

EN

**DETAILED
INSTRUCTIONS**
FOR USE OF GLASS
CERAMIC BUILT-IN
COOKING HOB

gorenje

BY

S+ARCK®

We thank you for your trust and the purchase of our appliance. This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

Instructions for use are also available at our website:

www.gorenje.com / < <http://www.gorenje.com> />



Important information



Tip, note

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GLASS CERAMIC BUILT-IN COOKING HOB

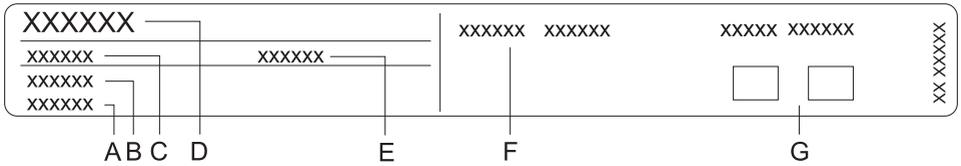
(DESCRIPTION OF EQUIPMENT AND FUNCTIONS - DEPENDING ON THE MODEL)

Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.



TECHNICAL SPECIFICATIONS

(DEPENDING ON THE MODEL)



- A Serial number
- B Code/ID
- C Type
- D Brand
- E Model
- F Technical data
- G Compliance symbols

The rating plate with basic information on the appliance is located on the bottom side of the cooking hob.

IMPORTANT SAFETY INSTRUCTIONS



CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

This appliance may be used by children aged 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they are supervised during the use of the appliance or if they have been provided relevant instructions regarding the use of the appliance in a safe way and if they understand the hazards involved. Do not let the children play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: The appliance and some of its accessible parts may become very hot during use. Be careful not to touch the heaters. Children younger than 8 years should be constantly supervised.

WARNING: Danger of fire: do not store any objects on the hob surface.

WARNING: Leaving the cooking hob unsupervised while cooking with fat or oil may be dangerous and could result in a fire. Never try to put out the fire with water. Switch off the appliance and cover the flame with a lid or a damp cloth.

WARNING: If the glass ceramic cooking hob surface is cracked, switch off the appliance to prevent an electric shock. Switch off all cooking zones using their respective controls and remove the fuse or trip the main circuit breaker so that the appliance is fully isolated from the power mains.

Do not use steam cleaners or high pressure cleaners to clean the appliances as this may result in an electric shock.

The appliance is not intended to be controlled with external timers or special control systems.

The appliance is intended for household use. Do not use it for any other purpose, e.g. for room heating.

The appliance may only be connected to the power mains by an authorized service technician or expert. Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product.

If another electrical appliance is connected to an AC power socket near the appliance, make sure the power cord does not come into contact with hot cooking zones.

If the **power cord** is damaged, it should be replaced by the manufacturer or an authorized service technician, in order to avoid hazard.

Using the glass ceramic hob as a storage area may result in scratches or other damage to it. Never heat food in aluminium foil or in plastic containers on the cooking hob. Such foil or containers may melt which can result in a fire or damage to the cooking hob.



Carefully read the instructions for use before connecting the appliance. Repairs or any warranty claims resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

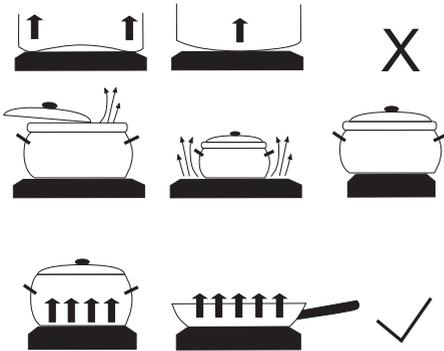
If your hob has a glass ceramic surface, clean it with a damp cloth and some washing-up liquid. Do not use aggressive cleaners, such as abrasive cleaners that could cause scratches, abrasive dishwashing sponges, or stain removers.

