

嘉格纳 Gaggenau

说明手册

Instruction manuals

VE 230/260/270

电灶

Glass ceramic cooktop

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更多产品、附件、更换部件以及服务信息请参见
www.gaggenau.com 以及在线商店
www.gaggenau-eshop.com。

⚠ 安全信息

请仔细阅读本手册。请将安装和说明手册以及电器合格证保存在安全的地方，以备后用或交给下任所有人。

拆包后请检查电器是否有损坏。如果电器在运输过程中损坏，请勿连接电器。

仅限持有上岗证书的专业人员才可以连接不带插头的电器。因不正确连接导致的损坏将不予保修。

本电器仅供家庭使用。只能用于制备食物和饮料。电器工作时必须有人看管。

本电器不适合用外部定时器或遥控器操作。

请勿使用盖子或不合适的儿童安全烤炉。上述操作可能会由于过热、起火或材料粉碎等原因引发事故。

8 岁以上儿童以及身体、感官或精神有缺陷的人员或缺乏经验和知识的人员，必须在有人监督的情况下或在其安全责任人给予电器使用安全指导并了解相关危险的情况下，方可使用本电器。

严禁儿童玩耍本电器。儿童除非年满 8 岁并有人监督，否则不得清洁本电器或执行一般维护操作。

8 岁以下儿童请远离本电器和电源线。

有着火危险!

- 热油着火速度极快。切勿让油在无人监管的情况下烧至灼热。切勿用水扑灭燃烧的油。关断电灶头。使用盖子、灭火毯或类似工具小心扑灭火焰。
- 电灶头变得很热。切勿将易燃物品放在电灶上。切勿将物品放在电灶上。
- 电器变热。不要将易燃物品或气雾剂罐放在电灶正下方的抽屉里。

有烫伤危险!

电灶头及其周围区域变得很热。切勿触碰灼热表面。不要让儿童靠近。

有电击危险!

- 修理不当是很危险的。只能由我公司派出的经过培训的售后工程师进行修理。如果电器有故障，拔下电源插头或断开保险丝盒中的保险丝。联系售后服务部门。
- 湿气渗入会导致电击危险。请勿使用高压清洁器或蒸汽清洁器。
- 故障电器会导致电击危险。切勿接通发生故障的电器。拔下电器的电源插头或断开熔断器盒中的断路器。联系售后服务部门。
- 玻璃陶瓷上的裂纹或破裂可能导致电击。断开保险丝盒中的断路器。联系售后服务部门。

有受伤危险!

由于在平底锅底和电灶头之间有液体，炖锅可能会突然跳起。电灶头和炖锅锅底一定要保持干燥。

损坏原因

小心!

- 粗糙的锅底会刮伤灶具表面。
- 避免干烧锅具。这可能导致损坏。
- 切勿将热锅放在控制面板上、显示区或电灶外缘。这可能导致损坏。
- 硬物和尖东西掉落在电灶台上可能会造成损坏。
- 铝箔和塑料容器放在灼热的灶头上可能会融化。烤箱保护膜不适用于电灶。

概述

下表提供了最常见损坏类型一览：

损坏	原因	措施
污渍	食物溢出	食物溢出后请立即用玻璃刮刀刮除。
	不合适的清洁剂	只能使用适用于灶具的清洁剂。
刮痕	盐、糖和砂	不要将电灶作为工作台或存放空间使用。
	粗糙的锅底会刮伤灶具表面。	检查您的炊具。
褪色	不合适的清洁剂	只能使用适用于陶瓷的清洁剂。
	平底锅摩擦 (例如铝材)	移动锅具时要将其提起。
气泡	糖，含糖量高的食物	食物溢出后请立即用玻璃刮刀刮除。

