

**D**

## **GEBRAUCHS- UND MONTAGEANWEISUNG**

- (GB) INSTRUCTIONS FOR FITTING AND USE**
- (F) INSTRUCTIONS DE MONTAGE ET D'UTILISATION**
- (I) ISTRUZIONI PER L'USO ED IL MONTAGGIO**
- (E) INSTRUCCIONES PARA EL USO Y MONTAJE**
- (P) MANUAL DE INSTRUÇÕES DE USO E DE MONTAGEM**
- (GR) ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ ΚΑΙ ΣΥΝΑΡΜΟΛΟΓΗΣΗΣ**
- (PL) INSTRUKCJA OBSŁUGI I MONTAŻU**
- (HU) HASZNÁLATI ÉS BESZERELÉSI UTASÍTÁS**

- (D) Einbau-Glaskeramik-Kochfeld mit Touch-Control-Bedienung**
- (GB) Built-in glass ceramic hob with Touch-Control switches**
- (F) Plaque de cuisson vitrocéramique à encastrer avec commande Touch-Control**
- (I) Piano di cottura da incasso in vetroceramica con comandi Touch Control**
- (E) Encimera de vitrocerámica incorporada con mando Touch Control**
- (P) Placa de cozinhar em vitrocerâmica, integrável e com comando Touch-Control**
- (GR) Εντοιχιζόμενο υαλοκεραμικό πεδίο μαγειρέματος με χειριστήριο αφής**
- (PL) Kuchenka szkło-ceramiczna z systemem obsługi Touch Control**
- (HU) Beépíthető kerámia-üveg főzőlap touch-control-kezeléssel**

You now own a glass ceramic hob with Touch-Control switches.

Chapters 2 and 3 of these Operating Instructions contain information on how you can make sure that your hob provides many years of service.

These Operating Instructions are for use with several types of hobs. The nameplate on the front of these Instructions will show you which type you have bought.

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# 1. Operations

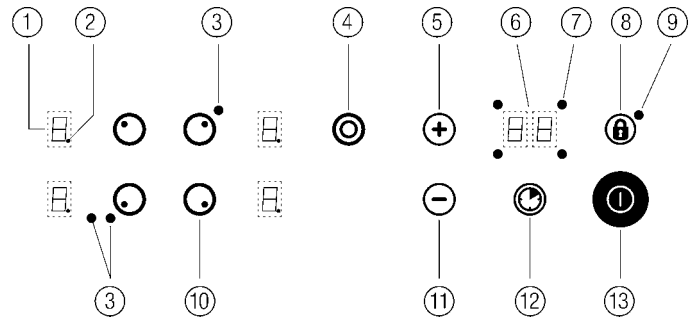
## 1.1 Your new hob with Touch-Control operation

This manual covers the models: GKST 90-35..., GKST 90W and GKST 90N.

## 1.2 Touch-Control operating panel

After the supply voltage has been connected (mains connection), a self-test is carried out which is concluded when a short acoustic signal is to be heard.

- ① *Cooking level display*
- ② *Readiness point for cooking zone  
(lit: cooking zone can be used)*
- ③ *Multi-circuit control lamp*
- ④ *Multi-circuit key*
- ⑤ *Plus key*
- ⑥ *Time display*
- ⑦ *Timer control lamp*
- ⑧ *Locking key*
- ⑨ *Control lamp lock (control)*
- ⑩ *Cooking zone key*
- ⑪ *Minus key*
- ⑫ *Timer key*
- ⑬ *On/Off switch (control)*



## 1.3 Touch-Control operations

Each key operation is always confirmed by an acoustic signal.

Pressing the On/Off switch key ⑬ switches on the control system: Put your finger on the button until a "0" lights up at all of the cooking level displays and the cooking zone standby dot ② flashes. The next action must be carried out within ten seconds, otherwise the control system will automatically switch off again.

To switch on a cooking zone, press the corresponding cooking zone key ⑩ of the required cooking zone. The appropriate stand-by dot cooking zone ② of the activated cooking zone lights up.

Select a cooking level from 1 to 9 by means of the Minus or Plus keys ⑪/⑤. When switched on, each cooking zone can be switched off again at any time. To do this, the required cooking zone must be activated, the stand-by dot ② lights up.

The Minus key ⑪ can be used to turn the cooling level down to "0"; if the Minus and Plus keys ⑪+⑤ are pressed at the same time, the cooling level can be switched off directly.