COOKING HOB

GLASS CERAMIC COOKING SURFACE

- The heating zone will quickly reach the set power or temperature, while the area around the hot cooking zones will remain cook.
- The hob is resistant to temperature changes.
- The hob is also impact-resistant. Even if the cookware is placed onto the hob roughly, the hob will not be damaged.
- Using the glass ceramic hob as a storage area may result in scratches or other damage to it.
- Do not use aluminium or plastic cookware on hot cooking zones. Do not place any plastic objects or aluminium foil on the glass ceramic hob.
- Do not use the glass ceramic hob if it is cracked or broken. If a sharp object falls on the hob, the hob may break. The consequences of such occurrence may be visible immediately or only after a while. If any visible crack appears in the hob, immediately cut off the power supply to the appliance.

TIPS REGARDING YOUR COOKWARE



- Use quality cookware with flat and stable bottom.
- Pan bottom and cooking zone diameters should be the same.
- Tempered glass cookware with special ground bottom may be used on the cooking zones if its diameter fits that of the cooking zones. Cookware with larger diameter may crack due to thermal tension.
- Make sure the pot or pan is in the middle of the cooking zone.

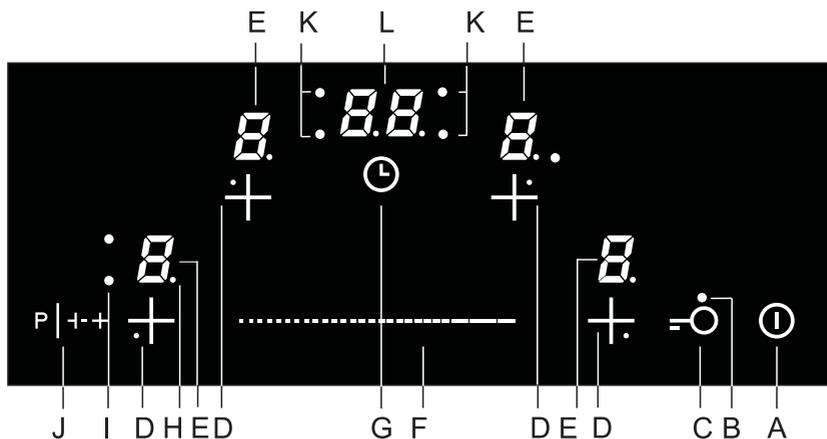
- When using a pressure cooker, keep an eye on it until the right pressure is reached. First, set the cooking zone to maximum power; then, following the pressure cooker manufacturer's instructions, use the relevant sensor to decrease the cooking power at the right time.
- Make sure there is enough liquid in the pressure cooker or any other pot or pan. Due to overheating, using an empty pot on the cooking zone may result in damage to both the pot and the cooking zone.
- When using special cookware, observe the manufacturer's instructions.

ENERGY SAVING TIPS

- Diameter of the pot and pan bottoms should match the diameter of the cooking zone. If the pot or pan is too small, a part of the heat will be lost, and the cooking zone may be damaged.
- If the cooking process allows, use a lid.
- Cookware should be suitably sized given the amount of food. When you cook a small amount of food in a large pot or pan, more energy is lost.
- If a dish takes a long time to cook, use a pressure cooker.
- Vegetables, potatoes etc. may be cooked in a smaller amount of water. The food will cook just as well, as long as the pot is tightly closed with a lid. After bringing the water to a boil, reduce the heat to a level that just suffices to maintain a slow simmer.

OPERATING THE COOKING HOB

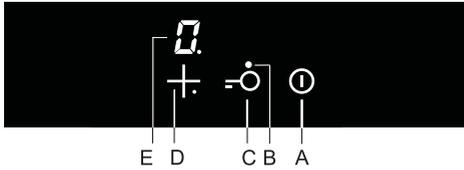
CONTROL UNIT



Settings sensor keys:

- A Hob on/off sensor key
- B Lock signal light
- C Lock sensor key
- D Cooking zone selection sensor key
- E Power level/residual heat displays
- F Settings slider
- G Minute minder of power off timer sensor key
- H Decimal point indicating function activation
- I Extended heating ring signal light
- J Extended heating ring on/off sensor key; power boost sensor key
- K Timer-operated cooking zone indicator light
- L Timer display

SWITCHING ON THE HOB



Touch the on/off key (A) to switch on the cooking hob. "0" will appear on all power level indicators for 10 seconds and the decimal point (M) will flash. During this time, select a cooking zone by touching the (D) sensor key. Decimal point (H) will light up on the selected cooking zone display (E).

