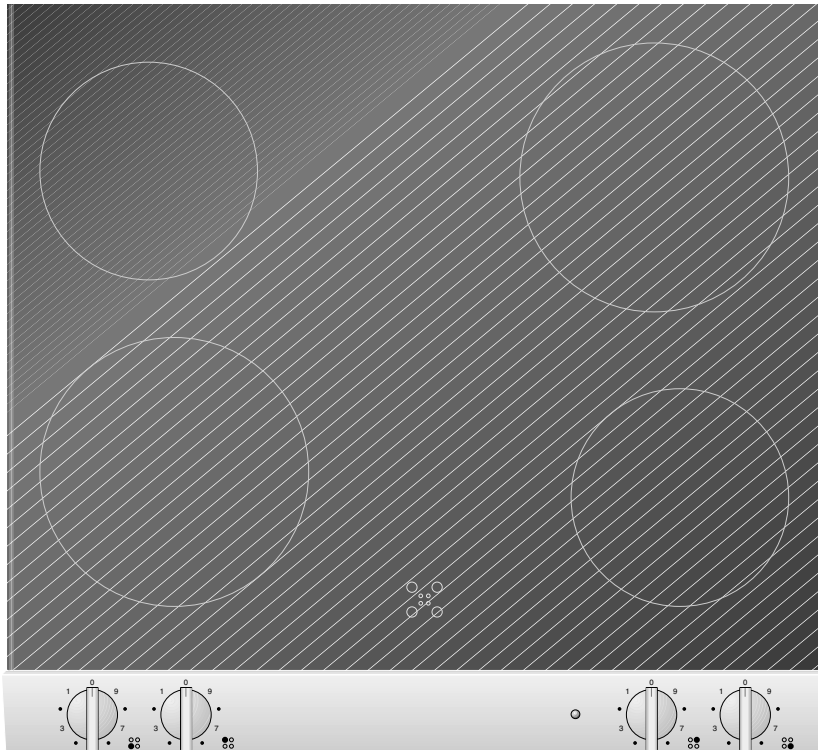


Operating and Assembly Instructions

CK 260

Glass-ceramic hob with Superquick cooking zones



GAGGENAU

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Preface

Cooking with your new glass-ceramic cooker will be even more fun than before.

The appliance offers you the following **advantages:**

- The appliance features SuperQuick cooking zones. It therefore heats up in a very short time.
- Thanks to the novel installation method implemented, installation is child's play!

To ensure that you will be able to use this appliance in all its diversity, read through the operating and assembly instructions conscientiously **before operating** it for the first time. The instructions contain **important notes** on **use**, **installation** and **maintenance** of the appliance.

On the following pages you will find **important notes on safety** and **operation**. These will serve to ensure your personal safety and the lasting value of your appliance. You will find notes on Page 3 that you ought to observe **before operating the appliance for the first time**.

The chapter entitled **"Cleaning and care"** will make sure that your appliance will stay operable and beautiful for a long time.

And now we wish you lots of fun cooking.

