

Operating instructions

GKD46TIMASZO | Fusion

Induction hob with integrated range hood

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliances is reserved.

Validity

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

Model designation	Model number	Type
Fusion	31094	GKD46TIMASZO

Variations depending on the model are noted in the text.

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1 Safety warnings

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the Operating Instructions

- ▶ Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time.



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be undertaken by children without supervision.

- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **WARNING:** Under no circumstances may hot pots or pans be placed on the display.

- **WARNING:** If the surface is cracked, switch the appliance off and disconnect it from the mains to avoid possible electric shock.
- Children under 8 years of age must not operate the appliance, unless they are constantly supervised.
- **WARNING:** The appliance and its accessible parts get hot during use.
- Under no circumstances use a steam cleaner to clean the appliance.
- Do not place metal objects such as knives, forks, spoons, lids or aluminium foil on the hob as they can get hot.
- After use, switch the hob off using the controls and do not rely on the pan detector.
- **WARNING:** It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Switch the appliance off. Try to smother the flames with a pan lid or fire blanket.
- **WARNING:** NEVER store objects on the hob due to the risk of fire.
- **WARNING:** The cooking process must be constantly supervised. A short cooking process must be supervised the whole time.
- Do not operate the appliance using an external time switch or a separate remote control system.
- The room must be adequately ventilated when operating the range hood at the same time as other appliances that burn gas or other fuels.
- Observe the official regulations for the exhaust-air layout.
- The extracted air must not be fed into a chimney which is used for exhausting fumes from appliances burning gas or other fuels.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/ electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper use or incorrect handling.
- The appliance is designed for use in the home for extracting cooking fumes and smells from above the cooking surface.

- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its customer service department or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the Repair service section. Contact our Customer Services if necessary.
- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the installation instructions.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. However, proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.
- The heated surface will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Children in the home

- Packaging materials, e.g. plastic film and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging material away from children.
- The appliance is designed for use by adults who are familiar with these operating instructions. Children may not always be aware of the danger involved in using electrical appliances. Ensure proper supervision and do not allow children to play with the appliance – there is a danger that children could hurt themselves.

Caution: Burns hazard

- Overheated fat and oil can easily catch fire. NEVER attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- The accessible surfaces of the hob can get very hot when operated with pans in place.

Caution: Risk of injury

- Use of unsuitable protective guards can cause accidents.
- Keep pets away from the appliance.

Caution: Risk to life

- Packaging materials, e.g. plastic film and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging material away from children.

How to avoid damaging the appliance

- Under no circumstances place hot pots and pans on the display!
- In case of overheating, switch the hot-plate off and allow it to cool down completely. Do not put any dishes on it. Under no circumstances use cold water to cool it down quickly.
- Do not climb on to the appliance.
- Do not put hot cookware on the silicone joints to prevent damaging them.
- Do not cut or prepare food on the surface and avoid impact with hard objects. Do not drag cookware across the surface.
- Take particular care that sugary foods or juices do not get onto the hot cooking zones as this can damage the surface. If sugary foods or juices do get on to the hot cooking zones clean away immediately (while still hot) with a scraper.

- Pots with pure copper or aluminium bases should not be used for cooking as they can leave behind traces that can be difficult to clean. If the traces are not removed immediately after cooking with a suitable cleaning agent, they can be permanently burned on and therefore permanently ruin the visual appearance of the appliance.
- Sliding pans and cookware across the glass ceramic causes scratches. This can be largely prevented by lifting pans and cookware up and then placing them down in position.
- The hob is designed to be used – signs of use, such as scratches or the wear and tear from pans and cookware, are normal. The more intensively it is used, the greater the signs of use; however, the appliance remains in perfect working order and therefore does not give a right of complaint. Safety is guaranteed at all times.
- There is no such thing as completely scratch-proof glass; scratches can even develop on sapphire glass, which is used in watches. The glass ceramic used is of the best quality available on the market.
- Caution: Accessible parts may become hot when used with cooking appliances.
- Do not flambé food next to the range hood.
- Do not leave the appliance unattended when deep-frying on the cooking surface. The cooking oil in the deep-frying appliance could overheat and catch fire. Constantly monitor the temperature of the cooking oil, keeping it below the temperature at which it can catch fire. Change the cooking oil regularly – dirty oil catches fire more easily than clean oil.
- Do not operate the individual cooking zones of the cooking surface without a pan or with an empty pan on them so as to avoid damaging the appliance or the kitchen fittings through a build-up of heat.
- Ensure there is adequate ventilation when the extractor fan is on so as to avoid creating a disturbing underpressure in the kitchen and to achieve optimal air extraction.
- Avoid a cross-current of air, which could blow the cooking vapours over the cooking surface.
- If other appliances – fired by gas or other fuels – are being used at the same time, ensure that there is a sufficient supply of fresh air. This does not apply to air recirculation appliances.
- If other firing systems are being used at the same time (e.g. wood, gas, oil or coal fired heating appliances), safe operation is only possible providing a room negative pressure of 4 Pa (0.04 mbar) is not exceeded at the location of the appliance. Risk of toxic fumes! An adequate flow of fresh air must be guaranteed e.g. via non-closable openings in doors or windows and in combination with an air-intake/exhaust-air wall box or by other technical means.

Note on use

- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker (or a hearing aid or another type of implant), you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not functioning properly, disconnect it from the power supply immediately.
- If the mains cable of the appliance is damaged, it must be replaced by Customer Services in order to avoid hazard.

1 Safety warnings

- When carrying out maintenance work on the appliance, including replacing light bulbs, cut off the electricity supply to the appliance: remove the screw fuse from the holder or switch the circuit breaker off, or unplug from the mains socket.
- When cleaning the appliance make sure no water gets inside it. Use a moderately damp cloth only. NEVER spray the inside or the outside of the appliance with water. If water gets inside the appliance, it can cause damage.
- Observe the cleaning intervals (see page 30). Failure to do so increases the fire hazard due to the build-up of grease in the metal grease filters.
- Failure to follow the cleaning instructions may cause a fire hazard.

2 Using for the first time



The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

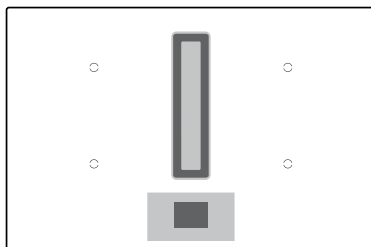


During the first few hours of use, a cooking zone can give off an unpleasant smell. This is normal for brand new appliances. Ensure that the room is well ventilated.

