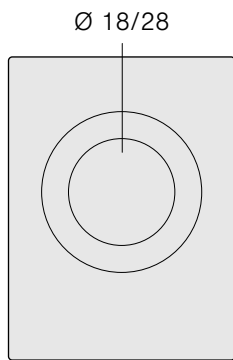


VI 414

Induction wok

VI 414



		g*	b*
Ø 18/28		1.800 W	2.800 W
		2.800 W	3.600 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.
- 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.

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!

- Unsuitable woks may cause accidents. Only use woks supplied by the manufacturer (available as optional accessories).

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.

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.

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:

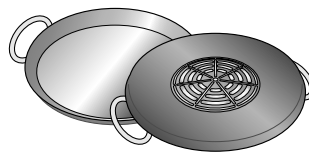
- enamelled steel
- cast iron
- special stainless steel induction pans.

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

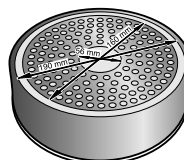
There are other types of cookware for induction whose base is not entirely ferromagnetic.



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.

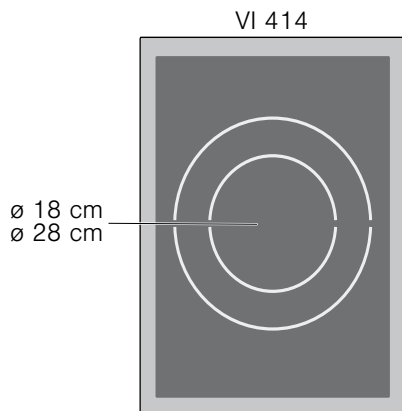
Automatic detection on double or triple hotplates

These hotplates can detect cookware of different sizes. Depending on the material and properties of the cookware, the hotplate will adapt automatically, switching on part or all of the hotplate and supplying sufficient power to obtain good cooking results.

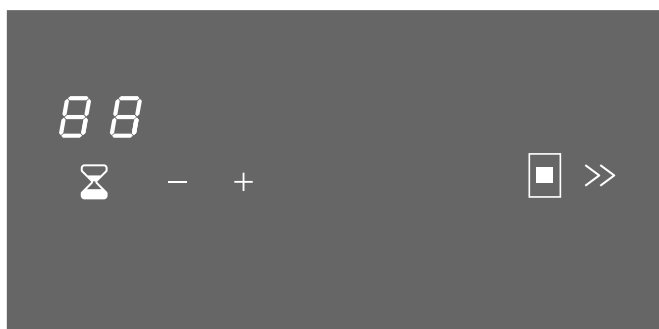
Your new appliance

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

The induction cooktop



The control panel



Indications

■	Cooking position indicator Lit continuously: cooking position is on and is heating. Flashing: cookware not detected.
>>	Booster function Lit continuously: Booster function active. Flashing: Booster function not available.
00	Short-term timer and error indication

Short-term timer touch keys

⌚	Activate/confirm short-term timer
+	Increase duration
-	Reduce duration

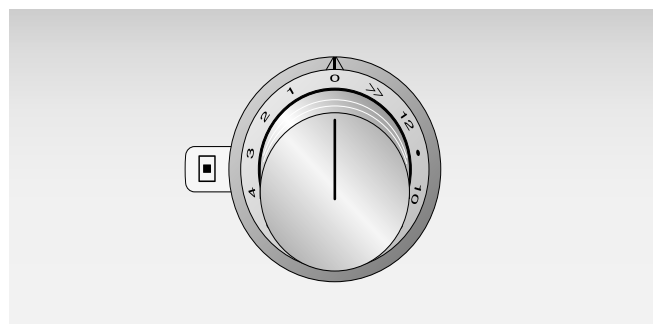
Touch keys

When you tap on a symbol, the function corresponding to it is activated.

Notes

- Settings remain unchanged when you tap several areas at the same time. This allows you to wipe off boiled over food in the adjustment area.
- A signal sounds when several touch keys are operated at the same time. Remove any boiled over food or metal objects from the control panel.

The control knob



you can choose between 12 power levels and the booster function.

1	Lowest power level
12	Highest power level
>>	Booster function

The control knob features an illuminated ring with various indication options:

Illuminated ring lit continuously	The cooking position is on and is heating.
Illuminated ring flashing slowly	Residual heat indicator active.
Illuminated ring flashing fast	A fault has occurred. Check the fault indication on the control panel.

Residual heat indicator

The residual heat indicator indicates that one of the cooking positions is still hot.

Do not touch the cooking position as long as the illuminated ring around the control knob is still flashing, even if the cooking position is already switched off.

