

# User's guide

**Dear Consumer!**

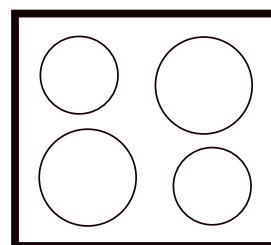
Please keep this manual in a safe place and pass it on to future reference.

**Dear Installer!**

Please leave this instruction with the appliance to inform the consumer.

## GKS 644.0 / GKS 324.0

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# For your information...

Be sure to read the information in this manual carefully before you use your cook top. You'll find important information about safety and how to use, maintain and service your appliance to ensure a long service life. If you experience any problems, first be sure to read the chapter titled, "What to do if trouble occurs...". Usually it's easy to solve minor problems yourself and avoid unnecessary service costs.

Please keep this manual in a safe place and pass it on to future owners for their information and safety.

## The following symbols are used in this operating manual:

 The warning triangle will alert you about possible health risks or things that can cause potential damage to your appliance.

 You'll find useful hints and information when you see this symbol.

# Warranty

This warranty is extended to the original purchaser and succeeding owners for products purchased for ordinary home use. It does not cover its use in commercial situation. Should the appliance be sold by the original purchaser during the warranty period, the new owner continued to be protected until the expiration date of the original purchaser's warranty period. Save your dated receipt or other evidence of the installation/occupancy date. Proof of original purchase date is needed to obtain service under warranty. The warranty applies even if the owner should move during the warranty period.

Küppersbusch does not assume any responsibility for consequential or incidental damages. This warranty provides you with certain legal rights. You may also have other rights which may vary from state to state.

## What Is Covered

For one full year from the date of the original purchase, we will provide parts, service and labor in your home to repair or replace any part of the cook top that fails because of a defect in materials or workmanship. This service is provided free of charge. All warranty service will be provided by an authorized technician during normal business hours.

## What Isn't Covered

Service by an unauthorized agency will not be reimbursed. Likewise, the warranty doesn't cover any damage or repairs due to service performed by an unauthorized agency, or by the use of unauthorized parts.

Service visits to teach you how to use the appliance.

Service visits to correct the installation. You are responsible for providing electrical wiring and other connecting facilities.

Reset circuit breakers or replace home fuses.

Damage resulting from accident, alteration, misuse, improper installation, abuse or installation not in accordance with local electrical codes, or improper storage of the appliance.


Repairs due to other than normal household use.

For technical information and/or replacement parts, please contact the **Küppersbusch Customer Care line** at **1-800-459-0844**

For the most efficient assistance, please have the Model and Serial numbers for the appliance available.

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 **WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

# Safety instructions



## for operation

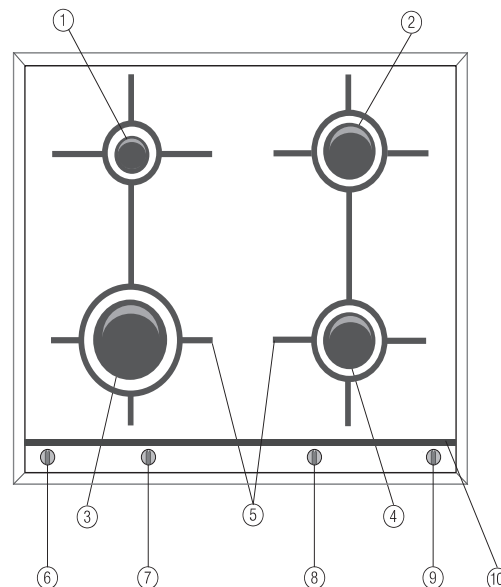
- Don't put the appliance into operation until the gas range technician who has installed it has explained its functions to you.
- Be sure to study the information in this booklet carefully. You'll find important information about the safety and use of the appliance. Please remember that any damage resulting from incorrect operation doesn't fall within the terms of the warranty.
- Using a gas cooker causes heat and humidity to build up in the room where the appliance is installed. For this reason your appliance should only be operated in a well ventilated room.
- The appliance is only intended for preparing food in private households.
- Don't install or use the cook top in a mobile home.
- Don't use the appliance to heat rooms. It's unsafe.
- The gas supply should be switched off immediately if any problems occur during operation.
- Please keep these operating instructions in a safe place.
- Don't turn the burners on unless there is a pan of food on top of them.
- Keep the appliance area clean and free from combustible materials, gasoline and other flammable liquids.
- For technical reasons regarding the gas supply, don't use additional support burners on the burners.
- Fat and oil which become overheated can ignite automatically. Foods prepared using fat and oil (such as fried foods) should never be left unattended. Never try to use water to extinguish fat and oil which has ignited! Place a lid on the pan and turn off the burner.
- The glass ceramic surface is very tough and can easily withstand light to medium impact and loads distributed over large areas. Be sure to avoid concentrated loads (i.e. spice bottles) from falling onto the surface.
- If any cracks, fissures or breaks appear on the glass ceramic surface, switch the appliance off immediately. Call Customer Service.
- Keep all power cords away from hot burners.
- If there are storage cabinets above the cooking surface, please be aware that the area can heat up. Be careful!
- Always keep pressure cookers under constant observation until the correct pressure has been reached. First, set the burners to full flame then reduce the flame, and follow the instructions provided by the pressure cooker manufacturer.
- Caution! During a power failure, the electronic one-hand spark ignition device doesn't work. Use matches to light the burner. But be careful! Lighting burners with a match can be hazardous!
- Do not cover the ventilation slits of the cook top.
- The maximum depth of cabinets installed above the cooking top is 330 mm (13 inches).