3 Appliance description

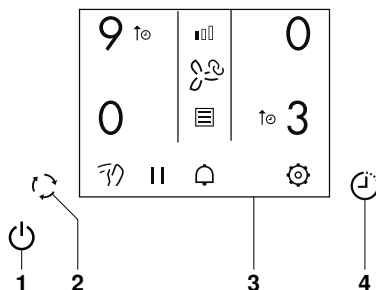
3.1 Appliance overview

- 1 cooking zone ø210 mm (back left)
 - PowerPlus output: 3500 W
- 1 cooking zone ø210 mm (back right)
 - PowerPlus output: 3700 W
- 2 cooking zones ø180 mm (front)
 - PowerPlus output: 3000 W
- Centrally positioned range hood with filter cassette



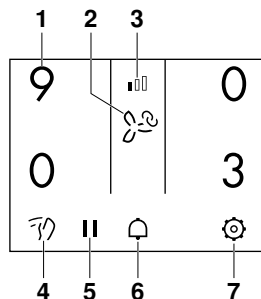
3.2 Operating and display elements

- 1 ON/OFF button
- 2 CleanAir activated
- 3 Display
- 4 After-running time for range hood activated



Display

- 1 Cooking zone power level
- 2 Range hood mode
- 3 OptiLink mode
- 4 Wipe protection
- 5 Pause cooking
- 6 Timer
- 7 Settings



3.3 How induction hobs function

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

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

Induction hobs are:

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



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

3.4 Flexible cooking

In flexible cooking, there are no marked cooking zones.



Pans of any diameter can be used on any cooking zone. ○ must, however, be completely covered for pan detection.



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

3.5 Pan detection

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

- If the cookware is removed during operation or if unsuitable cookware is used,
 - the power level selected flashes alternately with .
- If no suitable cookware is placed on the cooking zone before the pan detection time (10 minutes) elapses,
 - the cooking zone switches off.
 - the display changes from  to «0».
 - the appliance switches off after 10 seconds if no other cooking zone is in use.

3.6 Cookware

Suitable cookware
















































Only cookware with a magnetic base (ø 10 cm to 22 cm) is suitable for use with the induction hob.

This can be checked in the following ways:

- A magnet sticks anywhere on the base of the cookware.
- Only the power level set illuminates on the hob.



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

						
Sandwich base						
Capsule base						
Multi-layer material						
Pressed base						
Cast iron						
Enamelled cast iron						
Enamelled steel						

Key:



Heat distribution



Reaction speed



Noise level



Care



Weight



Steel



Aluminium



Enamel



Good



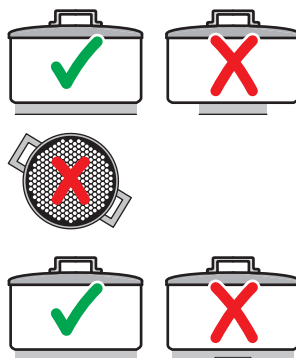
Satisfactory



Unfavourable

General notes on cookware

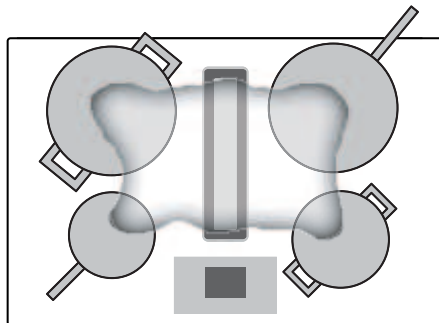
- ▶ As far as possible ensure that the diameter of the base of the cookware is the same size as the upper diameter of the cookware.
- ▶ We advise against the use of cookware with a pressed base as this type of cookware does not work with all induction hobs.
- ▶ Some induction hobs have the melt, keep warm and simmer functions. We recommend using cookware without a concave base for these functions.
- ▶ Handles that are loose or hollow can produce a loud whistling noise.
- ▶ The adherence of the cookware to the hob surface is reduced during operation, and the cookware can therefore be moved more easily.



- Thick pan walls absorb the vibrations and reduce the noise level.

Pan position

Position pots and pans on the hob so that the steam is not drawn into the range hood over the handles.



Energy-efficient cooking

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

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

Coated cookware

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



Never use coated frying pans with automatic boost or PowerPlus.

Noise during cooking

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



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

3.7 Range hood

The range hood is designed for extracting cooking vapours and odours. It can be used in the extraction or recirculation mode.

Extraction mode

Vapours and odours produced during cooking are extracted by a fan. The metal grease filters clean the extracted air, which is then passed through a connecting pipe fitted with an integrated non-return valve and through the air duct to the outside.



When in use, ensure there is a sufficient supply of fresh air to replace the air that is being extracted.

Recirculation mode with activated charcoal filter

Vapours and odours produced during cooking are extracted by a fan. The air is passed through the metal grease filters and activated charcoal filter, grease particles and odours are largely removed from the air and it is then circulated back into the room.



If activated charcoal filters are not supplied with the appliance, these should be ordered and installed before using the appliance for the first time.

4 General operation

Overview of the various menus, functions and options of the hob:

Menu	Content	Selection	Menu activation
Menu for a specific cooking zone	Functions and options that can be used with one individual cooking zone.	<ul style="list-style-type: none"> Operating time Temperature functions Automatic functions 	► Hold the relevant cooking zone depressed for 1 second or touch 2x.
Menu for the range hood	Functions and options of the range hood.	<ul style="list-style-type: none"> OptiLink After-running time CleanAir Filter options 	► Hold or depressed for 1 second or touch 2x.
User menu	Functions and options affecting the whole appliance.	<ul style="list-style-type: none"> Childproof lock Language Brightness Loudness Button signal Ventilation setting Factory setting 	► Touch .

5 Operating the hob

5.1 Switching the appliance on

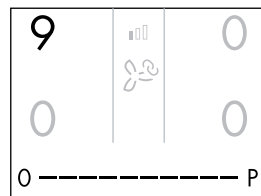
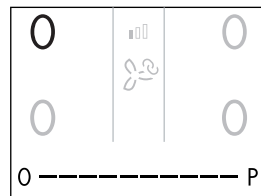
- Hold the button depressed for 1 second.
 - An acoustic signal is emitted and a message appears in the display.
- Confirm with OK.



The message disappears automatically after 2 seconds.

5.2 Setting the power level for a cooking zone

- ▶ Touch the required cooking zone.
 - The cooking zone selected is highlighted and the slider appears.
- ▶ Touch or swipe the slider «0–P» to set the power level.
 - The desired setting can be selected when the cooking zone and the slider are displayed.
 - The power level selected is accepted when the slider is released.
 - Shortly after the last entry is made, the slider disappears.

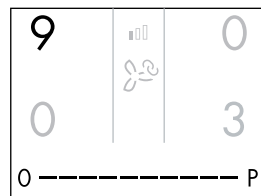


5.3 Overview of power levels


Power level	Cooking method	Use
	Melting	Butter, chocolate
1	Gentle warming	Gelatine, sauces
2		
	Simmering	Poaching eggs
3	Swelling	Rice
4	Continue cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Continue cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti, omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak
P «PowerPlus»	Fast heating	Boiling water

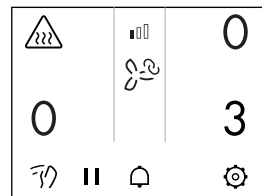
5.4 Switching a cooking zone off

- ▶ Touch the required cooking zone.
 - The cooking zone selected is displayed and the slider appears.
- ▶ Touch «0» on the slider.
 - If no other entry is made and the other cooking zones are switched off, the appliance switches off after 10 seconds.



