wipe protection / Pause cooking
- Select cooking zone
- Operating time / Timer



### Displays

- |   |                                               |    |                        |
|---|-----------------------------------------------|----|------------------------|
| 1 | Cooking zone power level                      | 7  | OptiLink active        |
| 2 | Activated Keep warm for the cooking zone      | 8  | Keep warm active       |
| 3 | Activated operating time for the cooking zone | 9  | Wipe protection active |
| 4 | Selection indicator for the operating time    | 10 | Pause active           |
| 5 | Timer active                                  | 11 | User settings active   |
| 6 | Operating time / Timer                        | 12 | User menu              |

## 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 Zone cooking

The hob detects cookware with a diameter of  $\varnothing 11$  cm or larger. For pan detection and even cooking, cookware must be positioned centrally on the cooking zone.



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.

### 3.5 Pan detection

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



The diameter of the base of the pan must not be greater than the diameter of the cooking zone.

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

### 3.6 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.
- On the hob, the power level set illuminates and «U» does not alternate with the power level.



**Do not heat any unsuitable cookware using aids such as metal rings and the like. This can damage the hob.**

|                      |                                                                                     |  |  |  |  |  |
|----------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| Sandwich base        |  |  |  |  |  |  |
| Capsule base         |  |  |  |  |  |  |
| Multi-layer material |  |  |  |  |  |  |

|                     |                                                                                   |   |   |   |   |   |
|---------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| Pressed base        |  |  |  |  |  |  |
| Cast iron           |  |  |  |  |  |  |
| Enamelled cast iron |  |  |  |  |  |  |
| Enamelled steel     |  |  |  |  |  |  |

Key:



Heat distribution



Reaction speed



Noise level



Care



Weight



Steel



Aluminium



Enamel



Good



Satisfactory



Unfavourable

### General notes on cookware

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



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

### Energy-efficient cooking

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

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

- Match the diameter of the cookware to the quantity of food to be cooked.

### Coated cookware

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



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

### Noise during cooking

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



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

## 4 Operating the hob

### 4.1 Setting a cooking zone

- ▶ Place cookware on the required cooking zone.
- ▶ To switch the appliance on: Touch the  button for 1 second.
  - «0» illuminates in the corresponding power level display.
  - «0» flashes in the cooking zones not in use.
  - If no other entry is made, the appliance switches off after about 10 seconds for safety reasons.

#### Using the slider

- ▶ Touch the required cooking zone.
  - The slider appears.
- ▶ Touch or swipe the slider to set the power level.

#### Using the dial controls (optional)

- ▶ Turn the dial clockwise to increase the power level or anti-clockwise to reduce it.
  - An acoustic signal is emitted if the dial is turned too far.



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

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

### 4.2 Switching a cooking zone off

- ▶ To switch the appliance off: Touch the  button for 1 second.

#### Using the slider

- ▶ Touch the required cooking zone.
  - The slider appears.
- ▶ Touch the **0** power level on the slider.
  - If no other entry is made, the slider disappears after 10 seconds and the appliance switches off after a further 10 seconds for safety reasons.

### Using the dial controls (optional)

- ▶ Turn the dial anti-clockwise until the **9** power level is displayed.
  - An acoustic signal is emitted if the dial is turned too far.

## 4.3 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 a maximum of 7 minutes. PowerPlus can be used, for instance, to heat a large quantity of water quickly.

### Switching PowerPlus on

#### Using the slider

- ▶ Touch the required cooking zone.
- ▶ Touch **P** on the slider.
  - «**P**» illuminates in the display.
  - After a maximum of 7 minutes it automatically switches back to power level «**9**».

#### Using the dial controls (optional)

- ▶ Turn the dial clockwise until **P** appears in the display.
  - An acoustic signal is emitted if the dial is turned too far.



