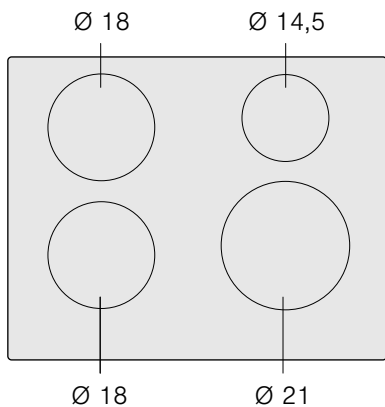


VI 260, VI 270

Induction cooktop

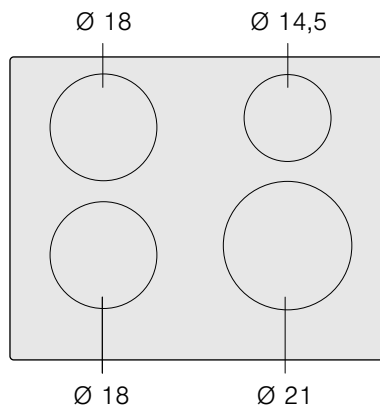
VI260



	g*	b*
Ø 18	1.800 W	2.800 W
Ø 14,5	1.400 W	1.800 W
Ø 21	2.200 W	3.700 W

*  IEC 60335-2-6

VI270



	g*	b*
Ø 18	1.800 W	2.800 W
Ø 14,5	1.400 W	1.800 W
Ø 21	2.200 W	3.700 W

*  IEC 60335-2-6

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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 precautions

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 after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

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

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. Only use this appliance indoors.

Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example.

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

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

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 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.

We advise that you exercise caution using or standing near an induction hob while it is in operation, if you wear a pacemaker or a similar

medical device. Consult your doctor or the device manufacturer concerning its conformity or any possible incompatibilities,

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 burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- Always switch the hob off using the controls after each use. Do not wait until the hob turns off automatically after the pan is removed.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker 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.

Malfunction risk!

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

There should be a minimum of 2 cm between the contents of the drawer and fan intake.

Risk of injury!

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Elements that may damage the appliance

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The following table presents the most common damage caused:

Damage	Cause	Solution
Stains	Food spillage	Immediately remove spilt food using a glass scraper.
	Inappropriate cleaning products	Only use cleaning products specifically produced for glass-ceramic hobs.
Scratches	Salt, sugar and sand	Do not use the hob as a tray or work surface.
	Pans with rough bottoms may scratch the hob	Check pans.
Fading	Inappropriate cleaning products	Only use cleaning products specifically produced for glass-ceramic hobs.
	Contact with pans	Lift pots and pans before moving them around.
Chips	Sugar, substances with a high sugar content	Immediately remove spilt food using a glass scraper.

Protecting the environment

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.

Energy-saving advice

- Always use the correct lid for each pan. Cooking without a lid uses a lot more energy. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use pans with flat bases. Bases that are not flat use a lot more energy.
- The diameter of the pan base must match the size of the hotplate. Please note: pan manufacturers usually provide the diameter for the top of the pan, which is usually larger than the diameter of the pan base.
- Use a small pan for small amounts of food. A large pan which is not full uses a lot of energy.
- Use little water when cooking. This saves energy and preserves all the vitamins and minerals in vegetables.
- Select the lowest power level to maintain cooking. If the power level is too high, energy is wasted.

Induction cooking

Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power as soon as the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

Cookware

Only ferromagnetic pans are suitable for induction cooking; these may be made from:

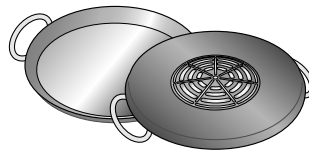
- enamelled steel
- cast iron
- special stainless steel induction pans.

To determine whether a pan is suitable, check to see if a magnet will stick to its base.

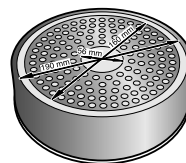
There are other types of cookware for induction whose base is not entirely ferromagnetic.



When using large cookware on a smaller ferromagnetic area, only the ferromagnetic zone heats up, so heat might not be uniformly distributed.



Pans with aluminium areas inserted in the base reduce the ferromagnetic area, so less heat may be supplied and the pan may be difficult to detect or not be detected at all.



For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down.

