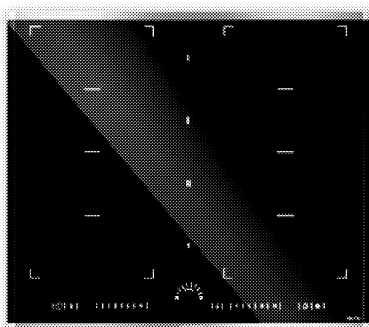


BUILT-IN HOB

USER MANUAL

GIEI 635880 X



FOR A GOOD REASON

GRUNDIG

Please read this user manual first!

Dear Customer,

Thank you for purchasing this Grundig product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology.

Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Please visit the "Support" section on the Grundig website at www.grundig.co.uk to register your 5 year warranty.

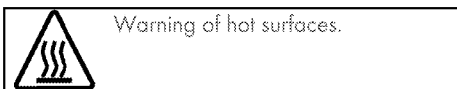
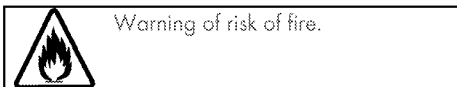
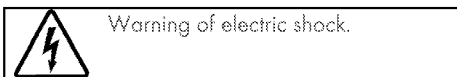
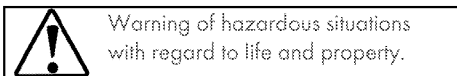
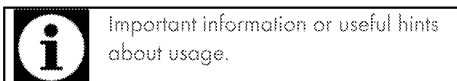
Grundig Helpline

0845 603 1234

0345 603 1234

Explanation of symbols

Throughout this user manual the following symbols are used:



1 Important instructions and warnings for safety and environment 4

General safety 4
 Electrical safety 4
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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized

persons which may also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water

onto it! There is the risk of electric shock!

- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off

the appliance and then cover flame e.g. with a lid or a fire blanket.

- Danger of fire: Do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.
- Hotplates are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See *General*

information about cooking, page 14, selecting the pots.

- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.
- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be

used for other purposes, for example room heating.

- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU).

This product bears a classification

symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS

Directive:

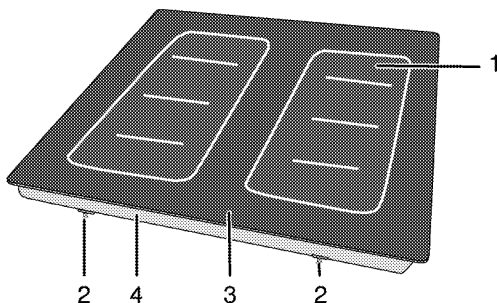
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



- | | | | |
|---|-------------------------|---|------------------------|
| 1 | Induction cooking plate | 3 | Vitroc ceramic surface |
| 2 | Assembly clamp | 4 | Base cover |

Technical specifications

Voltage / frequency	1N ~ 220-240 V / 2N ~ 380-415 V ; 50 Hz
Total power consumption	7200 W
Fuse	min. 32 A / 16 A x 2
Cable type / section	H05V2V2-F 5 x 1,5 mm ² or equivalent
Cable length	max. 2 m
External dimensions (height / width / depth)	55 mm/580 mm/510 mm
Installation dimensions (width / depth)	560 mm/490 mm
Burners	
Left I-II-III-IV	Induction cooking plate
Dimension	(94 x 225 mm) x 4
Power	1250 W x 4 (max. 3600 W)
Right I-II-III-IV	Induction cooking plate
Dimension	(94 x 225 mm) x 4
Power	1250 W x 4 (max. 3600 W)



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical installation for the product is under the installer's responsibility



DANGER:

The product must be installed in accordance with all local electrical regulations.



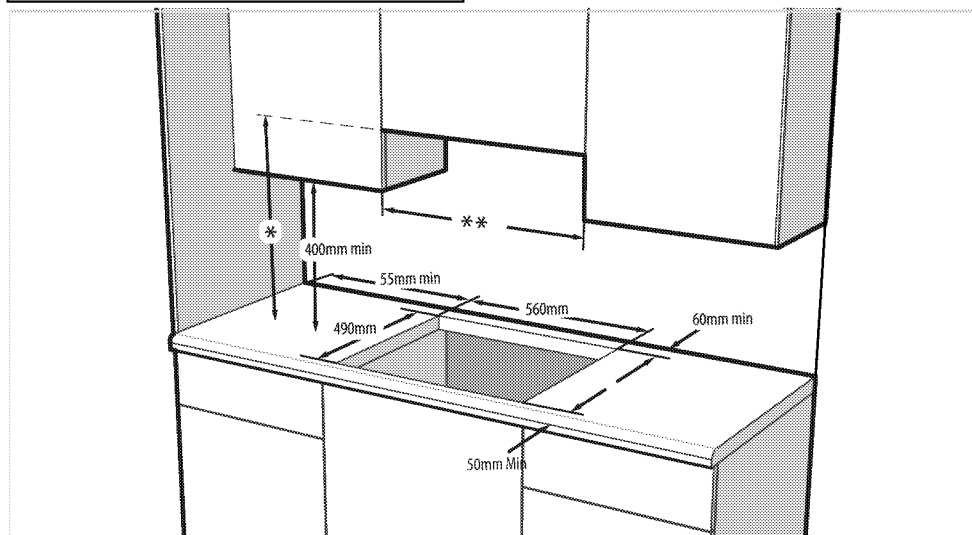
DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