5.5 Residual heat indicator

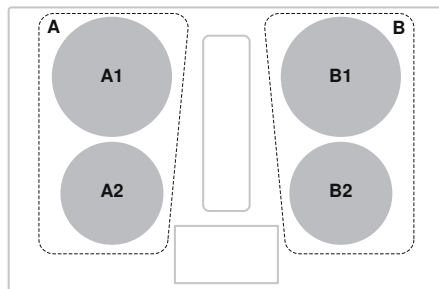
 remains illuminated in the position of the relevant cooking zone as long as there is a risk of burns.



5.6 Power management

High power levels cannot be set with both cooking zones of a group (**A** or **B**) at the same time.

For instance, if PowerPlus is activated with both cooking zones of a group, then the power output is reduced for the cooking zone that was first selected according to the following table.



Newly selected cooking zone	Residual power of the remaining cooking zone in the same group			
	A1	A2	B1	B2
PowerPlus	7	5	7	5
9	8	8	9	9
8	9	9	9	9
7	9	P	9	P
6	9	P	9	P
5	P	P	P	P
Cooking Control	6	4	6	6



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

5.7 PowerPlus

All the cooking zones are equipped with the PowerPlus booster.

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

5.8 Operating time

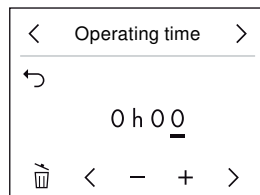


Do not leave the hob unattended during use. Risk of food boiling over, burning on and igniting!

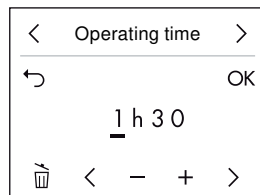
With the operating time function, the cooking zone switches off automatically after a set time (from 1 minute to 1 hour and 59 minutes).

Setting the operating time

- ▶ Hold the active cooking zone depressed for 1 second or touch 2x.
- ▶ Select the «Operating time» menu item with < or >.

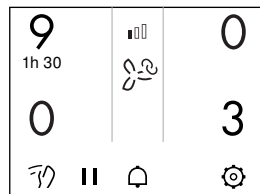


- ▶ Increase or decrease the selected value with + or - respectively.
- ▶ Use < and > in the setting range at the bottom to switch between hours and minutes.
- ▶ Touch .
 - The operating time is set to «0h 00».
- ▶ Confirm the entry with OK or scroll with >.



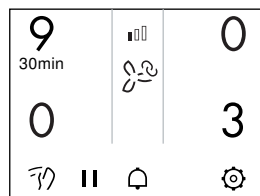
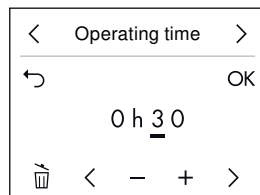
Touch the button to exit the menu and cancel the setting.

- The operating time is displayed below the cooking zone.




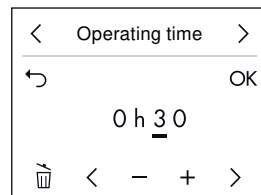
Changing the operating time

- ▶ Hold the cooking zone with the operating time depressed for 1 second or touch 2x.
- ▶ Increase or decrease the selected value with + or - respectively.
- ▶ Use < and > in the setting range at the bottom to move from one digit to the next.
- ▶ Confirm the entry with OK.
- The changed operating time is displayed below the cooking zone.



Ending the operating duration before time

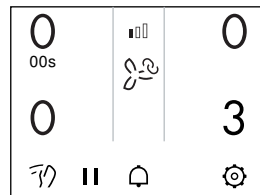
- ▶ Hold the cooking zone with an active operating time depressed for 1 second or touch 2x.
- ▶ Touch .
 - The operating time is reset to «0h 00».
- ▶ Confirm the entry with OK.






End of the operating time

When the operating time is up

- the relevant cooking zone switches off
- an acoustic signal is emitted
- «00s» flashes below the cooking zone.
- ▶ Touch the cooking zone to switch off the acoustic signal and display.

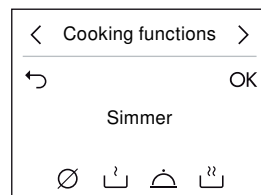


5.9 Cooking functions

	Melting	With the melting function, butter, chocolate or honey, for instance, can be gently melted at approx. 42 °C.
	Keep warm	The keep warm setting keeps cooked food warm at approx. 65 °C.
	Simmering	With the simmer function, sausages, dumplings and stuffed pasta, for instance, can be cooked just below boiling point.

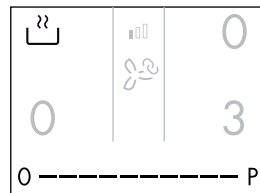
Switching the cooking function on

- ▶ Hold the cooking zone depressed for 1 second or touch 2x.
- ▶ Select the «Cooking functions» menu item with < or >.
- ▶ Make selection and confirm with OK.



Ending the cooking function before time

- ▶ Touch the cooking zone.
- ▶ Touch «0» on the slider.
 - If no other entry is made and the other cooking zones are switched off, the appliance switches off after 10 seconds.



5.10 Easy cooking



Do not leave food cooking unattended while using the easy cooking function. Risk of food boiling over, burning on and igniting!

The following functions are available for selection:

	Cooking Control	The hob detects boiling point and switches automatically to the continued cooking level.
	Temperature Control	The hob monitors the temperature of the base of the cookware and keeps it constant.
	Automatic boost	A cooking zone works at power level 9 for a set duration. When this duration is up, it automatically switches back to the previously set power level.

Cooking Control



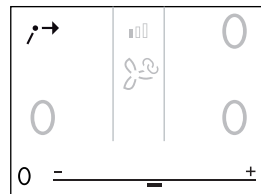
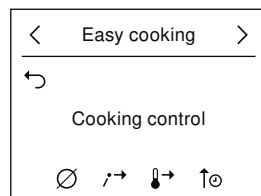
In order to correctly detect the boiling point, use cool, unsalted, unseasoned water only. The use of a pan lid is recommended. Cooking Control can only be started on a cooking zone that is switched off. The pan should not be moved during the heating-up phase.

