

VG 295 AU

Gas cooktop

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Additional information on products, accessories, replacement parts and services can be found at www.gaggenau.com

Safety information

PLEASE READ THIS MANUAL BEFORE INSTALLING AND USING THIS COOKTOP.

This cooker is approved for use with Natural and Propane gases. Leave instructions with the owner.

General notes

Check the appliance after unpacking it. Do not connect the appliance if it has been damaged during transport.

This appliance is intended for use in the private household and the home environment only. Use the appliance only for preparing food, not for heating rooms.

Adults and children must not operate the appliance without supervision, if they are physically or mentally incapable of doing so, or if they lack the knowledge and experience required to operate the appliance correctly and safely. Do not let children play with the appliance or the packaging material.

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

The manufacturer accepts no responsibility for damage which arises as a result of disregarding the instruction manual.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Where this appliance is installed in a marine craft or in a caravan, for safety reasons it shall not be used as a space heater.

Unsuitable for use in a marine craft, caravan or mobile home, unless each burner is fitted with a flame guard.

Do not modify this appliance.

Safety during operation

Risk of burns! The appliance becomes hot during operation. Keep children away from the appliance.

Risk of fire! Overheated food can cause fires. Only operate the appliance when its use can be supervised.

Risk of fire! Gas burners operated without cookware in position produce a great amount of heat. The appliance or an extractor hood fitted above it may be damaged or set on fire. Only operate gas burners with cookware in position.

Risk of burns! Empty cookware becomes extremely hot if placed on gas burners when they are in operation. If touched, hot cookware could cause burns. Under no circumstances heat empty cookware.

Risk of fire! Overheated fat or oil is highly inflammable. Only prepare food cooked in fat or oil when cooking can be fully supervised. Under no circumstances attempt to extinguish burning fat or oil with water. Choke the fire using a lid or fire blanket.

Risk of fire! Flammable materials may catch fire from an open gas flame or from heat. Do not store or use flammable materials (e.g. spray cans, cleaning agents) underneath or in the immediate vicinity of the hob. Under no circumstances place flammable objects on the hob.

Risk of injury! Unsuitable pan sizes, damaged or incorrectly positioned pans can cause serious injury. Observe the instructions which accompany the cookware.

Risk of short circuit! The cable insulation of electrical appliances can melt. Under no circumstances place the mains cable on the burners when they are still hot.

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.

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.

Caution! Appliance damage caused by heat accumulation: Do not heat roasting dishes, pans or grill stones on more than one burner at the same time.

Caution! Malfunction: Always turn control knobs to the off position when the appliance is not in operation.

Safety during cleaning

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.

Caution! Damage to the appliance: Do not pull off the control knobs to clean them.

Safety during maintenance and repairs

Risk of injury! In the event of a malfunction or if the appliance is damaged, unscrew the fuses (or switch off the circuit breakers). Shut off the gas supply. Contact the after-sales service.

Risk of injury! Considerable injuries may be caused by faulty repairs. Repairs to the appliance must only be carried out by a trained technician. If a repair is required, please call the after-sales service.

Risk of injury! A damaged electricity cable or gas hose must be replaced as soon as possible by the manufacturer, sales subsidiary, after-sales service or a trained technician.

For conversion to another type of gas, please call the after-sales service.