Before installation

The hob is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- * Remove packaging materials and transport locks.
- * Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- * The worktop must be aligned and fixed horizontally.
- * Cut aperture for the hob in worktop as per installation dimensions.



* Minimum height to extractor as recommend in extractor instruction manual

** Minimum distance between cabinetry must be equal to width of hob

Installation and connection

- Product can only be installed and connected in accordance with the statutory installation rules.



Do not install the hob on places with sharp edges or corners.
There is the risk of breaking for glass ceramic surface!

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.
Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.
A damaged power cable must be replaced by a qualified electrician.
Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Type label is at the rear housing of the product.

- Power cable of your product must comply with the values in "Technical specifications" table.



DANGER:

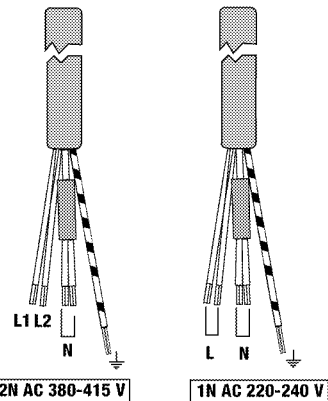
Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!


Connecting the power cable

- This product must only be connected by a qualified electrician such as a technician from the local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles. This control unit must be installed accordance with the IEE regulation. Failure to obey this instruction may cause operational problems and invalidate the product warranty.

Additional protection by a residual current circuit breaker is recommended.

If a cable is supplied with the product:



- For single-phase connection,** connect the wires as identified below:
 - Brown/Black cable = L (Phase)
 - Blue/Grey cable = N (Neutral)
 - Green/yellow cable = (E)  (Ground)

3. **For double-phase connection,**
connect the wires as identified below:

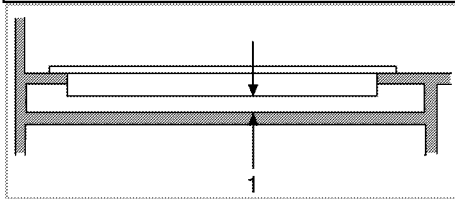
- Brown cable = L1 (Phase 1)
- Black cable = L2 (Phase 2)
- Blue/Grey cable = N (Neutral)
- Green/yellow cable = (E) \equiv (Ground)

>> or

- Black cable = L1 (Phase 1)
- Grey cable = L2 (Phase 2)
- Blue/Brown cable = N (Neutral)
- Green/yellow cable = (E) \equiv (Ground)

Installing the product

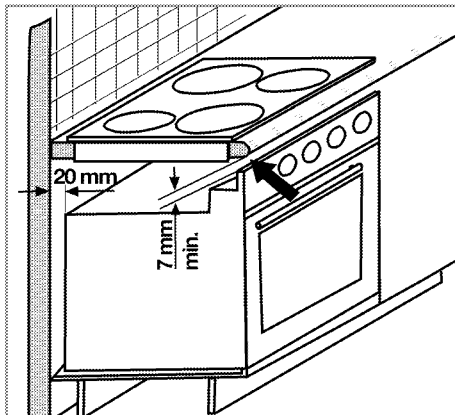
i If it is possible to touch the bottom of the product since it is installed onto a drawer, this section must be covered with a wooden plate.



1 min. 30 mm

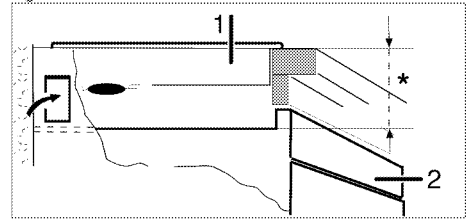
i When installing the hob onto a cabinet, a shelf must be installed in order to separate the cabinet from the hob as illustrated in the above figure. This is not required when installing onto a built-in oven.

If the oven is below:



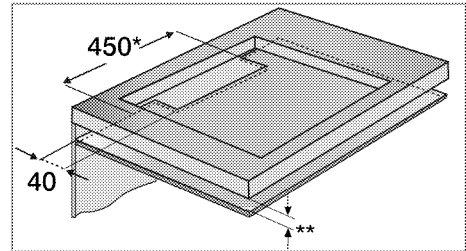
* min.