环境保护

环境保护



本电器依据有关废旧电子电气电器 (WEEE - 电子电气设备废弃物) 的欧洲指令 2002/96/EU 进行标识。该指令确定了废旧电器回收和再利用的适用框架。

节能技巧

请遵守以下节能技巧：

- 锅和壶务必要用适当的盖子盖住，以缩短烹饪时间。
- 锅和壶的质量要好，底部要厚实而平整。使用底部不平的炊具会增加耗电量。
- 炊具的大小应与要制备的食物量相称。只装满一半的大锅会浪费能源。
- 锅和壶的底部直径应与烹饪区域的大小相称。说明：烹饪容器制造商通常会给出锅具顶部的直径。该直径通常大于锅具底部直径。
- 烹饪时仅使用少量水。这样可以节约能量。还能保持蔬菜中的维生素和矿物质。
- 利用灶台的余热为食物保温。

警告：如果保护带电部件的灶台表面为玻璃陶瓷或类似的易碎材料，表面有裂纹时，关掉器具以避免可能出现的电击。

注意：不能使用蒸汽清洁器。

注意：器具在使用期间会发热，应避免接触发热单元。

注意：使用后，应通过控制器关上灶头，不能依靠盘探测器。

注意：打开盖前，清除盖上溢出物；关上盖前，灶台表面应被冷却。

注意：如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

主要技术参数：

额定电压范围：220V-240V~

额定频率范围：50Hz/60Hz

额定功率：3000W

原产地：法国

总经销商：博西家用电器(中国)有限公司

地址：江苏省南京市中山路 129 号中南国际大厦 20、21 楼

执行标准：

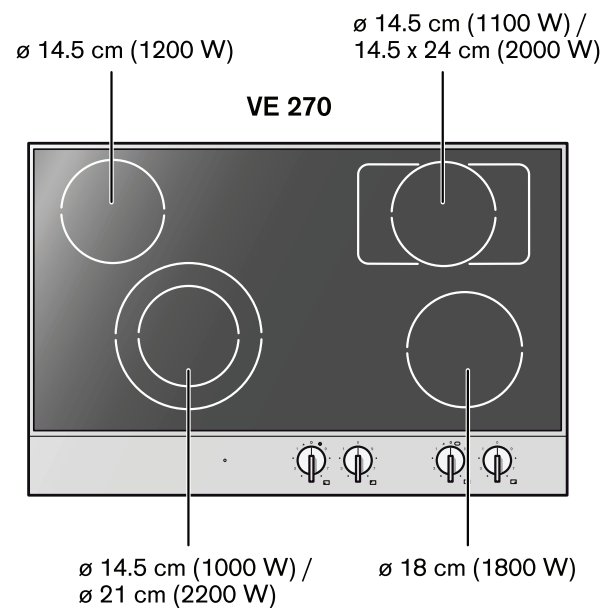
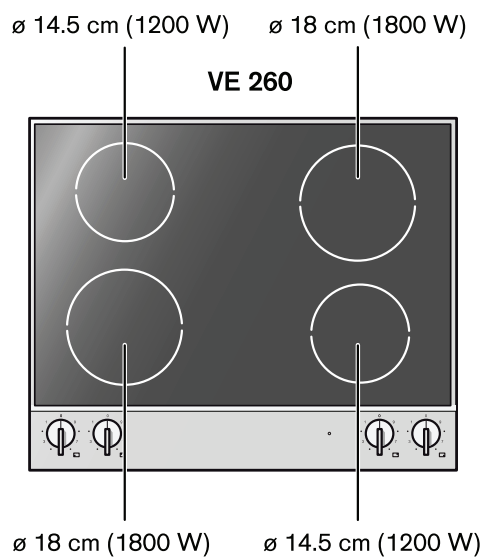
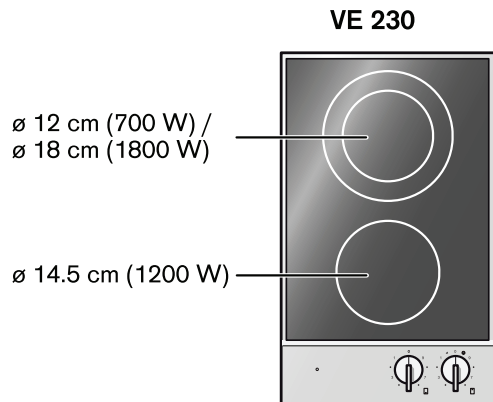
GB 4706.1-2005 家用和类似用途电器的安全第 1 部分：通用要求