Touch the slider (F) to set the power level (1 to 9). When you touch the slider for the first time, the level is selected depending on the part of the slider you have touched. Control lights will light up next to the slider, indicating the currently set value.



If no cooking zone is switched on in 10 seconds, the cooking hob will be switched off.

Change of cooking zone settings

Select the cooking zone by touching the (D) key. Decimal point (H) will light up on the selected cooking zone display (E). Touch the slider (F) to adjust the power level.

Stay-warm/reheating function

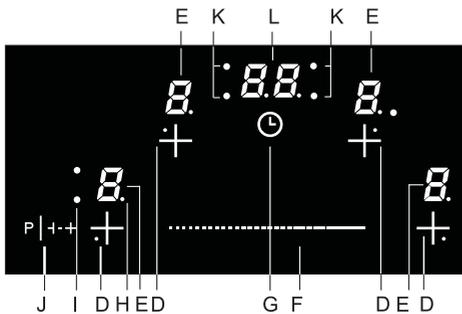
The stay-warm zone is intended for keeping warm/reheating the food that is already cooked. To activate the stay-warm/reheating function, touch the start of the slider to select the setting  which is between 0 and 1.

AUTOMATIC RAPID HEATING

All cooking zones are fitted with a special mechanism that sets the cooking power to maximum at the start of the cooking process, regardless of the actual power setting. After a while, the cooking zone power switches back to the initially set level (1 to 8).

The auto rapid heating function is suitable, for dishes that have to be heated up and then cooked for a longer period of time without the need for constant supervision.

The auto rapid heating function is not suitable, for braising, frying or sautéing, food that requires frequent turning, basting, or mixing, or food that has to boil for a longer period of time in a pressure cooker.



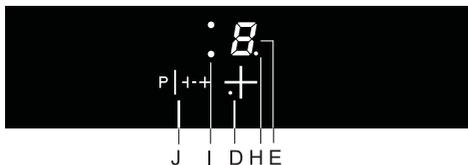
To activate the auto function, select the desired cooking zone (D) and set the value on the slider (F) to zero "0". Then, press on the far right end of the slider (without sliding along). "A" and "9" will be displayed. Use the slider (F) to decrease power to the desired level. "A" and selected power level will alternate on the power level display. When the power boost heating time expires, the cooking zone automatically switches to the selected level which will then be continuously displayed.

The auto function can be deactivated by selecting the relevant cooking zone and decreasing the power level to "0". Then, set the new power level.

Type of food/ cooking method	Amount	Power level	Cooking time (minutes)
Soup/reheating	0,5 - 1 litre	A 7 - 8	4 - 7
Milk/reheating	0,2 - 0,4 litre	A 1 - 2	4 - 7
Rice/cooking	125g - 250g approx. 300ml - 600ml of water	A 2 - 3	20 - 25
Boiled potatoes/ whole, unpeeled	750g - 1,5kg	A 5 - 6	25 - 38
Fresh vegetables, chopped/cooking	0,5 - 1 kg approx. 400ml - 600ml of water	A 4 - 5	18 - 25

- The table lists examples of some dishes that will particularly benefit from the automatic rapid heating function.
- The indicated values are approximate and may depend on other parameters of cooking (e.g. type and quality of cookware, amount of water added etc.).
- Smaller amounts apply to smaller cooking zones; larger amounts apply to large cooking zones.

