

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 gives many years of service.

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

## Contents

### 1. Operations

- 1.1 Your new hob
- 1.2 Touch-Control switches
- 1.3 Touch-Control operations

### 2. Things to watch out for

- 2.1 Notes on the right types of saucepans
- 2.2 Important

### 3. Cleaning and maintenance

### 4. Fitting

- 4.1 Section of oven work surface
- 4.2 Installation
- 4.3 Electrical connection
- 4.4 Service work

## Safety instructions



### Caution!

People who are not familiar with the built-in hob must only be allowed to operate it under supervision.


Generally keep little children away from the appliance and never allow them to play with the appliance.

## Instructions on environmental protection

### Disposing of the packaging

Please dispose of the packaging that came with your appliance in an environmentally friendly way. Recycling in this way saves on resources and cuts down on waste.

### Disposing of old appliances

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

# 1. Operations

## 1.1 Your new hob with Touch-Control operation

This manual covers the models: .GKST 58, .GKST 75, FGKST 58 and FGKST 75.

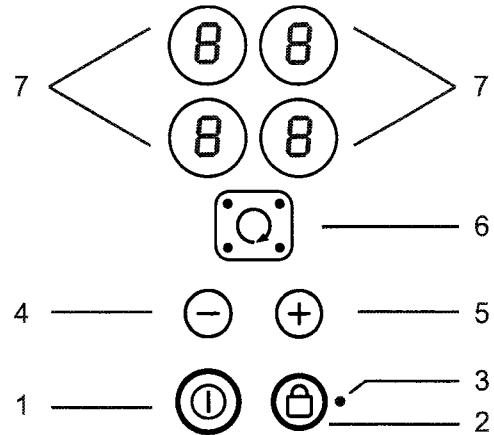
## 1.2 Touch-Control operating panel

After the supply voltage has been applied (mains connection), a self-test of the control unit (calibration adjustment) is then carried out. Afterwards, the control unit is then in standby mode.

During calibration adjustment a minus sign is lit in the cooking level display ⑦. It goes out if calibration is successfully executed.

The touch keys may not be covered by objects or anything else during calibration.

- ① On/off key (control)
- ② Locking key
- ③ Control lamp lock (control)
- ④ Minus key
- ⑤ Plus key
- ⑥ Cooking zone key
- ⑦ Cooking level display



## 1.3 Touch-Control operations

Pressing the ON/OFF key ① switches on the control system. The left front cooking level display will blink. The next action must be carried out within **10 seconds**, otherwise the control system will automatically switch off again.

To switch on a cooking zone, press the corresponding cooking zone key ⑥ of the required cooking zone.

Select a cooking level from 1 to -9 by means of the minus or plus keys ④/⑤. When switched on, each cooking zone can be switched off again at any time. To do this, the required cooking zone must be activated and the cooking zone indicator blinks.

The minus key ④ can be used to turn the cooking level down to "0"; if the minus and plus keys ④/⑤ are pressed at the same time, the cooking 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 ①.**

## Locking

By pressing the locking key ② for approx. 2 seconds (lock indicator ③ lights up) all of the keys, except for the ON/OFF key, are then locked against accidental use.

The lock indicator then goes out after approx. 2 seconds, the **lock is**, however, **still on**. If any key will be pressed the lock indicator (6) lights up again for approx. 2 seconds.

**The following keys can still be used:**

- switch off with ON/OFF key (emergency shutdown)
- unlock

The lock is released by pressing the locking key ② again.

The lock indicator lights up for approx. 2 seconds and then goes out again.

The lock is now no longer activated.

## Residual heat display

Residual heat is displayed by means of an illuminated "H" on the appropriate cooking level display ⑦.

## Parboiling boost

This function makes cooking easier. The cooking zone is automatically heated at full power and at a specified time (see table) it is switched back to the cooking level which you pre-select.

If a cooking zone is switched on with the plus key ⑤, cooking level 9 will appear. The parboiling boost will have been activated and an **A** will light up in the cooking level display.

Any additional keys now have to be pressed within **10 seconds**, otherwise **A** in the indicator goes out and the parboiling boost is no longer activated.

Select a cooking level between 9 and 0 with the minus key.

**The parboil impulse remains activated** and the **A** is lit. If a key is pressed after the **A** is no longer lit then the parboiling boost is **no longer activated**.

If the cooking level is changed during the parboiling boost then the parboiling time (see table) is automatically calculated.

### Table of times

PB = Parboiling boost,  
in minutes:seconds

Cooking level	PB (min:s)
1	01:22
2	02:44
3	04:06
4	05:28
5	06:50
6	01:22
7	02:44
8	02:44
9	—

## Safety switch-off

The maximum operating time for each individual cooking zone is limited, and details are shown in the enclosed table of times.

When the safety switch-off has switched off the touch control system, an "H" is shown in the cooking level display ⑦ if there is still any residual heat left. Pressing the ON/OFF key 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 **10 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.

### Table of times

MOT = maximum operating time,  
in hours

Cooking level	MOT (h)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

## 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 cooking 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. Then switch the cooking zones onto the highest setting, one after the other, for three minutes. This will remove any "new" smell and cause any humidity in the heating units to 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 zone.

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

When preparing food with fat or oil stay nearby. Overheated oil can ignite. Never pour water into burning fat or oil. Risk of burning! Cover the dish in order to extinguish the fire and switch off the cooking zone. Let the dish cool down on the cooking zone.

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

### 3. Cleaning and maintenance

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 off leftover cleaning agent with cold water and then dry the surface 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, then wipe off completely with cold water and 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** ©. A glass scraper can be obtained in household goods stores, painting and DIY shops or from our Customer 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. Risk of injury!

**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** © is caused by wear from pan bottoms or unsuitable cleaning agents. This discolouring can 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** ④. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bottoms. 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.