Cooking position

☉ Two-ring cooking position

The cooking position's outer ring element is activated automatically when a correspondingly large item of cookware is placed on the cooking position.

Special accessories

You can order the following accessories via your specialist dealer:

WP 400 001	Wok pan
WZ 400 001	Wok pan support
VA 450 400	Appliance extension, 38 cm
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

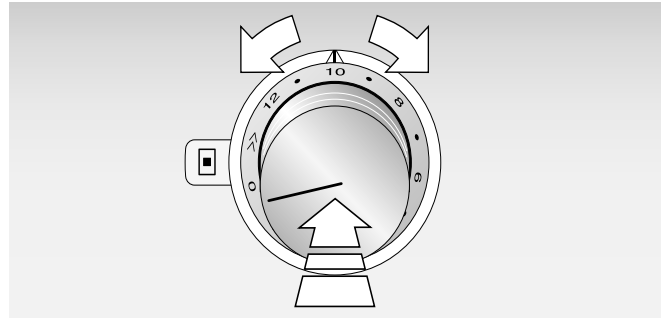
Only use the accessories as specified. The manufacturer accepts no liability if these accessories are used incorrectly.

Setting the cooktop

This section informs you how to set the cooking positions. The settings table shows power levels and cooking times for various meals.

Setting the power level

- 1 Press in the control knob and turn it to the required power level (1-12 and booster function). The cooking position indicator on the cooktop flashes.



- 2 Place a suitable cookware item on the cooking position within 90 seconds. The cooking position switches off automatically if a pot is not detected. To return the cooking position to operation, turn the control knob to 0 and set the power level again.
- 3 When the cooking position is heating, the cooking position indicator and the illuminated ring behind the control knob light up continuously.

Note: The outer ring element is added automatically if a larger pot is placed on the cooking position.

Switching off the appliance

To switch off the cooktop, turn the control knob to the 0 position.

The residual heat indicator in the knob's ring flashes slowly until the cooking position has cooled down.

Adjustment table

You will find a few examples in the following table. Cooking times depend on the type, weight and quality of the cooked food. Therefore, there may be differences.

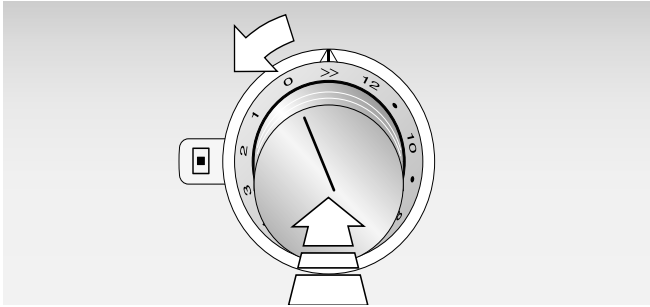
Note: When hotpots or liquid meals such as soups, sauces or beverages are cooked, they can heat up too fast without being noticed and can overflow or splash. This is why gradual heating at a suitable power level and while stirring constantly is advisable.

Level	Cooking method	Examples
12	Parboiling	Water
	Searing	Meat
	Heating up	Fat, liquids
	Bringing to the boil	Soups, sauces
12-11	Blanching	Vegetables
10-7	Roasting	Meat, potatoes
8-6	Roasting	Fish
8-7	Baking	Sweet dishes, scrambled eggs
	Simmering in an open vessel	Pasta, liquids
7-6	Browning	Flour, onions
	Grill roasting	Almonds, breadcrumbs
	Rendering	Fatty bacon
	Reducing	Stocks, sauces
6-5	Poaching in an open vessel	Dumplings, soup vegetables, beef for making soup, poached eggs
5-4	Poaching in an open vessel	Boiled sausages
6-5	Steaming	Vegetables, potatoes, fish
	Stewing	Vegetables, fruit, fish
	Braising	Roulades, roasts, vegetables
4-3	Braising	Goulash
5-4	Simmering in a closed vessel	Soups, sauces
4-3	Thawing	Frozen foods
4-3	Soaking	Rice, pulses
	Rising	Egg dishes
2-1	Heating up/keeping warm	Soups, hotpots, vegetables in sauce
	Melting	Butter, chocolate

Booster function

With this function, you can heat up large volumes of water faster than with the power level 12. The booster function briefly boosts the cooking position's maximum power.

Switching on: press in the control knob and turn it to the >> position. The >> symbol appears in the cooking position display. An audible signal indicates that the booster function has been activated.



Switching off: turn the control knob to any other power level. The >> symbol disappears from the cooking position display.

Note: In certain circumstances the booster function switches off automatically to protect electronic components of the cooktop from overheating. The >> symbol in the cooking position display flashes for 2 seconds and then goes off again. The booster function does not automatically switch itself on when it is available again. To do this, set the control knob to any other power level and then select the booster function again.