EXTENDED COOKING ZONE (depending on the model)



Activating the cooking zone extension - additional ring

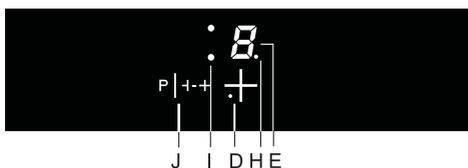
- An additional ring can be activated to extend an already selected cooking zone for which the power level has been set. To activate the extension, press the (J) key. Signal light (I) next to the display will light up.
- The power level is selected for both rings.
- If a cooking zone has a third ring, activate it by pressing the (J) key again, so that two signal lights (I) are lit next to the power level display.

Deactivating the cooking zone extension - additional ring

- Choose the relevant cooking zone (a decimal point will appear next to the power level display). Two signal lights (I) will be lit next to the power level display.
- To switch off the extension ring (or rings), press the (J) key next to the selected cooking zone.

POWER ZONE

In some models, a power boost can be activated on the front left cooking zone indicated with "P". This allows faster heating of both the cookware and the food.



Activating the power boost

- Choose the front left cooking zone. A decimal point will appear next to the power level display.
- Press the (J) key for an additional heating ring, or power boost. Letter »P« will appear on the power display and extra heating power will soon be engaged on the cooking zone.

Deactivating the power boost

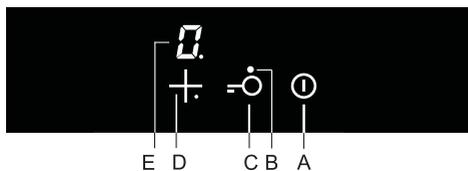
Power boost can be deactivated in two ways:

- Select the front left cooking zone and press the (J) key. Power boost will be deactivated and operating power will return to the level set before the power boost activation. If the power boost was activated when the power level was still at zero "0", the cooking zone will be switched off after the power boost is deactivated.
- Select the front left cooking zone and press the (-) key. The power boost will be deactivated and the cooking zone will return to power level "9". Power can be decreased to desired level by pressing the (-) key.

 The cooking zone with activated power boost draws a lot of heating power. Therefore, the adjacent upper (rear) cooking zone cannot be simultaneously set to maximum power; rather, its power will be limited to 7 for the duration of the power boost. If the power boost is activated on the front left cooking zone at a time when the rear cooking zone is set to power level 8 or 9, or when automatic heating is engaged, the power level for the rear left cooking zone will be automatically set to 7.

 Each cooking zone has built-in overheating protection. If there is no cookware on the cooking zone or if the heat transfer to the food is not sufficient, then heating will be automatically deactivated for a few seconds. This is particularly important on the cooking zone with the power boost option as it operates at much higher power and there is a greater probability of overheating.

CHILD LOCK

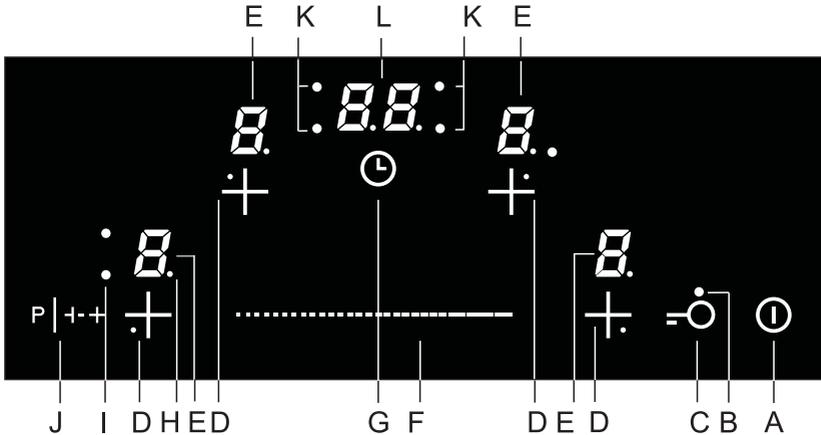


This function protects the cooking zone from inadvertent activation or change of cooking power setting. To activate it, press the CHILD LOCK key and hold it for three seconds. Signal light above the sensor key will light up. Child lock may be activated when the cooking hob is switched off, as well as when it is switched on.