WHAT TO DO IF YOU SMELL GAS

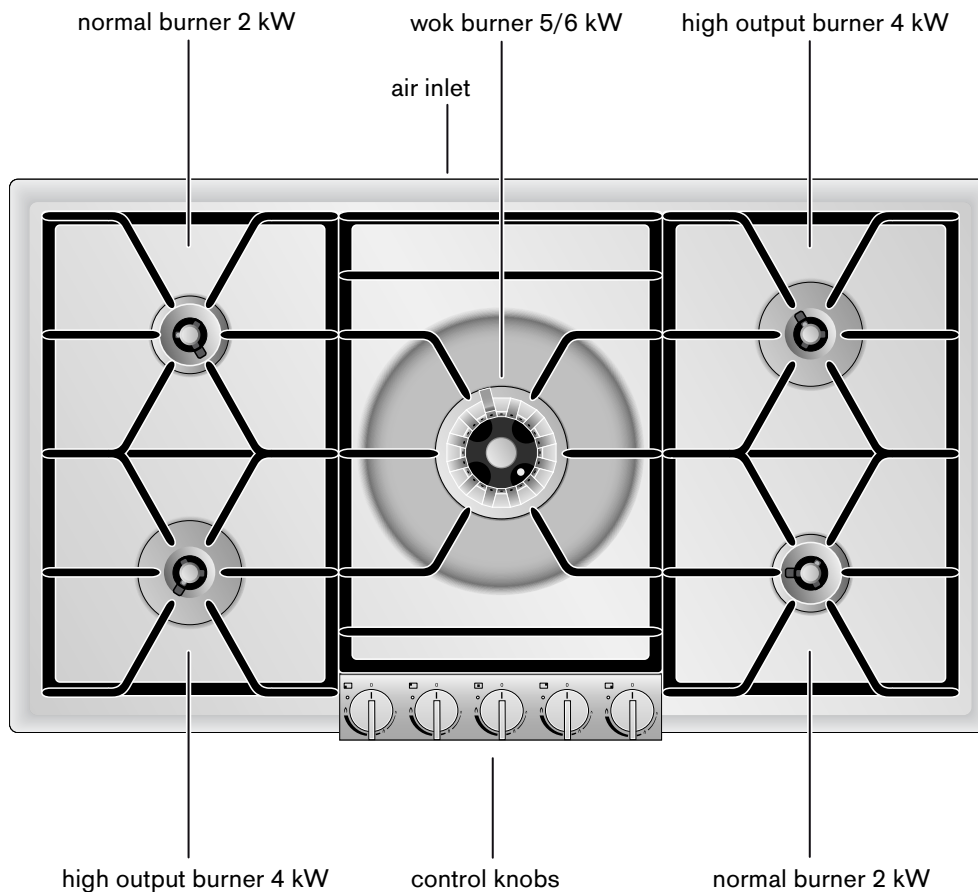
- Do not light any appliance.
- Do not touch any electrical switch; do not use any phone in the building.
- Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by an authorised person.

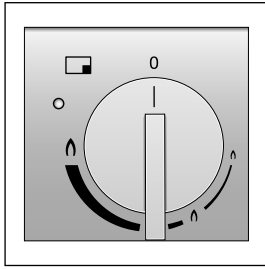
Your new appliance

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

Gas cooktop



Control knob

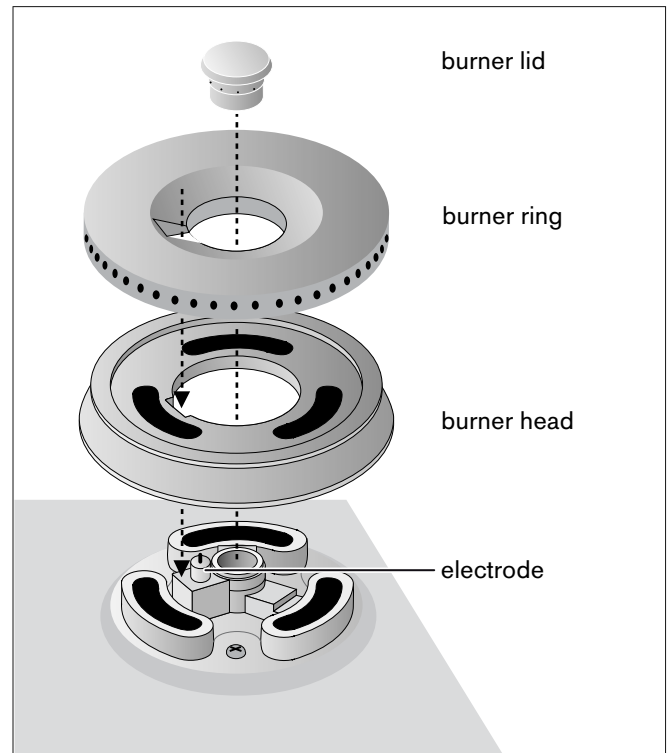


The markings show the position of the corresponding burner and the setting between high and low heat. The flame setting is infinitely variable between high and low.