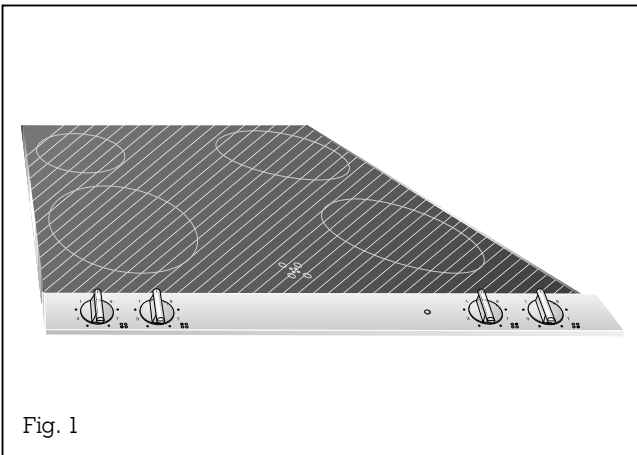


Fig. 1

1. Important notes

1.1 For your safety

- **You must not** operate the appliance if it is damaged.
- The appliance must only be connected by an **authorised specialist**, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.
Observe the assembly instructions!
- **When connecting** electrical appliances and devices in the proximity of cooking surfaces and ovens, make sure that connecting cables do not become jammed under the hot oven door or come into contact with hot cooking surfaces.
- **As the user**, you yourself are responsible for maintenance and proper use in the household.
- Only ever operate the appliance under **supervision**. Observe caution with oils and fats. Overheated oils and fats can easily cause fires.
Important: the appliance heats up during operation. Keep children away.
- Do not operate the cooking positions **without** pots and pans placed on them.
- **Note:** to avoid jeopardising the electrical safety of the appliance, **it is forbidden** to use high-pressure or steam jet cleaning devices.
- **Isolate the appliance** from the mains during every maintenance operation. To do this, remove the mains plug or actuate the corresponding fuse.
- **Repairs** must be carried out by authorised specialists, thus ensuring electrical safety.
- No **warranty claims** can be lodged for any damage resulting from failure to observe these instructions.
- **Do not store any substances** that are sensitive to high temperatures, or which pose a fire hazard (e.g. cleaning agents or spray cans), in drawers or cupboards under the appliance.

Technical modifications reserved.

1.2 Operating for the first time

Before operating the appliance for the first time, please pay attention to the following notes:

- The appliance must only be connected by an **authorised specialist**.
- **Keep the rating plate** (on the enclosed sheet) in the same place as the operating and assembly instructions.
- **Read through** these instructions attentively before operating your appliance for the first time.
- **Remove** the packaging from the appliance and dispose of it properly. When unpacking the appliance, make sure you do not damage its seal.
Pay attention to the fact that there are accessories in the base of the packaging. Keep packaging elements away from children.
- **Thoroughly clean** the appliance and accessories before using them for the first time. This will eliminate any ‘newness’ smells and soiling (see chapter entitled “Cleaning and care”).
- **Tip:** If you have a glass insurance, we recommend that you have your new glass-ceramic cooking range included.
- **Operation of the appliance** must be discontinued immediately if improper use produces cracks, breaks or flaws on the cooking surface, with the result that live parts can come into contact directly or indirectly with seeping liquid or if there is a risk of injury. Remove the mains plug or actuate the corresponding mains fuse. Inform after-sales service!
- **Before operating** the appliance for the first time, make sure that the mains connection is in proper working order.

1.3 About use

- **The appliance** is intended solely for use in the household and must not be put to any other uses.
- **Use the appliance** to prepare meals only. It must not be used to heat up the room in which it is installed.
- **Do not use** the cooking surface as space to store items.
- **Place a cooking vessel** on the corresponding hotplate before operating it. Do not remove the cooking vessel until you have switched off the hotplate. The size of pots and pans should correspond to the size of the hotplate. This will save you energy and time.
- **Observe caution with oils and fats.** Overheated oils and fats can easily cause fires (e.g. when cooking French fries).
- Turn all control knobs to 0 **after use.**
- **In the event of malfunctions**, first check your household fuses. If a problem has nothing to do with the power supply, please contact your specialist dealer or your responsible Gaggenau after-sales service.
- **Built-in temperature protection** prevents overheating of the appliance and of build-in furniture.
- **Use of aluminium kitchenware** or stainless steel kitchenware with aluminium bases may produce mother of pearl-coloured stains on your cooker. These will not have a detrimental effect on functioning of the cooking surface, though.
- The glass-ceramic cooker additionally features an **individual residual heat display**. The residual heat display indicates that, after switching off, a cooking zone has still not cooled down to such an extent that it can be safely touched. It lights up in the residual heat display panel as a red dot for each cooking zone.

Use the residual heat to warm up meals, for example. This will save you energy.