Minimum and maximum quantity of water per cooking zone:

Diameter of cooking zone	Minimum quantity of water	Maximum quantity of water
180 mm	0.2 l	3 l
210 mm	0.4 l	4 l


Selecting and starting Cooking Control

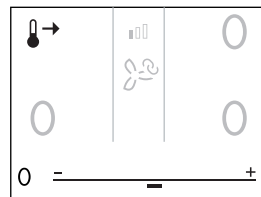
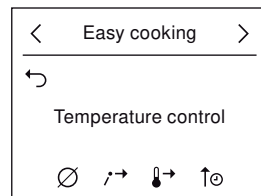
- ▶ Place the cookware with water on the required cooking zone.
- ▶ Hold the cooking zone depressed for 1 second.
- ▶ Select the «Easy cooking» menu item with < or >.
- ▶ Touch .
 - Cooking Control starts.
 - An acoustic signal is emitted when boiling point is reached.
 - The slider can be used to adjust the power level.
- ▶ Touch «0» to end the function.




Temperature Control

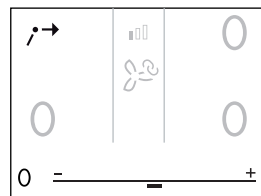
For this function, the cooking zone must be in operation with cookware on it.

- ▶ Hold the cooking zone depressed for 1 second.
- ▶ Select the «Easy cooking» menu item with < or >.
- ▶ Touch .
 - Temperature Control starts.
 - A triple acoustic signal is emitted when temperature detection is completed.
- The slider can be used to adjust the power level.
- ▶ Touch «0» to end the function.



Switching the easy cooking function off

- ▶ Touch the cooking zone.
- ▶ Touch «0» on the slider.
 - Alternatively, the easy cooking function can be switched off in the «Easy cooking» menu with .



Automatic boost

With the automatic boost, a cooking zone works at the highest continued cooking level for a certain duration (see table). When this duration is up, it automatically switches back to the previously set power level.


Power level / function	1	2	3	4	5	6	7	8
Automatic boost in mins.:secs.	0:40	1:15	2:00	3:00	4:15	7:15	2:00	2:15

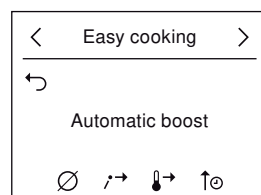


If, during the automatic boost, a higher power level is selected, the duration will change automatically. If a lower power level is selected, the automatic boost switches off.

Selecting and starting automatic boost

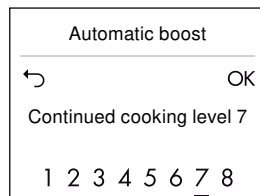
To activate the automatic boost function, a continued cooking level of 1–8 must be selected.

- ▶ Hold the cooking zone depressed for 1 second or touch 2x.
- ▶ Select the «Easy cooking» menu item with < or >.
- ▶ Touch .



5 Operating the hob

- ▶ The desired continued cooking level is selected by touching the corresponding number.
- ▶ Confirm the entry with **OK**.





Switching the automatic boost off before time

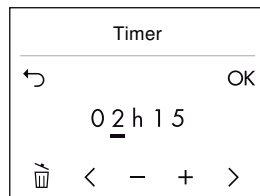
- ▶ Switch the cooking zone off.
- ▶ To resume operation without the automatic boost, select the cooking zone and set a power level.

5.11 Timer

The timer functions like an egg timer (1 minute to 99 hours and 59 minutes). It can be used at any time and independently of all other functions.

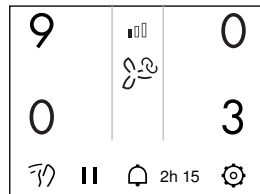
Setting the timer

- ▶ Touch .
- ▶ Increase or decrease the selected value with **+** or **-** respectively.
- ▶ Switch between hours and minutes with **<** and **>**.
- ▶ Touch  to set the timer to «00h 00».
- ▶ Confirm the entry with **OK**.




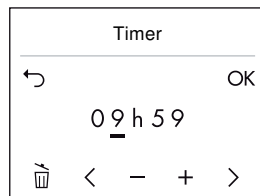
Touch the  button to exit the menu and cancel the setting.

- ▶ The timer countdown is displayed next to .





Changing the duration remaining of the timer

- ▶ Touch  or the digits of the timer.
- ▶ Increase or decrease the selected value with **+** or **-** respectively.
- ▶ Switch between hours and minutes with **<** and **>**.
- ▶ Confirm the entry with **OK**.





Switching the timer off before time

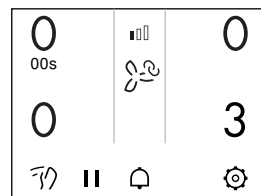
- ▶ Touch  or the digits of the timer.
- ▶ Touch .
 - The timer is set to «00h 00».
- ▶ Confirm the entry with OK.



Timer finished

When the timer finishes

- an acoustic signal is emitted.
-  flashes.
- «00s» flashes.
- ▶ Touch «00s» or  to switch off the acoustic signal and display.




5.12 Pause cooking

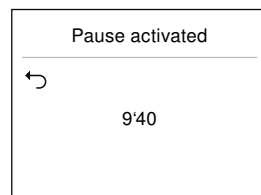
With this function, the power level of all the cooking zones that are switched on can be switched to «0» for up to 10 minutes. After pause cooking, operation can be resumed using the previous settings.



Temperature Control and Cooking Control are switched off through use of pause cooking.


Switching pause cooking on

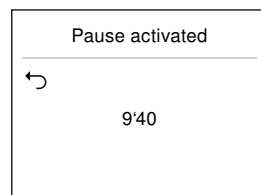
- ▶ Touch .
 - All cooking zones that are switched on switch to power level «0».
 - Operating times are stopped.
 - The timer continues to run.
 - If switched on, Temperature Control and Cooking Control are switched off.



The maximum pause time is 10 minutes. By which time, if it has not already ended, the appliance switches off completely.

Switching pause cooking off


- ▶ Touch .
 - All cooking zones switch back to the previous setting.
 - Operating times continue to run again.
 - Automatic functions cannot be restored.

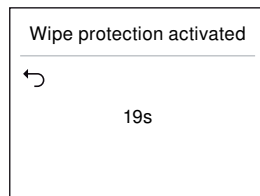


5.13 Wipe protection

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


Switching wipe protection on

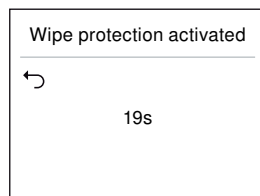
- ▶ Touch .
 - Wipe protection is activated for 20 seconds or until cancelled.




Switching wipe protection off before time

Wipe protection can be cancelled during the first 3 seconds. Then  disappears.



- ▶ Touch .
 - Wipe protection has been cancelled and the appliance may be operated again.



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

5.14 Recall function

If the hob is inadvertently switched off, the recall function can restore the previous settings within 5 seconds.

- ▶ Hold the  button depressed for 1 second.
- ▶ Touch **OK** to restore the most recent settings.
- ▶ Touch  to cancel the function.