Removing the cookware interrupts PowerPlus and **9** and **P** flash alternately in the display. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

### Switching PowerPlus off

#### Using the slider

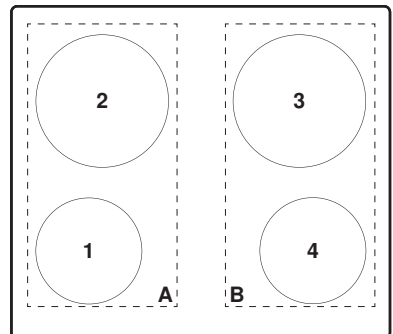
- ▶ Touch the cooking zone that has PowerPlus activated.
  - The slider appears.
  - Touch the desired power level on the slider.

#### Using the dial controls (optional)

- ▶ Turn the dial anti-clockwise until the required power level is reached.
  - An acoustic signal is emitted if the dial is turned too far.

### Power management CTI2T-31179

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



4 Operating the hob

| PowerPlus with cooking zone | Group A* |          | PowerPlus with cooking zone | Group B* |          |
|-----------------------------|----------|----------|-----------------------------|----------|----------|
|                             | 1        | 2        |                             | 3        | 4        |
| 1                           | <i>P</i> | <i>B</i> | 3                           | <i>P</i> | <i>B</i> |
| 2                           | <i>7</i> | <i>P</i> | 4                           | <i>7</i> | <i>P</i> |

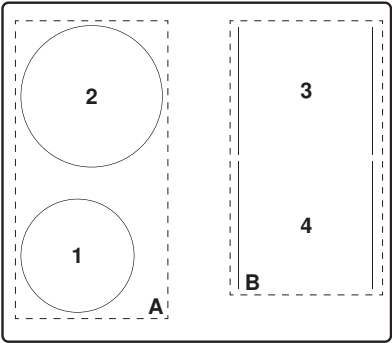
\* Maximum available power level with cooking zones



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

Power management CTI2T-31180/31181/31182

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



| PowerPlus with cooking zone | Group A* |          | PowerPlus with cooking zone | Group B* |          |
|-----------------------------|----------|----------|-----------------------------|----------|----------|
|                             | 1        | 2        |                             | 3        | 4        |
| 1                           | <i>P</i> | <i>B</i> | 3                           | <i>P</i> | <i>B</i> |
| 2                           | <i>7</i> | <i>P</i> | 4                           | <i>B</i> | <i>P</i> |

\* Maximum available power level with cooking zones



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

4.4 Residual heat indicator

After a cooking zone is switched off, **H** remains illuminated in the display as long as there is a risk of burns.

If the hob is switched on,

- «**Q**» 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 that has residual heat.

## 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                                  | Steak                                           |
| P           | Fast heating                                  | Boiling water                                   |

## 4.6 Keep warm

With the «Keep warm» function, warm food can be kept warm after preparation at approx. 65 °C for a maximum of 2 hours.

### Switching Keep warm on

#### Using the slider

- ▶ Touch the required cooking zone.
- ▶ Touch the  button.
  - The  symbol above the slider and for the corresponding cooking zone illuminates.
  - «L» appears in the power level display.
  - The  symbol above the slider goes out after 10 seconds.

#### Using the dial controls (optional)

- ▶ Turn the dial anti-clockwise until  appears.
  - An acoustic signal is emitted if the dial is turned too far.

### Switching Keep warm off

#### Using the slider

- ▶ Touch the cooking zone that has Keep warm activated.
- ▶ Use the slider to set any power level or .

#### Using the dial controls (optional)

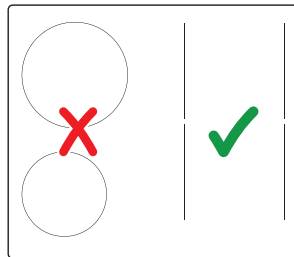
- ▶ Turn the dial clockwise until  appears.

## 4.7 Bridging function

The bridging function allows two individual cooking zones lying one behind the other to be interconnected and controlled together.



The bridging function is only possible in the zone cooking area.



### Switching the bridging function on

- ▶ Touch both cooking zone displays at the same time.
  - «n» is displayed in the rear cooking zone display and «0» or the previously set power level is displayed in the front cooking zone display.

### Using the slider to change the power level

- ▶ Touch the front one of the bridged cooking zones.
  - The slider appears.
- ▶ Touch or swipe the slider to set the power level.