 The lock prevents the activation/use of all keys, except for the main off switch and the child lock key. If the hob is locked, the only option to control it is to switch off all cooking zones with the main off key; child lock, however, will remain activated. If a timer is set for any of the cooking zones, the set time will count down normally while the child lock is activated. When the timer reaches zero, the cooking zone will be switched off. The child lock may be deactivated at any time by pressing the (C) key. The signal light (B) above the sensor key will disappear.

TIMER FUNCTIONS

Cooking time can be set from 1 to 99 minutes. This function allows two operating modes:



A MINUTE MINDER

Press the timer/minute minder key (G) to activate the timer. "00" will appear on the timer display (L) and the decimal point (H) will be lit up.

- Use the (F) slider to set the time in the range from 1 to 99 minutes.
- After the set time expires, alarm will be activated for two minutes; however, the cooking zone will not be switched off.
- Switch of the alarm by touching any key; alternatively, it will switch off automatically after a certain period of time.
- The minute minder function will remain activated even when the cooking hob is switched off using the (A) key.

B OFF TIMER FOR THE SELECTED COOKING ZONE

This function allows setting the cooking time for the selected cooking zone on which a power level has already been set. When the time expires, the cooking zone is switched off automatically.

Press the timer/minute minder key (G) to activate the timer. "00" will appear on the timer display (L) and the decimal point (H) will be lit up. Touch the (G) sensor key again. The point (K) for the relevant cooking zone will start to flash.

- As long as the decimal point is lit, you can touch the slider (F) to set the time in the range from 1 to 99 minutes.
- When the desired value is set, the countdown begins. The point (K) indicating which cooking zone the timer function is set for will continue to flash.
- After the set time has expired, acoustic signal will be activated and the cooking zone will be switched off. "00" will flash on the clock display. Switch of the alarm by touching any key; alternatively, it will switch off automatically after a certain period of time.

 Cooking time can be set separately for each cooking zone. If several timer functions are activated, the time that will expire first will be displayed. A flashing signal light will indicate the relevant cooking zone.

Changing the cooking time

- Remaining cooking time can be changed at any time during cooking.
- Touch the power-off timer key (D) to select the timer display for the desired cooking zone. The relevant signal light (K) will flash.
- Touch the slider (F) to set a new desired cooking time.

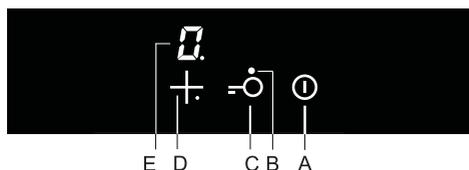
Displaying the remaining cooking time

If several timer settings are activated, remaining cooking time can be displayed by touching the (G) key.

Timer reset

- Select the desired timer display by pressing the (G) key (see section Changing the set cooking time). The set timer will be displayed and the dot/point indicating the relevant cooking zone will light up.
- Use the slider (F) to set the value to "00" or press the left and right edge of the slider (F) simultaneously to immediately reset the value to "00".

SWITCHING OFF A COOKING ZONE



To switch off a cooking zone, press the relevant (D) key and set the power level to zero ("0") by either sliding towards it or by pressing on the far left side of the slider.

RESIDUAL HEAT INDICATOR

As soon as a hot cooking zone or the entire cooking hob is switched off, the following will be displayed:

- **"H" cooking zone is hot;**
- **"h" cooking zone is cooling down but it is still warm to touch.**

How long this will be displayed depends on the power level and on how long a cooking zone was activated. When the **"H"** or **"h"** sign disappears, the cooking zone may still be hot in some cases (power failure, a hot pan left on the cooking zone etc.). Be careful as there is danger of burning! In case of a power failure while the cooking zones are still hot, the **"H"** or **"h"** sign will flash on the display. This indicates that the cooking zone may or may not be hot, depending on the duration of the power failure.

