

Gaggenau

Instruction manual

说明手册

VG 231 234 CN (JZT-VG231234CN)

Gas wok

燃气炒锅灶

保留备用

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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.com/zz/store

⚠ 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.

Close the safety valve on the gas supply line if the cooker will not be used for a prolonged period.

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

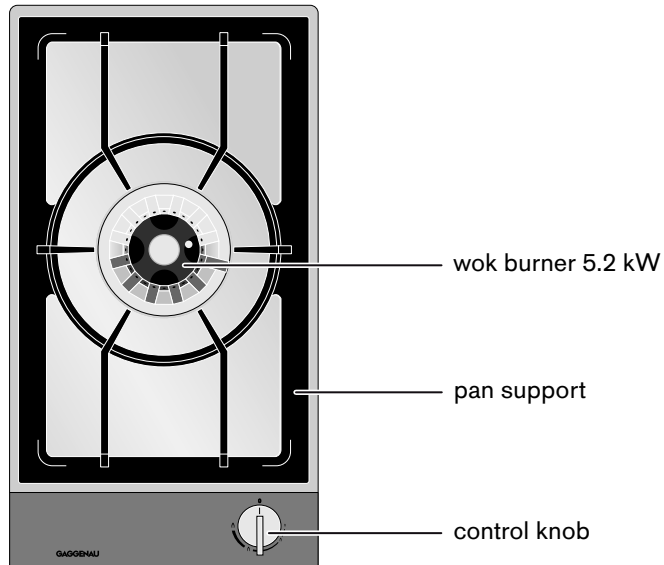
Tips for saving energy

- 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.

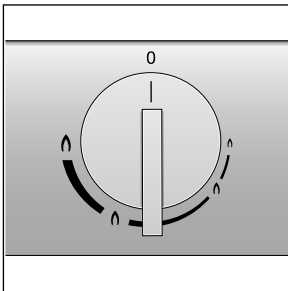
Your new appliance

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

Gas wok



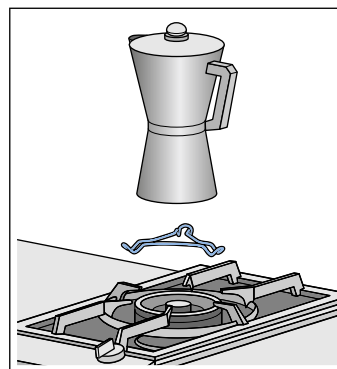
Control knob



The markings show the setting between high and low heat. The flame setting is infinitely variable between high and low.

Accessories

As standard, your appliance comes with the following accessories:



Additional small pan support
Only for use with pans which are no more than 14 cm in diameter.

Special accessories

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

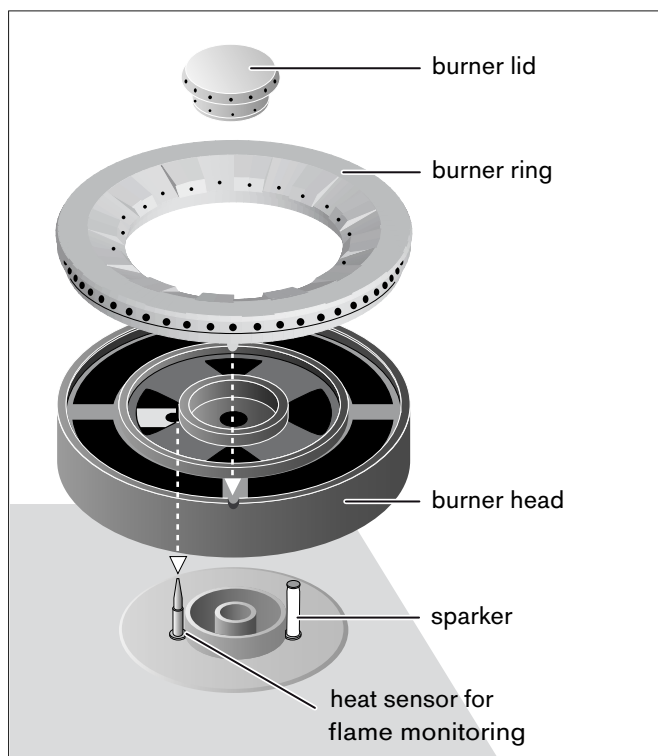
- VD 201 014 stainless steel appliance cover
- VD 201 034 aluminium appliance cover
- VV 200 014 stainless steel connection strip for combination with further Vario appliances
- VV 200 034 aluminium connection strip for combination with further Vario appliances
- WP 400 001 Multi-layer material wok pan, with curved base and handle, Ø 36 cm, 6 litres volume, 10 cm high.

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

Note: If the appliance cover VD 201 has been fitted, reverse the pot grid after it has cooled down before closing the cover.