2. Structure and operating principle

2.1 Structure

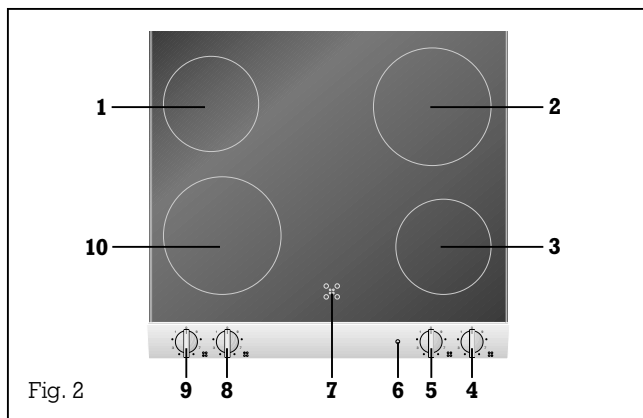


Fig. 2

- 1 SuperQuick cooking zone Ø 145 mm (1200 W)
- 2 SuperQuick cooking zone Ø 180 mm (1800 W)
- 3 SuperQuick cooking zone Ø 145 mm (1200 W)
- 4 Control knob for front right cooking zone
- 5 Control knob for rear right cooking zone
- 6 Operating indicator
- 7 Display panel for residual heat
- 8 Control knob for rear left cooking zone
- 9 Control knob for front left cooking zone
- 10 SuperQuick cooking zone Ø 180 mm (1800 W)

2.2 Operating principle

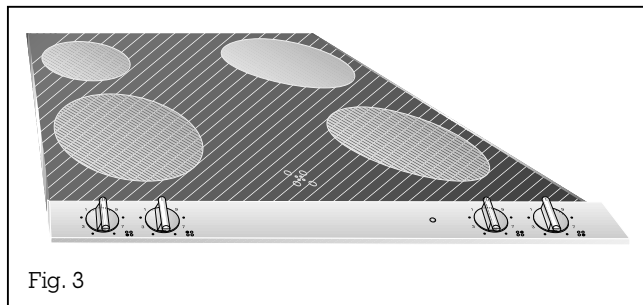


Fig. 3

The glass-ceramic range features **SuperQuick cooking zones**. These cooking zones possess good heat distribution properties and light up red while heating up. The cooking zones are controlled electronically and are switched on and off during operation. This is done to protect the glass plate against overheating and to ensure a uniform supply of heat from the hotplate to the saucepan. The range features an individual residual heat display. It lights up in the residual heat display panel 8 as a red dot for each cooking zone. When this red dot lights up, the cooking zone concerned cannot be touched, not even after switching off.

2.3 Energy saving tips

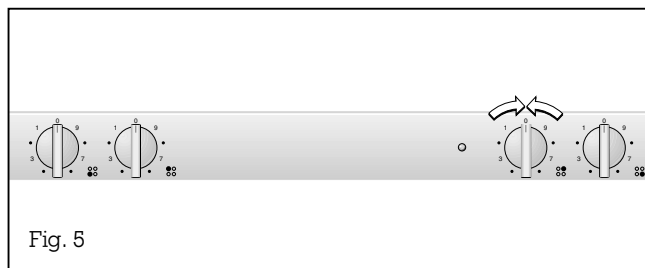
- Always cook with the lid on. This considerably shortens the time needed for cooking.
- Pay attention to the right size when choosing pots and pans. The diameters of pots and pans should correspond to that of the hotplate.
- Kitchenware should consist of suitable material. Remember that high-quality kitchenware will help to minimise energy consumption.
- Depending on the experience you have gathered, you can switch off the cooking surface at an earlier time. You can make use of residual heat in this way.

3. Operation

Switching on:



Switching off:



Switching on:

Turn the corresponding control knob to the left or right to the required cooking level (1-9).

The power is set continuously variably.

