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# **gorenje<sup>+</sup>**

**User manual**

GHT63B  
GHT64B  
GHT74B  
GHD64B  
GHT63XC  
GHT64XC  
GHT74XC



**Pictograms used**



Important information



Tip

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## ***Introduction***

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This hob has been designed for the real lover of cooking. The hob is equipped with 'Cooklight' elements. These are very rapid-heating, radiant elements with a high efficiency, which is very favourable for heating-up times. What's more, these elements also have very good heat distribution. The ample space between the cooking zones makes cooking comfortable.

Cooking on a ceramic hob is different from cooking on a traditional appliance. Ceramic cooking makes use of heat radiation through the glass top.

For optimum safety the ceramic hob is equipped with a childproof lock, a cooking time limiter and a residual heat indicator, which shows which cooking zones are still hot.

This manual describes how you can make the best possible use of the ceramic hob. In addition to information about operation, you will also find background information that can assist you in using this product.

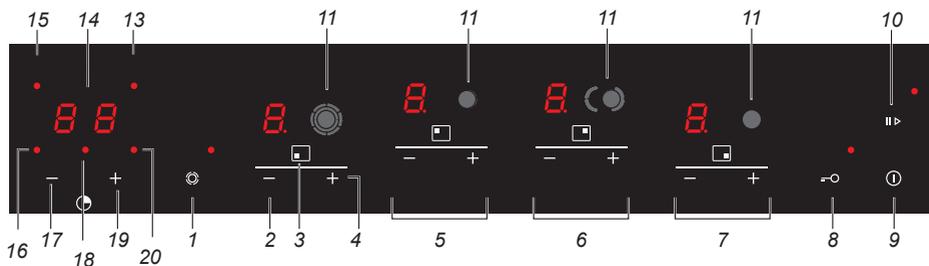
**Read the manual thoroughly before using the appliance, and store these instructions in a safe place for future reference.**

Enjoy your cooking!

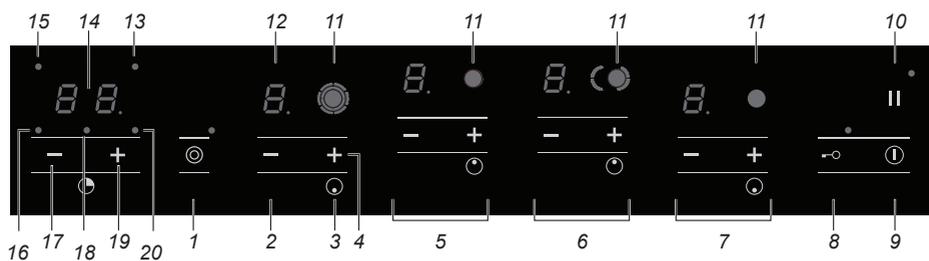
# YOUR CERAMIC HOB

## Control panel

Type GHT63XC / GHT64XC / GHT74XC



Type GHT63B / GHT64B / GHT74B



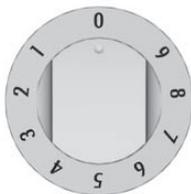
- |  |  |
|--|--|
| 1. Extra zone element button + indicator light | 11. Zone element icon                        |
| 2. Decrease power zone front left              | 12. Setting indicator zone front left        |
| 3. Cooking zone indicator front left           | 13. Indicator kitchen timer zone rear right  |
| 4. Increase power zone front left              | 14. Time indicator kitchen / egg timer       |
| 5. Controls cooking zone rear left             | 15. Indicator kitchen timer zone rear left   |
| 6. Controls cooking zone rear right            | 16. Indicator kitchen timer zone front left  |
| 7. Controls cooking zone front right           | 17. Decrease time button                     |
| 8. (Child) lock button + indicator light       | 18. Indicator egg timer                      |
| 9. On/Off button                               | 19. Increase time button                     |
| 10. Pause button + indicator light             | 20. Indicator kitchen timer zone front right |

# YOUR CERAMIC HOB

## ***Control knobs***

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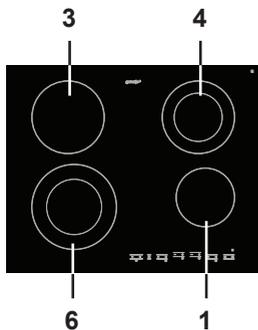
Type GHD64B