In all cases the complete control system can be switched off at any time by pressing the On/Off key ⑬: To switch off the entire cooking range place your finger briefly on the On/Off switch ⑬ until the control lights go out.

Pressing Locking key ⑧ prevents all the keys - with the exception of the On/Off key ⑬ from being operated by mistake. Successful locking is indicated by the control lamp ⑨. Pressing the Locking key ⑧ cancels this command again.

### Residual heat display Residual heat display

The residual heat display is by means of an illuminated "H" on the appropriate cooking level display ①.

## Parboiling boost

Switch on the cooking zone by means of corresponding cooking zone key ⑩. Press the Minus key ⑪ and select cooking level 9. Then switch on the parboiling boost by means of the Plus key ⑤. During the parboiling stage, the cooking level display ① switches continuously between the "A" sign (parboiling boost) and the cooking level which has been set. Now you can select the subsequent cooking level 1 - 8. If you quit cooking level 9 without selecting a subsequent cooking level from 1-8, then the parboil boost is shut off automatically after 10 seconds. The parboiling boost time depends on the subsequent cooking level which has been selected. Details are given in the accompanying time chart.

If the Plus key ⑤ is selected after the required subsequent cooking level has been selected, the parboiling boost time is adjusted upwards in accordance with the time chart. If the Minus key ⑪ is pressed after the required subsequent cooking level has been deselected, the parboiling boost is stopped beforehand.

## Table of times

PB = Parboiling boost,  
time in minutes, seconds

Cooking level	PB (min:sec)
1	01:00
2	03:00
3	04:48
4	06:30
5	08:30
6	02:30
7	03:30
8	04:30
9	—:—

## Two-circuit- / three-circuit connection

Two-circuit- / three-circuit connection of the respective cooking zone can only be effected after the corresponding cooking zone has been activated and switched on.

Select the desired cooking level 1-9. Switch on the second heating element by means of the Multi-circuit key ④. The control lamp ③ of the selected cooking zone lights up. Connect the third heating circuit by pressing the Multi-circuit key ④ once again. The second control lamp ③ lights up. The corresponding cooking zone must also be activated in order to switch off the two-circuit- / three-circuit connection. The outer heating circuits are switched off by pressing the Multi-circuit key ④ once again. The control lamps ③ are then no longer lit.

## Pot Recognition (PR)

If your range is equipped with Pot Recognition the PR will check whether a metal pot is on the cooking zone after a cooking level has been selected. If no pot is recognized, a u will appear in the display and the heating element will remain inactive. If a pot is now placed on the cooking zone within 10 minutes, the heating element will turn itself on and the selected cooking level will appear in the display. Cooking zones with two-circuit heating or frying zone will automatically be re-powered, i.e., the PR also recognizes the size of the pot. If no pot is placed on the cooking zone, the range will turn off after 10 minutes for safety reasons.

The PR recognizes only metal pots. To be able to cook with non-metallic cooking ware, as well, the PR can be turned off for each cooking zone. To do this, the required cooking zone ⑩ must be activated ② and a cooking level selected. Now the Multi-circuit key ④ and then the corresponding cooking zone key ⑩ should be pressed. Cooking can now be done without PR. The two-circuit heating or frying zone can now be re-powered by means of the Multi-circuit key ④.

To reactivate PR, turn off the cooking zone. When the cooking zone is turned on again, PR will again be active.

## When can Pot Recognition be switched off?

1. When using non-metallic pots.
2. For pots which, because of their size or material, switch on the outer element in the case of multiple circuit cooking zones without sufficiently covering them.

For safety reasons, turn off the cooking zone after use by means of the Touch-Control, so that the shifting of pots or setting down of metal objects does not accidentally activate a cooking zone while PR is still turned on.

## Timer

The timer can be used to automatically switch off a cooking zone after a pre-set time of between 1 and 99 minutes. The required cooking zone must be activated, stand-by dot ② lights up. Select a cooking level from 1 to 9 by means of the Minus or Plus keys ⑪/⑤. Then press Timer key ⑫. The timer display ⑥ shows "00". Select the required cooking time between 1 and 99 minutes by means of the Minus or Plus keys ⑪/⑤. The control lamp ⑦

of the selected cooking zone lights up.

The selected cooking time can be altered at any time. Activate the relevant cooking zone, press Timer key ⑫ and change the cooking time by means of the Minus or Plus keys ⑪/⑤.