Note: a few seconds after switching on, the individual residual heat display indicating the chosen cooking zone lights up in the residual heat display panel.

Switching off:

Turn the control knob to the 0 position on the left or right.

Settings table

0	OFF
1	Keeping warm
2	Melting, soaking
3	Thawing, warming up
4	Cooking, Continued cooking
5	Steaming, stewing
6	Stewing
7	Baking and gentle roasting
8	Roasting
9	Deep frying, bringing to the boil

Only switch to the highest cooking level for bringing to the boil and browning. Then always switch back to the lower cooking level.

The values in the settings table serve only as a guide because heat levels required will depend on the nature and condition of the food and on the size and fillings of pots and pans used.

4. Cleaning and care

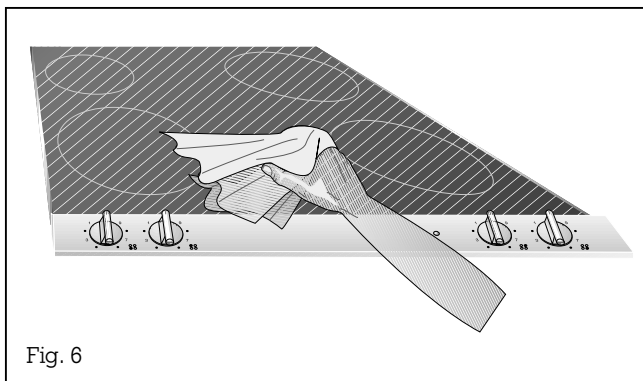


Fig. 6

Please thoroughly clean the appliance before operating it for the first time and after every use. Use a moist cloth and light soapy solution. Wipe dry with a dry, soft cloth.

This glass-ceramic cooker does not have any edges that might make cleaning difficult by accumulating dirt. Please pay attention to the fact that the edges of the appliance are sensitive to impact.

The cooker's control panel must only be cleaned using a soft, dry cloth and light soapy solution. Do not use any commercially available stainless steel cleaners as these may be aggressive to the printed markings.

Do not use any abrasive sponges either. Use commercially available window cleaner and apply it to a soft, moist cloth.

Do not use any abrasive or nitro polishing agents for cleaning!

Please refer to the enclosed **brochure** for further notes on cleaning.

Remove baked-in food remainders and coarse dirt with our small scraper (nr.: 087670).

Clean the cooking surface regularly with the Gaggenau cooker cleaner (nr.: 098690).

Note: to avoid jeopardising the electrical safety of the appliance, **it is forbidden** to use high-pressure or steam jet cleaning devices.

5. Maintenance

5.1 Overview

In the event of **malfunction**, first check your household fuses. If the power supply is in proper working order, but the appliance is still not functioning, **please inform your specialist dealer or your nearest Gaggenau after-sales service**. Specify the appliance type (see rating plate).

Repairs must be carried out by authorised specialists, thus ensuring electrical safety. Repairs must only be carried out by authorised specialists, thus ensuring that the appliance remains safe. **Improper tampering will render warranty claims null and void.**

Isolate the appliance from the mains before all repairs.

5.2 Remedying slight malfunctions yourself

Not every malfunction can be ascribed to a defect of your cooker. If your appliance should not function properly, search for the fault in the list below. If you are not successful in remedying the fault with the aid of the list below, then contact your Gaggenau after-sales service.

Fault	Possible cause	Remedy
Appliance cannot be switched on.	Mains plug removed or domestic fuse has tripped.	Insert the mains plug or check the domestic fuse.
The cooking zone no longer lights up bright red although you have not changed any switch settings.	This mechanism protects the cooking surface against overheating and serves to keep the supply of heat even.	
The food you are cooking needs a relatively long time to become hot.	The kitchenware contains a very large amount of food. Unsuitable kitchenware. The diameter of the pot you are using is larger than the cooking zone in use.	Select a higher cooking level. Pay attention to your choice of kitchenware. Use a lid.

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