

VG 415 210 CN

Gas wok

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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

⚠ Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance must be installed according to the installation instructions included.

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

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty. Call the after-sales service if you want to convert your appliance to a different type of gas.

This appliance is intended for domestic use and the household environment only. This appliance must only be used to prepare food and drinks and must never be used as a heater. Do not leave the appliance unattended during operation. Only use the appliance indoors.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

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

Do not use inappropriate child safety shields or hob guards. These can cause accidents.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities 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, on, or around 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.

WHAT TO DO IF YOU SMELL GAS!

Escaping gas may cause an explosion.

If you smell gas or notice any faults in the gas installation:

- Immediately shut off the gas supply or close the gas cylinder valve.
- Immediately extinguish all naked flames and cigarettes.
- Do not use any light or appliance switches and do not pull any plugs out of sockets. Do not use any telephones or mobile phones within the building.
- Open windows and ventilate the room.
- Call the after-sales service or the gas supplier.

Risk of asphyxiation!

The use of a gas cooker leads to a build-up of heat, moisture and products of combustion in the room where the appliance is installed. Ensure that the installation room is well ventilated. The natural ventilation openings must be kept open or a mechanical ventilation device must be provided (e.g. an extractor hood). Intensive and persistent use of the appliance may mean that it is necessary to have additional ventilation (e.g. opening a window), or more effective ventilation (e.g. operating the existing mechanical ventilation device at a higher setting).

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 appliance becomes very hot and flammable materials could catch fire. Never store or use flammable objects (e.g. spray cans, cleaning agents) under the appliance or in its immediate vicinity. Never place flammable items on or in the appliance.

- When gas hotplates are in operation without any cookware placed on them, they can build up a lot of heat. The appliance and the extractor hood above it may become damaged or be set on fire. Grease residue in the filter of the extractor hood may ignite. Only operate the gas burners with cookware on them.

Risk of burns!

- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- When the appliance cover is closed, heat will accumulate. Only close the appliance cover when the appliance has cooled down. Never switch the appliance on with the appliance cover closed. Do not rest food on the appliance cover or use it to keep food warm.
- Empty cookware becomes extremely hot when set on a gas hotplate that is in operation. Never heat up empty cookware.

Risk of injury!

- Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power and gas lines replaced, by an after-sales engineer trained by us. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply. Contact the after-sales service.
- Faults or damage to the appliance are dangerous. Never switch on a faulty appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Shut off the gas supply. Contact the after-sales service.
- Unsuitable pan sizes, damaged or incorrectly positioned pans can cause serious injury. Observe the instructions which accompany the cookware.

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.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- 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.

Causes of damage

Caution!

- Heat damage to adjacent appliances or kitchen units: Heat and moisture are produced if the appliance is operated over a prolonged period. Additional ventilation is required. Open windows and switch on an extraction hood which conducts into the open air.
- Appliance damage caused by heat accumulation: Do not heat roasting dishes, pans or grill stones on more than one burner at the same time.
- Malfunction: Always turn control knobs to the OFF position when the appliance is not in operation.