### Using the dial controls (optional) to change the power level

- ▶ Turn the dial assigned to the front cooking zone clockwise to increase the power level or anti-clockwise to reduce it.
  - An acoustic signal is emitted if the dial is turned too far.

### Switching the bridging function off

- ▶ Touch both cooking zone displays at the same time.
  - Both cooking zones revert to the power level previously set.
  - Each cooking zone can be controlled individually again.

## 4.8 Operating time



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

With the operating time function, a Cooking zone switches off automatically after the set time (1 – 99 mins.).

### Setting the operating time

- ▶ Touch the set cooking zone.
- ▶ Touch the «Operating time» button.
  - In the «0 0» display, the «0» on the right is illuminated for 5 seconds while the «0» on the left is dimmed.
  - The H symbol and the indicator light for the cooking zone selected flash.
  - The slider appears.
- ▶ Use the slider to set the single minutes for the operating time.
- ▶ Touch the left «0» of the «Operating time» button.
  - In the «0 0» display, the «0» on the left is illuminated for 5 seconds while the «0» on the right is dimmed.
- ▶ Use the slider to set the tens of minutes for the operating time.
  - The operating time starts 5 seconds after last pressing a button.

## Changing the operating time

- ▶ Touch the cooking zone with an active operating time.
  - The remaining operating time for the cooking zone selected is displayed.
- ▶ Touch the «Operating time» button.
  - In the « » display, the «» on the right is illuminated for 5 seconds while the «» on the left is dimmed.
- ▶ Use the slider to change the single minutes of the operating time.
- ▶ Touch the left  of the «Operating time» button.
  - In the « » display, the «» on the left is illuminated for 5 seconds while the «» on the right is dimmed.
- ▶ Use the slider to change the tens of minutes of the operating time.
  - The operating time starts 5 seconds after last pressing a button.

## Switching the operating time function off before time

- ▶ Touch the cooking zone with operating time activated.
- ▶ Touch the «Operating time» button.
- ▶ Touch the  power level on the slider.
  - The operating time is set to « ».
  - 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 relevant cooking zone switches off
- an acoustic signal is emitted
- « » and the  symbol for the cooking zone flash.
- ▶ Touch any button to switch off the acoustic signal and the displays.
  - 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  symbol illuminates with the set operating time for each cooking zone

To display another operating time:

- ▶ Touch the required cooking zone.
  - The operating time is displayed and can be changed.

## 4.9 Timer

The timer functions like an egg timer (1 – 99 mins.). It can be used at any time and independently of all other functions.



If the timer is running, a cooking zone can be used and an operating time also set.

### Setting the timer

- ▶ Switch the appliance on.
- ▶ Touch the  button.
  - The  symbol flashes and the slider appears.

- In the «0 0» display, the «0» on the right is illuminated for 5 seconds while the «0» on the left is dimmed.
- ▶ Use the slider to set the single minutes for the duration of the timer.
- ▶ Touch the left 0 of the «Timer» button.
  - In the «0 0» display, the «0» on the left is illuminated for 5 seconds while the «0» on the right is dimmed.
- ▶ Use the slider to set the tens of minutes for the duration of the timer.
  - The timer starts 5 seconds after last pressing a button.

### Changing the timer

- ▶ Touch the ►≡ button.
  - The 0 symbol flashes and the slider appears.
  - In the «0 0» display, the «0» on the right is illuminated for 5 seconds while the «0» on the left is dimmed.
- ▶ Use the slider to change the single minutes of the duration of the timer.
- ▶ Touch the left 0 of the «Timer» button.
  - In the «0 0» display, the «0» on the left is illuminated for 5 seconds while the «0» on the right is dimmed.
- ▶ Use the slider to change the tens of minutes of the duration of the timer.
  - The timer starts 5 seconds after last pressing a button.

### Switching the timer off before time

- ▶ Touch the ►≡ button.
  - The 0 symbol flashes and the slider appears.
- ▶ Touch the 0 power level on the slider.
  - The timer is set to «0 0».
  - The cooking zone continues to run.

