

嘉格纳 Gaggenau

说明手册

Instruction manuals

VK 230

蒸汽炉

Steamer

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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-eshop.com

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。

拆箱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。

仅限持有上岗证书的专业人员才可以连接不带插头的电器。因不正确连接导致的损坏将不予保修。

本电器仅供家庭使用。只能用于制备食物和饮料。电器工作时必须有人看管。本电器仅限室内使用。

本电器不适合用外部定时器或遥控器操作。

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。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。

有着火危险！

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。

有灼伤危险！

- 可触及部件在电器运转时会变得灼热。切勿触碰灼热部件。请将小孩留在安全距离以外。
- 烹饪插盘会变得灼热。抬起烹饪插盘时必须使用随电器提供的把手。必须将把手正确卡入烹饪插盘中。不要为了倒空烹饪插盘而用把手翻转烹饪插盘。
- 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。

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。

有电击危险！

- 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。
- 湿气渗入会导致电击危险。请勿使用高压清洁器或蒸汽清洁器。

警告：如果保护带电部件的灶台表面为玻璃陶瓷或类似的易碎材料，表面有裂纹时，关掉器具以避免可能出现的电击。

注意：不能使用蒸汽清洁器。

注意：器具在使用期间会发热，应避免接触发热单元。

注意：使用后，应通过控制器关上灶头，不能依靠盘探测器。

注意：打开盖前，清除盖上溢出物；关上盖前，灶台表面应被冷却。

注意：如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

损坏原因

小心！

- 过热保护可关断电器：烹饪槽中无水时请勿开启蒸汽炉。向烹饪槽内加入冷水或烹饪液，至少加至最低液位标记，但不要超过沸溢线。避免煮干烹饪槽。不可用烹饪槽加热食用油。
- 玻璃罩损坏：请勿将热的玻璃罩放到湿冷的橱柜上或冷的流水下。玻璃盖可能会开裂。若玻璃盖损坏，应立即更换。如果玻璃盖损坏后有碎玻璃块掉入烹饪槽中，则里面制备的食物就不能安全食用。
- 使用不合适的附件会导致损坏：只能使用指定的原装附件。
- 盐或香料造成的腐蚀：只能在水烧热后加盐或汤块。烹饪槽耐腐蚀。但盐等物质可能会导致腐蚀。

环境保护

环境保护



本电器依据有关废旧电子电气电器 (WEEE — 电子电气设备废弃物) 的欧洲指令 2002/96/EU 进行标识。该指令确定了废旧电器回收和再利用的适用框架。

节能技巧

请遵守下列提示，以便在烹饪时节约能量：

- 为了达到所需温度而预热电器时，只能预热所需要的时间。
- 在可能情况下，尽量盖上蒸汽炉的玻璃盖，以免蒸汽和能量损失。
- 使用蒸汽炉时，可以同时使用两个烹饪插盘。