It is required to leave a ventilation opening of minimum 180 cm² at the rear section of the furniture as illustrated in the following figure.



* min. 70 mm

If the board is below:

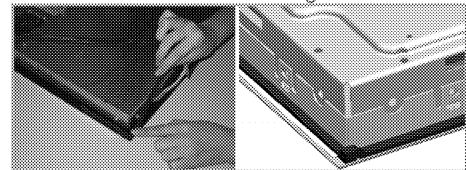


* min.

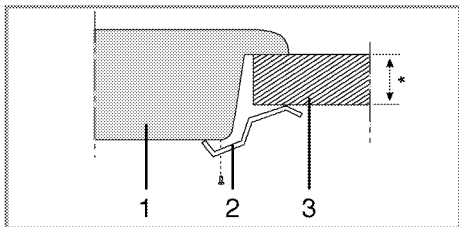
** min. 70 mm

During installation of your induction hob, place the product parallel to the installation surface. Also, apply sealing gasket to the parts of the hob contacting the counter as described below in order to prevent any liquid from penetrating between the product and the counter.

1. Prepare the surface of the counter as shown in the figure.
2. Apply the sealing gasket provided with the product to the edges of the hob's lower housing that contact with the counter as illustrated in figure.

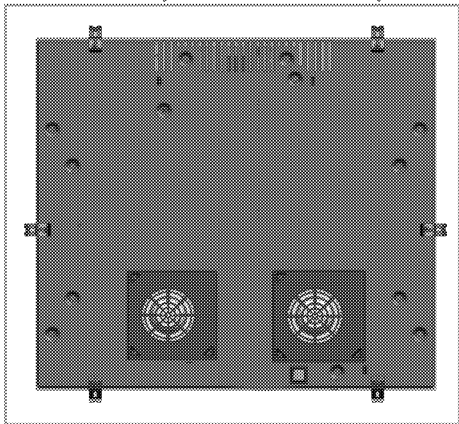


3. Center the product in the counter.
4. Using the installation clamps secure the hob by fitting through the holes on the lower casing.



- * min. 40 mm
- 1 Hob
- 2 Installation clamp
- 3 Counter

» **Rear view (connection holes)**



i Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

Final check

1. Connect the power cable and switch on the product's fuse.
2. Check the functions.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.

i Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs.
- Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.

Initial use

First cleaning of the appliance



The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to use the hob

General information about cooking



Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil.

Overheated oils bring risk of fire.

Never attempt to extinguish a possible fire with water!

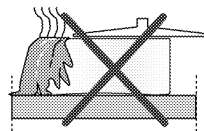
When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it.
- Clean any melted such materials on the surface immediately.
- Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.

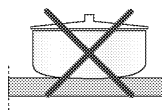
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.
- Do not put covers of saucepans or pans on cooking zones.
- Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Saucepan selection

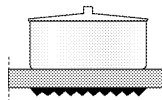
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.




Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.

For induction hobs, use only vessels suitable for induction cooking.


Saucepan test

Use following methods to test whether your saucepan is compatible with the induction hob or not.

1. Your saucepan is compatible if its bottom holds magnet.
2. Your saucepan is compatible if  does not flash when you place your saucepan on cooking zone and start the hob.

You can use steel, teflon or aluminium saucepans with special magnetic bottom that contains labels or warnings indicating that the saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.

Saucepan recognition-focusing system


In induction cooking, only the area covered by the vessel on the relevant cooking zone is energised. The vessel's bottom is recognised by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and  symbol flashes alternately.


Safe use

Do not select high heating levels when you will use a non-sticking (teflon) saucepan with no oil or with very little oil.

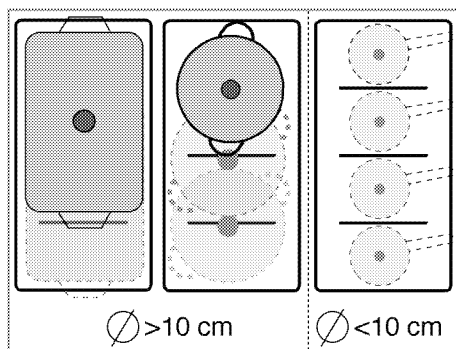
Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated.

Never use aluminium foil for cooking. Never place food items wrapped with aluminium foil onto the cooking zone.

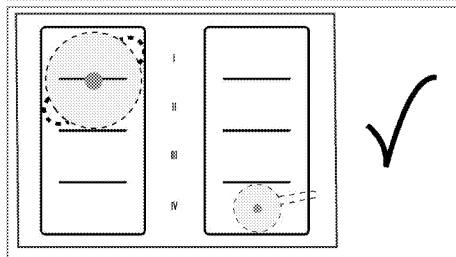
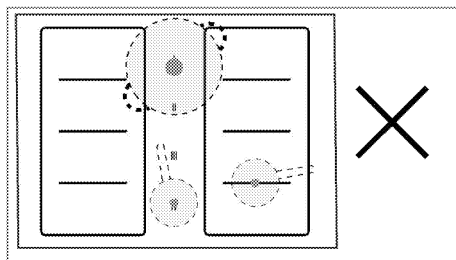
 If there is an oven under your hob and if it is running, sensors of the hob can decrease the cooking level or turn off the oven.