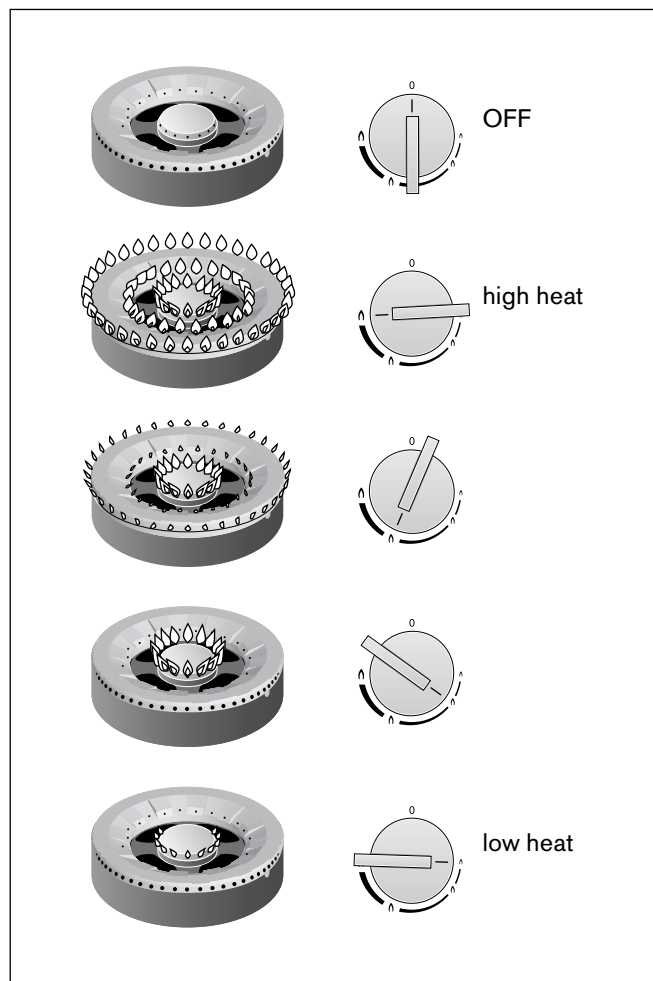
Wok burner assembly

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.



Operating principle

The wok burner features three flame rings. Pressing down the control knob activates the ignition. The flame setting is infinitely variable between high and low.



Operation

The markings on the control knob show the setting between high and low heat. The flame setting is infinitely variable between high and low heat.

Notes

- Only light a burner if all pan supports and burner parts are properly assembled.
- Make sure the burners and ignition sparkers are clean and dry.
- Fully press down the control knob and keep it pressed, then turn it to the required position.
- After igniting, keep the control knob pressed for around 2 to 4 seconds more. The thermal sensor which controls the gas flow must be heated before the knob can be released.
- If the flame should not ignite within 2 to 4 seconds, turn the control knob further to the left to the low heat position and then back to the high heat position after ignition. It is often faster to ignite the burner in the low heat position because the various gases have a differing ignition response.
- Only use the recommended accessories. Do not cover the stainless steel cooktop base (e.g. with aluminium foil).

Switching on automatically

Your cooktop features ignition sparkers for automatic ignition.

- 1 Place a suitable pot or pan on the corresponding cooking position.
- 2 Fully press down the corresponding control knob and turn it anticlockwise to the required position. The burner lights automatically.
- 3 Keep the control knob pressed for a few seconds after ignition.

The flame size can be set continuously between high and low by slowly turning the control knob.

Switching on manually

During a power cut you can ignite the burners manually.

- 1 Place a suitable pot or pan on the chosen burner.
- 2 Press the corresponding control knob and turn it anticlockwise to the required setting. Keep the control knob pressed.
- 3 Use a gas lighter or a match to ignite the burner. Keep the control knob pressed for a few seconds after ignition.

Switching off

Turn the corresponding control knob clockwise to the OFF position.

Thermoelectric flame monitoring

For your safety, the hob is fitted with thermoelectric flame monitoring. This prevents the flow of gas if the burner accidentally goes out while it is in use (e.g. due to draughts).

If the burner accidentally goes out while it is in use, turn the control knob to the 0 position and wait at least one minute before you ignite the burner again.

Settings table and tips

Cooking level	Cooking method	Examples
High heat \uparrow	Boiling	Water
	Searing	Meat
	Heating	Fat, liquids
	Boiling	Soup, sauce
	Blanching	Vegetables
From \uparrow to \downarrow	Roasting	Meat, fish, potatoes
	Baking	Pancakes, egg dishes
	Simmering in open pot	Dumplings, sausages, beef for making soup
	Simmering	Sweet sauces, sauces
	Boiling with closed lid	Soup, potatoes
	Steaming	Vegetables, fish
	Stewing	Vegetables, fruit, fish
	Braising	Goulash, roasts, vegetables
	Low heat \downarrow	Thawing
Slow cooking		Rice, pulses
Reheating		Soup, casserole, vegetables in a sauce

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

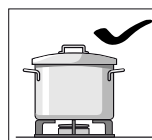
The following tips can help you save energy and avoid damage to your cookware.