### Timer finished

The cooking zones are not switched off, an acoustic signal is emitted and 0 0 and 0 flash in the display.

Touch any button to cancel the acoustic signal.

## 4.10 Childproof lock

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

### Switching the childproof lock on

- ▶ Switch the appliance on.
- Ensure all cooking zones are switched off.
- ▶ Touch the 🔒 and ►≡ buttons at the same time.
    - An acoustic signal is emitted.
  - ▶ Touch the ►≡ button within 3 seconds.
    - An acoustic signal is emitted.
    - The 🔒 and ►≡ buttons pulsate.
    - The childproof lock is now switched on.
    - «-» illuminates in all the power level displays.

### Operation with childproof lock activated

- ▶ Switch the appliance on.
  - «-» illuminates in all the power level displays.

- The  and  buttons flash.
- ▶ Touch the  and  buttons at the same time.
  - An acoustic signal is emitted.
  - «» flashes in all the power level displays for 1 second.
  - The childproof lock is overridden for 20 seconds. The appliance can now be used as normal.

The childproof lock is reactivated within 1 minute of 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 within 3 seconds.
    - A double acoustic signal is emitted.
    - The childproof lock is now switched off.

### 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  symbol flashes.
- ▶ Touch the  button.
  - Cooking zones that were on when the appliance was accidentally switched off come back on automatically.

### 4.12 Pause cooking

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

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

- ▶ Touch the  button for 2 seconds.
  - The power level of the cooking zone that is switched on changes to «».
  - The operating time is paused.
  - The timer continues to run.
  - The  button illuminates.
  - All buttons are inactive except for .



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

- ▶ Touch the  button again for 2 seconds to resume cooking.
  - The cooking zones resume operation using the previous settings.

### 4.13 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  symbol illuminates.
- ▶ Wipe protection is switched off by touching the  button again or automatically after 30 seconds.



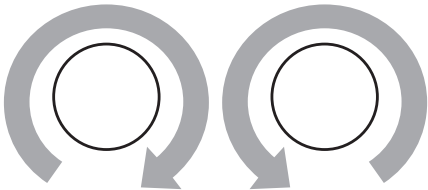
Touch the  button to switch the appliance off at any time.

4.14 Dial controls (optional)

The dial module may only be installed by a qualified person. Afterwards it must be activated on the appliance by selecting the  setting option under the  user setting. The cooking zones can then only be operated using the dial controls. The power level of the different cooking zones are set using the corresponding dial. Turn the dial clockwise to select power levels 1 to 9 and P; turn it anti-clockwise for the Keep warm function.

The power level of the cooking zones set using the dial controls appears in the corresponding cooking zone display.

The dials do not have a defined 0 position and as such can be turned freely. When a dial reaches power level P or the Keep warm function  and it is turned further then in both instances an acoustic signal is emitted.



Reaching the  setting with a delay: if the dial is turned anti-clockwise from any power level to the  setting, there is a 1-second delay to turn the dial further to the Keep warm function . This is to prevent the Keep warm function from being inadvertently switched on. It applies similarly to turning the dial clockwise from  to .

The following additional functions are still operated using the controls on the surface of the hob:

- Bridging function

Operating time

Timer

Childproof lock
- Restore function

Pause cooking

Wipe protection

User settings

4.15 Accessibility

The appliances are designed to provide good accessibility and ease of use to people of all ages, including the old, and of all abilities, including those with disabilities. They may be operated using slider controls on the surface of the hob or – even at a later stage – be converted to dial controls. If using dial controls, acoustic support designed specifically for blind or visually impaired users can be activated by selecting the  setting option under the  user setting. With VisionAssist, acoustic feedback in the form of acoustic signals is given on any change in power level and on the power level set:

- Short acoustic signal, • long acoustic signal

| Level                    | L    | 0   | 1 | 2  | 3   | 4    | 5 | 6   | 7    | 8     | 9      | P   |
|--------------------------|------|-----|---|----|-----|------|---|-----|------|-------|--------|-----|
| Acoustic signal sequence | -- • | • - | - | -- | --- | ---- | • | • - | • -- | • --- | • ---- | • • |

When a dial is turned either clockwise or anti-clockwise to level , there is a slight delay on reaching level . A distinctive acoustic signal sequence is also emitted.