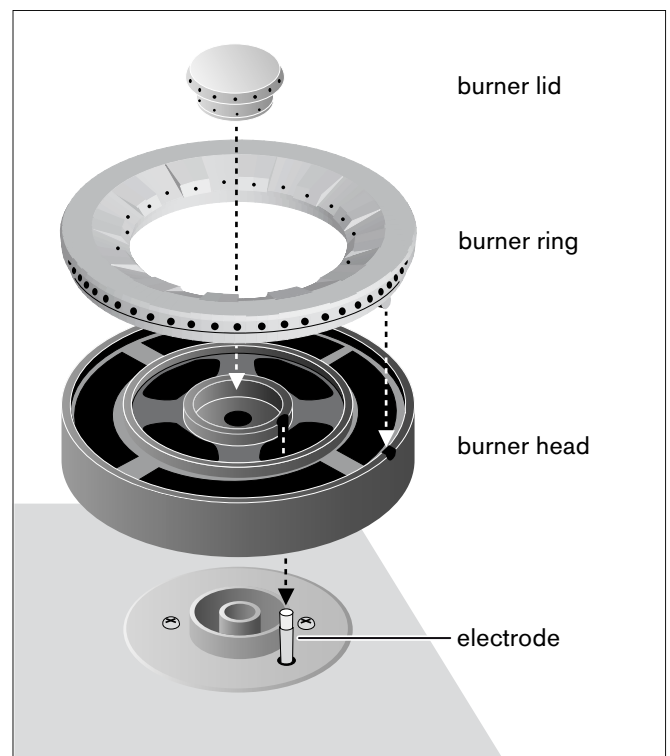
Burner assembly

Always assemble the burner parts correctly and evenly to avoid faults during ignition or during use. The catching pins must fit in the corresponding grooves.