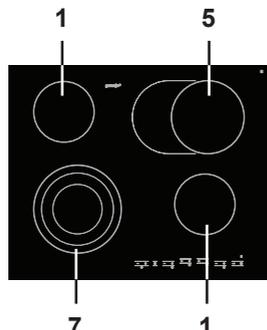
# YOUR CERAMIC HOB

## Description

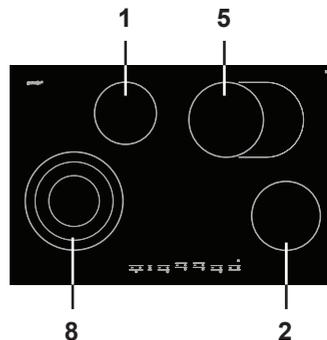
GHT63B



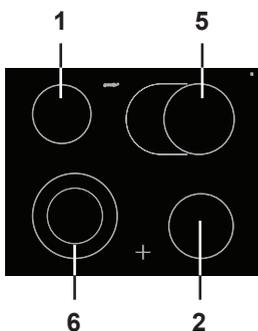
GHT64B



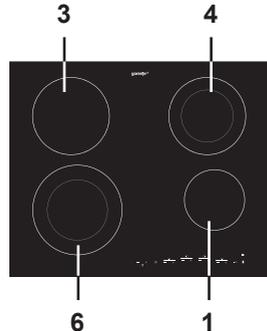
GHT74B



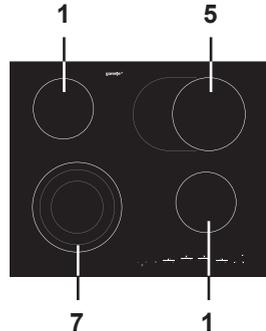
GHD64B



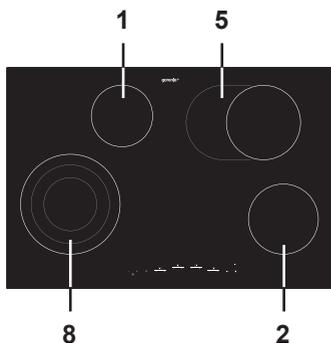
GHT63XC



GHT64XC



GHT74XC



1. Cooking zone  $\varnothing$  145 1,2 kW
2. Cooking zone  $\varnothing$  160 1,5 kW
3. Cooking zone  $\varnothing$  180 1,8 kW
4. Cooking zone  $\varnothing$  120/180 0,8/2,0 kW
5. Cooking zone  $\varnothing$  170/170 x 265 1,5/2,4 kW
6. Cooking zone  $\varnothing$  140/210 1,0 / 2,2 kW
7. Cooking zone  $\varnothing$  120/180/210 0,8/1,6/2,3 kW
8. Cooking zone  $\varnothing$  120/180/230 0,8/1,6/2,5 kW

### ***What you should pay attention to***



- Ceramic cooking is extremely safe. Various devices have been incorporated in the hob such as a residual heat indicator and a cooking time limiter. There are nevertheless a number of precautions you should take.
- Only type EVP4, EVP2... ovens fitted with a cooling fan may be installed underneath cooking hobs GHT....
- Only Type EV4, EV2...combination ovens fitted with a cooling fan may be installed underbeneath cooking hob GHD64B.

### ***Connection and repair***



- This appliance may only be connected by a qualified installer.
- Never open the casing. The casing may only be opened by an authorized service technician.
- Disconnect the electricity from the appliance before starting any repair work. Preferably unplug the appliance, switch the (automatic) fuse(s) off or, in the event of a permanent connection, set the switch in the power supply lead to zero.
- When the cable is damaged it may only be replaced by the manufacturer, its service organization or equally qualified persons, to avoid dangerous situations.

### ***During use***



- Do not use the hob in temperatures below 5 °C.
- This cooking appliance is designed for household use. It is to be used for food preparation only.
- When you use the hob for the first time you will notice a “new smell”. This is normal. If the kitchen is well ventilated the smell will soon disappear.
- Remember that if the hob is used on a high setting the heating time will be incredibly short. Do not leave the hob unattended if you are using a zone on a high setting.
- Do not allow pans to boil dry. The hob itself is protected against overheating but the pan will get very hot indeed and could be damaged.
- The guarantee does not cover any damage caused by an unsuitable pan or a pan boiling dry.
- Do not use the cooking area as storage space or worktop.

## SAFETY

- Ensure that there is several centimetres clearance between the bottom of the hob and the contents of the drawer.
- Do not keep anything combustible in the drawer under the hob.
- Make sure that flexes of electrical appliances, such as a mixer, cannot touch the hot cooking zone.
- The zones heat up during use and stay hot for some time afterwards. Keep young children away from the hob during and after cooking.
- Grease and oil are inflammable when overheated. Do not stand too close to the pan. Should oil catch fire, never try to extinguish the fire with water. Put a lid on the pan immediately and switch the cooking zone off.
- Never flambé food under the cooker hood. The high flames could cause a fire, even if the cooker hood is switched off.
- The ceramic top is extremely strong, but not unbreakable. A spice jar or pointed utensil falling on it, for example, could cause it to break.
- Stop using the hob if a break or crack appears. Switch the appliance off immediately, unplug it to avoid electric shocks, and call the service department.
- Never put any objects on the cooking zone. These can heat up extremely quickly and cause burns.
- Never use a pressure cleaner or steam cleaner to clean the hob.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never let children play with this device. Children are not to be allowed near the device unsupervised.
- As soon as you switch off the cooking zone, the activity of the heating element automatically stops. However, the heating element and the glass plate will remain hot for a long time. Do not touch the hob and remove the pan from the cooking zone.
- Accustom yourself to stop the cooking zone or hob manually to avoid unintended switching on of the ceramic hob.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

## Cooking time limiter



- The cooking time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob.
- Depending on the setting you have chosen, the cooking time will be limited as follows:

<b>Setting</b>	<b>The cooking zone switches off automatically after:</b>
0	12 hours
1	8,5 hours
2	6,5 hours
3	5 hours
4	4 hours
5	3,5 hours
6	3 hours
7	2,5 hours
8	2 hours
9	1,5 hours

The cooking time limiter switches off the cooking zones when the time in the table has elapsed.