A cooking zone cannot be operated or used if there is no cookware standing on it. It is possible to check the power level set by the acoustic signal sequence by slightly turning the dial clockwise or anti-clockwise and then back again.

## 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 being switched on. This setting is not possible for private use.



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

# 5 OptiLink

With this function, the user no longer needs to control the range hood manually. OptiLink monitors the power levels set for the cooking zones and automatically sets a suitable speed level for the range hood.

## 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 12).
- ▶ Access the user setting (see page 22).
- ▶ Select the user setting **U 3**.
- ▶ Select the **!** setting by touching the slider; no further actions are needed.
  - The bars in the **±** indicator flash alternately in the bottom right of the power level display of the cooking zone.

### 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.
- ▶ After successfully connecting the range hood to the hob, confirm and save on the hob by holding the **U** button depressed for 3 seconds.

## 5.2 Deactivating OptiLink

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

- ▶ Access the user setting (see page 22).
- ▶ Select the user setting **U 3**.
- ▶ Select the **0** setting by touching or swiping the slider.
- ▶ To save the change, hold the button depressed for 3 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 hob must be in the off mode. Access is independent of any error messages.

## Overview of user settings

| Setting | Description                 | Factory setting | Options | Description                                                                                                                     |
|---------|-----------------------------|-----------------|---------|---------------------------------------------------------------------------------------------------------------------------------|
| UU      | Dial module activation      | 0               | 0       | Dial module not present                                                                                                         |
|         |                             |                 | 1       | Connecting dial module                                                                                                          |
| U1      | Loudness                    | 2               | 0       | Loudness off                                                                                                                    |
|         |                             |                 | 1       | Loudness quiet                                                                                                                  |
|         |                             |                 | 2       | Loudness moderate                                                                                                               |
|         |                             |                 | 3       | Loudness loud                                                                                                                   |
|         |                             |                 | 4       | «Loudness» with acoustic feedback as an «accessibility setting», providing feedback on dial turning and on the power level set. |
| U2      | Signal when the timer is up | 2               | 0       | No signal                                                                                                                       |
|         |                             |                 | 1       | Signal ends when any button is pressed or ends automatically after 10 seconds.                                                  |
|         |                             |                 | 2       | Signal ends when any button is pressed or ends automatically after 1 minute.                                                    |
| U3      | OptiLink                    | 0               | 0       | OptiLink deactivated                                                                                                            |
|         |                             |                 | 1       | OptiLink activated                                                                                                              |
| U9      | Factory setting             | –               | –       | Resetting appliance to factory setting                                                                                          |

## 6.1 Changing user settings

- ▶ Switch the appliance on and touch the  button within 3 seconds.
- ▶ The  button pulsates for 60 seconds.
- ▶ The  «User settings» symbol is dimmed.
- ▶ Touch the  button.
  - The  symbol pulsates until user settings are exited.

UU

1



0

–

–

–

–

–

–

–

–

–

–

P

- The setting, e.g. «UU», appears in the middle of the display at the top.
- The value for the setting, e.g. «1», appears at the front of the display on the left.
- ▶ Touch the «Operating time / Timer» button.

- ▶ Touch the required setting on the slider, e.g. **U 2**.
- ▶ Touch the **U** power level.
- ▶ Touch the value of the setting in the display to change it.
  - An acoustic signal confirms the change.



If there is no interaction within 1 minute, the settings are automatically cancelled and any changes are discarded.

Changes to the settings are applied:

- ▶ Press and hold the **U** button for 3 seconds.
  - The **U** symbol is dimmed.
  - The setting and the value in the displays disappear.

## 7 Care and maintenance



Discolouration and shiny spots on the glass ceramic surface do not indicate damage to the hob.