Normal burner / high output burner assembly



Wok burner assembly

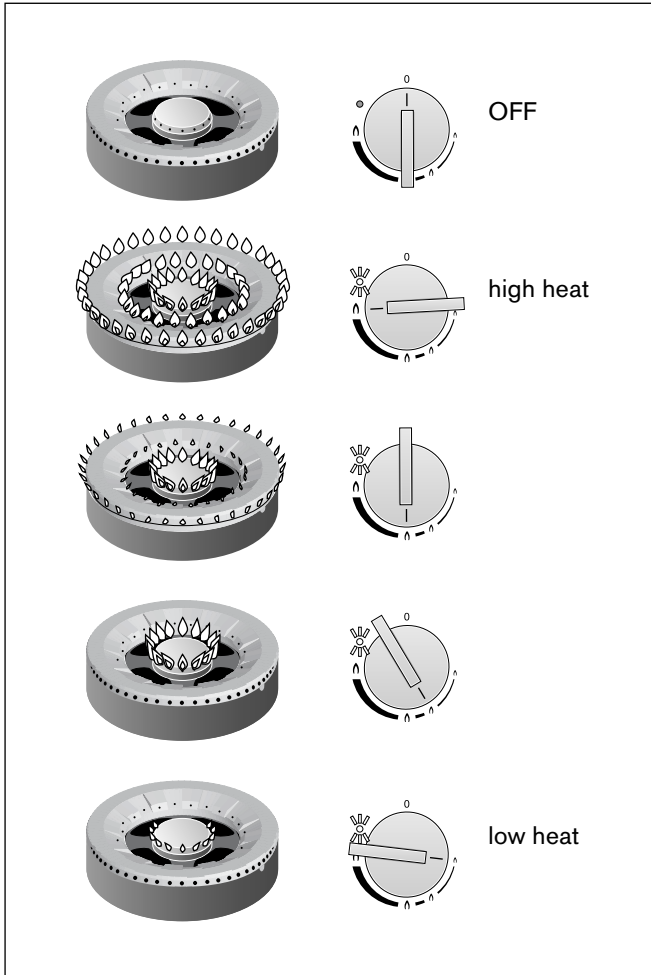


Operating principle

The gas cooktop features two normal burners (two flame rings), two high output burners (two flame rings) and a wok burner (three flame rings).

The appliance features one-hand operation, automatic fast ignition, electronic flame detection and automatic re-ignition.

The ignition is activated when the control knob is turned. The flame size can be set continuously between high and low.



Operation

The markings show the position of the corresponding burner and 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 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 at the back of the cooktop.

Abnormal operation

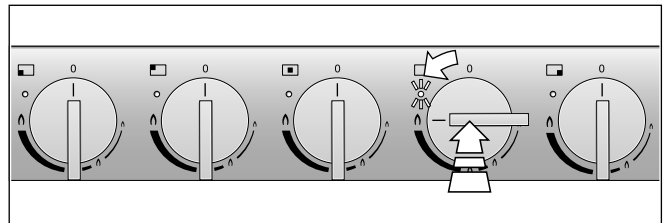
Flames are usually blue and sharply defined. If the flames are yellowish or noisy or if the gas does not ignite within the period specified under "switching on" abnormal operation is indicated. Refer to chapter "After-sales service" of this manual for service contact details.

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 corresponding cooking position.
- 2 Press down the corresponding control knob and turn it anticlockwise to the required position. The burner lights automatically.



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

Notes

- When using large pots or pans you should ignite the burner in the low position.
- Every time the gas hob is switched on, the electronics run an auto test. All electrodes fire and the required burner ignites after a few seconds. When switching on further burners, only the corresponding electrode fires.

- When being switched on, a short sound may be heard when the electronic of the gas hob opens the gas supply valve. This is a normal condition.
- The cooktop cannot be used during a power failure.

Operation indicator

The operation indicator next to the control knob comes on, if the burner is switched on and the flame burns correctly. If a malfunction occurs the operation indicator will flash.

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), all burners are switched off, the indicator lights of the burners that were switched on flash.

Turn all control knobs to the OFF position. The flashing indicator lights will go out except for the affected burner. This indicator will continue to flash for a few seconds.

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).

Note: If a malfunction occurs on one burner, you can continue using the remaining burners, however, you must turn all control knobs to the off-position first, before recommencing.

Please note when switching on the cold appliance on the HIGH setting:





Depending on the gas type and pressure, it is possible that the electrode continues to fire, although there is a flame visible, and then switches off. Turn all control knobs to the OFF position. Then turn the control knob for the required cooking position to any setting except the high position and leave to warm up for 30 to 60 seconds. Then you can continue to use your appliance as usual.

Switching off

Turn the corresponding control knob clockwise to the OFF position.

The electronics of the appliance will switch the gas supply off, if all control knobs are in the off position.

Settings table and tips

Cooking level	Cooking method	Examples
High heat 	Boiling	Water
	Searing	Meat
	Heating	Fat, liquids
	Boiling	Soup, sauce
	Blanching	Vegetables
From  to 	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 	Thawing	Frozen foods
	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.

Preferably use the rear cooking zones to prepare meals, that need longer to cook.

Preferably use the high output burners or the wok burner for brief cooking, deep fat frying and searing of large quantities.

Cooking in the wok

We recommend using a round-bottom wok.

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

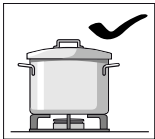
The following tips can help you save energy and avoid damage to your cookware.