Suitable cooking vessels

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

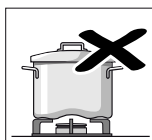
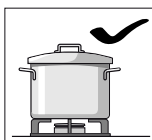
Pots with a diameter of less than 160 mm or more than 320 mm should not be used. When using large pots, pay attention to keeping to a minimum distance of 50 mm between the cooking vessel and combustible surroundings. The cooking vessel should not touch the control panel.

Precautions for use



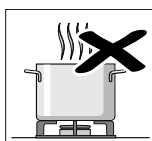
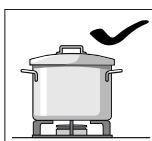
Use pots or pans which are the right size for each burner.

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

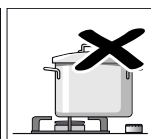
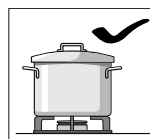


Do not use damaged pots or pans, which do not sit evenly on the cooktop, they may tip over.

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

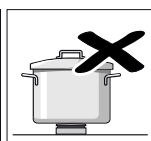
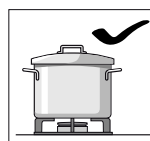


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



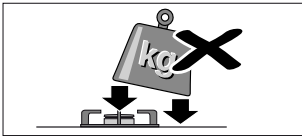
Always centre the pot or pan over the burner, otherwise it could tip over.

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



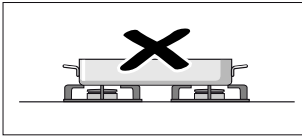
Place the pots or pans on the pan support, never directly on the burner.

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 burns!

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

⚠ Risk of electric shock!

Do not use high pressure washers or steam cleaners to clean the appliance.

Cleaning

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

The burner lid and the burner ring will change their color during operation and become darker. This change in color will not influence the use-value.

Cleaning the gas cooktop:

- 1 Take off the pan support with both hands.

Caution!

Be careful not to scratch the stainless steel base.

- 2 Remove the burner lid, burner ring and burner head. Only clean the burner parts when cold!
- 3 Soak burnt-in remainders in a little water and detergent. This loosens even the most stubborn of soiling. Do not use any abrasive agents and abrasive sponges.
- 4 Only use very little water to clean your cooktop. Be careful that no water enters the burner base.
- 5 As the result of heat development, slight discoloration can appear on the stainless steel surface. Do not attempt to scrape away such discoloration. This damages the surface. Distribute stainless steel care agents uniformly and thinly on the cooktop (not on the control panel!). This will ensure an even surface and will keep your cooktop in a good condition for a long period of time.
- 6 Make sure the burner parts are dry before assembly. Only operate the appliance with all parts dry. Damp burner parts will cause malfunctions when igniting or unstable flames.
- 7 When assembling the burner parts, make sure that the burner ring and burner head are placed in such a way that the catching pin fits in the corresponding groove. Make sure all burner parts are properly fitted and lie evenly flat.

Part/surface	Recommended cleaning method
Stainless steel surfaces	<p>Clean with a soft cloth and some soapy water; polish dry with a soft cloth. Do not use too much water to avoid water entering the appliance.</p> <p>To remove stubborn residues or discolouration because of the heat, you can order a stainless-steel cleaner (order number 00311499) from your specialist retailer or our after-sales service.</p>
Pan support	<p>Carefully take off pan supports for cleaning. Soak in soapy water. Clean with a brush and some detergent.</p> <p>Be careful when cleaning around the rubber rests to ensure they do not come loose.</p> <p>Rinse with clear water. Carefully dry pan support before assembly.</p> <p>Do not clean in a dishwasher!</p>
Burner lid, burner ring, burner head	<p>Take burner parts off for cleaning. Clean in soapy water with a cloth and detergent. Use brass polish to retain the original shiny surface of the burner ring and the burner lid.</p> <p>Port openings of the burner ring must be kept free.</p> <p>Do not clean in a dishwasher!</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 00311135) from your specialist retailer or online. Apply the care product evenly with a soft cloth on the control panel after cleaning.</p>
Control knobs	<p>Clean with a soft, moist cloth and some soapy water; do not use too much water.</p> <p>Caution!</p> <p>Damage to the appliance: Do not pull off the control knobs to clean them.</p>

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.

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.

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.

Fault	Possible cause	Solution
Malfunction of the general electrical system.	The household fuse has tripped.	Check the fuse box if the fuse has tripped.
The electric ignition does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners.	The space between the ignition sparker and the burner must be clean.
	The burners are wet.	Dry the burner caps carefully.
	The burner caps are not correctly positioned.	Check that the burner caps are correctly positioned.
	Power cut	Ignite the burner with a lighter or a match.
The burner flame is not uniform.	The burner components are not correctly positioned.	Ensure the components are correctly positioned.
	The grooves on the burner are dirty.	Clean the grooves on the burner.
The gas flow is not normal or there is no gas.	The gas supply is blocked via gas taps.	Open all gas taps.
	If the gas is supplied from a gas cylinder, check that this is not empty.	Change the gas cylinder.
The kitchen smells of gas.	There may be a leak in the gas cylinder coupling.	Check that the coupling is sound.
The burner goes off after ignition.	The control knob was not held down for long enough.	Once the burner is on, hold the control knob down a few seconds longer. Fully press control knob.
	The grooves on the burner are dirty.	Clean the grooves on the burner.