### 7.1 Glass ceramic surfaces



**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.



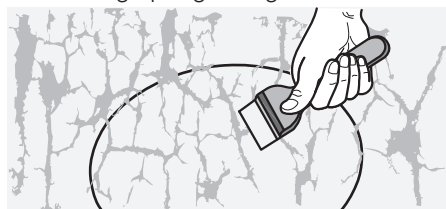
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as they can damage the surface.

- ▶ 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.

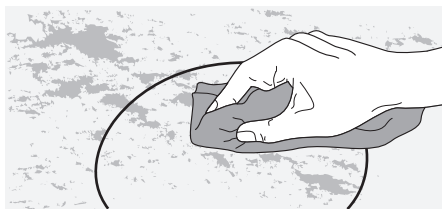
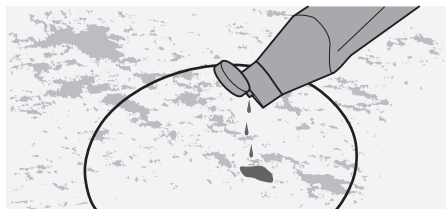
### Cleaning

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 agent (see page 24) to the cold cooking surface and rub in a circular motion all over the surface with kitchen towel or a clean cloth.



- Afterwards, wipe the entire cooking surface with a wet cloth and then rub dry with a clean cloth, preferably made of cotton and/or linen.



### Cleaning agent

#### Glass ceramic cooktop with standard glass ceramic



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

#### Glass ceramic cooktop with a matt surface



- Only use the cleaning agents and methods for matte surfaces that we recommend.

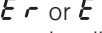
## 7.2 Dial controls (optional)

Clean the dials using a clean, warm, damp cloth and a mild cleaning agent, then dry using kitchen towel. Use a soft brush as needed.

## 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"> <li>▪ Cookware is not suitable for use with induction hobs.</li> <li>▪ Cookware is too small for the cooking zone selected.</li> <li>▪ Cookware was removed from the cooking zone but the power level has been set.</li> </ul> | <ul style="list-style-type: none"> <li>► Use suitable magnetic cookware (see page 10).</li> <li>► Ensure cookware corresponds to the size of the cooking zone.</li> <li>► Return the cookware to the cooking zone.</li> </ul> |
| - illuminates                                                                                                                                                     | <ul style="list-style-type: none"> <li>▪ The childproof lock is activated.</li> </ul>                                                                                                                                                                             | <ul style="list-style-type: none"> <li>► See how to operate appliance with childproof lock activated.</li> <li>► Switch the childproof lock off (see page 18).</li> </ul>                                                     |
| A continuous acoustic signal is emitted,  flashes and the appliance switches off | <ul style="list-style-type: none"> <li>▪ A button or a slider was touched for longer than 10 seconds.</li> <li>▪ Object (e.g. pan, dish) on the control panel.</li> <li>▪ Food boiled over on to the control panel.</li> </ul>                                    | <ul style="list-style-type: none"> <li>► Remove object or food that has boiled over.</li> <li>► The appliance can be used again as normal.</li> </ul>                                                                         |
|  flashes                                                                          | <ul style="list-style-type: none"> <li>▪ The excess temperature protection of a cooking zone was triggered.</li> </ul>                                                                                                                                            | <ul style="list-style-type: none"> <li>► Allow the cooking zone to cool down.</li> <li>► Continue cooking on a different cooking zone.</li> <li>► Check cookware.</li> </ul>                                                  |
|  flashes                                                                        | <ul style="list-style-type: none"> <li>▪ An interruption in the power supply.</li> </ul>                                                                                                                                                                          | <ul style="list-style-type: none"> <li>► Touch any button to acknowledge the display.</li> <li>► The appliance can be used again as normal.</li> </ul>                                                                        |
|  and a number illuminate                                                        | <ul style="list-style-type: none"> <li>▪ Internal error occurred.</li> </ul>                                                                                                                                                                                      | <ul style="list-style-type: none"> <li>► Note down the error number.</li> <li>► Note down the serial number (SN) of the appliance. See the identification plate for this.</li> <li>► Call Customer Services.</li> </ul>       |