主要技术参数：

额定电压范围：220V-240V~

额定频率范围：50Hz/60Hz

额定功率：2300W

原产地：法国

总经销商：博西家用电器 (中国) 有限公司

地址：江苏省南京市中山路 129 号中南国际大厦 20、21 楼

执行标准：

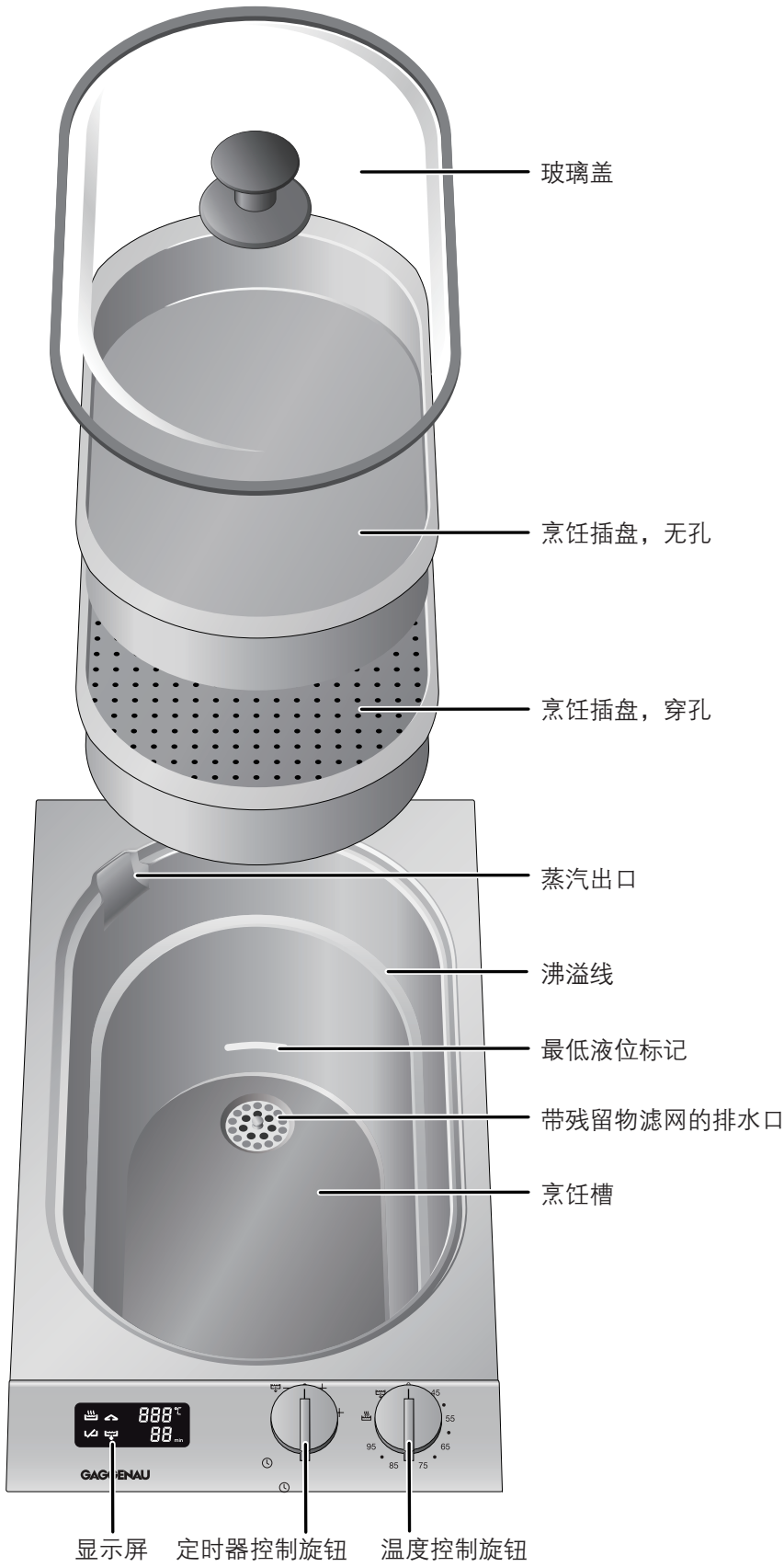
GB 4706.1-2005 家用和类似用途电器的安全第 1 部分：通用要求

GB 4706.22-2008 家用和类似用途电器的安全驻立式电灶、灶台、烤箱及类似用途器具的特殊要求





您的新电器

本节描述您的新电器及其附件。

蒸汽炉



控制面板和显示屏上的符号

-  蒸制
-  加热
-  排放阀打开
-  过热保护

附件

电器标配下列附件：

- 烹饪插盘，穿孔
- 烹饪插盘，无孔
- 玻璃盖
- 把手
- 残留物滤网

专用附件

可以从专业经销商处订购以下专用附件：

- | | |
|------------|------------------------------------------------------|
| AG 050 000 | 包含单向阀排水套件 (DN 40) 和连接套管 (1/2" 管接 1 1/2" 管) 在内的排水装置套件 |
| AG 060 000 | 利用排水装置套件可以将烹饪液排入合适的容器中 |
| FK 023 000 | 意大利面蒸笼 |
| GE 020 010 | 烹饪插盘，无孔 |
| GE 020 020 | 烹饪插盘，穿孔 |
| VD 201 014 | 不锈钢电器盖 |
| VD 201 034 | 铝电器盖 |
| VV 200 01 | 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 |

工作原理

蒸汽炉可以用于蒸、煮、文火煨和余烫。

蒸制指通过蒸汽作用进行烹饪。温度范围约为 100 °C。蒸汽传递热量。合适的食物有蔬菜、土豆或鱼。

蒸汽包围着被烹饪的食物，防止食物中的营养损失。制备的食物依然保持自身的形状、颜色及其特有的香味。蒸制的食物不会变成棕黄色。

利用这种电器蒸制食物时，一个或两个烹饪插盘上可以没有压力。使用穿孔烹饪插盘时，蒸汽能够作用于食物的各个侧面，即使食物的量较大，也能保证烹饪均匀。

烹饪液的温度设置范围为 45 至 95 °C，每次可调节 5 °C。利用精确的水温调整，可以融化巧克力涂层，可以煮肉、煮面等。

操作

首次使用之前

首次蒸制前请遵守下面的说明：



- 1 彻底清洁电器和附件。
- 2 首次操作前电器必须进行校准。
说明：蒸制前不调整沸点可能会导致故障。蒸汽炉产生的蒸汽可能太多或太少。
- 3 校准后，向烹饪槽加水，直至沸溢线。在蒸制设置下将电器加热 30 分钟。这将消除任何“新电器”异味。将水排出，彻底干燥烹饪槽。