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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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.com/zz/store

⚠ 重要 安全信息

请认真阅读本手册。只有这样 才能安全正确地使用电器。请保管好说明手册和安装说明，以备日后使用或供下一任所有者使用。必须根据随附的安装说明安装本电器。

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。

只能由持有上岗证书的专业人员连接电器。因不正确连接导致的损坏将不予保修。如果想为电器改接其他燃气类型，请致电售后服务部门。

本电器仅供家庭及家庭型环境使用。本电器仅可用于烹饪食物和饮品，切勿用作加热器。切勿在无人看管时让本电器保持运行。本电器仅限室内使用。

本电器最高可在海拔 2000 米的高度使用。

本电器不适合用外部定时器或遥控器操作。切勿使用不当的儿童安全防护罩或电磁灶防护装置。这可能会引发事故。

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对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及在电器周围玩耍。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。

如果燃气灶长时间不使用，请关闭供气管道上的安全阀门。

闻到泄漏燃气时应如何处理！

泄漏的燃气可能引起爆炸。

当您闻到泄漏的燃气或注意到燃气安装存在问题时：

- 请立即关闭供气管路或气罐阀门。
- 立即熄灭所有明火和香烟。
- 请勿使用任何照明或电器开关，也不要将任何插头从插座中拔出。请勿在建筑物内使用电话或手机。
- 打开窗户给房间通风。
- 请致电售后服务部门或燃气供应商。

窒息危险！

使用燃气灶会导致热量、水汽和燃烧产物在本电器的安装室内积聚。确保本电器安装室通风良好。务必保持自然通风孔畅通或使用机械通风设备（例如吸油烟机）。如果长时间密集地使用本电器，则需要另外进行通风（例如打开窗户），或进行更有效的通风（例如将现有的机械通风设备调至高排风档位）。

有着火危险！！

- 热的油着火速度极快。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。关断电磁灶头。使用盖子、灭火毯或类似工具小心扑灭火焰。
- 电器变得灼热，易燃材料可能会着火。不得在电器下面或其附近存放或使用易燃物品（例如喷雾罐、清洁剂等）。不得将易燃物品放在电器上或电器中。
- 如果燃气灶头点燃，而灶头上未放置任何炊具，可能会积聚大量热量。电器或安装在电器上方的吸油烟机可能会损坏或着火。吸油烟机的油脂过滤器中的油脂残留物可能会着火。使用燃气型燃烧器时，务必在燃烧器上放置炊具。

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。
- 电磁灶头及周围区域，尤其是电磁灶台外缘会变得很热。切勿触碰灼热表面。请将小孩留在安全距离以外。
- 当盖上电器盖时，热量会蓄积。只有在电器冷却之后才能盖上电器盖。切勿在盖上电器盖时开启电器。不要将食物放在电器盖上或用电器盖保温食物。
- 放置在点燃的燃气灶头上的空炊具会变得极烫。请勿加热空炊具。

有受伤危险！

- 修理不当是很危险的。只能由经过我们培训的售后服务人员维修电器、更换损坏的电源线和管路。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。关断气源。联系售后服务部门。
- 发生故障及损坏的电器是非常危险的。请勿开启有故障的电器。拔下电器的电源插头或断开保险丝盒中的断路器。关断气源。联系售后服务部门。

- 锅具尺寸不适合、损坏或位置不当可能会导致严重受伤。请遵守炊具随附的说明书。

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。
- 如果接触到电器的灼热部件，电器的电线绝缘层会熔化。切勿使电器电源线接触电器的灼热部件。
- 请勿使用高压清洁剂或蒸汽清洁剂，以防触电。
- 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保险丝盒中的断路器。联系售后服务部门。

注意：如果电源软线损坏，为避免危险，必须由制造厂或其维修部或类似的专职人员来更换。

主要技术参数：

额定电压范围： 220-240V~

额定频率： 50Hz

额定热负荷： 5200W

原产地： 法国

总经销商： 博西家用电器（中国）有限公司

地址： 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 16410-2007

家用燃气灶具

损坏原因

注意！

- 对相邻电器或橱柜的热损坏：电器长时间工作会产生热和潮气。需要另外通风。打开窗户并开启吸油烟机，吸油烟机要有室外排风口。
- 热积聚导致电器损坏：不要同时在多个燃烧器上加热烤盘、平底锅或烤石。
- 功能故障：电器不用时，一定要将控制旋钮转至关断位置。