GB 4706.22-2008 家用和类似用途电器的安全驻立式电灶、灶台、烤箱及类似用途器具的特殊要求

您的新电器

本节描述您的新电器及其附件。本说明书适用于多款灶具。

电灶



专用附件

可以从专业经销商处订购以下专用附件：

VD 201 014 不锈钢电器盖 (仅限 VE 230)

VD 201 034 铝制电器盖 (仅限 VE 230)

VV 200 014 不锈钢连接条，用于组合多台 Vario 电器

VV 200 034 铝连接条，用于组合多台 Vario 电器

仅使用规定的附件。如果附件使用不当，制造商概不负责。

操作

控制旋钮上的标记指示相应烹饪区域的位置和加热设置。

开启

向左或向右转动相应的控制旋钮，直至达到所需要的烹饪级别。当某个烹饪区域开启时，指示灯亮起。

说明

- 带组合功能的烹饪区域：控制旋钮只能向左旋转才能打开烹饪区域。
- 通过开启和关断加热元件可调节烹饪区域。这是正常现象。加热元件保持最大火力，并且根据设置以或长或短的时间间隔开启和关断。
- 即使在最大火力下，加热元件也会开启和关断。这是正常现象。

关断

将控制旋钮转至 0 可关断烹饪区域。若烹饪区域仍然因过热而不能安全触碰，则余热指示灯仍然亮起。

说明：带组合功能的烹饪区域：无法将控制旋钮从组合位置直接向左转至 0。

烹饪区域组合

仅适用于带组合功能的烹饪区域：可使用烹饪区域组合功能扩大烹饪区域。

如要激活组合，可将控制旋钮向左转过 9，到达组合符号，然后转回所需要的烹饪级别。

将控制旋钮转至 0 可关断烹饪区域。再次开启烹饪区域时，如需要使用组合，必须重新激活组合。

说明：无法将控制旋钮从组合位置直接向左转至 0。

余热指示灯

为了您的安全起见，灶具带有几个相互独立的余热指示灯。每个烹饪区域会亮起一个红色的信号灯。

余热指示灯表示：关断后的烹饪区域仍然未冷却到可以安全碰触的程度。

设定表

设置	烹饪方法	实例
9	煮	水
	烧煎	肉
	加热	脂肪、汁液
	煮	汤、酱汁
	余烫	蔬菜
8-6	烤	肉类、鱼类、土豆
7-5	上色	面粉、洋葱
	烤	杏仁、面包屑
	烘焙	薄煎饼、蛋类菜肴
	在敞开的锅中煮	汁液
6-5	油炸	培根
	浓缩	汤底、酱汁
5-4	文火煨	卡士达酱、酱汁
	在敞开的锅中文火煨	饺子、香肠、汤配料、肉汤底、水煮蛋
	盖上锅盖煮	意大利面、汤、酱汁
5-3	蒸	蔬菜、土豆、鱼类
	炖肉	蔬菜、水果、鱼类
	文火炖	菜炖牛肉、卷好的牛排、烤肉、蔬菜
	解冻	冷冻食品
	慢速烹饪	米饭、豆类
3-1	重新加热、保温	汤、砂锅菜、淋上酱汁的蔬菜
	融化	黄油、巧克力
	设置	蛋类菜肴

切换至最高烹饪级别以快速达到所需温度。之后请务必切换回较低的烹饪级别。

所有烹饪区域的烹饪级别保持一致。

以上给出的数值只能作为建议值。所需的热量不仅取决于食物的类型和状态，还取决于锅的大小和容量。

保养和清洁

本章介绍关于如何正确保养和清洁电器的技巧。

有灼伤危险!

电器在操作过程中会变热。请等电器冷却后再进行清洁。

有电击危险!