Unsuitable pans

Never use diffuser hobs or pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

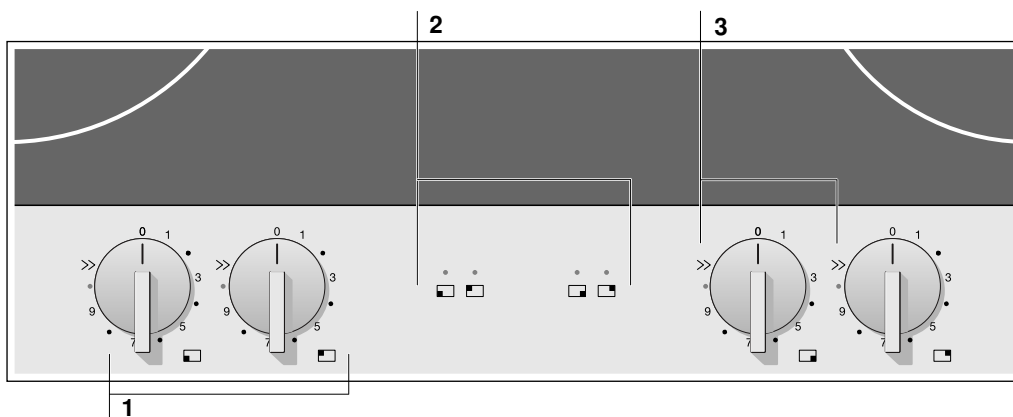
Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On *page 2* an overview of the models is provided, along with information on measurements.

Control panel



	Function
1	Select the hotplate, the power level and the Powerboost function
2	Selected hotplate and residual heat
3	Powerboost function

The hotplates

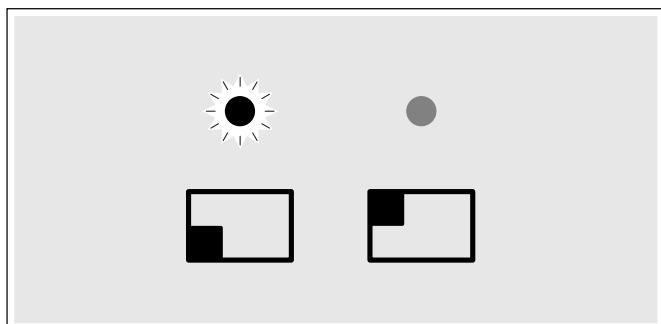
Hotplate	Activating and deactivating
○ Single hotplate	Use a correctly sized pan.
* The residual heat indicator lights up.	
Only use pans suitable for induction cooking, see the "Appropriate cookware" section.	

Safety instructions. Residual heat.

The hob has a residual heat indicator for each hotplate to show those which are still hot. You must therefore avoid touching the hotplate which shows this indication.

The indicator • will continue to flash while the hotplate is hot, even after the hob has been turned off.

This indicator • will also flash if the pan has been removed without the hotplate having been switched off.



Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

Set the hotplate

Use the controls to set the desired power level.

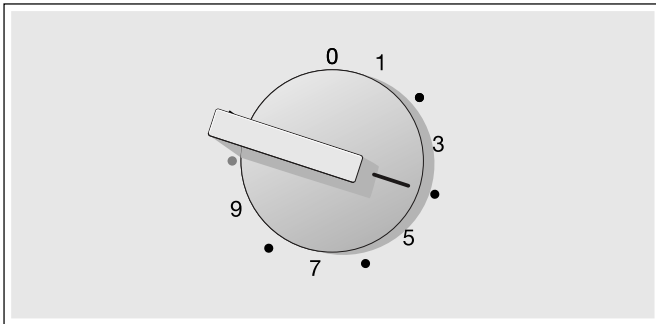
0 = hotplate switched off.

Power level 1 = minimum power.

Power level 9 = maximum power.

Activate a hotplate

Turn the control to the right until reaching the desired powered level.



The indicator on the hotplate • lights up.

The hotplate is on.

Deactivating a hotplate

Turn the control anti-clockwise its full limit, power level 0.

The hotplate has been deactivated.

Note: Do not leave pans, lids or other metal objects on the appliance once cooking has finished. If, when you are cleaning the hob, you accidentally touch a control and switch on a hotplate, these objects will heat up quickly.

Table

The table below contains some examples. Cooking times depend on the type, weight and quality of the food. As such they are approximate.

When heating purées, creams and thick sauces, stir occasionally.

Use power level 9 to begin cooking.

Power levels affect cooking results.