环境保护

环保处置



本电器根据有关废弃电气和电子设备 — WEEE 的欧洲指令 2012/19/EG 进行标识。该指令规定了在欧盟范围内有效地回收和再利用旧电器的框架。

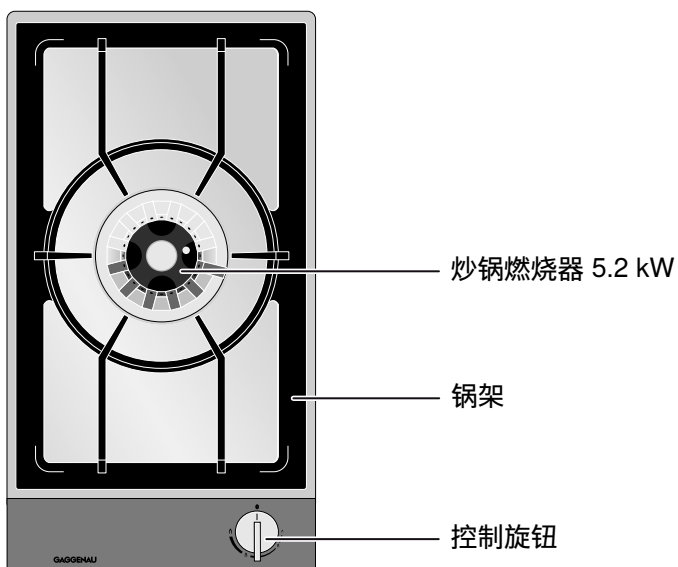
节能提示

- 使用适合每个燃烧器尺寸的锅具。
- 一定要将锅具放在燃烧器中央。
- 不要不盖盖子烹饪；盖子要盖好，

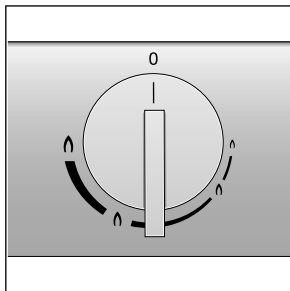
您的新电器

本章节将介绍您的新电器及其附件。

燃气炒锅灶



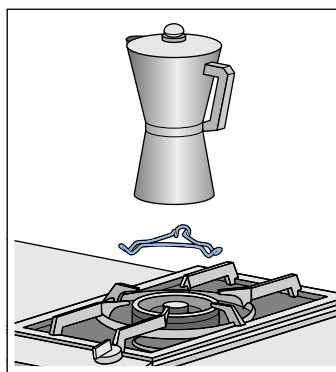
控制旋钮



标记线显示大火和小火之间的设置。火焰设置可在大火和小火之间无限变化。

附件

电器标配下列附件：



附加小型锅架
仅适用于锅底直径小于
14 cm 的锅具。

专用附件

可以从专业经销商处订购以下专用附件：

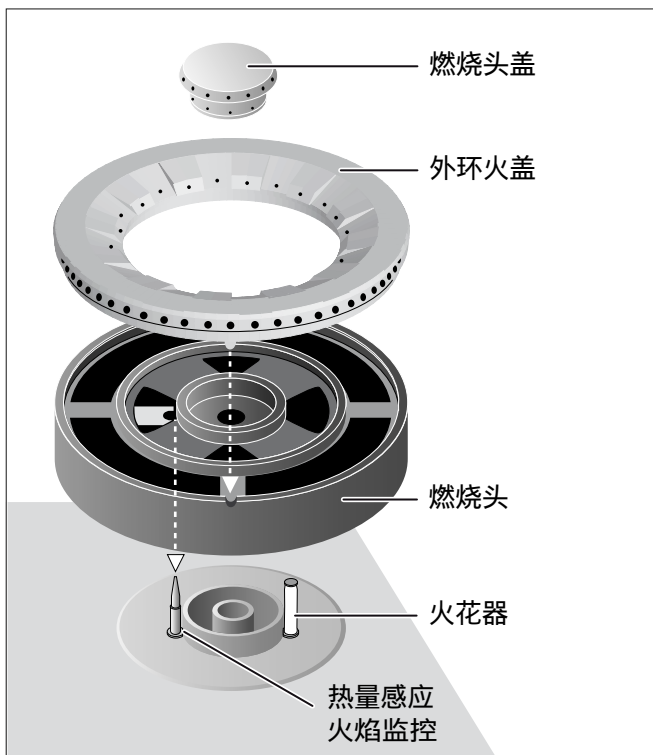
- VD 201 014 不锈钢电器盖
- VD 201 034 铝电器盖
- VV 200 014 不锈钢连接条，用于组合多台 Vario 电器
- VV 200 034 铝连接条，用于组合多台 Vario 电器
- WP 400 001 多层材质炒锅，弧形锅底，带手柄，直径：36 cm，容量：6 升，高：10 cm。