湿气渗入会导致电击危险。请勿使用高压清洁剂或蒸汽清洁剂。

清洁电器

每次使用之后，等电器冷却后进行清洁。溅出物要立即清除，残留物烧干后可能会难以清除。

部件/表面	建议清洁方法
玻璃陶瓷	用湿润的软布蘸取玻璃陶瓷清洁剂，然后擦拭干净；然后用湿布擦干净清洁剂。用软布擦干和擦亮。 可从专业零售商处或在线订购合适的玻璃陶瓷清洁剂 (订货号 311298)。 烧干的残留物要用玻璃刮刀 (订货号 087670) 立即清除。清洁灶台时以适当的角度持握玻璃刮刀。
控制面板	用湿润的软布蘸取少量肥皂水进行清洁；水不要太多。用软布擦干。 控制面板上的含酸食物残留物要立即清除 (例如醋、番茄酱、芥末、腌泡汁)。 您可向专业零售商订购或在线订购适用于控制面板的护理剂 (订货号 311135)。清洁后，用软布均匀地将护理剂涂在控制面板上。 请勿用玻璃刮刀或玻璃陶瓷清洁剂清洁控制面板。
控制旋钮	用湿润的软布蘸取少量肥皂水进行清洁；水不要太多。

请勿使用以下清洁剂


- 洗擦或化学侵蚀性清洁剂
- 酸性清洁剂 (例如醋、柠檬酸等)
- 含氯的清洁剂或含高浓度酒精的清洁剂
- 烤箱清洁剂

- 粗糙的硬海绵、刷子或擦洗片
- 新海绵布使用前要彻底清洗。

售后服务

需要修理时，请联系我们的售后服务部门。我们致力于提供最佳解决方案，同时务求避免不必要的上门修理。

在联系售后服务部门时请提供电器的 E 编号 (产品编号) 和 FD 编号。列有这些号码的铭牌可在电器的底部找到。为了便于日后参考，您可记下您的电器数据以及售后服务电话号码，如下所示。

E 编号	FD 编号
售后服务 	400-82-80099

请注意，发生故障时，如果电器不在质保期内，维修技师上门会收取费用。

请在随设备提供的客户服务列表中查找所有国家的联系信息。

请相信制造商的专业技术，我们将确保由经过专业培训的技术人员使用原装配件对您的家电进行修理。

有电击危险!

修理不当是很危险的。只能由我公司派出的经过培训的售后工程师进行修理。如果电器有故障，拔下电源插头或断开保险丝盒中的保险丝。联系售后服务部门。

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Additional information on products, accessories, replacement parts and services can be found at www.gaggenau.com and in the online shop www.gaggenau-eshop.com

⚠ Safety information

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation.

This appliance is not intended for operation with an external clock timer or a remote control.

Do not use lids or unsuitable child safety grilles. These can cause accidents, due to overheating, catching fire or materials shattering, for example.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Risk of burning!

The hotplates and the area around them get very hot. Never touch the hot surfaces. Keep children away.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks.

Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of injury!

Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Causes of damage

Caution!

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents which are suitable for ceramic
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.
Discolouration	Unsuitable cleaning agents	Only use cleaning agents which are suitable for ceramic
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

Environmental protection

Environmental protection



This appliance is labelled in accordance with the European Directive 2002/96/EU concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable.