 When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.

Selecting cooking zone suitable to the vessel



- * For your pots with bases wider than 10 cm, you can use 2 or more cooking zones combined.
- * You can use each cooking zone separately for your pots with bases smaller than 10 cm.



- * Do not put pots between the left and right cooking zones.
- * Place your pots with bases smaller than 10 cm as to center one cooking zone. Otherwise, problem may occur in pot detection.

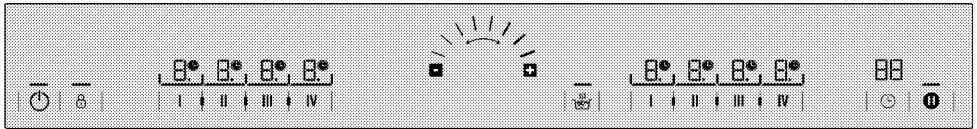
Using the hobs



DANGER:

Do not allow any object to drop on the hob. Even small objects such as a saltshaker may damage the hob.
Do not use cracked hobs. Water may leak through these cracks and cause short circuit.
In case of any kind of damage on the surface (eg., visible cracks), switch off the product immediately to minimize the risk of electric shock.

Control panel



Specifications



Adjustment area (for temperature level and time setting)



Light indicating that the relevant key is functioning



Cooking Zone combination/separation key



Plus key



Minus key



On / Off key



Keylock key



Timer Activation / Deactivation key



Rapid Heating key



Stop button



Left/Right I Cooking Zone Selection key



Left/Right II Cooking Zone Selection key



Left/Right III Cooking Zone Selection key

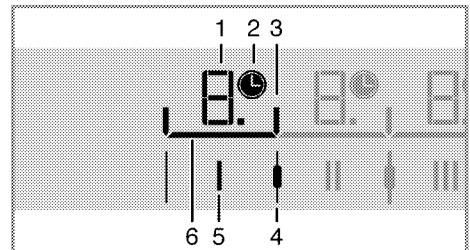


Left/Right IV Cooking Zone Selection key



Graphics and figures are for informational purposes only. Actual appearances or functions may vary according to the model of your hob.

Cooking Zone display




- 1 Temperature indicator (temperature setting 0 - 9.)
- 2 Timer symbol
- 3 Cooking Zone distinction light
- 4 Cooking Zone combination/separation key
- 5 Cooking Zone Selection key
- 6 Cooking Zone Selection light

i This product is controlled by means of a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

i Always keep the control panel clean and dry. Having damp and soiled surface may cause problems in the functions.

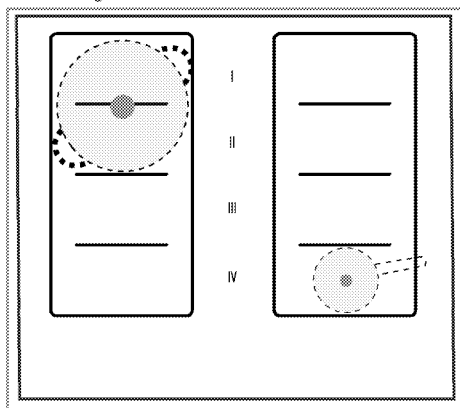
Turning on the hob

1. Touch the  key on the control panel.


Light of the  key comes on. The hob is ready for use.

2. When the hob is switched on, automatic saucepan detection is performed. If a saucepan is placed on it, selection lights of the cooking zones on which the saucepan is placed will light for 10 seconds.

For example, if you have two saucepans as shown in the figure below, selection lights of the cooking zones where the saucepans are on will light for 10 seconds.




3. If you touch either left **I** or left **II** keys in 10 seconds according to the example, you can operate left hotplates separately.

If you touch the key  between the left **I** and **II** left keys, you can operate left **I** and left **II** cooking zones as combined.

You can activate the right **IV** cooking zone if you touch the right key.

i Cooking zone selection lights will go off if nothing is performed within 10 seconds. If no operation is made within the next 10 seconds at the end of this time, then the hob will switch back to the Standby mode automatically.

Turning off the hob

1. Touch the  key on the control panel. The hob will turn off and return to Standby mode.


i If "H" or "h" symbol is lit on the cooking zone display once the hob is turned off, it means that the cooking zone is still hot. Do not touch the cooking zones.