## ***Using the touch controls***

The touch controls may take some getting used to if you are used to other (rotary) controls. Place the tip of your finger flat on the control to achieve the best results. You do not have to apply any pressure.

The touch sensors only react to the light pressure of a fingertip. Do not operate the controls with any other objects. The hob will not switch on when for example your pet walks over it.

## ***Pans***

### **Pans for ceramic cooking**

Ceramic cooking requires a particular quality of pan.

#### **Attention**

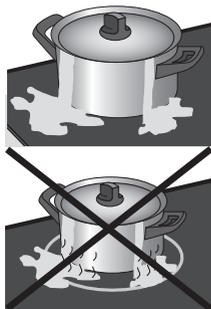
- Only use pans that are suitable for electric cooking with:
  - a thick base (minimum 2.25 mm);
  - a flat base.



#### **Pozor**

Be careful with enamelled sheet-steel pans:

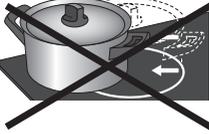
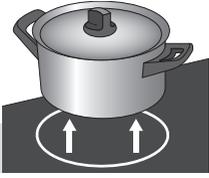
- the enamel may chip (the enamel comes loose from the steel), if you switch the hob on at a high setting when the pan is (too) dry;
- the base of the pan may warp - due to, for example, overheating or the use of too high a power level.



#### **Attention**

- Do not use pans that are smaller than the cooking zone. This will prevent food remains ending up on the red-hot cooking zone. Burnt-on food remains are difficult to remove. In addition, the handles may become too hot and a lot of energy is lost.
- Do not use aluminium foil, such as the trays from ready-made meals, for cooking food in. If aluminium foil melts on the cooking surface, it cannot be removed. Aluminium foil is also a very poor conductor of heat.

## USE



### Attention

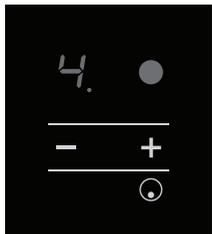
- Grains of sand may cause scratches which cannot be removed. Only put pans with a clean base on the cooking surface and always pick pans up to move them.
- Always keep the lid on the pan when cooking, in order to avoid energy loss.



### Tip

- Slide the bottom of the pan over a slightly damp cloth, before placing the pan on the cooking zone. This prevents dirt getting on to the cooking surface.
- The cooking zone can be switched off 5 to 10 minutes before the end of the cooking time. The dish will then finish cooking on the residual heat, provided you keep the lid on the pan.

## Switching on the hob and setting the power



The power has 9 levels.

- Put a pan on a cooking zone.
- Touch the On/Off button of the hob. *You will hear a short beep and the display for each cooking zone will show '0.'. The red light to the right above the On/Off button is constantly illuminated. If no further action is taken, the hob will automatically switch off after 10 seconds.*

Use the + button or the - button in the desired cooking zone to choose the correct setting. The hob will automatically start in the chosen setting.

*Touching the + button for the first time displays setting '4.'.*

*Touching the - button for the first time displays setting '9.'.*



### Tip

You can touch and hold the + button or the - button to set the desired power faster.

## Switching off

### Switching off one cooking zone

*The cooking zone is switched on. The display shows a power setting between 1 and 9.*

- Touch and hold the + button and the - button simultaneously for one second to switch off the cooking zone.

### Or:

- Select setting '0.' by touching the - button.  
*You will hear a beep and the display will show '0.'. If all of the cooking zones are set to '0', the hob automatically switches to stand-by mode (see also 'Stand-by mode').*

### Switching off all of the cooking zones at the same time

*Switching off all of the cooking zones at the same time*

- Briefly touch the On/Off button to switch off all of the cooking zones at the same time.

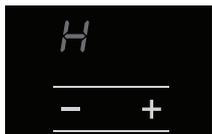
*You will hear a single beep. No lights are illuminated. The cooking zone is now switched off.*



### Tip

- You can switch off the hob if the (child) lock is set or the pause mode is active.

## Residual heat indicator



A cooking zone that has been used will retain heat for some time after it has been switched off. An 'H.' appears in the display as long as the cooking zone is hot.

## Zone function

The 'extra zone element' function can be used to activate an extra zone element. Which elements may be activated, is shown by the graphics on the ceramic top. Different options are available, often a 2nd element can be activated, sometimes also a 3rd element.