Tips on saving energy

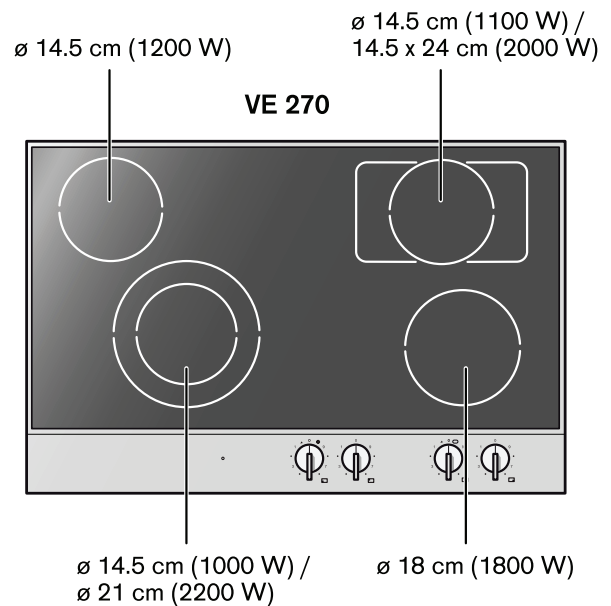
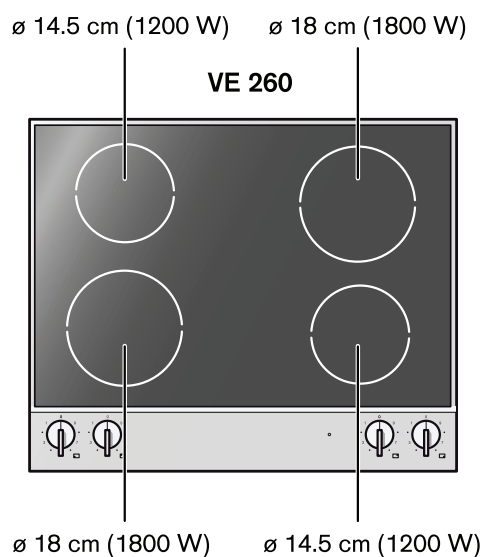
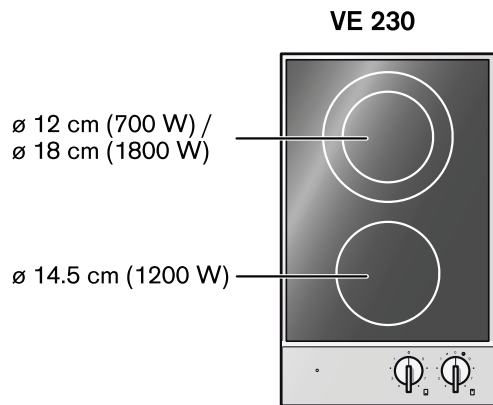
Please observe the following tips on saving energy:

- Saucepans and pots should always be covered with a suitable lid to shorten cooking times.
- Use good quality saucepans and pots with thick, even bases. Using cookware with uneven bases increases energy consumption.
- The size of the cookware should correspond to the amount of the food to be prepared. Large pots which are only half full waste energy.
- The diameter of the bases of the saucepans and pots should match the size of the cooking zone. Note: ovenware manufacturers often give the diameter of the top of the saucepan. It is usually larger than the diameter of the base of the saucepan.
- Use only a little water when cooking. This saves energy. It also preserves vitamins and minerals in vegetables.
- Use the residual heat of the cooktop to keep food warm.

Your new appliance

Your new appliance and its accessories are described in this section. The instruction manual is the same for various different hobs.

Glass ceramic cooktop



Special accessories

You can order the following special accessories from your specialist dealer:

- VD 201 014 stainless steel appliance cover
(only for VE 230)
- VD 201 034 aluminium appliance cover
(only for VE 230)
- VV 200 014 stainless steel connection strip for
combination with further Vario appliances

- VV 200 034 aluminium connection strip for combination
with further Vario appliances

Only use the accessories as specified. The manufacturer accepts no liability if these accessories are used incorrectly.

Operation

The markings on the control knobs show the position of the corresponding cooking zone and the heat setting.

Switching on

Turn the corresponding control knob to the left or right to the required cooking level. The indicator light goes on, when a cooking zone is switched on.

Notes

- Cooking zones featuring combination: the control knob can only be turned to the left to switch on the cooking zone.
- The cooking zones are regulated by switching the heating elements on and off. This is normal. The heating elements remain at full power and are switched on and off in longer or shorter intervals, depending on the setting.
- Even on the highest cooking level the heating elements will be switched on and off. This is normal.

Switching off

Turn the control knob to 0 to switch off the cooking zone. The residual heat display remains on as long as the cooking zone is too hot to be touched safely.

Note: Cooking zones featuring combination: the control knob cannot be turned directly from the combination position to the left to 0.

Cooking zone combination

Only for cooking zones featuring combination: the size of the cooking zone can be extended using cooking zone combination.

To activate the combination, turn the control knob to the left beyond 9 to the combination symbol and then back to the required cooking level.