Short-term timer

Use the short-term timer like an egg timer. You can set a duration of up to 90 minutes.

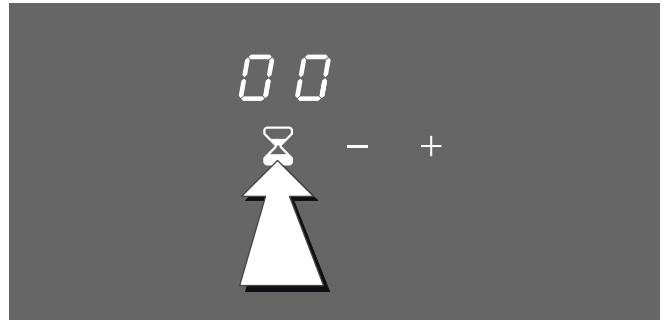
Note: The short-term timer does not serve to automatically switch off the cooking position.

Setting the duration

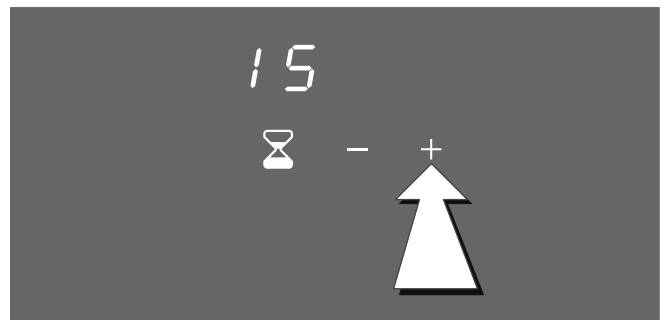
You control the short-term timer by tapping the touch keys on the cooktop. An audible signal confirms every time you tap a touch key.

The short-term timer is operable when the cooking position is active.

- 1 To activate the touch key ⌚, switch on the cooking position with the control knob.
- 2 Tap the touch key ⌚. The indicator 00, and the touch keys - and + are activated.



- 3 Adjust the required duration by briefly tapping the touch keys - or +.



Tip:


Continue pressing the touch keys - or + to change the indication faster in the upward or downward direction.




Note: The short-term timer switches itself off automatically if no input is made after 15 seconds.

- 4 To confirm and start the short-term timer, tap the touch key ⌚. Expiry of the duration begins automatically if you do not confirm within 15 seconds. A signal sounds and the duration visibly elapses in the display.



Even after the cooking position has been switched off, the short-tem timer continues to run until the set duration has elapsed.

After expiry of the duration



An audible signal indicates that the set duration has elapsed. The indicator flashes slowly. Tap the touch key . The indicator and the audible signal go off.

The audible signal goes off after three minutes. The indications  and  continue to flash until the touch key  is tapped or the control knob is operated.



Correcting the duration

- 1 Tap the touch key  and set the duration again.
- 2 Tap the touch key  again to activate the altered duration.

Ending prematurely

Tap the touch key , change the duration to  and confirm it.

Tip:

If you press the touch key  for a prolonged time, the remaining duration is cleared and  is displayed.

Safety shut-off

For your protection, the appliance has a safety shut-off feature. Depending on the set power level, heating is switched off after a certain time if nothing is operated during this time.

Power level	Switching off after
1 to 6	4 hours
7	3 hours
8 and 9	2 hours
10 to 12 and booster function	1 hour

An audible signal indicates when the duration has elapsed. The cooktop indicator goes continuously to light up permanently. The illuminated ring behind the activated control knob flashes fast.

Turn the control knob to 0. You can then operate the appliance in the way to which you are accustomed.

Overheating protection

If it overheats, the appliance automatically controls the cooktop's power to protect the electronic components.

Slight overheating: the appliance reduces the power level. As soon as the cooking position has sufficiently cooled down, the chosen power level is automatically used again. An audible signal indicates that all power levels are available again.

Extreme overheating: the cooking position is switched off automatically. An audible signal sounds. The fault indication *H* or *F4* appears in the short-term timer's display. The illuminated ring behind the control knob flashes fast.

- Remove the cookware from the cooking position.
- The cooking position has cooled down sufficiently once the fault indication has gone out and a signal sounds.
- Set the control knob to 0. Then set the required power level in the manner to which you are accustomed.

Wok tips

The wok and accessories

(not included)

You can obtain the wok pan and the matching wok support from your Gaggenau dealer. The wok pan has a rounded base and can only be used together with the wok support. Make sure that the wok with the rounded base is securely placed on the wok support during cooking.