Suitable cooking vessels

Burner	Pot base, recommended diameter	Pot base, minimum diameter
Standard burner	200 - 240 mm	90 mm
High output burner	240 - 280 mm	90 mm
Wok burner	240 - 320 mm	160 mm

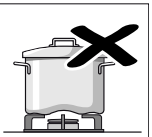
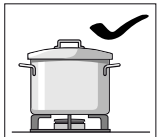
Pots with a diameter of less than 90 mm or more than 280 mm (320 mm for the Wok burner) should not be used. When using large pots, pay attention to keeping to a minimum distance of 50 mm between the cooking vessel and combustible surroundings. A minimum distance of 50 mm must be observed between the control knob / control panel and the pot or pan. The pot or pan should not touch the control panel.

Precautions for use



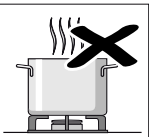
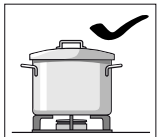
Use pots or pans which are the right size for each burner.

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

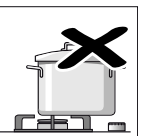
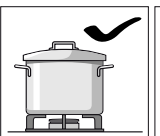


Do not use damaged pots or pans, which do not sit evenly on the cooktop, they may tip over.

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

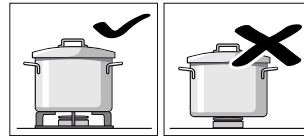


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



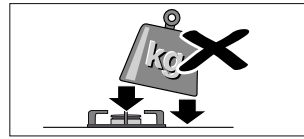
Always centre the pot or pan over the burner, otherwise it could tip over.

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



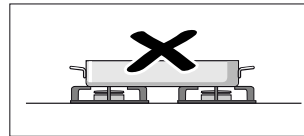
Place the pots or pans on the pan support, never directly on the burner.

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.

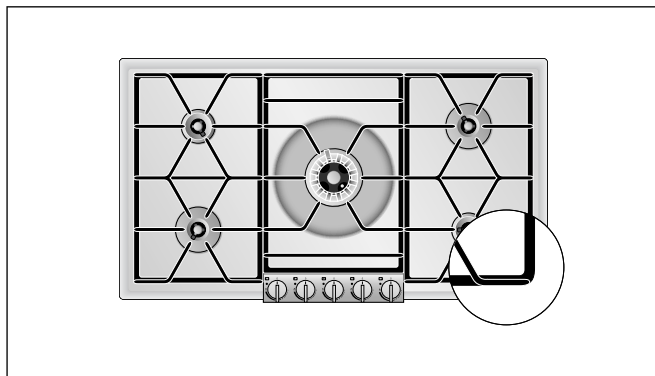
Keep the air inlets at the back of the cooktop clean. Do not cover the air inlets.

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

Cleaning the gas cooktop:

- 1 First lift one of the pot grids on the side with both hands. Then remove the remaining two pot grids.
Caution! Be careful not to scratch the stainless steel base.
- 2 Remove the burner lids, burner rings and burner heads. 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.
- 8 **Important:** Fit the middle pot support first (be careful to center it over the burner) and then the pot supports on the side. The rounded corners of the pot supports on the side must face out to the side. (see picture).



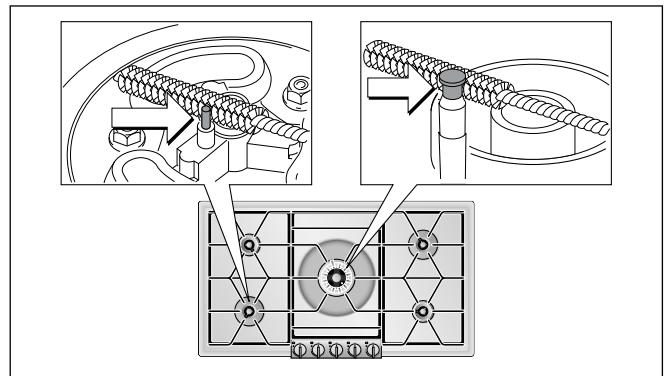
Part/surface	Recommended cleaning method
Stainless steel surfaces	Clean with a soft cloth and some soapy water; polish dry with a soft cloth. Do not use too much water to avoid water entering the appliance.
Pan support	Carefully take off pan supports for cleaning. Soak in soapy water. Clean with a brush and some detergent. Be careful when cleaning around the rubber rests to ensure they do not come loose. Rinse with clear water. Carefully dry pan support before assembly. Do not clean in a dishwasher!