Temperature Control and Cooking Control cannot be restored.

5.15 Demo mode


This setting enables specialist retailers to put the appliance into the demonstration mode in order to show the functions without the appliance turning on. This setting is not recommended for private use.

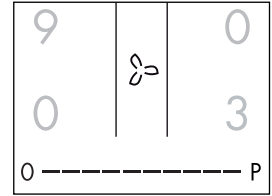


The demo mode can only be terminated by a service technician.

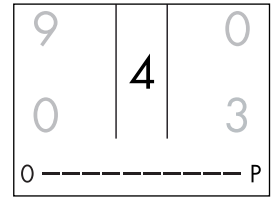
6 Operating the range hood

6.1 Switching the range hood on manually

- ▶ Press .
 - The slider is displayed.



- ▶ Touch the slider "0-P" or swipe it to set the power level.
 - The desired setting can be set as long as the display is flashing.
 - The setting is applied when you let go of the slider.
 - The slider is hidden shortly after the last entry.

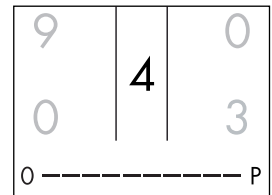


6.2 Power level "P"

Power level "P" is the range hood's most powerful level. The range hood automatically changes the power level to a lower level after 6 minutes. After 30 seconds without an entry, the range hood resets to power level "P".

6.3 Switching the range hood off

- ▶ Touch the range hood.
 - The power level is displayed and the slider appears.
- ▶ Touch «0» on the slider.
 - The range hood switches itself off.

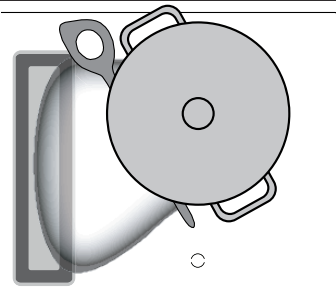


6.4 OptiLink

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

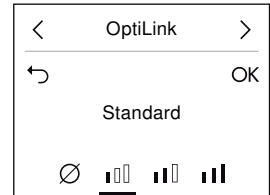
6 Operating the range hood

The following settings are available for selection:

⌀	OFF	OptiLink is switched off	
▮▮	Silent mode	Low noise level operation	
		► Use a wooden spoon together with the pan lid to vent the steam into the suction inlet of the range hood.	
▮▮	Standard mode	Normal mode	
▮▮▮	Power mode	High power for extracting cooking fumes and smells	

Setting the OptiLink

- Hold \mathbb{S} depressed for 2 seconds.
- Select the «OptiLink» menu item with < or >.
- Make selection and confirm with OK.
 - When OptiLink is activated, the ▮▮, ▮▮▮ or ▮▮▮▮ symbols above \mathbb{S} are displayed.



6.5 CleanAir

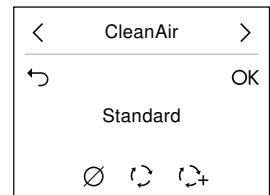
With this function, the range hood is regularly switched on after operation in order to remove unpleasant odours from the air.

The following settings are available for selection:

⌀	OFF	CleanAir is switched off
↻	Standard	Normal mode. The range hood is switched on at level 1 every 60 minutes for 10 minutes. The function is not time-limited.
↻+	Intensive	The range hood runs at level 1 for 8 hours to remove stubborn odours such as fish and fondue.

Setting CleanAir

- Hold \mathbb{S} depressed for 2 seconds or touch 2×.
- Select the «CleanAir» menu item with < or >.
- Make selection and confirm with OK.
 - When the function is active, the CleanAir display ↻ is illuminated.



6.6 After-running time

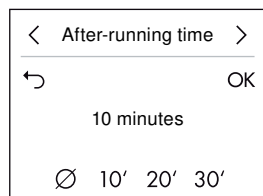
When the appliance is switched off, the range hood can continue to run for a certain period of time at level 1. Residual cooking fumes and smells are extracted and the range hood is dried. The after-running time is activated if the appliance has been in operation and at least one cooking zone has been used, the range hood was used or residual heat is displayed.

The following settings are available for selection:

Ø	OFF	After-running time is switched off
10'	10 minutes	The range hood continues to run at level 1 for 10 minutes.
20'	20 minutes	The range hood continues to run at level 1 for 20 minutes.
30'	30 minutes	The range hood continues to run at level 1 for 30 minutes.

Setting the after-running time

- ▶ Hold \mathbb{S} depressed for 2 seconds or touch 2 \times .
- ▶ Select the «After-running time» menu item with < or >.
- ▶ Make selection and confirm with OK.
 - When the function is active, the after-running time display \odot is illuminated.



6.7 Filter

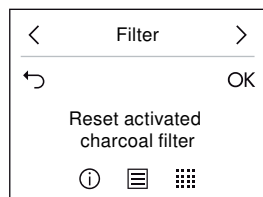
With this function, the status of the grease and activated charcoal filters is shown and set.

The following settings are available for selection:

①	Status	Shows the status of the filter.
\equiv	Activated charcoal filters	Reset the meter of the activated charcoal filter.
\equiv	Metal grease filter	Reset the meter of the metal grease filter.

Resetting the filter

- ▶ Hold the power level or \mathbb{S} depressed for 2 seconds.
- ▶ Select the «Filter» menu item with < or >.
- ▶ Select \equiv or \equiv and confirm with OK.





7 User settings

Overview of user settings

- Childproof lock
- Language
- Brightness
- Loudness
- Button signal
- Ventilation
- Factory setting

Changing user settings


To change the user settings, the appliance must be switched on.

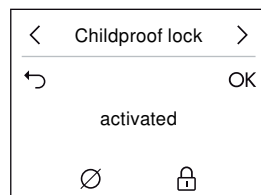
- ▶ Touch .
- ▶ The desired user setting page can be selected using < or >.
- ▶ Make the desired setting.
- ▶ Confirm the setting with **OK**.
 - The setting is saved.
- ▶ To confirm several changes made to the user settings at once, after every single change scroll with < or > or confirm directly with **OK**.
- ▶ To exit the user settings without accepting a change, touch .

7.1 Childproof lock

The childproof lock makes it difficult for children to switch the appliance on.

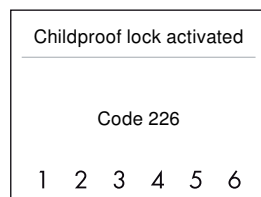
Switching the childproof lock on

- ▶ Select the «Childproof lock» user setting.
- ▶ Touch  to activate the childproof lock.
- ▶ Confirm the setting with **OK**.



Overriding the childproof lock for cooking

- ▶ Switch the appliance on.
 - A newly generated code appears in the middle of the display.
- ▶ Enter the code specified using the numbers below.
 - An acoustic signal is emitted each time a digit is entered.
 - After the code has been entered, the childproof lock is overridden and it is possible to cook without any restrictions.