Environmental protection

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

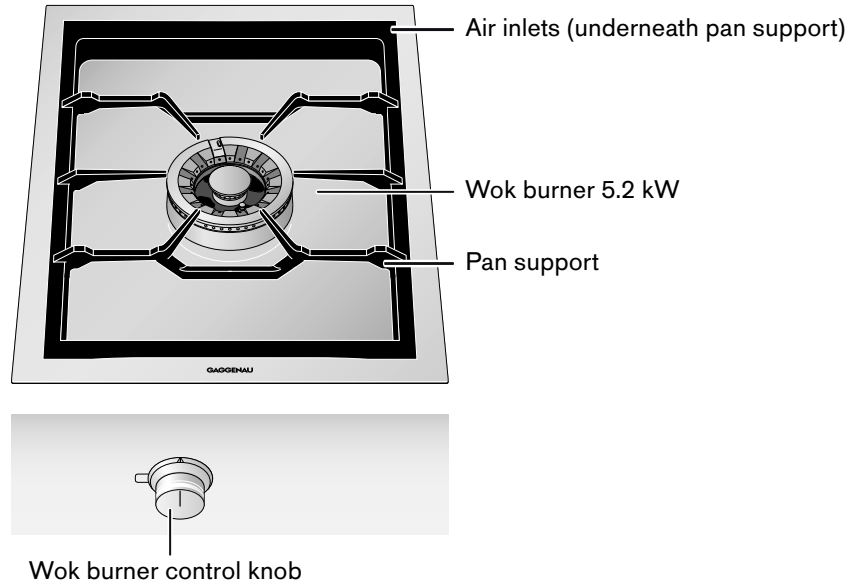
Tips for saving energy

- Use pots or pans which are the right size for each burner.
- Always centre the pot or pan over the burner.
- Do not cook without using a lid and make sure the lid is properly fitted.

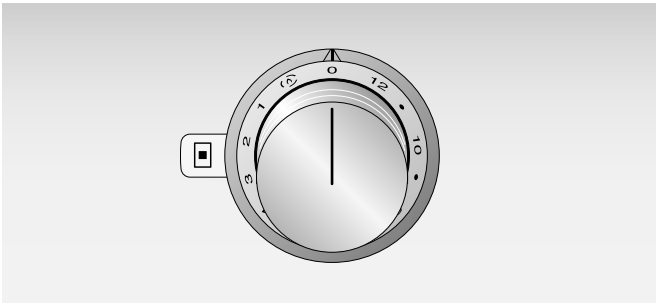
Your new appliance

Your new appliance and its accessories are described in this section.

Gas wok



Control knob



The markings show the setting between level 1 to 12 or simmering (1).

Visual signals of the luminous disc

The luminous disc behind the control knob can display the following signals. For further information refer to chapter "Trouble shooting".

Signal	Signification
○ OFF	appliance is OFF
● lights constantly	appliance is ON
☀ slow flashing	appliance is ON, heating up
☀ slow flashing	residual heat indicator
☀ fast flashing	safety switch off, power cut
☀ alternating fast flashing	faulty installation
○ luminous disc off	
● luminous disc lights	
☀ luminous disc flashes	

Special accessories

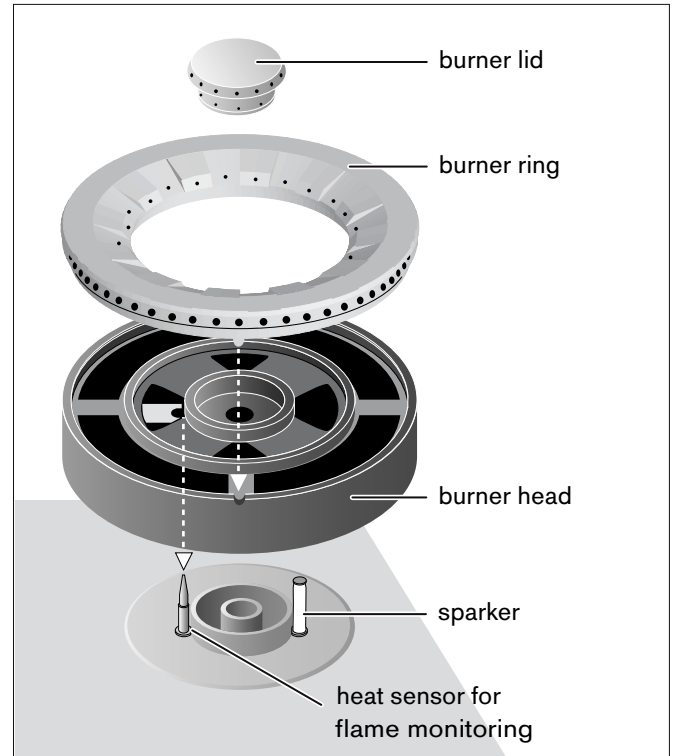
You can order the following special accessories from your specialist dealer:

- AA 414 010 Ventilation molding for operation next to downdraft ventilation VL 414
- WP 400 001 Multi-layer material wok pan, with curved base and handle, Ø 36 cm, 6 litres volume, 10 cm high.
- VA 420 000 Connection strip for combination with other Vario 400 appliances for flush installation
- VA 420 001 Connection strip for combination with other Vario 400 appliances for flush installation with appliance cover/extension
- VA 420 010 Connection strip for combination with other Vario 400 appliances for surface installation
- VA 420 011 Connection strip for combination with other Vario 400 appliances for surface installation with appliance cover/extension
- VA 440 010 Stainless steel appliance cover
- VA 450 400 Appliance extension, 38 cm

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

Wok burner assembly

Always assemble the burner parts correctly and evenly to avoid faults during ignition or during use. When assembling the burner parts, make sure that the burner head is placed on the base in such a way that the heat sensor is positioned in the opening on the burner head. The catching pin on the burner ring must fit in the corresponding groove on the burner head.



Operation

The markings on the control knob show the setting from level 1 to 12 and simmering (♫).

Notes

- Only light a burner if the pan support and burner parts are properly assembled.
- Make sure the burners and electrodes are clean and dry.
- Only use the recommended accessories. Do not cover the stainless steel cooktop base (e.g. with aluminium foil).
- Do not cover the air inlet underneath the pan support.

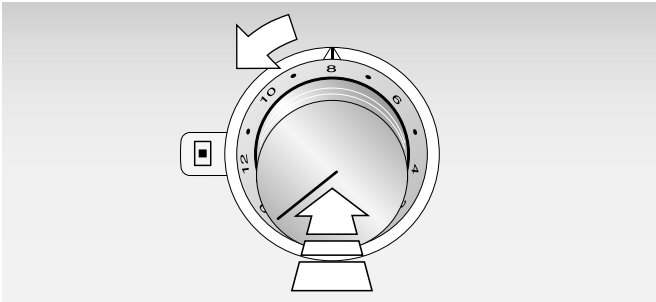
Caution!

Heat damage to the extractor hood: Always switch on the extractor hood while the gas cooktop is in use. When using several cooking positions select a higher fan level on the extractor hood. Make sure there is a sufficient ventilation of the room.

Switching on

Your cooktop features automatic fast ignition.

- 1 Place a suitable pot or pan on the burner.
- 2 Press down the control knob and turn it anticlockwise to the required cooking level. The burner lights automatically.



The cooking level can be set by slowly turning the control knob.

Notes

- When using large pots or pans you should ignite the burner on a low cooking level.
- When being switched on, a short sound may be heard when the electronics of the gas hob opens the gas supply valve. This is a normal condition.
- Every time the gas hob is switched on, the electronics runs an auto test. The electrode fires and the burner ignites after a few seconds.
- The cooktop cannot be used during a power failure.

Simmering

The burner switches the flame on and off when simmering. You can use simmering for example to melt chocolate or prepare delicate sauces.

Turn the control knob to (♫). The time slot for switching on / switching off is approx. 30 seconds.

Electronic flame detection and automatic re-ignition

For your safety the cooktop features electronic flame monitoring. Should the flame go out during operation (e.g. because of a draught), the appliance will automatically re-ignite the burner.

Should the re-ignition be unsuccessful (e.g. burner is soiled by spilled over food or liquid), the gas supply is switched off. The luminous disc behind the control knob flashes.

Turn the control knob to the OFF position. After the appliance has cooled down sufficiently, check this burner to see if all the burner parts have been assembled correctly. Check if the burner or the electrode has been soiled (see trouble shooting guide).

Switching off

Fully turn the control knob to the OFF position. The electronics of the appliance switches the gas supply off.

⚠ Risk of burns!

When the appliance cover is closed, heat will accumulate. Only close the appliance cover when the appliance has cooled down. Never switch the appliance on with the appliance cover closed. Do not rest food on the appliance cover or use it to keep food warm.

Residual heat indicator

The luminous disc behind the control knob flashes after switching off, to indicate that the appliance has still not cooled down to such an extent that it can be touched safely.

Safety shut-off

For your protection the appliance features safety shut-off. The appliance switches off automatically if it has been operating for an extended period of time. The time until switching off depends on the setting (level 12 = 1 hour, level 1 = 4 hours). The luminous disc behind the control knob flashes.

Turn all control knobs to 0. Then you can operate the appliance again normally.