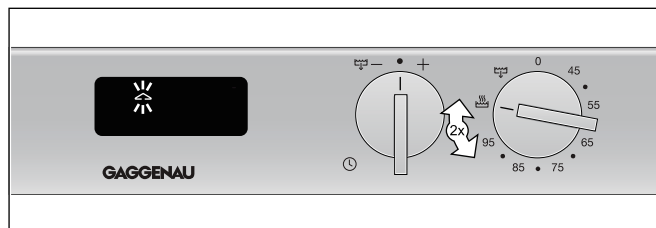
沸点检测



沸点取决于气压。海拔越高，气压越低，沸点也越低。

在首次蒸制前必须校准沸点。在校准期间，根据电器安装位置的海拔压力调整电器。

校准沸点

- 1 向烹饪槽中加入冷水至最低液位标记。盖好玻璃盖。
- 2 将温度设置到 95 °C。
- 3 **下列操作的时间应该控制在 5 秒：**将温度控制旋钮在  和 95 °C 之间来回旋转**两次**。然后将控制旋钮转到 .



在沸点检测期间， 符号闪烁。 符号停止闪烁后，说明沸点检测已经完成。沸点检测需要 3 到 7 分钟。

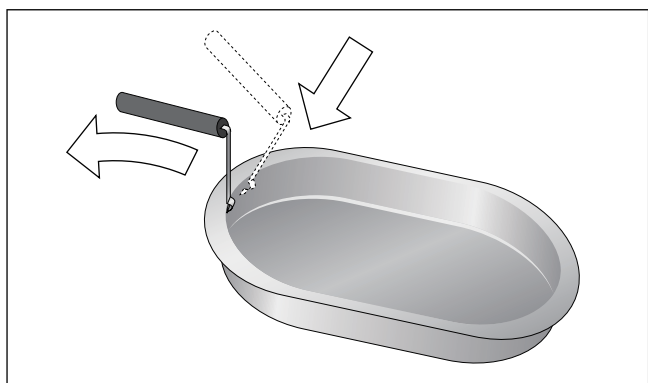
说明：在校准期间，从蒸汽炉内逸出的蒸汽可能超过在正常使用期间逸出的蒸汽。

将把手钩在烹饪插盘中

有灼伤危险！


烹饪插盘会变得灼热。抬起烹饪插盘时必须使用随电器提供的把手。必须将把手正确卡入烹饪插盘中。不要为了倒空烹饪插盘而用把手翻转烹饪插盘。

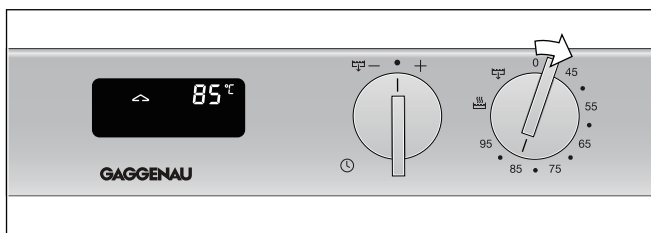
- 1 将把手推入烹饪插盘上的开口内。
- 2 调回把手。用把手抬起烹饪插盘。




开启

向烹饪插盘中加注冷水或其它烹饪液 (加注量在 1 至 4 L 之间，参见设定表)。不要在烹饪槽内加注食用油。向烹饪槽中加注至最低液位标记，且不要高于沸溢线。

将温度控制旋转到需要的位置。选定温度出现在显示屏上。在电器加热期间， 符号出现在显示屏上。

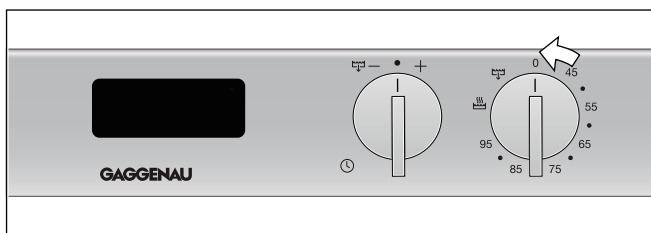


可以将温度设置在 45 和 95 °C 之间。选择蒸制设置  进行蒸制。

说明：在操作过程中一定要盖好玻璃盖。切勿遮盖蒸汽口。

关断

将温度控制旋转到 0。显示屏熄灭。



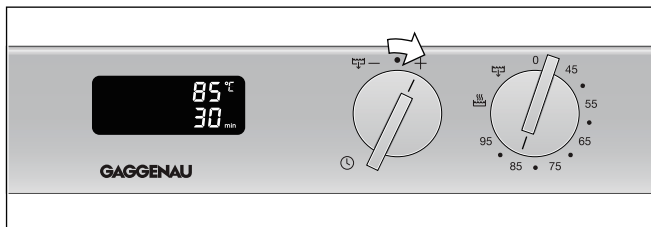
电子短定时器