## for the safety of children

- The appliances become hot during operation. Always keep children away from the appliance.
- CAUTION! Items of interest to children should not be stored in cabinets above a cooktop. A child can be seriously injured by climbing on a cooktop to reach items.

# Your appliance at a glance

GKS 644.0



- 1 Simmering burner
- 2 Normal burner
- 3 High-speed burner
- 4 Normal burner
- 5 Saucepan supports
- 6 Control knob for high-speed burner
- 7 Control knob for simmering burner
- 8 Control knob for normal burner top right (pos. 2)
- 9 Control knob for normal burner bottom right (pos. 4)
- 10 Ventilation slits

### Accessory supplied:

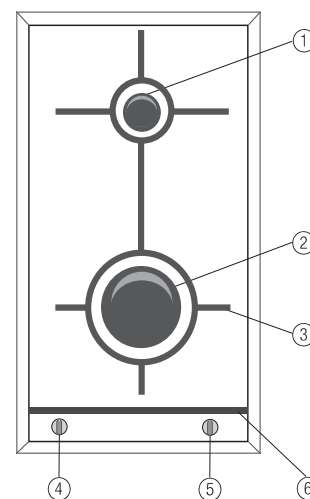
Cross support for small pots

GKS 324.0

- 1 Simmering burner
- 2 High-speed burner
- 3 Saucepan supports
- 4 Control knob for simmering burner
- 5 Control knob for high-speed burner
- 6 Ventilation slits

### Accessory supplied:

Cross support for small pots



# Operating the appliance

⚠ Pay attention to the safety instructions on page 3!

## Initial cleaning

- Clean the cook top with water and some detergent.
- Wipe it again with clear water and then dry.

## Using the burners

### Using the various burners:

The **high-speed burner** is used

- for frying meat before it is roasted,
- to bring large amounts of liquid to boil.

The **normal burner** is used (GKS 644.0 only)

- to prepare medium-sized portions of food,
- for frying meat.

The **simmering burner** is used

- for braising and keeping food warm
- for preparing smaller amounts of food
- for cooking food that tends to burn and stick to the bottom of the pan.

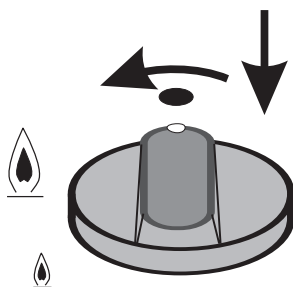
## Switching the burners on and off

The appliance GKS 324.0 has two burners, and the GKS 644.0 has four burners.

Each burner has its own control knob. See the symbols on the operation panel to determine which control knob operates which burner.

The symbols for setting the flame high (🔥), low (🔥) and "OFF" (●) are located next to the control knobs for the burners. The flame can be set to any desired height between high and low. Begin cooking on full flame and then reduce to a lower flame.

- To switch on the burner, press down the control knob and turn to the left (full flame).
- After the flame has ignited, keep the control knob depressed for a short time (max. 10 seconds), until the flame burns automatically when the control knob is released.
- To switch off the burner, turn the control knob to the "OFF" (●) setting.



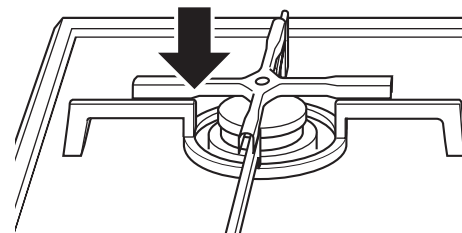
## In case of power outage

In case of power outage, the electric ignition does not work. If a burner is in use, it will continue to work properly and safely.

To light a burner in case of a power outage, hold a lighted match to the burner and then press down the control knob and turn it to the left (full flame). After about 5-10 seconds, the flame will burn automatically when the control knob is released.

## Cross support for small pots

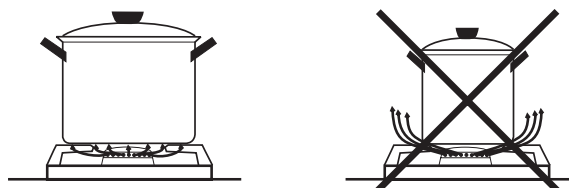
The cross support for small pots can be placed over the simmering burner and onto the saucepan support so small pots can be safely used.



## Notes on the right types of saucepans

Using the right types of saucepans will help save time and energy.

Select a saucepan with a diameter that fits the size of the burner.