	<b>1st zone element icon</b>
	<b>2nd zone element icon</b>
	<b>fish pan zone element icon</b>
	<b>3rd zone element icon</b>

### Activating an extra zone element\*

*The hob is switched on and a setting is chosen.*

- Touch the extra zone element button.  
*The extra zone element indicator light illuminates.*
- Touch the + button or - button of the desired cooking zone.  
*Beside the display of the cooking zone, the fish pan zone element icon or the 2nd zone element icon appears. The extra zone element is activated immediately. If the + button or - button is not pressed, the red light to the right of the extra zone element button will flash for 3 seconds and then turns off. A single beep is heard.*
- Repeat the steps above to activate a 3rd zone element.

*\* Only applies if your hob has a 2nd or 3rd zone element.*

## Switching off an extra zone element

*The extra zone element mode is active. Beside the setting indicator display of the cooking zone, an extra zone element icon is illuminated.*

- Press the extra zone element button.
- The light next to the extra zone element button illuminates.
- Press the + button and - button of the cooking zone.
- Repeat the above steps until the extra zone element icon disappears.
- The extra zone is now switched off.

## Stand-by mode

In stand-by mode, the display for each cooking zone shows '0.'. The hob is switched off and can be left unattended.

- You can switch to stand-by from 'Off' mode, or by switching off the individual cooking zones (by setting them to '0.').
- In stand-by mode, the hob automatically switches off if no other buttons are touched within 10 seconds.

## Switching the hob from 'Off' to stand-by mode

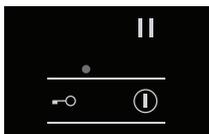
- Touch the On/Off button. *You will hear a single beep and the display for each cooking zone will show '0.'. The red light to the right above the On/Off button is constantly illuminated.*
- You can start cooking in stand-by mode by touching the - button or the + button for the desired cooking zone.

## (Child) lock

You can secure the hob with the (child) lock. With this setting, the hob cannot be switched on and the cooking zone settings cannot be changed.

The (child) lock button gives you access to the following two functions:

<b>(Standard) lock mode</b>	<b>Child lock mode</b>
The (standard) lock mode prevents settings from being accidentally changed.	The child lock mode prevents the hob from being accidentally switched on.
<b><u>All of the set cooking processes remain active.</u></b>	All of the cooking zones and the kitchen timers/egg timers must be set to "0".



## Switch the hob to (standard) lock mode

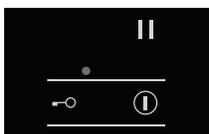
One or more cooking zones are active.

- Touch and hold the (child) lock button.

### **Attention! All of the set cooking processes remain active.**

*The red light to the right of the (child) lock button is constantly illuminated. All of the buttons are inactive, except for the (child) lock button and the On/Off button.*

- Touch and hold the (child) lock button again to switch off the lock mode and unlock the control panel.



## Switching on the child lock

*The hob is in stand-by mode. The display for each cooking zone shows "0."*

- Touch and hold the (child) lock button to switch on the (child) lock. The red light to the right of the (child) lock button is constantly illuminated.

If no buttons are touched within 10 seconds, the cooking zone will automatically switch off. The child lock remains active. You can even switch off the hob:

- Touch the (child) lock button again within 10 seconds to switch off the child lock and unlock the control panel.
- You must wait 10 seconds before switching the hob on again with the On/Off button in order to switch off the child lock.



## Tip

Switch the hob to (child) lock mode before cleaning it to prevent it accidentally switching on.

## Pause

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Use the pause function to 'pause' the whole hob for 5 minutes while cooking. The power supply to the cooking zone stops, without losing any settings. Please note the cooking zone will remain hot for some time. Preferably remove delicate dishes from the cooking zone.

## Switching the hob to pause mode

*One or more cooking zones are active.*

- Touch the pause button once.
  - You will hear a single beep. “| |” is shown in the display for each cooking zone and the red light to the right of the pause button is constantly illuminated.
  - Any set kitchen timers /egg timers stop.
  - All of the buttons are inactive except the (child) lock button, the pause button and the On/Off button.

If no buttons are touched within 10 minutes, all of the active cooking zones are automatically switched off.

## Switching off pause mode

Press the pause button again within 10 minutes.

*The hob continues with the settings that were set before the break.*

## Kitchen / Egg timer

A kitchen timer can be set for each cooking zone. All of the kitchen timers can be used at the same time. The hob also has an egg timer. Both the kitchen timer and the egg timer can be set to a maximum of 99 minutes.

The egg timer works the same way as the kitchen timer, but is not linked to a cooking zone. If set, the egg timer will continue to run after the hob has been switched off. The egg timer can only be switched off when the hob is switched on.

The kitchen timer	The egg timer
The kitchen timer must be linked to a cooking zone. This means that the cooking zone switches off when the set time elapses.	The egg timer is not linked to a cooking zone. The egg timer continues after the hob has been switched off.