| Display                                 | Possible cause                                                                                                                                                      | Solution                                                                                                                                                                                                                                                                                                                                                                                                             |
|-----------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>E</b> and <b>S</b> flash alternately | <ul style="list-style-type: none"> <li>▪ Cable connection on dial is defective.</li> </ul>                                                                          | <ul style="list-style-type: none"> <li>▶ Touch any button to acknowledge the error.</li> <li>▶ Operate hob with the slider.</li> <li>▶ Note down the serial number (SN) of the appliance. See the identification plate for this.</li> <li>▶ Call Customer Services.</li> </ul>                                                                                                                                       |
| <b>E</b> and <b>B</b> illuminate        | <ul style="list-style-type: none"> <li>▪ An object (e.g. paper) underneath the hob is obstructing the air intake.</li> <li>▪ Ventilation is defective.</li> </ul>   | <ul style="list-style-type: none"> <li>▶ Remove any objects in the drawer underneath the hob.</li> <li>▶ Touch any button to acknowledge the error.</li> <li>▶ After 10 minutes the appliance can be used again as normal.</li> <li>▶ Note down the error number.</li> <li>▶ Note down the serial number (SN) of the appliance. See the identification plate for this.</li> <li>▶ Call Customer Services.</li> </ul> |
| <b>H</b> and <b>I</b> flash alternately | <ul style="list-style-type: none"> <li>▪ The automatic safety shut-off was triggered.</li> <li>▪ The cooking zone is hot and cookware is standing on it.</li> </ul> | <ul style="list-style-type: none"> <li>▶ Switch the cooking zone back on again if required.</li> </ul>                                                                                                                                                                                                                                                                                                               |



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

| Power level                      | LT   | 1    | 2    | 3    | 4    |
|----------------------------------|------|------|------|------|------|
| Safety shut-off after hrs.:mins. | 2:00 | 8:36 | 6:42 | 5:18 | 4:18 |
|                                  | 5    | 6    | 7    | 8    | 9    |
|                                  | 3:30 | 2:18 | 2:18 | 1:48 | 1:30 |



If the error is only displayed in one or two cooking zones, the remaining cooking zones can still be used until repaired.

## 8.2 Other possible problems

| Malfunction                                                       | Possible cause                                                                                                                                                                                                                               | Solution/Measures                                                                                                                                                                |
|-------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The appliance is not working and the operating elements are dark. | <ul style="list-style-type: none"> <li>▪ The fuse or circuit breaker for electrical installations in the home is defective.</li> <li>▪ An interruption in the power supply.</li> <li>▪ The fuse or circuit breaker keeps blowing.</li> </ul> | <ul style="list-style-type: none"> <li>▶ Change the fuse.</li> <li>▶ Reset the circuit breaker.</li> <li>▶ Check the power supply.</li> <li>▶ Call Customer Services.</li> </ul> |

## 9 Technical data

### 9.1 Hob product information

#### In accordance with EU Regulation No.: 66/2014

|                                          |                        |       |       |       |       |
|------------------------------------------|------------------------|-------|-------|-------|-------|
| Brand                                    | V-ZUG                  |       |       |       |       |
| Type of appliance                        | Built-in hob           |       |       |       |       |
| Model identifier                         | CTI2T64ESL...          |       |       |       |       |
| Type                                     | CTI2T-31179            |       |       |       |       |
| Number of cooking zones                  | 4                      |       |       |       |       |
| Heating technology                       | Induction cooking zone |       |       |       |       |
| Dimensions of cooking zone               | cm                     | ø16   | ø20   | ø20   | ø16   |
| Energy consumption per cooking zone      | Wh/kg                  | 182.5 | 194.1 | 186.4 | 187.3 |
| Energy consumption of the entire hob EC  | Wh/kg                  | 187.6 |       |       |       |
| Measurement and calculation methods used | EN 60350-2             |       |       |       |       |