Residual heat indicator

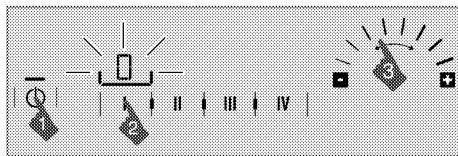
If "H" symbol is lit on the cooking zone display, it means that the cooking zone is still hot and may be used to keep a small amount of food warm. This symbol will soon turn to "h" symbol meaning less hot.

i When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Turning on the cooking zones (cooking section)

1. Touch the  key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.

"O" appears on the cooking zone display and the light of the relevant cooking zone comes on.





Cooking zone selection lights will go off if nothing is performed within 10 seconds. If no operation is made within the next 10 seconds at the end of this time, then the hob will switch back to the Standby mode automatically.


- By touching the **+** and **-** keys in the adjustment area or by sliding your finger across the area, adjust the temperature level between "0" and "9".




If the temperature value does not come to the desired level by this sliding process, repeat the same process.

Turning off the cooking zones

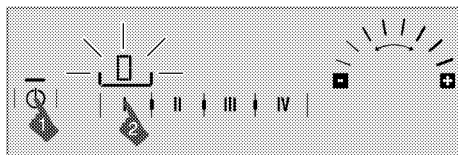
A selected cooking zone can be turned off in 3 different ways:


- By dropping the temperature to "0" level**
 - You can turn the cooking zone off by dropping the temperature setting to "0" level.
- By using the switching off function on the timer for the desired cooking zone**
 - When the time is over, the timer will turn off the cooking zone assigned to it. "0" value will appear on the relevant cooking zone display. The  symbol on the cooking zone display will disappear.
 - When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.
- By touching the relevant cooking zone symbol for 3 seconds**
 - Touch the symbol of the cooking zone that you want to turn off for about 3 seconds.

Combining the cooking zones

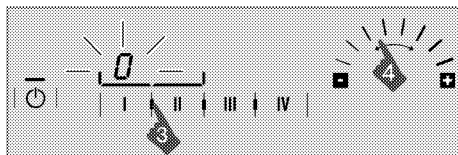
- Touch the  key to turn on the hob.
- Touch the selection key of any one of the cooking zones you want to combine.

» **0** appears on the cooking zone display and the light of the relevant cooking zone comes on.



- Touch the  key between this cooking zone and the key of the adjacent one you want to combine.


» The distinction light between the combined cooking zones will go off and the "0" symbol on the display of the left cooking zone will come on/remain lit.

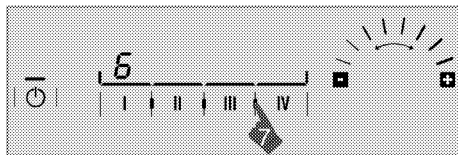
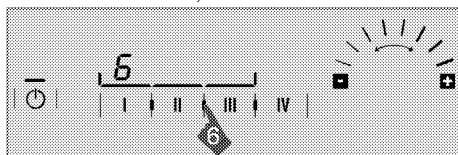


- By touching the **+** and **-** keys in the adjustment area or by sliding your finger across the area, adjust the temperature level between "0" and "9".

» Now cooking zones are combined to operate as a single cooking zone at the set temperature level.

5. If you wish to combine the 3rd and 4th cooking zones,


To add the 3rd and/or 4th cooking zones to the 2 combined cooking zones touch the  key between them.

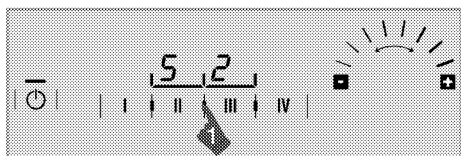


» Cooking zones will be combined and the distinction light between them will go off and

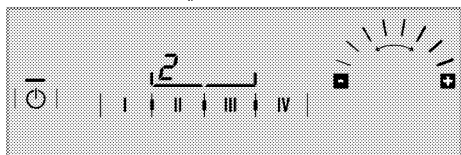
the cooking zone displays will also become shared. Temperature indicator of the leftmost cooking zone will remain lit and operate at the temperature level which was set as single cooking zone.

Combining the active cooking zones

1. To combine two neighboring cooking zones that are operating individually at different or same temperature levels, touch the  key between the cooking zones.




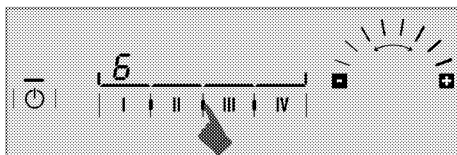
» Individually operating cooking zones will be combined and the distinction light between them will go off; the temperature level will be shown on the display of the left cooking zone. The combined cooking zones will continue operating as a single cooking zone at the lower temperature level of the combined cooking zones.




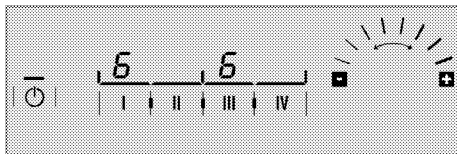
i Any previous temperature or, if any, time value on the combined cooking zones will go on operating in the smaller value after the combination.
For example, if you combine a cooking zone set to 10 minutes at temperature level 6 and a cooking zone set to 20 minutes at temperature level 2, combined cooking zones will operate for 10 minutes at temperature level 2.