 The appliance was tested and the factory and the cooking zones were heated up. Therefore, **"H"** may flash on the display for a while when the appliance is connected for the first time at your home.

 When the **"H"** sign disappears, the cooking zone may still be hot. Risk of burns!

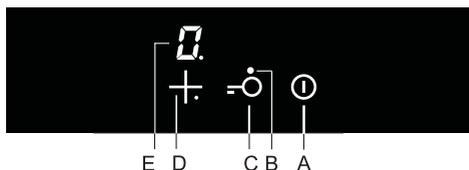
MAXIMUM COOKING TIME

For safety, the cooking time for each cooking zone is restricted to a maximum duration. Maximum cooking time depends on the most recently set power level.

If the power level is not changed, the cooking zone will be switched off automatically after the maximum cooking duration is reached.

Power level	u	1	2	3	4	5	6	7	8	9	P
Maximum operating time (hours)	6	6	6	5	5	4	1,5	1,5	1,5	1,5	1,5

SWITCHING OFF THE ENTIRE COOKING HOB



Touch the ON/OFF key (A) to switch off the entire hob. The hob will beep and all indicators will be switched off, except for the indicators for the cooking zones that are still hot, for which the residual heat indicator "H" will remain lit.

MAINTENANCE & CLEANING



Be sure to unplug the appliance from the power supply and wait for the appliance to cool down.

Children should not clean the appliance or perform maintenance tasks without proper supervision.

After each use, wait for the glass ceramic surface to cool down and clean it. Otherwise, all remaining impurities will burn onto the hot surface the next time you use the hob. For regular maintenance of the glass ceramic hob, use special care products that create a protective film on the surface to prevent the dirt from sticking onto it.



Before each use of the glass ceramic surface, wipe off the dust or any other impurities that could scratch the surface, from both the hob and the pan bottom.

 Steel wool, coarse cleaning sponges, and abrasive powders may scratch the surface. The surface may also be damaged by aggressive spray cleaners and unsuitable liquid cleaners.



Signage may be worn when using aggressive or abrasive cleaners or cookware with coarse or damaged bottom.

Use a damp soft cloth to remove **minor impurities**. Then, wipe the surface dry.

Remove **water stains** with a mild solution of vinegar. However, do not use this solution to wipe the frame (only with some models) as it may lose its sheen. Do not use aggressive spray cleaners or descaling agents.



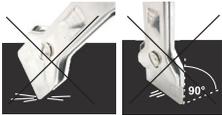
Use special glass ceramic cleaners for **stubborn dirt**. Observe the manufacturer's instructions. **Be sure to thoroughly remove any cleaner residues after the cleaning process as they may damage the glass ceramic surface when the cooking zones heat up.**



Remove stubborn and burnt residues with a scraper. Be careful when handling the scraper to prevent injury.

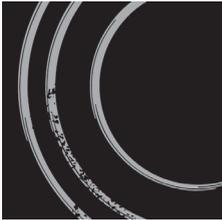
 **Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.**

Hold the scraper at the **correct angle** (45° to 60°). **Gently press** the scraper against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.



 **Do not press the scraper perpendicularly against the glass and do not scratch the hob surface with its tip or blade.**

Immediately remove any **sugar or sugar-laden food** from the glass ceramic hob using a scraper, even if the hob is still hot, as sugar may permanently damage the glass ceramic surface.



 Any changes to the sheen of the graphic design elements or discolouration should not be deemed as damage to the appliance, but rather a result of normal use of the cooking hob. Such discolouration is most commonly a result of food residues burnt onto the surface, or it may be caused by some cookware materials (such as aluminium or copper). Such discolouration is very difficult to remove entirely.

Note: Discolouration and similar flaws only affect the appearance of the hob and do not directly affect its function. Removing such flaws shall not be covered by the warranty.