短定时器的时间设置范围为 1 至 90 分钟。到达编程时间后，自动关断功能将关断蒸汽炉。

即使蒸汽炉已经关断，也可以使用短定时器，但不带自动关断功能。

设置短定时器

- 1 选择所需要的温度或蒸制程度。
- 2 将定时器控制旋钮转至 + 或 -，以便设置需要的时间。



- 3 经过的时间出现在显示屏上。在定时器运行过程中也可以更改设定时间。
- 4 在到达设定时间后，电器关断。信号响起。转动任意控制旋钮即可关断信号。

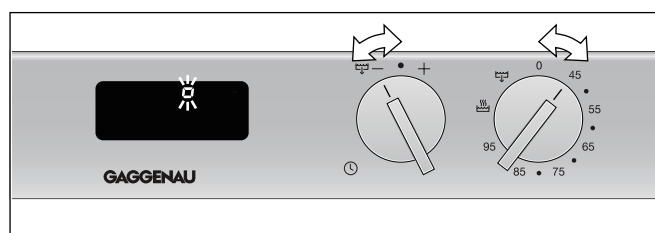
说明

- 如果在到达设定时间前关断电器，定时器将继续运行，不会自动关断。
- 如果先进行定时器设置，然后选择温度，则定时器运行，不会自动关断。

儿童锁

激活儿童锁

- 1 将温度控制旋钮向右旋转到任意温度。
- 2 将定时器控制旋钮向左转动到“-”位置。将旋钮保持在该位置。
- 3 将温度控制旋钮转回到 0。
- 4 将定时器控制旋钮转回 0。



显示屏上的 符号亮起，过一会又熄灭。儿童锁被激活。现在可以转动控制旋钮至任一位置，但电器不会加热。

如果在儿童锁启动期间转动控制旋钮，显示屏上的 符号亮起，很快又熄灭。

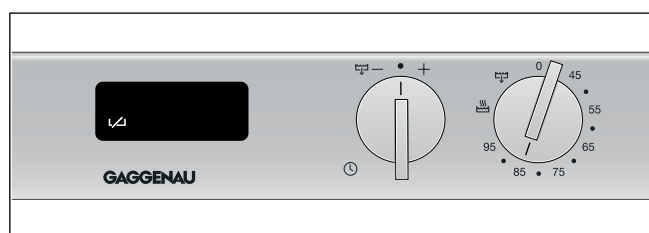
取消激活儿童锁

- 1 将定时器控制旋钮向左转动到“-”位置。将旋钮保持在该位置。
- 2 将温度控制旋钮向右旋转到任意温度。
- 3 将定时器控制旋钮转回 0。

儿童锁被取消激活。

过热保护

为保护电器和橱柜，过热时蒸汽炉自动关断加热元件。 出现在显示屏上。关断电器并待其冷却下来。

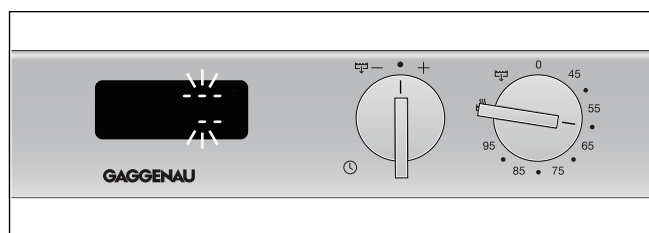


可能的过热原因：

- 开启电器时电器是空的 (烹饪槽中没有任何液体)
- 烹饪槽装满热水
- 电器已经烧干，或烹饪槽中的液位降至最低液位以下
- 在玻璃盖没有盖好的情况下，电器长时间在蒸制设置下使用
- 烹饪槽中水垢多了