To split the combined cooking zones;

1. Touch the  key between the combined cooking zones you want to split.




» The cooking zone(s) on the right and the cooking zone(s) on the left of the  key you have touched will be separated and continue to operate. Distinction light between the cooking zones will come on.



i The separated cooking zones will resume operating at the temperature values they had when they were combined.

Turning off the combined cooking zones

Combined cooking zones can be turned off in 3 different ways:


1. **By dropping the temperature to "0" level**
 - » You can turn the combined cooking zones off by dropping the temperature setting to "0" level.
2. **By using the switching off function on the timer for the combined cooking zones**
 - » When the time is over, the timer will turn off the cooking zone assigned to it. "0" value will appear on the relevant cooking zone display. The  symbol on the cooking zone display will disappear.
 - » When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.
3. **By touching the symbol of any one of the combined cooking zones for 3 seconds**

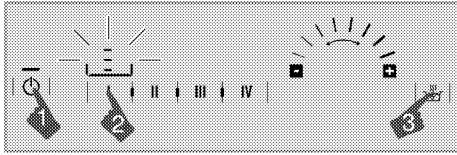
- Touch the symbol of any one of the combined cooking zones you want to turn off for approximately 3 seconds.


BOOSTER

You can use booster function to perform heating at the maximum power. However, this function is not recommended for cooking a long time. Booster function may not be available in all cooking zones.


Selecting BOOSTER directly:

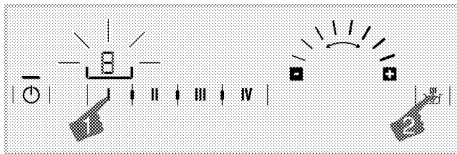
1. Touch the  key to turn on the hob.
2. Select the desired cooking zone by touching the Cooking Zone Selection keys.




3. Touch the  key.
- Selected cooking zone will operate at the maximum power and 3 lights will flash on the cooking zone display respectively.
- When the booster setting time (see, Table of operation time limits) is over, cooking zone will switch off.

Selecting Booster when cooking zone is active:


1. Touch the  key after the cooking zone is on and has operated for at least 20 seconds at a certain level.




 Cooking zone should complete operating for at least 20 seconds on the selected level.

2. Selected cooking zone will operate at the maximum power and 3 lights will flash on the cooking zone display respectively. Once the Booster period is

over, the cooking zone switches to the set temperature level and only the selected temperature value is displayed.

 When the cooking zones are separated while combined cooking zones are operating at booster setting, separated cooking zones will also continue operating in the booster setting.


Turning off Booster function prematurely:

By touching the  key you can turn off the booster setting any time you want.

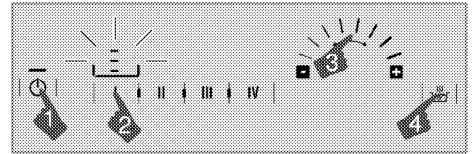
Rapid Heating





Rapid heating is a function which facilitates cooking. All cooking zones are equipped with Rapid Heating function. The Rapid Heating function can be operated in 20 seconds after determining the desired cooking zone temperature value.

This function is used for short-time rapid heating. Once the rapid heating time is over, cooking zone will continue operating at the set temperature level.

 Rapid Heating function can be set within the first 20 seconds after the hob is switched on.

Selecting the Rapid Heating function:



1. Touch the  key to turn on the hob.
2. Select the desired cooking zone by touching the Cooking Zone Selection keys.
3. Adjust the desired temperature level by touching the  and  keys in the adjustment area or by sliding your finger across the area.
4. Touch the  key.


- The cooking zone you have selected will operate at maximum power for a certain period of time specified in the table below. 3 lights and the set temperature value will appear on the cooking zone display respectively.
5. Once the Rapid Heating period is over, the cooking zone switches to the set temperature level and only the selected temperature value is displayed.

i When the cooking zones are separated while combined cooking zones are operating at booster setting, separated cooking zones will also continue operating at the rapid heating setting.

Table: Booster Operation Times

Temperature level	Operation time limit - second
0	0
1	10
1	20
2	30
2	40
3	47
3	56
4	65
4	75
5	85
5	85
6	25
6	25
7	35
7	35
8	45
8	45
9	10
9	10

Turning off Booster function:

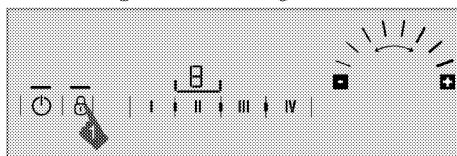
Touch  key to turn off the Booster function whenever you want.