As soon as the appliance is switched off again, the childproof lock is immediately reactivated.

Switching the childproof lock off

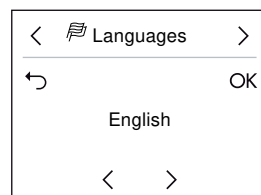
- ▶ With the childproof lock activated, select the «Childproof lock» user setting.
- ▶ Touch Ø to deactivate the childproof lock.
- ▶ Confirm the setting with OK.



7.2 Languages

The language of the display can be changed. Different languages are available for selection.

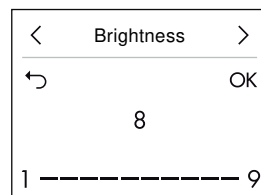
- ▶ Select the «Languages» user setting.
- ▶ The language selection can be changed using < or > below.
- ▶ Confirm the setting with OK.



7.3 Brightness

The brightness of the display can be changed. Nine different levels are available for selection.

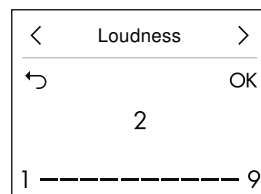
- ▶ Select the «Brightness» user setting.
- ▶ Select level of brightness from «1–9» on the slider.
- ▶ Confirm the setting with OK.



7.4 Loudness


The loudness of the button signal can be changed. Nine different levels of loudness are available for selection.

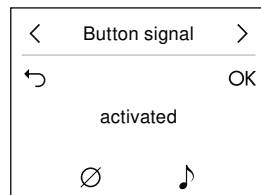
- ▶ Select the «Loudness» user setting.
- ▶ Select level of loudness from «1–9» on the slider.
- ▶ Confirm the setting with OK.





7.5 Button signal


The button signal can be switched on or off.

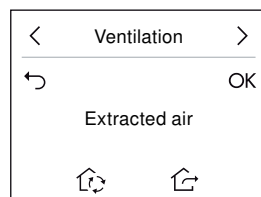
- ▶ Select the «Button signal» user setting.
- ▶ Touch  to activate the button signal.
- ▶ Confirm the setting with OK.



7.6 Ventilation

The ventilation mode of the range hood can be changed. It is possible to switch between  recirculation mode and  extraction mode.

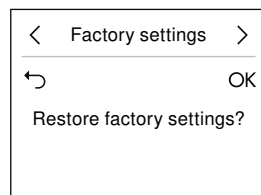
- ▶ Select the «Ventilation» user setting.
- ▶ Touch  to set the mode to extraction.
- ▶ Confirm the setting with OK.



7.7 Factory setting

User settings that have been changed can be restored to the factory setting.

- ▶ Select the «Factory setting» user setting.
- ▶ Touch OK to restore the appliance to the factory setting.
- ▶ Confirm with OK.



The following functions are defined in the appliance as the default factory setting:

Function	Factory setting
Childproof lock	OFF
Languages	German
Brightness	Level 9 (loud)
Loudness	Level 5 (medium)
Button signal	OFF
Ventilation	Recirculation air
OptiLink	Standard mode
After-running time	20 minutes
CleanAir	OFF

8 Care and maintenance

8.1 Glass ceramic surfaces



**Ideally, clean the appliance when it has completely cooled down.
Burns hazard!**

Always clean the hob after use. This prevents food residue from burning on. Dried-on or burned-on food residue is harder to clean off.

Use of improper cleaning techniques can result in damage to the markings or surface.



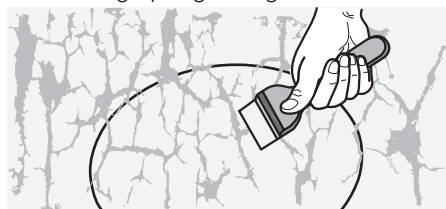
Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. as they can damage the surface.

- ▶ Use only a soft cloth or sponge with water and a suitable detergent for cleaning everyday soiling. Always follow the detergent manufacturer's instructions for use. Using a detergent with a protective additive is recommended.
- ▶ Remove stubborn soiling, e.g. boiled-over milk, while still warm using a glass ceramic hob scraper. Always follow the scraper manufacturer's instructions for use.
- ▶ Foods with a high sugar content, e.g. marmalade, that boil over should be removed while still hot using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ▶ Remove melted plastic while still warm using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ▶ Remove limescale stains when cool with a small amount of limescale remover, e.g. vinegar or lemon juice. Then wipe clean with a damp cloth.

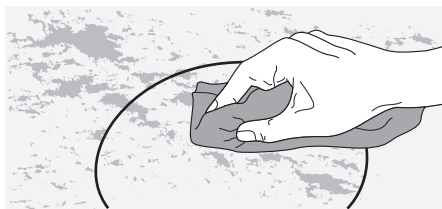
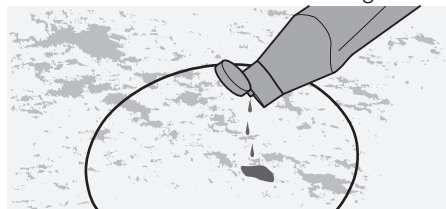
Cleaning

For good results, follow these cleaning instructions.

- ▶ To clean thoroughly, remove most of the soiling using a hob scraper or a special cleaning sponge for glass ceramic hobs.



- ▶ Add a few drops of a suitable Cleaning agent (see page 30) to the cold hob surface and rub over the surface using kitchen towel or a clean cloth.



- ▶ Wipe off with a wet cloth and then polish with a dry cloth or the soft side of a suitable cleaning sponge.

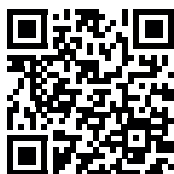


Cleaning agent

Glass ceramic with OptiGlass



Unsuitable cleaning agents may attack and damage the coating.



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

8.2 Range hood



Take care that no water gets into the housing of the appliance! If water gets into the housing, it can cause damage.

Do not use abrasive cleaners, scouring pads, steel wool, etc. for cleaning, as they can damage the surface.

Cleaning the inside

- ▶ Clean the inside of the appliance with a warm, damp cloth and a little detergent and then wipe dry.
 - Grease and condensate water can build up on the inside.
- ▶ Wash with a brush if necessary and then wipe dry with a kitchen towel.

Cleaning the grease filters

The grease filters must be cleaned at least once a month with normal use or whenever the saturation indicator ■■■ illuminates. If properly cared for, the grease filters should provide years of service.



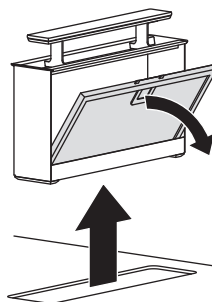
Do not to damage the filter cassette or grease filters when removing/inserting them.