## Switching on the egg timer

*The hob is switched on.*

- Touch the + button and the - button of the kitchen / egg timer simultaneously once.  
*“00.” shows in the display and the red light below the middle /to the lower right of the display flashes.*



- Use the + button and the - button to set the desired time. *The egg timer starts when the dot next to the set time disappears. The red light continues flashing. When no time is set with the - button and the + button, the egg timer will automatically switch off after 10 seconds.*

### Switching off the egg timer (when no cooking zones are active)

- Press the On/Off button.
- Press the + button and - button of the kitchen / egg timer simultaneously. *The dot next to the set time illuminates.*
- Touch and hold the - button until "01." shows in the display. Then press the - button again. *The egg timer is now in stand-by mode. The egg timer automatically switches off after 10 seconds.*

### Switching off the egg timer (when 1 or more cooking zones are active)

- Press the + button and - button of the kitchen / egg timer simultaneously until the egg timer indicator starts blinking.
- Touch and hold the - button until "01." shows in the display. Then press the - button again. *The egg timer is now in stand-by mode. The egg timer automatically switches off after 10 seconds.*

### Assigning and switching on the kitchen timer

*The hob is switched on. The kitchen timer can only be linked to cooking zones that are activated.*



- Touch the + button and - button simultaneously twice to jump to the first activated cooking zone clockwise (in this example, the kitchen timer for the front left zone is on). Every time the + button and - button are pressed simultaneously again, it will jump to the kitchen timer of the next activated zone, which you can set and view.
- Z gumboma minus ali plus nastavite želeni čas kuhanja. Izklopna ura se vključi, ko izgine pika poleg nastavljenega časa. Rdeča lučka izklopile ure aktivnega kuhalnega polja še naprej utripa. Če z gumboma plus in minus ne nastavite časa, se bo programska ura samodejno izključila po 10 sekundah.
- Repeat the above steps to set the time for another switched on cooking zone.



### Attention

If several kitchen timers/egg timers are running, the kitchen timer/egg timer display will always show the kitchen timer/egg timer that has the least time remaining.

### Switching off the kitchen timer

- Repeatedly press the + button and - button simultaneously of the kitchen / egg timer to select the timer you wish to switch off.  
*The dot next to the set time illuminates.*
- Touch and hold the - button for the kitchen timer/egg timer until "01." shows in the display. Touch the - button again.  
*The kitchen timer is now in stand-by mode. The selected kitchen timer automatically switches off after 10 seconds.*

### Switching off the kitchen timer/egg timer alarm

*When the set time/cooking time has elapsed, the alarm rings and the red light for the active kitchen timer/egg timer flashes "00".*

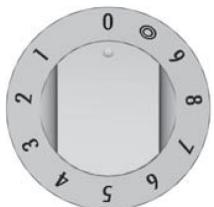
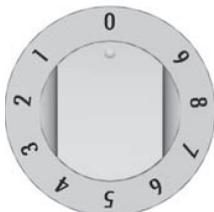
- Touch any button to switch off the alarm.



### Tip

- You can touch and hold the - button and the + button to set the desired cooking time faster.
- If you press the - button immediately after switching on the kitchen timer/egg timer, you can set the desired cooking time starting at 30 minutes (the display shows '30.').

## Switching on the hob and setting the power



- Put a pan on a cooking zone.
- Turn on the cooking zone using the knob on the control panel.
  - ▷ The symbol next to the knob indicates which cooking zone is controlled by a particular knob.
  - ▷ The power can be set either continuously (1-9) or discretely (1-6).
  - ▷ Rotate the knob in either direction with stepless switches.

Power level	Example
0	Cooking zone turned off
1	Maintaining the temperature and reheating of smaller quantities of food
2	Reheating
3	Reheating or longer cooking of larger quantities
4	Consecutive cooking / frying (e.g. omelets etc.)
5	Deep frying
6	Quick heating

- ▷ With energy switches, rotating clockwise increases the power, rotating anti-clockwise decreases the power.

Power level	Example
0	Cooking zone turned off
1-2	Maintaining the temperature and reheating of smaller quantities of food
3-4	Reheating
5-6	Reheating or longer cooking of larger quantities
7	Consecutive cooking / frying (e.g. omelets etc.)
8	Deep frying
9	Quick heating

### Indikatorji kuhalnega polja

- 
 Cooking zone front left
- 
 Cooking zone front left
- 
 Cooking zone rear right
- 
 Cooking zone front right

## **Double-ring cooking zone switch**



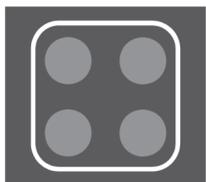
When the double-ring cooking zone control switch is rotated normally, the basic cooking zone (internal) is activated. If you wish to activate the entire cooking zone, proceed as follows:

- Turn the control knob anti-clockwise to the 'double-ring symbol'.  
*You hear a 'click'.*
- Rotate the knob back to the desired position.
  - The entire cooking zone is switched off by rotating the knob to '0'.

## **Control lights**

Whenever at least one cooking zone is switched on, a yellow light (LED) is light up. With some models, this function can be assumed by the backlit dial above the activated knob.

## **Warning lights**



Glass ceramic cooking hobs are fitted with warning control lights in the front part of the panel. If a particular warning control light is lit, it means that the corresponding cooking zone is hot (risk of burning). When the cooking zone is switched off, the warning light remains lit until the cooking zone has cooled down.