Settings table and tips

Cooking level	Cooking method	Examples
12	Heating	Water, clear soup
	Blanching	Vegetables
	Deep frying	French fries, pastries
10 - 12	Searing	Meat
	Roasting at high temperature	Meat, potatoes
7 - 10	Boiling in open pot	Liquids, pasta
6 - 8	Baking	Pancakes
	Roasting at medium temperature	Poultry, fish
4 - 5	Roasting at low temperature	Sausages, onions, egg dishes
	Thawing	Frozen foods
4	Simmering in open pot	Dumplings, boiled sausages
	Reheating	Vegetables, soup, casserole
3 - 4	Braising	Rolled beef steaks, roasts
	Stewing	Vegetables
2 - 4	Boiling with closed lid	Soup, vegetables
Simmering - 3	Slow cooking	Rice, milk rice, cereal
Simmering	Melting, keeping warm	Choccolate, butter

Tips for cooking and roasting

The values given in the settings table 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.

Due to the high performance of the cooktop, fat and oil will heat up quickly. Never leave the cooktop unattended, fat can ignite, food can burn.

Cooking in the wok

We recommend using a round-bottom wok. You can order a high-quality wok pan as a special accessory (WP 400 001).

Only use oil that is suitable for frying at high temperatures, for example peanut oil.

Fry the food quickly on a high heat while stirring continuously. Vegetables should stay crispy.

Use a heat resistant, flat ladle with a long handle to stir the food and take it out of the wok pan.

Cookware recommendations

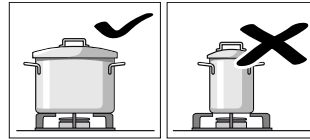
The following tips can help you save energy and avoid damage to your cookware.

Suitable cooking vessels

Burner	Pot base, recommended diameter	Pot base, minimum diameter
Wok burner	240 - 320 mm	160 mm

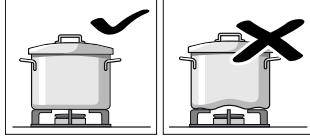
Pots with a diameter of less than 160 mm or more than 320 mm should not be used. When using large pots, pay attention that the pot does not protrude over the edge of the appliance.

Precautions for use



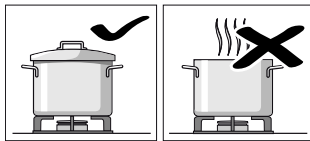
Use pots or pans which are the right size for each burner.

Do not use small pots or pans on large burners. The flame should not touch the sides of the pot.

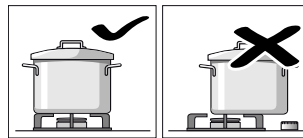


Do not use damaged pots or pans, which do not sit evenly on the cooktop, they may tip over.

Only use pots or pans with a thick, flat base.

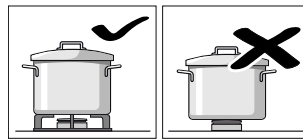


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



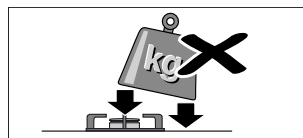
Always centre the pot or pan over the burner, otherwise it could tip over.

Do not place large pots on the burners near the control knobs. These may get damaged by the high temperatures.



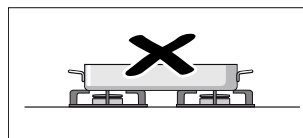
Place the pots or pans on the pan support, never directly on the burner.

Make sure that the pan supports and burner caps are correctly positioned before using the appliance.



Pots or pans should be placed on the cooktop carefully.

Do not strike the cooktop and do not place excessive weight on it.



Do not heat a cooking vessel (e.g. roaster, pan, grill stone) on more than one burner at the same time. The resulting heat accumulation will damage the appliance.

Care and cleaning

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

⚠ Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

⚠ Risk of burns!

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

Caution!

Risk of surface damage: Do not use these cleaners

- harsh or abrasive cleaning agents
- oven cleaners
- corrosive or aggressive cleaners, or those containing chlorine
- cleaning agents with a high alcohol content
- hard and scratchy sponges, brushes or scouring pads

If such an agent comes into contact with the appliance, wash it off immediately with water.