Removing the filter cassette

- ▶ Switch the appliance off.
- ▶ Using the handle, lift the filter cassette up and out of the cut-out in the work surface.
 - The grease filters are visible.


Removing the grease filters

- ▶ Push the lug on the grease filter outwards.
 - This releases the grease filter.
- ▶ Carefully tilt the grease filter and remove from the filter cassette.




Cleaning the grease filters

- ▶ Clean the grease filters in the dishwasher.
- ▶ Select an «intensive» or «heavy» wash programme.

 Cleaning may cause the grease filters to become slightly discoloured. However, this will not affect the functioning of the filters in any way.

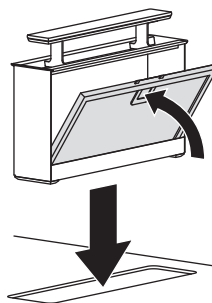
If no dishwasher is available:

- ▶ Clean the grease filters in the sink with hot water and detergent.
- ▶ Then soak the grease filters in hot water in the sink for about 2 hours and finally clean with a washing-up brush. Rinse well with clean, cold water.
 - Grease filters can be used again after being cleaned.
- ▶ If necessary, clean around the outside of the filter cassette with a warm, damp cloth and a little detergent and then wipe dry with a kitchen towel.


 The filter cassette can be cleaned in the dishwasher together with the grease filters. Place the filter cassette in the dishwasher with the handle facing down or to the side.

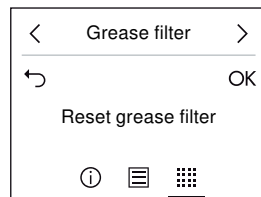
Inserting the filter cassette

- ▶ Reassemble in the reverse order.
- ▶ Ensure that the lug on the grease filter is at the top.




Resetting the saturation indicator for the grease filters

- ▶ In the display, touch the grease filter .
 - The «Filter» menu is displayed.
- ▶ Reset the filter as described (see page 25).




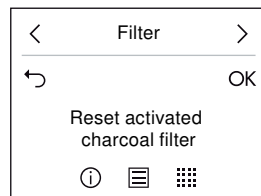
Alternatively, the saturation indicator can also be accessed via the «Filter» menu of the range hood.

Recirculation box with activated charcoal filters

With normal use, the activated charcoal filters have to be changed every 3 years or whenever the saturation indicator  illuminates. Replace all the activated charcoal filters at the same time. The spent activated charcoal filters can be disposed of in the household waste or at a suitable recycling point.

Resetting the saturation indicator for the activated charcoal filters

- ▶ In the display, touch the activated charcoal filter .
 - The «Filter» menu is displayed.
- ▶ Reset the filter as described (see page 25).



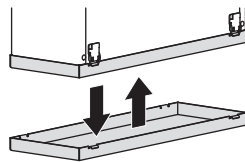
Alternatively, the saturation indicator can also be accessed via the «Filter» menu of the range hood.

Cleaning the drip tray











Do not clean the drip tray in the dishwasher.

- ▶ Release the hinges and pull the drip tray down.
- ▶ Clean the drip tray in the sink with hot water and detergent.
- ▶ Clean the drip tray with the soft side of a sponge, rinse well with cold water and wipe dry.
- ▶ Put the drip tray back on the appliance and secure with the hinges.

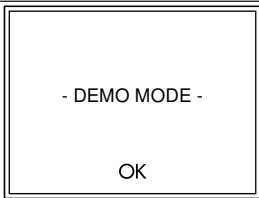

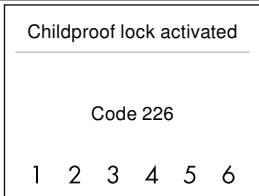


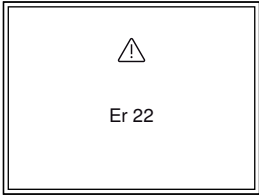

9 Trouble-shooting

You may be able to trouble-shoot the following errors yourself. If not, note down the error message in full (message and E numbers) and then call Customer Services or report it to us online.

Malfunction	Possible cause	Solution
<div> Continuous activation Release or clean button</div>	<ul style="list-style-type: none">▪ A button was touched for longer than 10 seconds.▪ There is boiled-over food on the control panel.	<ul style="list-style-type: none">▶ Remove the object or liquid from the display.▶ The appliance can be used again as normal.
<div> Repeated activation Release or clean buttons</div>	<ul style="list-style-type: none">▪ Object (e.g. pan, dish) on the control panel.▪ There is boiled-over food on the control panel.	<ul style="list-style-type: none">▶ Remove the object or liquid from the display.▶ The appliance can be used again as normal.
 flashes.	<ul style="list-style-type: none">▪ The excess temperature protection of a cooking zone was triggered.	<ul style="list-style-type: none">▶ Allow the cooking zone to cool down.▶ Continue cooking on a different cooking zone.▶ Check cookware.
 and «0» flash alternately	<ul style="list-style-type: none">▪ The automatic safety shut-off was triggered.	<ul style="list-style-type: none">▶ Switch the cooking zone back on again if required.
 If a cooking zone has been running for longer without any settings being changed, the appliance switches the cooking zone off automatically, after how much time depends on the power level set.		
Power level / function	  	1 2 3 4 5 6 7 8 9
Safety shut-off after hrs.:mins.	2:00	8:30 6:30 5:30 4:30 3:30 3:00 2:30 2:00 1:30

Malfunction	Possible cause	Solution
«A0» or «EC» illuminates in the display	<ul style="list-style-type: none">▪ Automatic programme was cancelled	<ul style="list-style-type: none">▶ Pan was moved or removed from the cooking zone▶ Centre the pan.▶ Pan selected was too small.▶ Cookware not really suitable for use with induction hobs.

Malfunction	Possible cause	Solution
The appliance is not working and the display is dark.	<ul style="list-style-type: none"> ▪ The fuse or circuit breaker for electrical installations in the home is defective. ▪ An interruption in the power supply. ▪ The fuse or circuit breaker keeps blowing. 	<ul style="list-style-type: none"> ▶ Change the fuse. ▶ Reset the circuit breaker. ▶ Check the power supply. ▶ Call Customer Services.
▶ Fan not functioning	<ul style="list-style-type: none"> ▪ When using a window contact, check that the window is open. 	<ul style="list-style-type: none"> ▶ Open the window.
	<ul style="list-style-type: none"> ▪ The demo mode is turned on. 	<p>The demo mode must be terminated by a service technician.</p> <ul style="list-style-type: none"> ▶ Call Customer Services.
Power level selected and  flash alternately in the display	<ul style="list-style-type: none"> ▪ Cookware is not suitable for use with induction hobs. ▪ Cookware is too small for the cooking zone selected. 	<ul style="list-style-type: none"> ▶ Use suitable magnetic cookware. See «Cookware». section. ▶ The diameter of the base of the cookware must be at least 10 cm.
	<ul style="list-style-type: none"> ▪ The childproof lock is activated. 	<ul style="list-style-type: none"> ▶ For operating the appliance with the childproof lock activated, see the «User settings» section (see page 26). ▶ Switch off or override the childproof lock.
«E» and «8» flash alternately in the display	<ul style="list-style-type: none"> ▪ An object (e.g. paper) underneath the hob is obstructing the air intake for cooling the hob. ▪ Ventilation is defective. 	<ul style="list-style-type: none"> ▶ Remove object in the drawer underneath the hob. ▶ Touch any button to cancel the error. ▶ After 10 minutes the appliance can be used again as normal. ▶ Note down the error number. ▶ Note down the serial number (SN) of the appliance. See the identification plate (see page 43) for this. ▶ Call Customer Services.