Cleaning lock


The cleaning lock prevents operation of all keys on the control panel for 20 seconds to

allow the user to make a short cleaning while the hob is in use. Device will not withdraw any power throughout this time.

Activating the cleaning lock



1. When the hob is in On mode, press and hold  key until a **single signal sound** is heard.

Cleaning lock light will illuminate and the clock display of the hob will start to count down from 20. None of the keys on the control panel will be functional throughout this period except  key.


Deactivating the cleaning lock


You do not have to press any key to deactivate the cleaning lock. The hob will give an audio signal after 20 seconds, keylock light will turn off and the cleaning lock will automatically be deactivated.


Child Lock

When the hob is in Off mode, you can protect the hob by child lock to prevent children from turning it on. Child Lock can be activated or deactivated when the hob is in Off (Standby) mode only.


Activating the Child Lock


1. When the hob is in Off mode, press and hold  key until **two signal sounds** are heard.

The Child Lock will be activated and the light of the  key will come on.

i If any key is pressed when the Child Lock is active, the light of the  key flashes.

Deactivating the Child Lock


1. When the Child Lock is activated, press and hold  key until a **single signal sound** is heard.

» Child Lock will be deactivated and the light of the  key will turn off.

Keylock




You can activate the keylock to avoid changing the functions by mistake **when the hob is operating.**

Activating the keylock

1. Touch and hold the  key for a long time to lock the control panel.


Only one signal sound will be heard first. In this case, your hob is switched to **Cleaning Lock**. Then, keep on touching without lifting your finger until you hear two successive signal sounds.

The light of the  key will flash and all cooking zones will be locked.

 You can activate the keylock in operation mode only. When keylock is activated, only the  key will be functional. When you touch any other key, the light of the  key will flash to indicate that the keylock is active. If you turn the hob off when the keys are locked, the keylock must be deactivated to turn the hob on again.

Deactivating the keylock


1. Keep  key pressed for 2 seconds.



The operation is confirmed with an audible signal. The light of the  key turns off and the control panel is unlocked.



Timer function



This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.



Activating the timer


1. Touch the  key to turn on the hob.
2. Select the desired cooking zone by touching the Cooking Zone Selection keys.


3. Adjust the desired temperature level by touching the  and  keys in the adjustment area or by sliding your finger across the area.


4. Touch  key to activate the timer. "00" appears on the timer display and  symbol starts flashing on the cooking zone display.


5. Adjust the desired time period by touching the  and  keys in the adjustment area or by sliding your finger across the area.



After flashing for a certain period of time, the  symbol lights up permanently. Lighting up of  symbol continuously indicates that the function is activated.

 The timer can only be set for the cooking zones already in use.

 Repeat the above procedures for the other cooking zones for which you wish to set the timer.

 Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.

 When the timer is activated, only the set time for the selected cooking zone will appear on the timer display.

 When the timer is set in the combined cooking zones,  symbol appears on the display of the leftmost cooking zone.



Any previous temperature or, if any, time value on the combined cooking zones will go on operating in the smaller value after the combination.

For example, if you combine a cooking zone set to 10 minutes at temperature level 6 and a cooking zone set to 20 minutes at temperature level 2, combined cooking zones will operate for 10 minutes at temperature level 2. If the timer is set in only one of the cooking zones to be combined, this setting will also apply for the combined cooking zones after combination.

Deactivating the timer

Once the set time is over, the cooking zone will automatically turn off and give an audible warning.

Press any key to silence the audio warning.

Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

You can turn the timer off earlier in two different ways:

1-Turning off the timer by dropping its value down to "00":

1. Select the cooking zone you want to turn off.
2. Touch key to select the timer of the relevant cooking zone.
3. Decrease the value until "00" appears on the timer display by touching the keys in the adjustment area or by sliding your finger across the area.

symbol flashes on the cooking zone display for a certain time period and then it turns off **permanently** and the timer is canceled.

2-Turning off the timer by pressing timer key for approximately 3 seconds:

1. Select the cooking zone you want to turn off.

2. Touch key to select the timer of the relevant cooking zone.

3. Touch key for about 3 seconds.

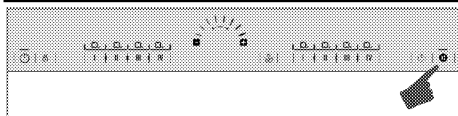
symbol flashes on the cooking zone display for a certain time period and then it turns off **permanently** and the timer is canceled.

Stop function

Using this function, you may stop all functions operating on the hob (**except timer**) for a certain period of time.



If the timer is set for any cooking zone, timer will continue operating during stoppage.



1. Touch the key when your hob is operating.

All active cooking zones will stop.

2. Touch key again to restart all stopped cooking zones with previous settings.

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up. Induction hob is equipped with superior safety systems that will provide you maximum usage safety.