## Healthy cooking

### **Burning point of different types of oil**

To ensure your food is fried as healthily as possible, Gorenje recommends choosing the type of oil according to the frying temperature. Each oil has a different burning point at which toxic gasses are released. The below table shows the burning points for various types of oil.

<b>Oil</b>	<b>Smoke point °C</b>
Extra virgin olive oil	160 °C
Butter	177 °C
Coconut oil	177 °C
Canola oil	204 °C
Virgin olive oil	216 °C
Sunflower oil	227 °C
Corn oil	232 °C
Peanut oil	232 °C
Olive oil	242 °C
Olive oil	255 °C

## Cooking settings

Because the settings depend on the quantity and composition of the contents of the pan, the table below is intended as a guideline only.

### **Use setting 9 to:**

- bring the food or liquid to the boil quickly;
- 'shrink' greens;
- heat oil and fat;
- bring a pressure cooker up to pressure.

### **Use setting 8 to:**

- sear meats;
- fry flatfish;
- fry omelettes;
- fry boiled potatoes;

### **Use setting 7 to:**

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry bacon (fat);
- fry raw potatoes;
- make French toast;
- fry breaded fish.

### **Use setting 6 and 5 to:**

- complete the cooking of large quantities;
- defrost hard vegetables;
- fry thin slices of meat.

### **Use settings 1-4 to:**

- simmer bouillon;
- stew meats;
- simmer vegetables;
- melting chocolate;
- melting cheese.

## Cleaning

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### Tip

Set the child lock before you start cleaning the hob.

### Daily cleaning

- Best for daily cleaning is a damp cloth with a mild cleaning agent.
- Dry with kitchen paper or a dry teacloth.
- Special cleaning agents for ceramic hobs have the advantage that a thin film remains on the glass surface so that over-cooked food and lime scale are less likely to get burnt into the hob, making it easier to clean the next time.
- It is best to let the hob cool down before cleaning it.
- Over-cooked food containing a lot of sugar and acids, such as apple sauce, rhubarb or red cabbage are best removed immediately with a damp dish cloth to prevent them getting burnt into the hob.

### Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove water marks and lime scale with vinegar.
- Metal marks (caused by sliding pans) can be difficult to remove. Special agents are available.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.

### Never use

- Never use abrasives. They leave scratches in which dirt and lime scale can accumulate.
- Never use anything sharp such as steel wool or scourers.



# FAULTS

## General

If you notice a crack in the glass top (however small), switch the hob off immediately, unplug the hob, turn off the (automatic) fuse switch(es) in the meter cupboard or, in the event of a permanent connection, set the switch in the power supply lead to zero.) Contact the service department.

## Troubleshooting table

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below.

Symptom	Possible cause	Solution
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
You can hear a ticking sound in your hob.	This is caused by the capacity limiter on the front and back zones. Ticking can also occur at lower settings.	Normal operation.
A cooking zone suddenly stops and you hear a signal.	The preset time has ended.	Switch off the audible sound by pressing the + or - button of the kitchen/ egg timer.
Switch off the audible sound by pressing the + or - button of the kitchen/ egg timer.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Check the electrical connections.
Fault code $r^{\prime}$	The control panel is filthy or has water on it.	Clean control panel.
Fault code $r^{\prime}$	You touched 2 buttons at the same time.	Operate 1 button at a time.
Fault code E2.	<ul style="list-style-type: none"><li>- The electronics have overheated. Possibly a too large pan was placed in the front right cooking zone.</li><li>- The hob is insufficiently ventilated.</li></ul>	<ul style="list-style-type: none"><li>- Let the hob cool down until the code disappears.</li><li>- Make sure the hob is sufficiently ventilated.</li></ul>

## FAULTS

Symptom	Possible cause	Solution
Spontaneous changing of the cooking setting.	- The pan is too close to the touch controls.	- Keep the pan at a distance of at least 2 cm from the touch controls.
Fault code U400	Overvoltage, 400V appliance connected incorrectly.	Connect appliance according to connecting diagram to the bottom of the appliance.
Fault code Er36	Control panel overheated, the pan is too close to the touch controls.	- Let the hob cool down. - Keep the pan at a distance of at least 2 cm from the touch controls.
Fault code E7, Er13, Er20, Er26, Er36, Er37 or Er39.	Another defect.	Contact the service department.

# INSTALLATION

## What you need to consider

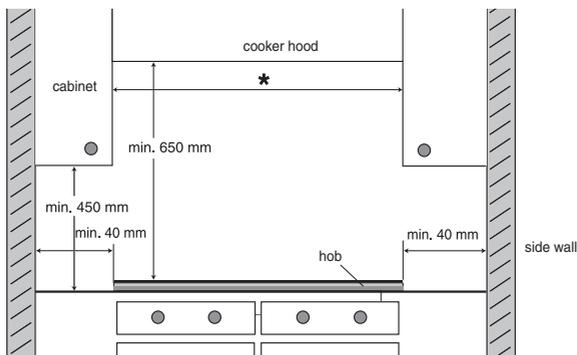
### Safety instructions for the installation