When the pre-set cooking time has finished, the cooking zone switches off automatically and an acoustic signal sounds for two minutes. This can be switched off by pressing any key.

If you want to switch the timer off beforehand, press cooking zone key ⑩ and Timer key ⑫. The Minus key ⑪ can now be used to set the timer to "00", or alternatively this can be done by the simultaneous pressing of the Minus and the Plus keys ⑪+⑤.

The timer can also be used as an egg timer when none of the cooking zones are activated. In this case, no cooking zone should be activated when the timer ⑫ is being set (the stand-by dot cooking zone ② does not light up).

**Safety switch-off**

Continuous operation of each individual cooking zone is temporally limited by a safety shut-off which switches off the cooking zone in accordance with the selected cooking level after a specified time interval. The intervention times of this safety device are included in the attached time table. When the safety switch-off has switched off the touch control system, a "0" is shown in the cooking level display ①, or an "H" if there is still any residual heat left. Pressing the On/Off key ⑬ makes the control system ready for operation again.

If more than one key is pressed simultaneously - with the exception of the minus and plus keys - the control system will not accept this as a valid command. If one or more keys are activated for longer than 30 seconds, for example by boiling over or the weight for a pan, the control system assumes that there is an error and switches off automatically. If key operation continues, a constant acoustic signal sounds.

**Table of times**

MOT = maximum operating time, in hours

Cooking level	MOT (h)
1	6
2	6
3	5
4	5
5	4
6	1.5
7	1.5
8	1.5
9	1.5

## 2. Things to watch out for

### 2.1 Notes on the right types of saucepans

Use only pots and pans with bottoms that are firm, even and as thick as possible. This applies particularly to cooking with high temperatures, e.g. deep-frying. Uneven bottoms extend cooking times and increase energy consumption. The best transmission result is obtained when the pots and the cooking zone are of equal dimension. Always use a lid. Energy is wasted if you cook without a lid placed correctly on the pan.

In order to work directly on the cook zones, you can use cooking utensils made from fireproof glass or porcelain if their bottoms are flat polished. Please note the manufacturer's instructions.

Always take away overflow food.

**Clean the hob before using it for the first time. Afterwards, switch on the elements to the highest level one after the other, without pots, for three minutes in order to eliminate any odours due to newness or so that any moisture that may still be in the heating element may evaporate. This is necessary so that the electronic circuits function properly.**

### 2.2 Important

**Attention: The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.**

Always ensure that no hard objects are dropped onto the cooking surface. Under certain circumstances the material is sensitive to mechanical stresses and strains. A heavy knock or blow in a small area can cause the ceramic hob to break. If careless treatment results in a break, split or crack, the ceramic hob must immediately be taken out of use and disconnected from the mains power supply. To do this, switch off the safety switch for the oven connection in the fuse box. Customer Service must be contacted.

Do not use the glass ceramic hob as a storage area! Never prepare food in aluminium foil and plastic containers on the hot cooking area.

Do not switch the hob on without using it for cooking. Do not place combustible, volatile or heat deformable objects directly underneath the hob.

Overheated oil and fat can catch fire; for this reason, never leave food unattended which is cooked with fat or oil, e.g. chipped potatoes. In addition, make sure that leads from electrical appliances plugged into nearby sockets cannot come into contact with the hot cooking zones.

**Never clean the glass ceramic hob with a steam cleaner or similar appliance!**

### 3. Cleaning and Care

Always clean the hob after it has cooled down. Even the slightest amount of dirt will burn into the surface the next time you switch it on. Use only recommended cleaners. Steel wool, cleaning sponges and abrasive powders scratch the surface. Do not use oven sprays as these are aggressive and damage the surface.

#### Light amounts of dirt

Use a damp cloth or a warm rinse to clean light amounts of dirt from the surface. Rinse with cold water and then dry thoroughly. Use vinegar, lemon juice or a calcium dissolving agent to remove water stains from the surface. If these agents come into contact with the frame, wipe them off with a wet cloth, otherwise the frame loses its gloss.

#### Heavy dirt

Use "Sidol Special for Stainless Steel", "Stahlfix" or "Cerafix" to remove heavy dirt. Apply the cleaner with kitchen paper and rub it in. Leave it to take effect than wipe off completely with cold water; then dry the surface thoroughly. Apply the cleaner with kitchen paper and rub it in. Leave it to take effect than wipe off completely with cold water; then dry the surface thoroughly. Cleaning residues on the surface can become aggressive when the hob is reheated.