#### In accordance with EU Regulation No.: 66/2014

|                                          |                        |       |       |       |       |
|------------------------------------------|------------------------|-------|-------|-------|-------|
| Brand                                    | V-ZUG                  |       |       |       |       |
| Type of appliance                        | Built-in hob           |       |       |       |       |
| Model identifier                         | CTI2T2T64RMESL...      |       |       |       |       |
| Type                                     | CTI2T-31180            |       |       |       |       |
| Number of cooking zones                  | 4                      |       |       |       |       |
| Heating technology                       | Induction cooking zone |       |       |       |       |
| Dimensions of cooking zone               | cm                     | ø16   | ø20   | 18×19 | 18×19 |
| Energy consumption per cooking zone      | Wh/kg                  | 181.6 | 191.2 | 178.7 | 181.3 |
| Energy consumption of the entire hob EC  | Wh/kg                  | 183.2 |       |       |       |
| Measurement and calculation methods used | EN 60350-2             |       |       |       |       |

#### In accordance with EU Regulation No.: 66/2014

|                                          |                        |       |       |       |       |
|------------------------------------------|------------------------|-------|-------|-------|-------|
| Brand                                    | V-ZUG                  |       |       |       |       |
| Type of appliance                        | Built-in hob           |       |       |       |       |
| Model identifier                         | CTI2T74RMESL...        |       |       |       |       |
| Type                                     | CTI2T-31181            |       |       |       |       |
| Number of cooking zones                  | 4                      |       |       |       |       |
| Heating technology                       | Induction cooking zone |       |       |       |       |
| Dimensions of cooking zone               | cm                     | ø16   | ø20   | 18×19 | 18×19 |
| Energy consumption per cooking zone      | Wh/kg                  | 194.1 | 181.6 | 180.7 | 180.7 |
| Energy consumption of the entire hob EC  | Wh/kg                  | 184.3 |       |       |       |
| Measurement and calculation methods used | EN 60350-2             |       |       |       |       |

**In accordance with EU Regulation No.: 66/2014**

|                                          |       |                        |       |       |       |
|------------------------------------------|-------|------------------------|-------|-------|-------|
| Brand                                    |       | V-ZUG                  |       |       |       |
| Type of appliance                        |       | Built-in hob           |       |       |       |
| Model identifier                         |       | CTI2T84RMESL...        |       |       |       |
| Type                                     |       | CTI2T-31182            |       |       |       |
| Number of cooking zones                  |       | 4                      |       |       |       |
| Heating technology                       |       | Induction cooking zone |       |       |       |
| Dimensions of cooking zone               | cm    | ø16                    | ø20   | 18×19 | 18×19 |
| Energy consumption per cooking zone      | Wh/kg | 178.6                  | 190.7 | 181.3 | 178.7 |
| Energy consumption of the entire hob EC  | Wh/kg | 182.3                  |       |       |       |
| Measurement and calculation methods used |       | EN 60350-2             |       |       |       |

**9.2 EcoStandby**

**In accordance with EU Regulation No. 2023/826**

|                                                                                       |      |      |
|---------------------------------------------------------------------------------------|------|------|
| Off mode                                                                              | W    | –    |
| Power consumption in standby mode                                                     | W    | 0.50 |
| Standby mode with information or status display                                       | W    | –    |
| Networked standby mode                                                                | W    | –    |
| Time required for the appliance to automatically reach the applicable low-power mode. | Mins | 1    |

**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.

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## 11 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at [www.vzug.com](http://www.vzug.com) →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance straightaway:

- online at [www.vzug.com](http://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:

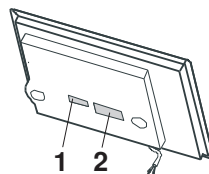
**SN:** \_\_\_\_\_ **Appliance:** \_\_\_\_\_

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](http://www.vzug.com).

# Quick instructions

**Please first read the safety precautions in the operating instructions!**

## **To switch appliance on**

- ▶ Place suitable cookware on the required cooking zone.
- ▶ Touch the  button for 1 second.

## **To set cooking zone**

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

## **To switch cooking zone off**

- ▶ Touch the required cooking zone.
- ▶ Touch **O** on the slider.

## **To switch appliance off**

- ▶ Touch the  button for 1 second.



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