- The connection must comply with national and local regulations.
- The appliance must always be earthed.
- This appliance may only be connected by a competent electrical installer.
- For the connection, use an approved cable (for example type HO5RR) in accordance with the regulations. The cable casing should be of rubber.
- The connection cable must hang freely and is not to be fed through a drawer.
- If the connecting cable is damaged, it may only be replaced by the manufacturer, the manufacturer's service organisation or equivalently qualified persons, in order to avoid dangerous situations.
- If you want to make a fixed connection, make sure that a multi-polar switch with a contact separation of at least 3 mm is fitted in the supply line.
- The worktop the hob is built into must be flat.
- The walls and the worktop surrounding the appliance must be heat resistant up to at least 85°C. Even though the appliance itself does not get hot, the heat of the hot pan could discolour or deform the wall.
- Damage caused by incorrect connection, installation or use, will not be covered by the guarantee.

### Clearance

Sufficient all-round clearance is essential to the safe use of the hob. Check that there is enough clearance.

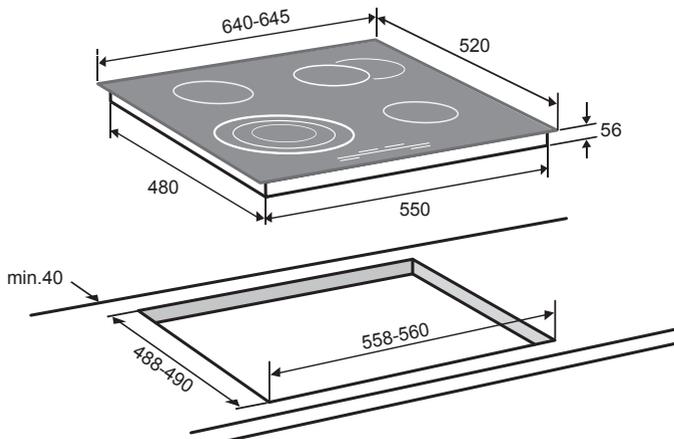
\* GHT63B: 640 mm  
GHT64B: 640 mm  
GHT74B: 770 mm  
GHD64B: 640 mm  
GHT63XC: 640 mm  
GHT64XC: 640 mm  
GHT74XC: 770 mm



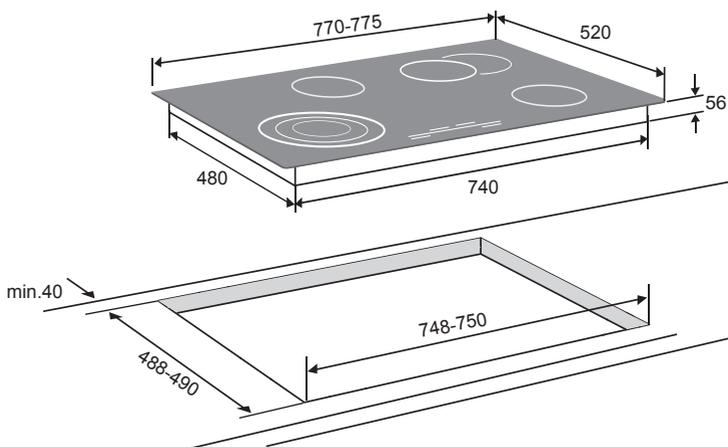
# INSTALLATION

## Installation dimensions

The dimensions and recesses are shown in the illustrations beneath.



**GHT63B / GHT64B / GHD64B / GHT63XC / GHT64XC**



**GHT74 // GHT74XC**

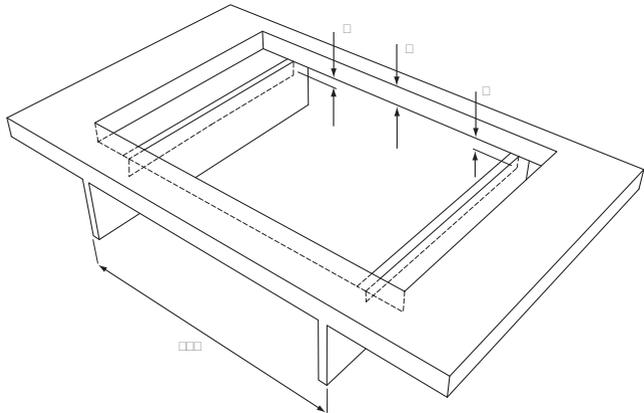
# INSTALLATION

If the hob is wider than the cupboard, with a worktop less than 43 mm thick, saw a cut-out in both sides of the cupboard, so the appliance is detached from the cupboards.