**Persistent dirt and caking** can best be removed with a glass scraper ③ which can be obtained in household goods stores, painting and DIY shops or from our after-sales service. Pay attention to handle on purchasing. If you buy a glass scraper, make sure that the handle is not made of plastic as this will stick to the hot surface. Take care when using the scraper.

**Food that contains sugar** may permanently damage the glass ceramic surface because they can produce scratches after they have become dry. In order to prevent such surface damage, such substances must be immediately removed with the glass scraper while they are still hot ①, ②.

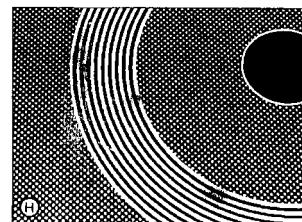
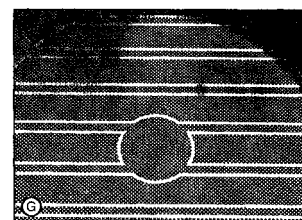
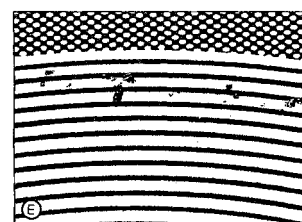
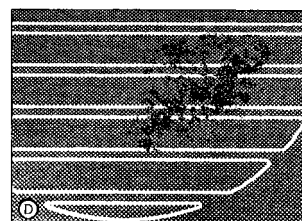
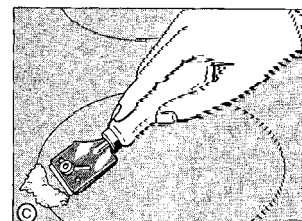
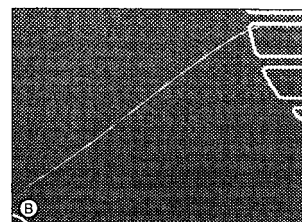
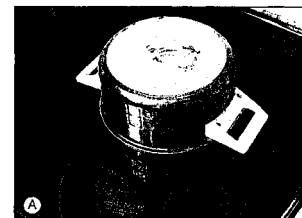
#### Changes to the colour of the ceramic surface

These have no effect on the function and stability of the glass ceramic. These colour changes are not changes in the material but food residues which were not removed and which have burnt in.

**Metallic iridescent discolouring** ⑥ is caused by wear from pan bottoms or unsuitable cleaning agents. This discolouring can only be removed with great difficulty with "Sidol Special for Stainless Steel" or "Stahlfix". You may have to clean several times to remove the discolouring.

**Worn decoration** ⑧. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bottoms. Remove melted sugar and food containing sugar immediately while still hot with a glass scraper ③, otherwise damage may be caused to the surface ①, ②. If cared for properly, your hob will remain beautiful for many years and cleaning will be easier.

**To care for your hob** we recommend that you use "Cerafix". The high silicone percentage of this cleaner creates a protective film which keeps off water and dirt. All dirt remains on the film and can be removed easily. Clean your hob and the cooking zones regularly.



## 4. Fitting

### 4.1 Electrical connections

(Connected loads and model designation: see front of the operating instructions)

*This appliance may only be connected to the electricity supply by an approved electrician who must ensure that the installation complies with the statutory regulations (Germany VDE, Austria ÖVE, Switzerland SEV, etc.). The electrician must ensure that these regulations and those laid down by the local electricity supply company are observed.*

When connecting the electrical appliance, install an all-pole disconnecting device with a contact gap of at least 3 mm. Make sure that the local mains voltage is the same as the voltage on the nameplate.