TROUBLESHOOTING TABLE

Tip

If the power level is set to "00" for all cooking zones, the cooking hob will be switched off after 10 seconds.

If any key is activated (pressed) for more than 10 seconds, the cooking hob will be switched off, an acoustic signal will be sounded, and a flashing sign "F" will appear on the display.

If several keys are covered with an object or liquid is spilt over them, the hob will automatically switch off after a while, or an unusual sign will appear on the displays.

Make sure the surface around the sensor keys is dry and clean. Strong flashing light in the environment can disturb the operation of the sensor keys.

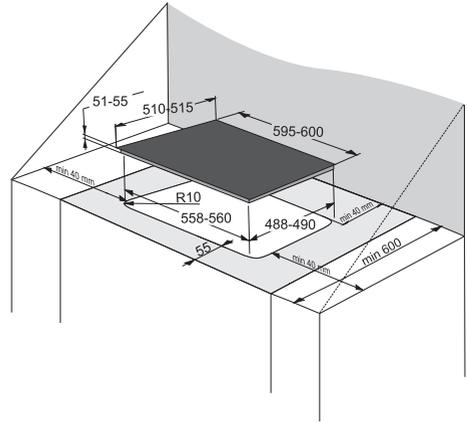
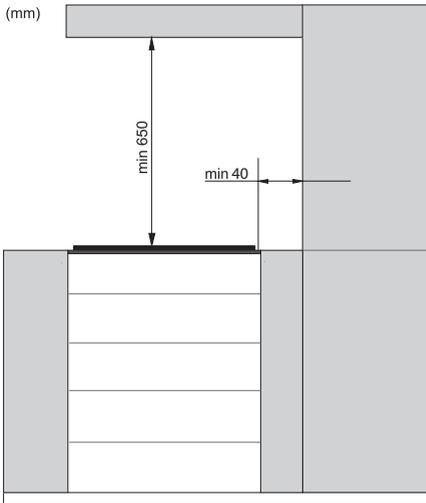
If the keys do not respond or unusual signs appear on the displays, disconnect the cooking hob from the power mains for a few minutes (undo the fuse or trip the main switch); then, reconnect the hob to the power mains and switch on the main switch key.

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.

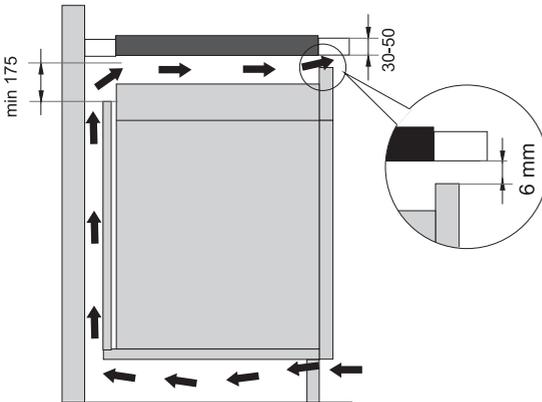


Before the repair, disconnect the appliance from the power mains (by removing the fuse or by removing the plug from the wall outlet).

INSTALLING A BUILT-IN HOB



- After installation of the built-in cooking hob, the front two fixing elements have to be accessible from the bottom side.
- Use of solid wood corner trims on worktops behind the cooking zone is only allowed if the clearance between the trim and the cooking hob is no smaller than indicated on the installation plans.
- Installing an oven under a cooking hob is possible for oven types **EVP4, EVP2, EVP3 etc.** which are fitted with a cooling fan.