仅可使用专用附件。因错误使用附件造成的问题，生产厂商概不负责。

提示：注意：如果安装了电器盖 VD 201，先要等锅架冷却，将其翻转，然后才能盖上电器盖。

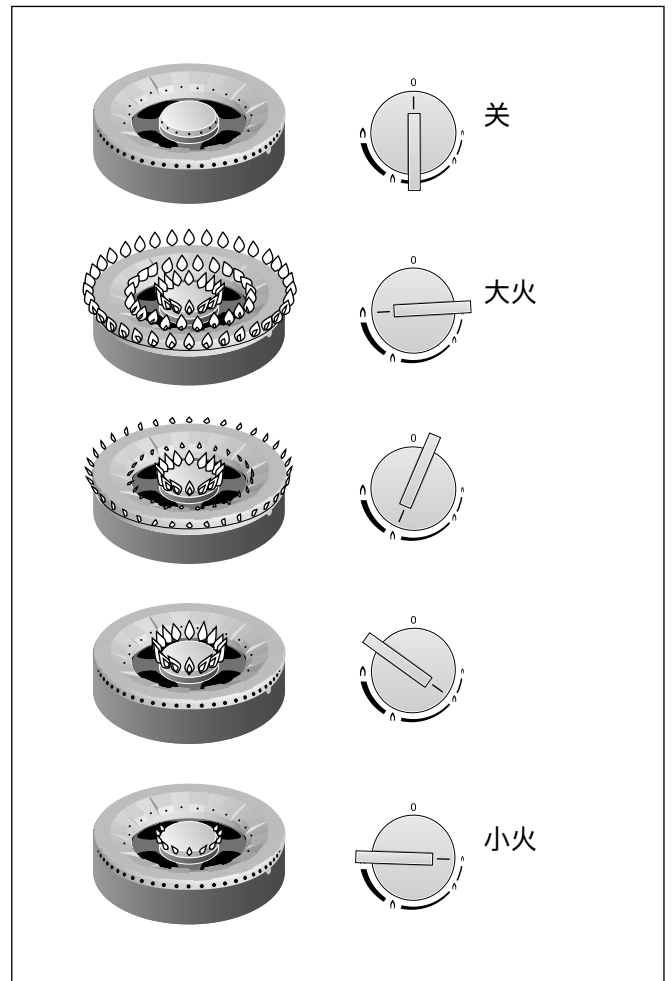
炒锅燃烧器装配

一定要正确、平稳地装配燃烧器部件，以免在点火或使用过程中出现故障。装配燃烧器部件时，确保燃烧头在底座上的位置可以使热传感器位于燃烧头上的开口中。外环火盖上的锁销必须插入燃烧头上的相应槽口中。



工作原理

炒锅燃烧器具有三个火焰环。按下控制旋钮启动点火装置。火焰设置可在大火和小火之间无限变化。



操作

控制旋钮上的标记线表示大火和小火之间的设置。火焰设置可在大火和小火之间无限变化。

提示

- 只有在正确装配所有锅架和燃烧器部件之后才能进行燃烧器点火。
- 确保燃烧器和火花点火器清洁和干燥。
- 完全按下控制旋钮并按住，然后将其转至所需位置。
- 在点火之后，保持按住控制旋钮大约 2 至 4 秒。控制燃气流的热传感器必须加热，才能释放旋钮。
- 如果火焰在 2 至 4 秒内没有点燃，将控制旋钮进一步向左转至小火位置，然后在点火之后将其转回大火位置。通常小火会更快点火燃烧器，因为不同燃气的点火响应不同。
- 仅使用推荐的附件。不要遮盖不锈钢灶具底座（例如，用铝箔纸）。

自动开启

您的灶具有火花点火器，可自动点火。

- 1 将合适的锅放在相应的烹饪位置。
- 2 完全按下相应的控制旋钮，然后逆时针转至所需位置。燃烧器自动点燃。
- 3 点火后，保持按住控制旋钮几秒钟。

通过缓慢转动控制旋钮，可以在大火和小火之间连续调整火焰大小。

手动开启

在断电期间，可以手动进行燃烧器点火。

- 1 将合适的锅放在所选的燃烧器上。
- 2 按下相应的控制旋钮，并逆时针转至所需设置。按住控制旋钮。
- 3 使用气体打火机或火柴为燃烧器点火。点火后，保持按住控制旋钮几秒钟。

关断

将相应的控制旋钮顺时针转至关断位置。

热电火焰监控

基于安全考虑，电磁灶头装有热电火焰监控。这可以在燃烧器在使用中突然灭火的情况下，防治燃气溢流。

如果燃烧器在使用中突然灭火，请将控制旋钮旋转到 0 位置，等待至少 1 分钟，再重新点火。

设定表和提示

烹饪火力	烹饪方法	实例
大火 \uparrow	煮	水
	烧煎	肉
	加热	脂肪、汁液
	煮	汤、酱汁
自 \uparrow 至 \downarrow	汆烫	蔬菜
	烤制	肉、鱼、土豆
	烘焙	薄煎饼、蛋制品
	锅具开盖文火煨	饺子、香肠、做汤的牛肉
	文火煨	甜面酱、酱汁
	盖上锅盖煮	汤、土豆
	蒸制	蔬菜、鱼
	炖肉	蔬菜、水果、鱼
低温烘干 \downarrow	文火炖	菜炖牛肉、烤肉、蔬菜
	解冻	冷冻食品
	慢速烹饪	米饭、豆类
	重新加热	汤、砂锅菜、淋上酱汁的蔬菜