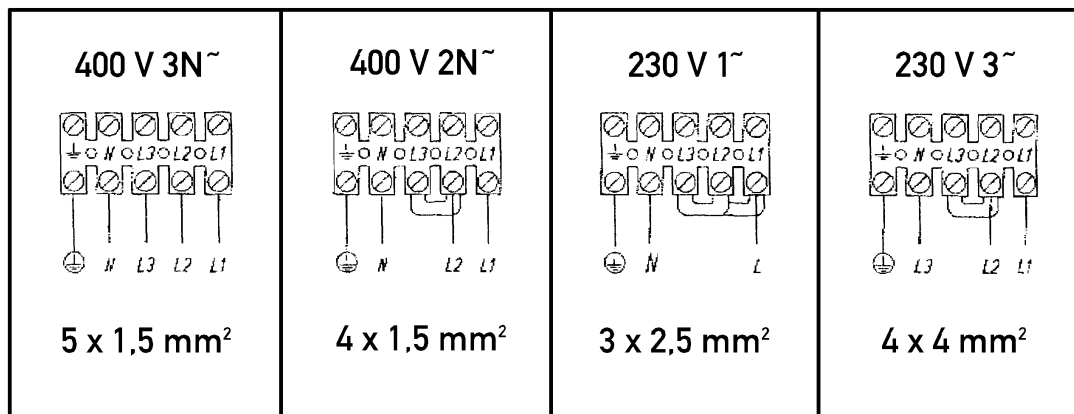
To connect the appliance, unscrew the switchbox cover on the underside of the appliance to access the terminal block. After connecting the appliance, replace the cover and secure the connection cable with the strain relief clamp.

**The connection cable must be at least HO5 VVF.**

**Make sure that the excess cable length is not laid in the hob's installation area.**

See Fig. 4 for the position of the cable cut-out.

### Electrical connections



### 4.2 Maintenance and repair work

Before repair work is carried out, disconnect the appliance from the mains. If you have to contact our service department, always quote the type and make numbers. You can find these numbers on the nameplate or on page 1 of the Operating Instructions. Each time the glass ceramic hob is removed from the worktop, check the seals and replace if necessary.

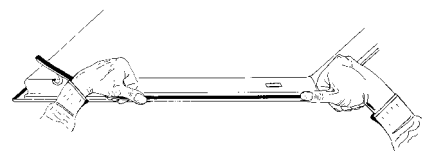
### 4.3 Working surface cut-out

Carry out all cutting out of furniture units and worktops before fitting the appliance, and remove all sawdust and chips.

The dimensions of the worktop recess can be seen in the dimension drawing (Figs.1 + 2)

The cut sections should be sealed with a water-repellent protection paint.

The worktop and the hob must be fitted horizontally. A tilted hob is under tension and this increases the danger of breaking.





## 4.4 Installation

Before installing the hob, check that the all-round hob seal has no gaps.

If the hob is installed in a worktop with a ceramic or similar cover (tiles), remove the hob seal and seal the hob from the worktop with a plastic seal, such as heat-resistant silicone rubber.

**Important! If the cooking surface is located above furniture parts (side panels, drawers, etc.), then an intermediate bottom must be inserted in order to prevent accidental contact with the underside of the cooking surface. The intermediate bottom may only be capable of removal by means of tools and must be attached with a minimum distance of 20 mm to the underside of the cooking surface so that the mains connection cable does not touch the underside of the cooking surface (Fig. 4).**

**If the cooking surface is to be inserted over a built-in baking oven, then it must be equipped with a cooling fan. An intermediate bottom is not necessary in this case.**

No cross-bars may be in the area of the cut-out underneath.

Place the hob carefully into the cut-out and fasten it to the worktop with the fasteners.

**Models: FGKST 90-35... and GKST 90 - 35...**

Screw the springs into the worktop as shown in the drawing. The hob is then pressed carefully from above into the retaining springs.

When screwing the springs, always use the upper hole of the spring, unless the worktop is tiled. (Fig. 3)

**Models GKST 90W and GKST 90N (Fastening in all worktops)**

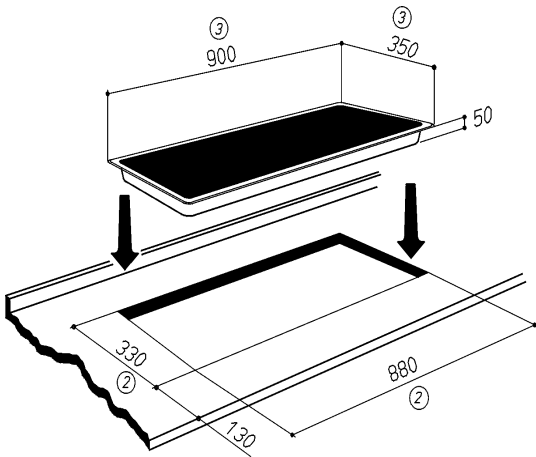
**Models FGKST 90 - 35..., GKST 90 - 35.. (Fastening in worktops made of granite or similar material)**

**Special springs, metal screws and snap-on nuts are enclosed** (follow the drawings). Insert front and rear snap-on nuts into range. Do not overextend springs when bolting!