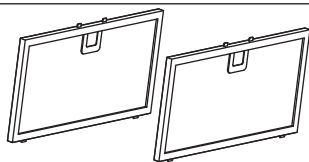
Malfunction	Possible cause	Solution
	<ul style="list-style-type: none"> Internal error occurred. 	<ul style="list-style-type: none"> Note down the error number. Note down the serial number (SN) of the appliance. See the identification plate (see page 43) for this. Call Customer Services.
«E6» or «E9» flash or illuminate in the display	<ul style="list-style-type: none"> Internal error occurred. 	<ul style="list-style-type: none"> Note down the error number. Note down the serial number (SN) of the appliance. See the identification plate (see page 43) for this. Call Customer Services.
«Er57» illuminates in the display and an acoustic signal is emitted	<ul style="list-style-type: none"> Display has overheated due to, for instance, hot cookware or food being on the display. 	<ul style="list-style-type: none"> Immediately remove the hot cookware or food that has boiled over from the display. Touch the  button to cancel the error.
	<ul style="list-style-type: none"> An object (e.g. paper) underneath the hob is obstructing the air intake for cooling the hob. 	<ul style="list-style-type: none"> Remove object in the drawer underneath the hob. Touch any button to cancel the error. After 10 minutes the appliance can be used again as normal.
	<ul style="list-style-type: none"> Ventilation is defective. 	<ul style="list-style-type: none"> Note down the error number. Note down the serial number (SN) of the appliance. See the identification plate for this. Call Customer Services.
Range hood is not extracting cooking fumes and odours satisfactorily.	<ul style="list-style-type: none"> Grease filters are dirty. 	<ul style="list-style-type: none"> Clean the grease filters (see page 30).
	<ul style="list-style-type: none"> Recirculation mode only: The activated charcoal filters in the recirculation box are saturated. 	<ul style="list-style-type: none"> Replace all activated charcoal filters in the recirculation box (see page 30).
	<ul style="list-style-type: none"> Extraction mode only: The fresh air intake is insufficient. 	<ul style="list-style-type: none"> Ensure fresh air intake is sufficient.



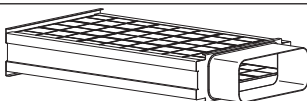
If the error is only displayed in one or two cooking zones, the remaining cooking zones can still be used until repaired.

10 Accessories and spare parts

Grease filters



Recirculation box



Activated charcoal filters



11 Technical data

11.1 Hob

In accordance with EU Regulation No. 66/2014

Description	Unit	Value			
Model number GK		31094			
Type designation GK		GKD46TIMASZO			
Number of cooking zones		4			
Heating technology		Induction cooking zone			
Cooking zone dimensions	cm	ø18	ø21	ø21	ø18
Energy consumption per cooking zone	Wh/kg	175.7	168.9	174.3	176.8
Energy consumption of entire hob EC	Wh/kg	173.9			

11.2 Range hood

In accordance with EU Regulation No. 65/2014 and No. 66/2014

Description	Abbreviation	Unit	Value
Brand	-	-	V-ZUG Ltd
Model number	-	-	31094
Yearly energy consumption	AEC _{hood}	kWh/a	50.2
Energy efficiency index	EEI _{hood}	%	58.3
Energy efficient class	EEC	-	B
Fluid dynamic efficiency	FDE _{hood}	%	25.9
Class for the fluid dynamic efficiency	FDEC	-	B
Luminous efficacy	LE _{hood}	Lux/W	-
Luminous efficacy class	LEC	-	-
Grease filter level	GFE _{hood}	%	84.3
Class for the grease filter level	GFEC	-	C
Air flow at minimal speed	Q _{min}	m ³ /h	58.2
Air flow at maximum speed (except intensive or fast-running level)	Q _{max}	m ³ /h	324.3

Description	Abbreviation	Unit	Value
Air flow in operation at intensive or fast-running level	Q_{boost}	m ³ /h	582.8
A-rated airborne acoustical noise at minimum speed	SPE_{min}	dBA	27.9
A-rated airborne acoustical noise at maximum speed	SPE_{max}	dBA	59.6
A-rated airborne acoustical noise when operating at intensive or fast-running level	$\text{SPE}_{\text{boost}}$	dBA	67.7
Measured power consumption in off mode	P_0	W	-
Measured power consumption in standby mode	P_s	W	0.27
Time extension factor	f	-	1.1
Measured air volume flow at maximum power	Q_{BEP}	m ³ /h	264.9
Measured air pressure at maximum power	P_{BEP}	PA	454
Measured electrical input power at maximum power	W_{BEP}	W	128.9
Nominal power of the lighting system	W_L	W	-
Average illumination of the lighting system on the hob	E_{middle}	lux	-
Sound power level	L_{wa}	dBA	63

12 Disposal

12.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.

12.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

12.3 Disposal



- The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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14 **Notes**

15 Service & Support



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

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance straightaway:

- online at www.vzug.com →Service →Online warranty registration or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

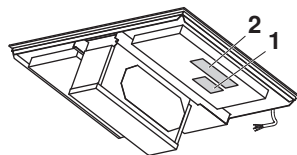
My appliance information:

SN: _____ Appliance: _____

Please have this appliance information to hand when contacting V-ZUG. Thank you.
The identification plate and the connection plate are located on the underside of the hob.

- 1 Identification plate with serial number (SN)
- 2 Connection plate

A second identification plate is supplied and should be affixed in the fitted unit underneath the hob.



Your repair order

Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an on-site visit by us by phone if you wish.

General queries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling tel. +41 58 767 67 67 or by going to our website at www.vzug.com.

Quick instructions

Please first read the safety precautions in the operating instructions!

To switch appliance on

- ▶ Hold the  button depressed for 1 second.

To set cooking zone or range hood

- ▶ Touch the required cooking zone or range hood.
- ▶ Touch or swipe the slider «0–P» to set the power level.

To switch cooking zone or range hood off

- ▶ Touch the required cooking zone or range hood.
- ▶ Touch «0» on the slider.

To switch appliance off

- ▶ Hold the  button depressed for 1 second.



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