Thoroughly wash out new sponge cloths before using them!

Cleaning the appliance

Clean the appliance after each use once it has cooled down. Remove spilt liquids immediately and do not allow any food remains to burn on.

Make sure that the ventilation openings under the pan support are always clean. The ventilation openings must not be covered.

Dry the burners thoroughly after cleaning. Only operate the appliance when the burners are dry. Damp burners can cause ignition problems and/or an unstable flame.

During assembly, make sure that the burner parts (catch tappets) are in the correct position. All parts must be straight.

Appliance part/ surface	Recommended cleaning
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Stainless-steel surfaces	Use soapy water and dry with a soft cloth. Only use a minimal amount of water when cleaning so that no water enters the appliance.
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Soak burnt-on remains with a small amount of soapy water; do not scour.

Remove heavy soiling or yellow discolouration caused by heat using our stainless-steel cleaning agent (item no. 00311499).

Pan supports	Carefully remove them for cleaning. Soak in the sink. Clean using a scrubbing brush and detergent.
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Clean the area around the rubber buffers carefully so that they do not become detached.

Rinse with clean water before leaving to dry.

Do not clean them in the dishwasher.

Burner parts (brass)	Use soapy water and dry with a soft cloth. Make sure that the openings are not blocked.
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Take care that no small parts are lost.

Do not clean them in the dishwasher.

Control knob	The soapy cloth must not be too wet. Dry with a soft cloth.
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Burnt-on dirt

For hard-to-remove, burnt-on dirt, you can order a gel grill cleaner from your specialist retailer or our after-sales service (item number 00311761). It is suitable for pan supports and the stainless-steel recess. If necessary, let the dirt soak overnight. Follow the instructions on the cleaning agent.

Caution!

Do not use the gel grill cleaner on the burner parts.

Burner discolouration

After extended use, the brass burner parts take on a darker colour as a result of the oxidation process that occurs naturally. The discolouration does not affect their serviceability.

Trouble shooting

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

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.

Malfunction	Possible cause	Solution
Burner does not ignite when switched on.	No electrical power.	Turn all control knobs to 0. Check the fuse box if the fuse has tripped.
Burner does not ignite when switched on. Luminous disc flashes fast.	Malfunction of burner or gas supply.	Turn all control knobs to 0. Check: <ul style="list-style-type: none">● Are all burner parts correctly assembled?● Is the gas shut-off valve open?● Is the burner dry and clean?● Is there an air pocket in the gas supply line after first installation or changing the gas cylinder?● Is the gas cylinder empty?
Burner goes out during operation. Luminous disc flashes fast.	Safety shut-off: the setting has remained unchanged for an extended period of time.	Turn all control knobs to 0. Then you can operate it again normally.
Burner goes out during operation.	Power cut: after a power cut, the appliance does not re-ignite automatically for safety reasons.	Turn all control knobs to 0. Then you can operate it again normally.
Appliance does not switch on. Alternating or simultaneous fast flashing of both luminous discs.	Electronics error	Turn all control knobs to 0. Disconnect the appliance from the electricity for a few minutes (switch off at fuse point). Call after-sales service if flashing persists after connecting the appliance again.
Appliance does not switch on. Alternating, fast flashing of both luminous discs.	Faulty installation	Check that connecting cable between the appliance and the control panel is plugged in firmly.
The kitchen smells of gas.	Potential leak on connection of gas cylinder.	Check gas cylinder connection for leaks.
The edges of the appliance rise slightly during use.	The metal cooktop expands when hot.	This is normal. It will disappear when the appliance has cooled down.

Notes

- When connected or reconnected to the electricity or after a power cut a sound may be heard when the gas injectors are calibrated.
- When being switched on, a short sound may be heard when the electronics of the gas hob opens the gas supply valve. When changing the power level you can also hear a sound. This is normal.

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.

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.

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

To book an engineer visit and product advice

GB 0344 892 8988

Calls charged at local or mobile rate.

IE 01450 2655

0.03 € per minute at peak.

Off peak 0.0088 € per minute.

AU 1300 368 339

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.

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