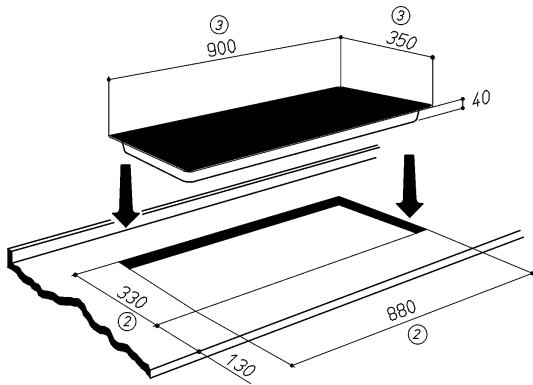
Make sure that the worktop and the hob are horizontal. In addition, make sure that no liquids can penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances. Use sealing sections, strips, agents, etc. For the purposes of fire safety this appliance is a Type Y appliance. This means that it can be installed with its rear side and one of the other sides in contact with room or unit walls of any height. The other sides may only be in contact with furniture or other appliances with the same height as the appliance.

**Models: GKST 90 - 35..., FGKST 90 - 35...**

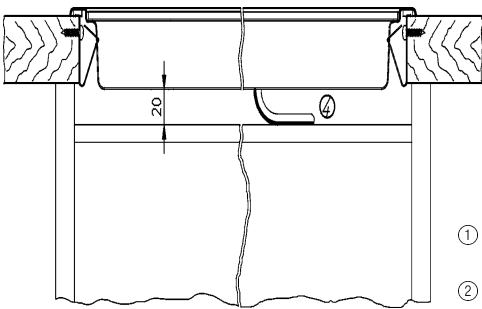
**Type: GKST 90 - 35...**  
**Fig. 1**



**Type: FGKST 90 - 35...**



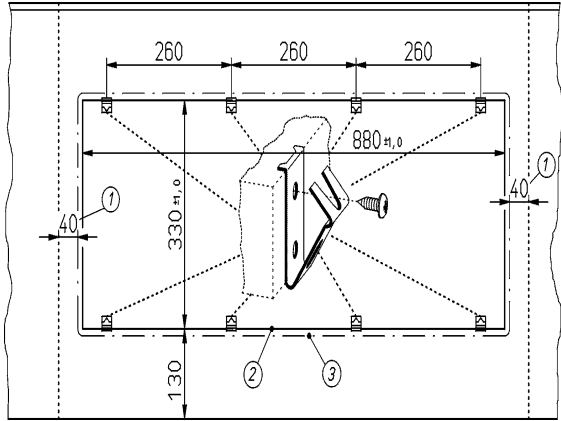
**Fig. 4**



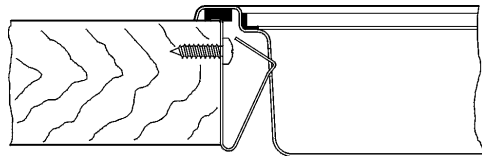
- ① Minimum distance to adjacent walls
- ② Cut-out dimension
- ③ Outside dimensions of recess
- ④ Cable routing in rear wall