Your hob is equipped with 8 cooking zones with 94x225 mm dimension featured with induction. With induction feature, each cooking zone automatically detects the vessel placed on it. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see, Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time constraints

Temperature level	Operation time limit - hour
0	0
1	6
1	5
2	5
2	4
3	4
3	3
4	3
4	2,5
5	2,5
5	2
6	2
6	1,5
7	1,5
7	1
8	1
8	0,5
9	0,5
9	0,5
Booster	10 minutes

Overheating protection

Your hob is equipped with some sensors ensuring protection against overheating. Following may be observed in case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop. However, this condition cannot be seen on the indicator.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will cut the power connection immediately and turn off your hob. "E" warning appears on display during this period.

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a meal (water, milk) from overflowing even if it was just about to overflow.


Noisy operation


Some sounds may come from the induction hob. These sounds are normal and a part of induction cooking.


- Sound becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.
- In low levels, a regular on/off sound can be heard because of the operating principles.
- Noise can be heard if an empty saucepan is heated. When you put water or meal in it, this sound will clear away.
- The noise of the fan that cools the electric system can be heard.


Error codes / warning messages and error sources

Table-2:

Cause of error	Indicator	Display
Two or more keys have been pressed or the control panel was subjected to vapor.	"E" symbol flashes	Cooking Zone display
Hob overheated	"H" symbol flashes	Cooking Zone display
No saucepan suitable for the cooking zone	 symbol lights up.	Cooking Zone display
Touch control card hardware error	"Fx***" symbol lights up.	Timer display
Induction hardware error	"Ex***" symbol lights up.	Cooking Zone display
x* *:"1,2,...,9"		

 For further information about error messages that may appear on the touch control panel, see Table-2. If Fx and Ex errors remain uncorrected, call Authorized Service.

 If the surface of the touch control panel is subjected to vapor, entire control system will be deactivated, a signal sound will be heard and "E" will flash on the display.

 Keep the surface of the touch control panel clean. It may give erroneous operation warning.

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

**DANGER:**

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!

**DANGER:**

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

7 Troubleshooting

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- The cooking pot is not suitable. >>> *Check your pot.*

symbol appears on the cooking zone display.

- You have not placed the pot on the active cooking zone. >>> *Check if there is a pot on the cooking zone.*
- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*
- Cooking pot or cooking zone is overheated. >>> *Allow them to cool down.*

Selected cooking zone suddenly turns off during operation.

- Cooking time for the selected cooking zone may be over. >>> *You may set a new cooking time or finish cooking.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- An object may be covering the touch control panel. >>> *Remove the object on the panel.*

The pot does not get warm even if the cooking zone is on.

- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*



Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

8 Guarantee

Guarantee for Refrigeration, Cooking Appliances, Washing Machines & Dishwashers

Your new Grundig product is guaranteed against the cost of breakdown repairs for 5 years from the date of the original purchase.

"Please visit the "support" section on the Grundig website at www.grundig.co.uk to register your 5 year warranty."

What is covered?

- * Repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- * The cost of functional replacement parts, but excluding consumable items.
- * The labour costs of a Grundig approved repairer to carry out the repair.

What is not covered?

- * Transit, delivery or accidental damage or misuse and abuse.
- * Cabinet or appearance parts, including knobs, flaps, handles or container lids.
- * Accessories or consumable items including but not limited to, ice trays, scrapers, cutlery baskets, filters and light bulbs.
- * Repairs required as a result of unauthorised repair or inexperienced installation that fails to meet the requirements contained in the user instruction book.
- * Repairs to products used on commercial or non-residential household premises.
- * Loss of frozen food in freezers or fridge/freezers. (Food loss insurance is often included within your household contents insurance policy, or may be available separately from your retailer.)

Important notes

- * Your Grundig product is designed and built for domestic household use only.
- * The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- * The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided.
- * Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers and Electric Cookers
- * Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- * The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- * The guarantee is applicable only to new products and is not transferable if the product is resold.
- * Grundig disclaims any liability for incidental or consequential damages.
- * The guarantee does not in anyway diminish your statutory or legal rights.

Should you experience any difficulty in obtaining service please contact the Grundig Customer Helpline.

Tel: 0845 603 1234

0345 603 1234

e-mail: service@Grundig.co.uk

9 Service

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.

You should also complete the details below; it will help us assist you when requesting service. (The model number is printed on the Instruction Booklet and the serial number is printed on the Rating Label affixed to the appliance)

Model No:

Serial No:

Retailer:

Date of purchase:

For service under guarantee simply telephone the appropriate number below UK Mainland & Northern Ireland

0845 603 1234

0345 603 1234

Republic of Ireland

All Refrigeration, All Cookers

Washing Machines and Dishwashers

01 862 3411

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee. Service once the manufacturers guarantee has expired.

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

Grundig, 1 Greenhill Crescent, Watford Herts WD18 8QU

FOR A GOOD REASON

GRUNDIG

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