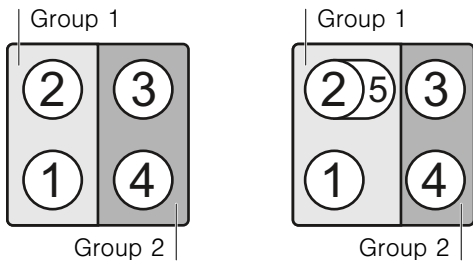
Cooking power	Type of cooking	Examples
9	Preheating	Water
	Sealing	Meat
	Heating	Fat, Liquids
	Boiling	Soups, Sauces
	Blanching	Vegetables
8-6	Frying	Meat, Potatoes
7-5	Frying	Fish
7-6	Frying	Dishes made from flour, Dishes made from eggs
	Boil uncovered	Pastas, Liquids
6-5	Brown	Flour, Onions
	Toast	Almonds, Breadcrumbs
	Frying	Bacon
	Reducing	Soup, Sauces
5-4	* Slow cooking, uncovered	Potato balls, Vegetable soup, Meat soup, Poached eggs
4-3	* Slow cooking, uncovered	Sausages heated in water
5-4	Steam	Vegetables, Potatoes, Fish
	Sautéing	Vegetables, Fruit, Fish
	Stewing	Meat roll, Stew, Vegetables
4-3	Stewing	Goulash
	Cooking covered	Soups, Sauces
3-2	Defrosting	Deep-frozen products
	Slow cooking	Rice, Pulses
	Setting	Egg-based dishes
2-1	Heating / Keeping warm	Soaps, Vegetable and pulse stew, Vegetables in sauce
	Melting	Butter, Chocolate

Powerboost function

The Powerboost function can be used to heat large amounts of water more quickly than the power level 9.

Restrictions when using

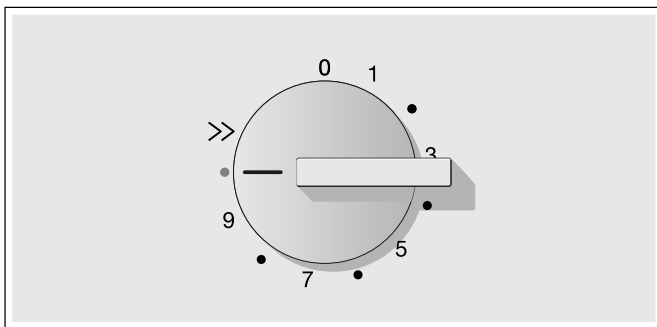
This function may be used for all hotplates, provided that the other hotplate in the same group is not turned on. (See diagram.)



For example, if you want to activate this function for hotplate 1, hotplate 2 (located behind it) must be switched off, and vice-versa. If this hotplate is not switched off, the Powerboost function will not be activated. The same applies to hotplates 3 and 4.

To activate

- 1 Turn the control for the required hotplate and hold it in position >> for a few seconds



- 2 Release the control. It will return to position 9. The indicator lights up. The function has been activated.

To deactivate

Use the control for the required hotplate to select any power level other than 9. The indicator light switches off. The function has been deactivated.

Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

Automatic time limitation

If the hotplate is used for prolonged periods and the settings are not adjusted, the automatic time limitation function is activated.

The hotplate stops heating. The Powerboost function indicator is flashing

When the control is turned to position 0, the indicator switches off. The hotplate can now be reset.

When the time function is activated, it is governed by the selected power level (from 1 to 10 hours).

Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

Hob

Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cool enough before attempting to clean it.

Only use cleaning products specifically designed for hobs. Follow the instructions provided on the packaging.

Do not use:

- Undiluted washing-up liquid
- Dishwasher detergent
- Abrasive products
- Corrosive products such as oven sprays or stain removers
- Sponges that may scratch
- High-pressure or steam cleaners

The best way to remove stubborn stains is to use a glass scraper. Follow the manufacturer's instructions.

Suitable glass scrapers can be obtained through the Technical Assistance Service or from our online shop.

Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

Fixing malfunctions

Malfunctions are usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

Indicator	Malfunction	Solution
none	The electric power supply has been cut off.	Use other electrical appliances to check whether there has been a power cut.
	The appliance has not been connected in accordance with the connection diagram.	Check that the appliance has been connected correctly according to the connection diagram.
	Electronic system malfunction.	If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service.
The indicators for the Powerboost function are flashing.	An internal error has occurred in the hob's working.	Unplug the hob from the mains. Wait a few seconds before connecting it again. If the warning persists, contact the Technical Assistance Service
	The hob is not connected properly.	Unplug the hob from the mains. Check the connection diagram and connect it again correctly If the warning persists, notify the Technical Assistance Service.
	The hotplate has overheated.	Turn the control to the 0 setting. Switch on the hob again.
The Powerboost function and hotplate indicators are flashing.	The hotplate has been working non-stop too long at a high power level.	The automatic time stop has been activated. Turn the control to the 0 setting. Switch on the hob again.

Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, these may produce certain noises or vibrations such as those described below:

A deep humming sound as in a transformer

This noise is produced when cooking on a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

A low whistling sound

This noise is produced when the pan is empty. It disappears when water or food is added to the pan.

A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur adjoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary.

A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. For this purpose, the hob has a fan that starts working after detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high.

The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

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.

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

0.03 € per minute at peak. Off peak 0.0088 € per minute.

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.

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GAGGENAU



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