**Fastening in worktops made of wood and similar material**

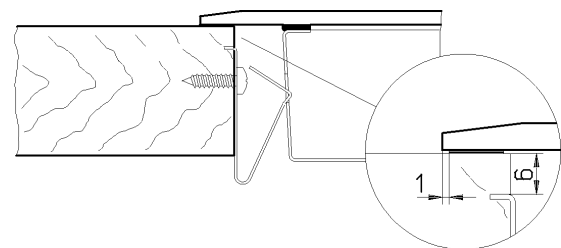
**Fig. 2**



**Fig. 3 - GKST 90 - 35...**

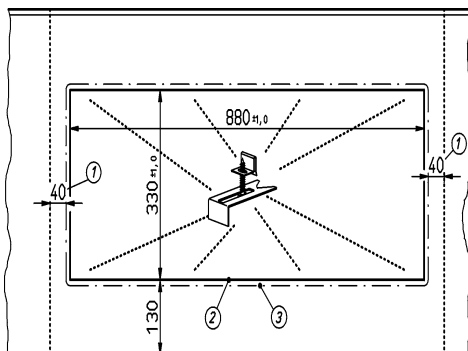


**Fig. 3 - FGKST 90 - 35...**

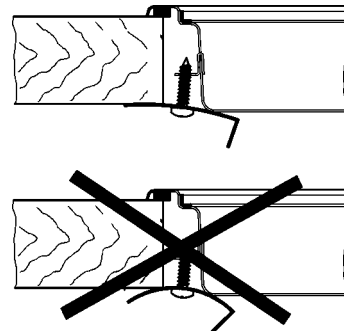


**Fastening in worktops made of granite or similar material**

**Fig. 2a**



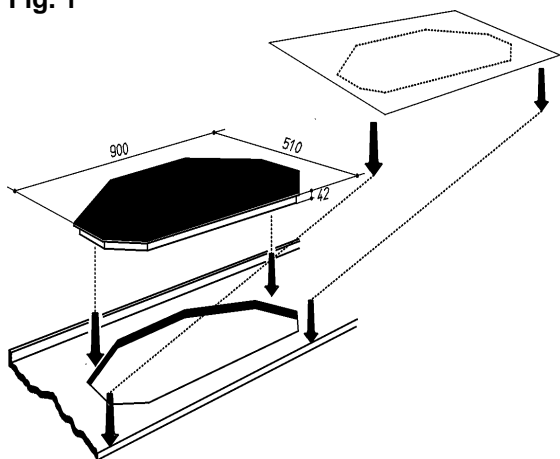
**Fig. 3a**



Models: GKST 90W, GKST 90N

Type: GKST 90W

Fig. 1



Type: GKST 90N

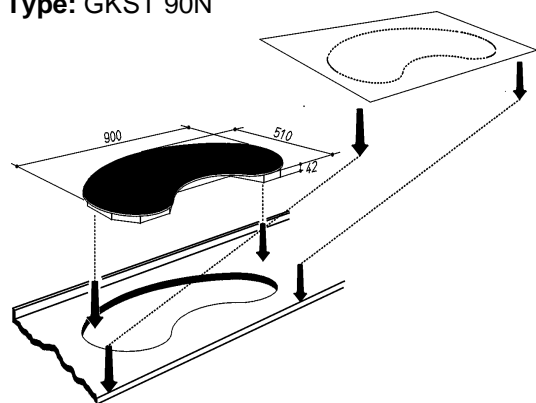
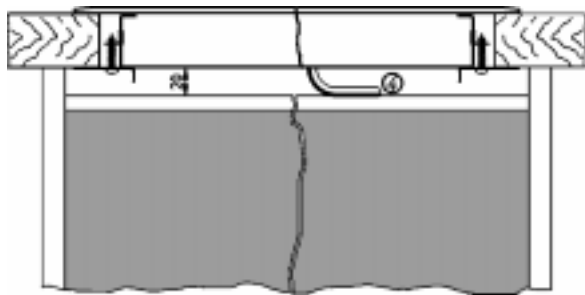


Fig. 4



- ① Minimum distance to adjacent walls
- ② Cut-out dimension
- ③ Outside dimensions of recess
- ④ Cable routing in rear wall

Fastening in worktops made of wood and similar material

Fig. 2

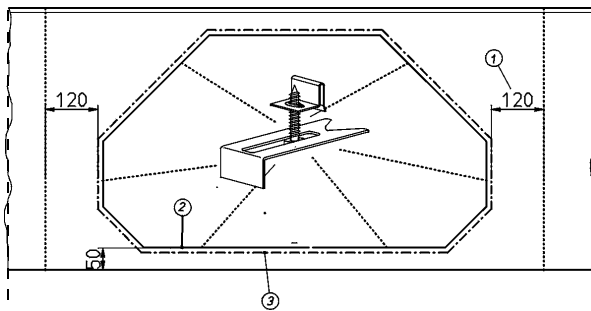


Fig. 2

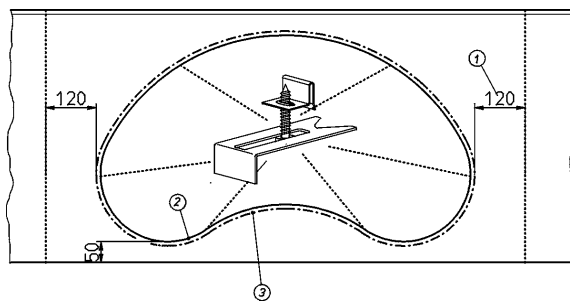


Fig. 3