### Recommended saucepan diameters:

High-speed burner:	22 - 24 cm (about 8-1/2 to 9-1/2 inches)
Normal burner (GKS 644.0 only):	18 - 20 cm (about 7-8 inches)
Simmering burner*:	12 - 16 cm (about 5-6 inches)

\* Smaller saucepans can only be used on the simmering burner by using a cross support for small pots.

### Notes on use:

- For technical reasons regarding the gas supply, don't use additional support burners on the burners.
- By using saucepans with a diameter that fits the burners, you'll reduce the risk of damaging or heating up the control knobs by the close proximity of the saucepan.
- Don't use small saucepans on a burner that's too large. You'll avoid unnecessary energy consumption.
- Don't place an empty saucepan on a lit burner and don't let food boil dry.

# Cleaning and Maintenance

## For all surfaces

- ⚠ Do not remove the appliance for cleaning. It's not necessary.
- ⚠ Do not use steam and/or pressure cleaning machines to clean the appliance! This can damage the unit and result in **personal injury**.
- ⚠ **Risk of burning!** Make sure the appliance has cooled down before cleaning.
- ⚠ Please refer to the instructions about cleaning agents.

Clean the appliance each time you use it. Dirt that isn't removed will burn into the surface when you switch it on again and will be difficult or impossible to remove.

Use a damp cloth or a soft sponge with warm water and a little detergent to clean light amounts of surface dirt. Always wipe off the surface completely with cold water to remove residues from cleansers that can cause discoloration and stains. Wipe dry afterwards.

- ☞ VSR O-FIX-C is perfect for the cleaning of glass ceramic. It is available from KÜPPERSBUSCH Customer Service.
- ☞ Cleaning the glass ceramic surfaces with a cleanser protects them from discoloring, and reduces the danger of damage from sugar. Cleansers can often remove discoloring or stains.

### Do not use any

- harsh cleansers or cleansers with bleach or active oxygen, chlorine or corrosive components.
- Abrasive or harsh cleansers or scouring products like steel wool, soap-filled steel wool, metal or plastic sponges or similar products with an abrasive surface.

## Remove caking

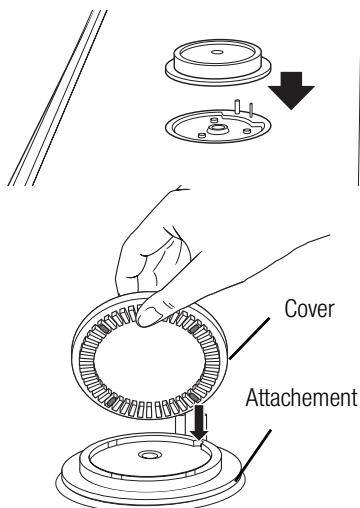
Be sure to soak any crusty food debris with a wet cloth. It will make it easier to remove the dirt.

## Burner covers, attachments and saucepan supports

- ☞ Burner covers and attachments can be cleaned in a dishwasher.
- Clean the burner covers, attachments and saucepan supports in warm water. Carefully rub them dry. All parts must be dry before replacing.

### Assemble the burner:

- Replace the burner cover and attachment carefully in the correct position.
- Make sure that the pins lock into the grooves.



# What to do if trouble occurs...

⚠ Use a qualified technician for repairs!

However, there are some problems that you can handle yourself. First, check and see if there have been any operating errors. Remember: repairs during the guarantee period are not free of charge if they are caused by operating errors or non-observance of the following instructions:

Fault	Cause	Remedy
The burners don't ignite.	Interruption of power supply.	Check power supply. Use matches in the interim.
	Food remains or residue from cleansers are between ignition plug and burner.	Release carefully and clean.
	Defective ignition plug.	Call Customer Service. Use matches in the interim.
Sudden change in the flame of the burner	Burner covers are crooked.	Lock burner covers into place.
It's suddenly necessary to hold the burner control knob down longer for the flame to burn.	Burner cover is crooked.	Lock burner cover into place.
	Temperature sensor is bent.	Carefully bend sensor back into place.

- ☞ For servicing the appliance: The instructions for removing and replacing the cook top are found in the installation instructions.

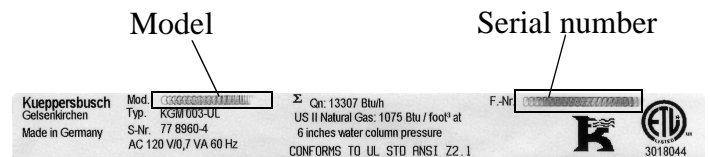
## After Sales Service

In the event of a problem that you can't easily fix yourself, or for spare part service, please contact the Küppersbusch Customer Care line at

**1-800-459-0844**

- ☞ Always have the information from the identification panel handy when calling Customer Service.

The panel is located on the underside of the cook top and on the cover page of this manual.







**KÜPPERSBUSCH**

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Telephone: 813-229-7096 Fax: 813-229-0982

**Customer Care line: 1 - 800 - 459 - 0844**

[www.kuppersbuschusa.com](http://www.kuppersbuschusa.com)

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**Küppersbusch**

THE HEART OF A GOOD KITCHEN