*Building-in dimensions in  
corpus*

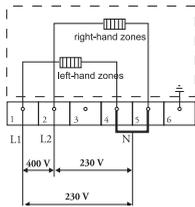
$x < 43 \text{ mm}$ :  $y = 43 \text{ mm} - x$

$x \geq 43 \text{ mm}$ :  $y = 0 \text{ mm}$



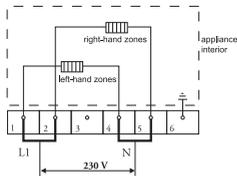
# INSTALLATION

## Electrical connection



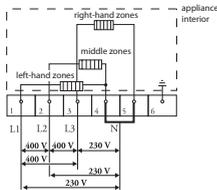
### Common connections:

- 2 phases with 1 zero connection (2 IN, 400 V ~ / 50 Hz):
  - The voltage between the phases and the zero is 230 V ~. The voltage between the phases is 400 V ~. Fit a connecting bridge between connecting points 4-5. The groups must have fuses of at least 16 A (3x). The core diameter of the connecting cable must be at least 1.5 mm<sup>2</sup>.



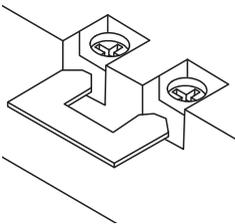
### Special connections:

- Single phase connection (1 IN, 230 V ~ / 50 Hz):
  - The voltage between the phase and the zero is 230 V ~. Fit a connecting bridge between connecting points 1-2 and 4-5. The group must have a fuse of at least 32 A. The core diameter of the connecting cable should be at least 6 mm<sup>2</sup>.



### Connection for hobs with 5 cooking zones:

- 3 phases with 1 zero connection (3 IN, 400 V ~ / 50 Hz):
  - The voltage between the phases and the zero is 230 V ~. The voltage between the phases is 400 V ~. Fit a connecting bridge between connecting points 4-5. The groups must have fuses of at least 16 A (3x). The core diameter of the connecting cable must be at least 1.5 mm<sup>2</sup>.



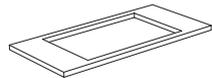
The bridges on the connecting block can be used to create the required connections, as indicated in these illustrations.

Fix the cable with a pull relief and close the cover.

Connecting point, wall-mounting socket and plug must be accessible at all times.

# INSTALLATION

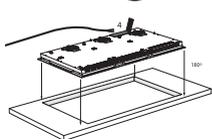
## Building in



Check if the cabinet and the cut-out meet the dimension and ventilation requirement.



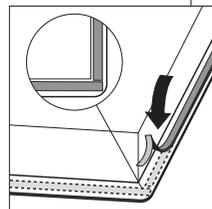
Treat the sawn ends of wooden or synthetic worktops with sealing varnish if necessary, to prevent moisture causing the worktop to swell.



Lay the hob upside down on the worktop.



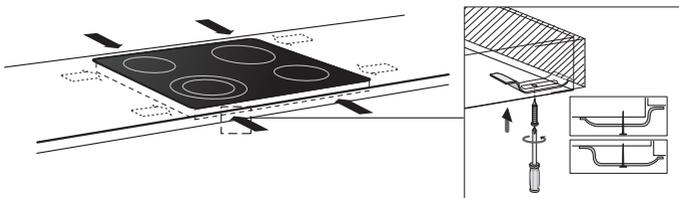
Remove the protective layer from the sealing tape and apply the tape in the groove of the aluminium profile or on the edge of the glass plate. Do not stick tape round the corners, but cut 4 separate pieces to seal the corners well.



Turn the hob over and lay it in the recess.

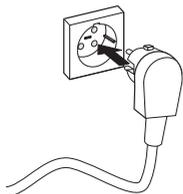
Secure the hob using the fasteners supplied.

In the case of worktops thinner than 35 mm a filler block has to be used between the fasteners and the worktop. The screws must be screwed into the pressed holes.



Connect the appliance to the mains. A short beep will be heard and all the displays will light up briefly. The appliance is ready for use.

Check that it works properly. If the appliance has been wrongly connected either a beep will sound or nothing will appear in the displays, depending on the error.



# INSTALLATION

## Technical details

This appliance complies with all relevant CE directives.

Hob type	GHT63B GHT63XC	GHT64B GHT64XC	GHT74B GHT74XC	GHD64B
Ceramic	x	x	x	x
Connection	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz
<b>Max. capacity cooking zones (kW)</b>				
Front left	1,0 / 2,2	0,8 / 1,6 / 2,3	0,8 / 1,6 / 2,5	1,0 / 2,2
Rear left	1,8	1,2	1,2	1,2
Front right	1,2	1,2	1,5	1,5
Rear right	0,7 / 2,0	1,5 / 2,4	1,5 / 2,4	1,5 / 2,4
Middle right	x	x	x	x
<b>Connected load (kW)</b>				
L1	3,4	3,5	3,7	3,7
L2	3,8	3,6	3,9	3,6
L3	x	x	x	x
Total connected load	7,2	7,1	7,6	7,3
<b>(Building in) dimensions (mm)</b>				
Appliance width x depth	644 x 522	644 x 522	774 x 522	644 x 522
Build-in height from top of worktop	46	46	46	46
Cut-out width x depth to back wall	560 x 490	560 x 490	750 x 490	560 x 490
Minimal distance cut-out to back wall	50	50	50	50
Minimal distance cut-out to side wall	50	50	50	50

### Disposal of packaging and appliance

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.





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**gorenje<sup>+</sup>**



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