Part/surface	Recommended cleaning method
Burner lid, burner ring, burner head (brass)	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. Port openings of the burner ring must be kept free. Be careful not to loose the small parts. Do not clean in a dishwasher!
Wok burner head (enamel on cast iron)	Clean with detergent and brush. Dry thoroughly before assembly. Do not clean in a dishwasher!
Control panel	Clean with a soft, moist cloth and some soapy water; do not use too much water. Dry with a soft cloth.
Control knobs	Clean with a soft, moist cloth and some soapy water; do not use too much water. Caution! Damage to the appliance: Do not pull off the control knobs to clean them.

Cleaning the electrode

Soiled electrodes may cause malfunctions when igniting or flame monitor disturbance.

If necessary clean with the included brush. Be careful when cleaning electrodes, they are fragile, do not twist or damage. **Do not switch on the cooktop while cleaning.**



Burnt-in residues

To remove stubborn, burnt-in residues you can order the grill cleaning gel (order number 00311761) from your specialist retailer or from our after-sales service. You can use it to clean the pan supports, the burner parts and the stainless steel cooktop base. If necessary apply the gel and leave overnight. Please observe the manufacturer's instructions.

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.

Do not use these cleaners

- Scouring or chemically aggressive cleaners
- Don't allow acidic cleaners (e.g. vinegar, citric acid, etc.) to get on the frame or panel.
- 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.

Trouble shooting

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

Fault	Possible cause	Solution
Burner does not ignite when switched on, operation indicators are off.	No electrical power.	Turn control knob to 0. Check the fuse box if the fuse has tripped.
Burner does not ignite when switched on, operation indicator of the switched on burner is flashing.	Malfunction of the burner or the gas supply.	Turn control knob 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 LP (propane) gas tank?● LP (propane) gas: is the gas tank empty?
Burner goes off during operation, operation indicators go off, only the operation indicator of the affected burner continues to flash for a few seconds.	Malfunction of the burner or the gas supply.	Turn all control knobs to 0. Wait, until the appliance has cooled! Check affected burner: <ul style="list-style-type: none">● Are all burner parts correctly assembled?● Is the electrode soiled (food remains) or wet?● Is the burner soiled by boiled over food?● Check for strong draughts (for example open window behind the cooktop)?● LP (propane) gas: is the gas tank empty?
Burners go off during operation, operation indicators go off.	Power cut	Turn all control knobs to 0. Check the power supply. There will be no automatic re-ignition after a power cut.
Burners go off during operation, all operation indicators are flashing.	Overheating protection	Turn all control knobs to 0. Wait, until operation indicators go off.
The kitchen smells of gas.	There may be a leak in the gas cylinder coupling.	Check that the coupling is sound.

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. A duplicate rating plate is supplied for adhesion to accessible location near to the cooktop. For future reference you can note the data of your appliance below.

E-Nr.	FD-Nr.
-------	--------

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.

For service to this appliance or spare parts contact the Gaggenau distributor:

Sampford IXL

Phone: 1300 727 421

Fax: 1300 727 425

email: service@sampfordixl.com.au

Service and maintenance must only be carried out by an authorised person.

Warning: disconnect power and gas supply before servicing this appliance.

Packaging and old appliances

Both the packaging of new appliances and the old appliances themselves contain valuable raw materials and recyclable materials.

Please dispose of the individual parts separated according to type.

Please ask your dealer or inquire at your local authority about current means of disposal.

Environmental protection



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

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