烹饪和烧烤提示

设定表内给出的值只能视为推荐值。所需的热量不仅取决于食物的类型和状态，还取决于锅具的大小和容量。

由于灶具性能卓越，油会迅速变热。灶具切不可无人看管，否则，油会着火，食物会烧焦。

使用炒锅烹饪

我们建议使用圆底炒锅。您可以按照专用附件订购高质量平底炒锅 (WP 400 001)。

仅可使用适合在高温下煎炒的油，如花生油。

用大火对食物进行快速煎炒，同时不断搅拌。这样可使蔬菜脆香可口。

使用耐热的长柄平铲搅拌食物，并将其从炒锅中盛出。

炊具推荐

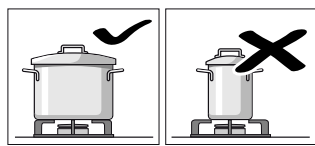
下面的提示有助于节约能源并避免损坏炊具。

适合的烹饪器皿

燃烧器	推荐的锅底直径	最小的锅底直径
炒锅燃烧器	240 - 320 mm	160 mm

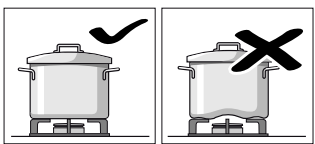
不可使用直径小于 160 mm 或大于 320 mm 的锅。当使用大锅时，注意烹饪器皿与周围可燃物之间至少保持 50 mm 的距离。烹饪器皿不应接触控制面板。

使用预防措施



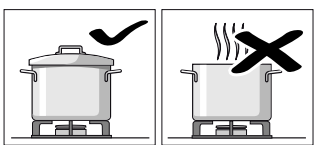
使用适合每个燃烧器尺寸的锅具。

不要在大燃烧器上使用小锅具。火焰不应触及锅具的侧面。

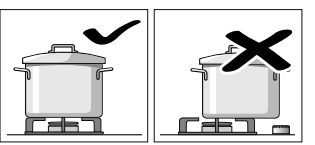


不要使用损坏的锅具，它们不能平稳地放置在灶台上，可能会翻倒。

只能使用底厚且平的锅具。

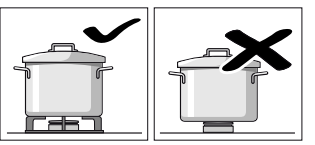


不要不盖盖子烹饪；盖子要盖好，否则会浪费能源。



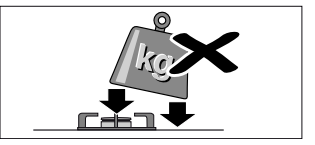
一定要将锅具放在燃烧器中央，否则可能会翻倒。

不要将大型锅具放在靠近控制旋钮的燃烧器上。否则可能会因高温损坏控制旋钮。



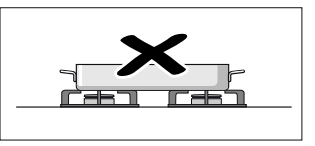
将锅具放在锅架上，切勿直接放在燃烧器上。

在使用本电器之前，一定要保证锅架和火盖位置正确。



请小心地将锅放在灶具上。

不可撞击灶具，不可在灶具上放过重的物体。



不要同时在一个以上的燃烧器上加热烹饪器皿（如烘焙炉、平底锅、烤石）。否则，产生的热量积聚损坏电器。

保养和清洁

本节介绍正确维护和清洁灶具的技巧和方法。

⚠ 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！

不要使用高压清洗机或蒸汽清洁器清洁电器。

清洁

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。

燃烧头盖和外环火盖的颜色在使用中将发生改变，逐渐变黑。这种颜色变化不会影响使用价值。

清洁燃气灶：

1 用双手取下锅架。

注意！

小心不要刮伤不锈钢底座。

2 卸下燃烧头盖、外环火盖和燃烧头。只能在冷态时清洁燃烧器部件！

3 用少量水和洗涤剂浸泡烧干的碎屑。这样可以使最顽固的污迹松脱。不要使用任何腐蚀性溶剂和磨蚀性海绵。

4 只能使用极少的水来清洁您的灶具。注意不要让水进入燃烧器底座。

5 由于不断经历高温，不锈钢表面颜色会发生少许变化。不要试图刮掉这种变色，会损伤表面。在灶具上均匀地涂抹一层薄薄的不锈钢保养剂（不要涂在控制面板上！）。这样将确保表面平滑并使您的灶具长期保持良好状态。