Always place the wok support in the middle of the cooking zone.

Do not heat up the wok when it is empty.

Note: Use the wok on induction cooktops for the induction wok only. The wok support must not be used on a normal glass ceramic cooktop. The wok support is not suitable for cleaning in a dishwasher.

Use a chan (rounded spatula) or the wooden long-handled spatula.

Use a ladle to remove foods. It is best to use a strainer to lift deep fried foods from the fat or large pieces out of a sauce.

You can use bamboo baskets for steaming.

Cooking in a wok

You can fry, steam, deep fry, stew and cook normally.

Stir frying is the special cooking method for the wok. Ingredients cut into small pieces are cooked as briefly as possible under strong heat and constant stirring. In the large, round pan, everything can be stirred and turned faster than in a common frying pan. Stirring ensures that ingredients are not burned. Surplus oil drains off towards the middle. In next to no time, you obtain delicious roasted foods, the pores in meat close and fish becomes nice and juicy. Vegetables stay crispy, and aromas and healthy vitamins are retained.

Note: Cooking with a wok is faster than with conventional pans. This is why all ingredients should be prepared when you begin cooking. The sequence of the ingredients is also important: place ingredients with the longest cooking times (vegetables with tough fibres, e.g. carrots) in the wok first, adding more sensitive ingredients (e.g. mushrooms and sprouts) at the end.

Proceed as follows:

- Pour sufficient oil into the wok to coat the surface. We advise you to use peanut or soya oil.
- Cut the food into pieces of equal size, but not too small, thus making sure they will not burn.
- Heat up the oil to just before the smoking point, and only then begin with stir frying.
- If you are cooking larger quantities, work with portions as otherwise not all of the food will reach the hot base of the wok.

Caution! The wok and its accessories get very hot during cooking. Keep children away. Do not remove wok accessories until the residual heat indicator on the control knob has gone out.

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

Troubleshooting

Quite often, when there is a malfunction, it is usually a small irregularity which is easy to rectify. Before contacting the Technical Assistance Service, try to determine the cause of the fault using the following table.

Fault	Remedy
The cooktop is not working.	Check the appliance fuse. Check other electronic appliances to determine whether the power has failed. The appliance is connected wrongly. Have correct fitting of the connecting cable to the control panel checked.
The cooktop indicator lights up continuously and the illuminated ring behind the control knob flashes	Pot detection does not detect any cookware. Check whether the cookware is magnetic (use a magnet). Check whether cookware has an adequately large diameter. Turn the control knob to 0. Switch on the cooking position in the usual way.
The cooking position has switched itself off. Illuminated ring around the control knob flashes fast.	The cooking position's control knob has not been moved for a prolonged period of time. Safety shut-off has been activated. Turn the control knob to 0. Switch on the cooking position in the usual way. The appliance is too hot. Read the error message in the control panel.
The cooking position has switched itself off.	After a power failure lasting more than 25 seconds, the appliance stays switched off for safety reasons. Turn the control knob to 0. Switch on the cooking position in the usual way.
The illuminated ring behind the control knob flashes	The appliance is too hot and the cooking position has switched itself off. Remove the pot from the cooking position. Set the control knob to 0 and let the appliance cool down. If the control knob flashes again after switching on, switch off the cooking position and allow it to cool down further.
<i>E</i> and digits/ <i>d</i> and digits/ <i>e</i> and digits	The electronic circuitry is faulty. Use the domestic fuse or the circuit-breaker in the fuse box to disconnect the appliance from the power supply. Wait for a few seconds and switch on the appliance again. If the display reappears, isolate the appliance from the mains by means of the domestic fuse. Call after-sales service.
<i>F0/F9</i>	The appliance has an internal malfunction. Use the domestic fuse or the circuit-breaker in the fuse box to disconnect the appliance from the power supply. Wait for a few seconds and switch on the appliance again. If the display reappears, isolate the appliance from the mains by means of the domestic fuse. Call after-sales service.
<i>F4</i>	The control panel is too hot and the cooking position has switched itself off. Remove the pot from the cooking position. Turn all control knobs to 0.  goes off when the appliance has cooled down sufficiently. Then set a new power level, if necessary. Call after-sales service if the malfunction persists.
<i>U1</i>	The power supply is not right. Contact your power supply company
<i>U2/U3</i>	The cooktop is too hot and the cooking position has switched itself off. Remove the pot from the cooking position. Turn all control knobs to 0. The error message goes off when the cooktop has cooled down sufficiently. Then set a new power level, if necessary. Call after-sales service if the malfunction persists.

* Do not place hot cookware on the short-term timer's sensor keys.

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.

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

GAGGENAU



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