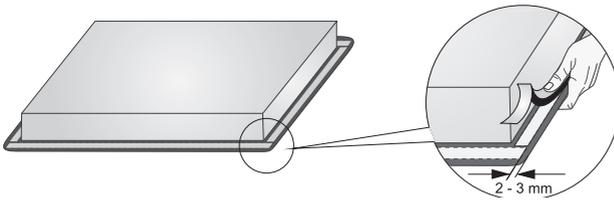
FITTING THE FOAM GASKET



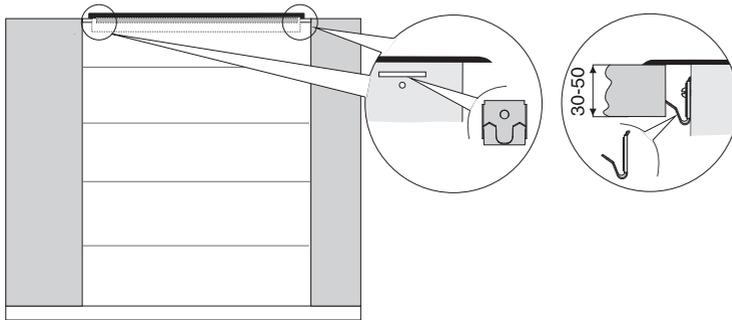
Some appliances come with the gasket already fitted!

Before installing the appliance into a kitchen worktop, attach the foam gasket supplied with the appliance to the bottom side of the glass ceramic hob.

- Remove the protective film from the gasket.
- Attach the gasket to the bottom side of the glass (2–3 mm away from the edge). The gasket has to be applied along the entire edge of the glass. The gasket may not overlap in the corners.
- When fitting the gasket, make sure it is not damaged by or in contact with any sharp objects.



Do not install the appliance without this gasket!



- The worktop has to be completely level.
- Protect the cut out surfaces.
- Use the four supplied screws (4x) to attach the fixing elements (4x) to the hole and cut-out in the front and back wall of the cooking hob.
- Insert the cooking hob into the cut-out and press it strongly towards the worktop from above.
- Do not use screws longer than 6.5 mm to tighten the fixing clamp.

CONNECTING THE COOKING HOB TO THE POWER MAINS

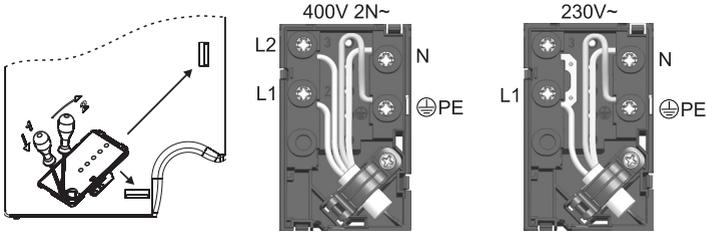
- Power mains protection must conform to the relevant regulations.
- Before connecting the appliance, make sure the voltage indicated on the rating plate conforms to the voltage in your power mains.
- There should be a switching device in the electrical installation that can disconnect all poles of the appliance from the power mains, with a minimum clearance of 3 mm between the contacts when open. Suitable devices include fuses, protective switches etc.
- The connection should be adjusted to the current and fuses.
- After installation, the parts carrying electrical current and insulated parts shall be protected against contact.



The appliance may only be connected by an authorized expert. False connection can destroy parts of the appliance. In such case, there is no right to warranty.

Disconnect the appliance from the power mains before any repair or maintenance operation.

CONNECTION DIAGRAM:



Jumpers (connecting bridges) are placed in the dedicated slot on the clamp. Connection terminal screws are open and do not have to be undone. A slight click will be heard as you tighten the screws; this indicates that the screw has to be tightened all the way.

The following may be used for connection:

- Rubber connection cables type H05 RR-F 4x1.5 with a yellow-and-green protective conductor;
- PVC insulated connection cables type H05 VV-F 4x1.5 with yellow-and-green protective conductor, or other equivalent or superior cables.

Run the power cord through a cord strain relief (clamp) which protects the cable from being pulled out. Make sure the cable on the rear side of the appliance is not in contact with the cooking hob rear wall, as this part can heat up during use.

After connecting the appliance, switch on all heaters for approximately 3 minutes to check their operation.

DISPOSAL



Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The **symbol** on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection centre for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

We reserve the right to any changes and errors in the instructions for use.

SVK_SS



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