Turn the control knob to 0 to switch off the cooking zone. When switching the cooking zone on again, the combination has to be activated again if required.

Note: The control knob cannot be turned directly from the combination position to the left to 0.

Residual heat indicator

For your safety the hob features individual residual heat indicators. A red signal lights up for each cooking zone.

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.

Settings table

Setting	Cooking method	Examples
9	Boiling	Water
	Searing	Meat
	Heating	Fat, liquids
	Boiling	Soups, sauces
	Blanching	Vegetables
8 - 6	Roasting	Meat, fish, potatoes
7 - 5	Browning	Flour, onions
	Roasting	Almonds, breadcrumbs
	Baking	Pancakes, egg dishes
	Boiling in open pot	Liquids
6 - 5	Frying	Bacon
	Reducing	Stocks, sauces
5 - 4	Simmering	Crèmes, sauces
	Simmering in open pot	Dumplings, sausages, soup garnish, meat stock, poached eggs
5 - 3	Boiling with closed lid	Pasta, soups, sauces
	Steaming	Vegetables, potatoes, fish
	Stewing	Vegetables, fruit, fish
	Braising	Goulash, rolled beef steaks, roasts, vegetables
	Thawing	Frozen foods
3 - 1	Slow cooking	Rice, pulses
	Reheating, keeping warm	Soups, casserole, vegetables in a sauce
	Melting	Butter, chocolate
	Setting	Egg dishes

Switch to the highest cooking level in order to reach the required temperature quickly. Then always switch back to the lower cooking level.

The cooking levels are identical for all cooking zones.

The values given above must be looked upon as recommended values. The heat required depends not only on the type and condition of the food, but also the size and contents of the pot.

Care and cleaning

In this chapter you will find tips on how to maintain and clean your appliance correctly.

Risk of burns!

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

Risk of electric shock!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

Cleaning the appliance

Clean the appliance after every use once it has cooled down. Remove spills immediately. Burnt in residues may be difficult to remove.

Part/surface	Recommended cleaning method
Glass ceramic	<p>Apply glass ceramic cleaner with a moist, soft cloth and wipe clean; then remove the cleaner with a moist cloth. Dry and polish with a soft cloth.</p> <p>You can order a suitable glass ceramic cleaner (order number 311298) from your specialist retailer or online.</p> <p>Remove burnt-in residues immediately with a glass scraper (order number 087670). Hold the glass scraper at a gentle angle when cleaning the cook-top.</p>
Control panel	<p>Clean with a soft, moist cloth and some soapy water; do not use too much water. Dry with a soft cloth.</p> <p>Immediately remove residues of food containing acid from the control panel (e. g. vinegar, ketchup, mustard, marinade).</p> <p>You can order a suitable care product for the control panel (order number 311135) from your specialist retailer or online. Apply the care product evenly with a soft cloth on the control panel after cleaning.</p> <p>Do not use the glass scraper or the glass ceramic cleaner on the control panel.</p>
Control knobs	Clean with a soft, moist cloth and some soapy water; do not use too much water.

Do not use these cleaning agents

- Scouring or chemically aggressive cleaners
- Acidic cleaners (e.g. vinegar, citric acid, etc)
- Cleaners containing chlorine or with a high content of alcohol
- Oven cleaner


- Hard and scratchy sponges, brushes or scouring pads
- Thoroughly wash out new sponge cloths before using them.

After-sales service

In the event of repairs please contact our after-sales service. We are committed to find the best solution also in order to avoid an unnecessary call-out.

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the bottom of the appliance. For future reference you can note the data of your appliance and the telephone number of our after-sales service below.

E-Nr.	FD-Nr.
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After-sales service 

Please note that calling out an after-sales service technician is not free of charge, even within the warranty period, should the problem result from an operating error.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB	0844 89289988 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
IE	01450 2655
AU	1300 727 421
NZ	09 477 0492

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

Gaggenau Hausgeräte GmbH
Carl-Wery-Straße 34
D-81739 München
www.gaggenau.com

9000804523 zh, en (911103)

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