6 装配燃烧器部件之前确保已将其擦干。只能在所有部件都干燥时使用电器。在点火或火焰不稳定时，潮湿的燃烧器部件将导致故障。

7 在装配燃烧器部件时，确保外环火盖和燃烧头的位置可以让锁销插入在相应的槽中。确保所有燃烧器部件正确安装并均匀放平。

部件 / 表面	建议清洁方法
不锈钢表面	<p>用蘸有肥皂水的柔软洗碗布清洁并用软布擦干。不要使用过多的水，以免水进入电器。</p> <p>为了去除顽固残留物或因频繁高温导致的变色，您可以从专卖店或我们的售后服务部门订购不锈钢清洁剂（订货号 00311499）。</p>
锅架	<p>小心取下锅架进行清洁。浸泡在肥皂水中。用刷子和一些洗涤剂进行清洁。</p> <p>当清洁橡胶托座周围时要小心，确保它们不会变松。</p> <p>用清水冲洗。在装配锅架之前，小心将其擦干。</p> <p>请不要在洗碗机中清洁！</p>
燃烧头盖、外环火盖、燃烧头	<p>取下燃烧器部件进行清洁。用肥皂水和软布加洗涤剂清洁。使用黄铜抛光剂使外环火盖和燃烧头盖保持原始的光亮表面。</p> <p>外环火盖的开口必须保持畅通。</p> <p>请不要在洗碗机中清洁！</p>
控制面板	<p>用柔软的湿布和一些肥皂水清洁，不要使用过多的水。用软布擦干。</p> <p>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）。</p> <p>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 00311135）。清洁后，用软布均匀地将护理剂涂在控制面板上。</p>
控制旋钮	<p>用柔软的湿布和一些肥皂水清洁，不要使用过多的水。</p> <p>注意！</p> <p>电器损坏：不要拔出控制旋钮进行清洁。</p>

燃烧灰尘

对于难以去除的燃烧灰尘，您可以从专卖店或我们的售后服务部门订购炉架凝胶清洁剂（货号 00311761）进行清洁。适用于锅架和不锈钢凹槽。如有必要，将污垢浸泡一晚。请遵守清洁剂上的说明。

注意！

请勿在燃烧器部件上使用炉架凝胶清洁剂。

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。

燃烧器褪色

超期使用后，由于自然的氧化处理，铜制燃烧器部件颜色会变深。褪色不会对其功用造成影响。

故障排除

故障通常有简单说明。在给售后服务打电话前，请阅读下面的说明

故障	可能的原因	解决方案
电气系统的常规故障。	家用保险丝已经熔断。	检查保险丝盒，查看保险丝是否熔断。
电子点火装置不工作。	火花点火器和燃烧器之间可能粘有食物或清洁用品。	火花点火器和燃烧器之间的空隙必须干净。
	燃烧器潮湿。	小心烘干火盖。
	火盖位置不正确。	检查火盖位置是否正确。
	断电	使用打火机或火柴为燃烧器点火。
燃烧器火焰不均匀。	燃烧器组件位置不正确。	确保各组件位置正确。
	燃烧器上的槽口脏污。	清洁燃烧器上的槽口。
燃气流不正常或没有燃气。	通过燃气旋塞阻断燃气源。	打开所有燃气旋塞。
	如果燃气来源为燃气罐，则检查是否已空。	更换燃气罐。
厨房有燃气味。	燃气罐接头可能存在泄漏。	检查接缝是否完好。
燃烧器在点火之后熄灭。	控制旋钮按下时间不够长。	燃烧器点燃后，继续按住控制旋钮几秒钟。完全按下控制旋钮。
	燃烧器上的槽口脏污。	清洁燃烧器上的槽口。

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 (产品号) 和 FD 编号 (生产号)。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，可在下面记下电器数据以及我们的售后服务电话号码。

E 编号	FD 编号
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售后服务 ☎

请注意，如果是由于操作错误而导致故障，即使在保修期内，售后服务技术人员上门修理时也会收取费用。

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。

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。

预约工程师上门及产品咨询

CN 400 828 0099

呼叫速率取决于所使用的网络上。

制造商的专业水平值得您信赖。因此，将由受过专业训练的技术服务人员使用原装电器零件为您维修。

产品中有害物质的名称及含量

部件名称	有害物质					
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr(VI))	多溴联苯 (PBB)	多溴二苯醚 (PBDE)
印制电路组件	×	○	○	○	○	○
显示单元	×	○	○	○	○	○
电源线及连接线	×	○	○	○	○	○
外壳组件	×	○	○	○	○	○
阀体及管路组件	×	○	○	○	○	○
燃烧器组件	×	○	○	○	○	○

本表格依据SJ/T 11364 的规定编制。

○：表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

×：表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572 规定的限量要求。

注意：上表包含了本公司生产的此类产品的全部部件，本产品的部件以实际配置为准。

如您对此有任何疑问，请拨打本产品所提供的公司客服电话。

产品环保信息提示性说明

请按照产品说明书的要求使用和维护本产品，不当利用或者处置本产品可能会对环境和人类健康造成影响。

依照国家《废弃电器电子产品回收处理条例》的有关规定，当您计划将此产品废弃时，请将其交给具有废弃电器电子产品处理资格的处理企业进行处理。产品中有毒有害物质含量信息参照上表。

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