安全关断

为保护您的人身安全，电器设有安全关断功能。假定在四小时内没有操作电器，则每种加热操作均在四小时后关断。显示屏上有短横线闪烁。



将温度控制旋钮转到 0。然后可以再次正常操作电器。



排空烹饪汁液

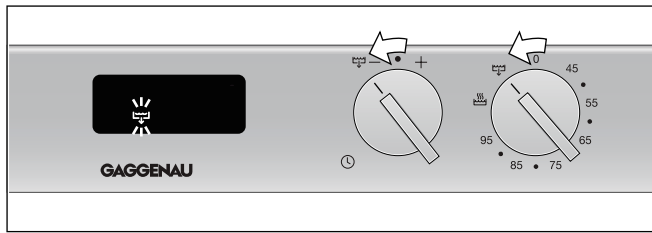
有烫伤危险！



排空蒸汽炉时应小心，如果没有固定的排水连接：让蒸汽炉冷却。在电器下方放置一个大小合适的接水容器，用于集水。

说明：如果没有固定的排水连接，安装排水装置套件 AG 060 000。在排水旋塞下放一个合适的耐热容器 (最小 10 L)。



打开排放阀

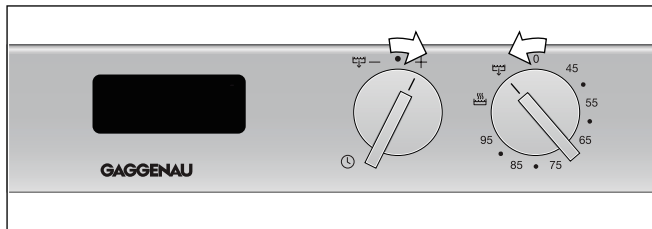
- 1 将温度控制旋钮向左转动到位置 。
- 2 将定时器控制旋钮向左转动到位置 ，保持在该位置。




信号响起。几秒钟后显示屏上的  闪烁。排放阀打开。在排放阀打开时显示屏上的  灯常亮。

关闭排放阀

- 1 将温度控制旋钮向右转动到位置 0。
- 2 信号响起。几秒钟后显示屏上的  闪烁。排放阀关闭。在排放阀关闭时，符号  熄灭。




说明

- 如果排放阀没有正确打开或关闭，则显示屏上的  闪烁。
- 确保排水口上有残留物滤网，以去除排水中的残留物，避免堵塞排水通道。

电器的操作区域


用蒸汽蒸

例如蔬菜、土豆

- 向烹饪槽中加水至最低液位标记，然后在蒸制设置  下预热。
- 将放有食物的烹饪插盘放入蒸汽炉。在用两个烹饪插盘蒸制时，确保将穿孔的插盘放在无孔的插盘下方。
- 盖好玻璃盖。可以用与食物相配的汤汁代替水，以加强食物的口味 (如蔬菜汤、鱼高汤或肉高汤)。


在微开的水中煮

例如意大利面

- 向烹饪槽中加水至沸溢线，然后在蒸制设置  下预热。
- 建议：盖好玻璃盖。使用意大利面蒸笼 (专用附件 FK 023 000)。

余烫

例如蔬菜

- 向烹饪槽中加水至最低液位标记，然后在蒸制设置  下预热。
- 将蔬菜放入无孔烹饪插盘。
- 1 - 2 分钟后，将蔬菜放入冰水，使其快速冷却。待蔬菜中的水完全滴净。

文火爆

例如香肠

- 向烹饪槽中加水至沸溢线。
- 将温度设置在 45 和 95 °C 之间，然后预热蒸汽炉。
- 建议：盖好玻璃盖。使用意大利面蒸笼 (专用附件 FK 023 000)。


保温

例如肉、蔬菜、配菜

- 向烹饪槽中加水至最低液位标记。
- 将温度设置在 80 和 90 °C 之间，然后预热蒸汽炉。
- 将放有食物的烹饪插盘放入蒸汽炉。
- 盖好玻璃盖。这样可以长时间保持食物的温热可口，不会变干。


再生

例如熟食

- 向烹饪槽中加水至最低液位标记，然后在蒸制设置  下预热。
- 将熟食放入相应的烹饪插盘，将温度设置在 85 和 95 °C 之间。盖好玻璃盖。


榨汁

例如浆果

- 向烹饪槽中加水至最低液位标记，然后在蒸制设置  下预热。
- 将水果放入穿孔烹饪插盘。
- 将无孔烹饪插盘放到电器中，然后将穿孔烹饪插盘放在它上面。
- 蒸制到没有更多的果汁榨出。

腌制

例如水果、蔬菜

- 向烹饪槽中加水至最低液位标记。
- 将腌制罐放入穿孔烹饪插盘。罐与罐之间留一些空隙。
- 进行蒸制设置 。
- 在储藏罐中开始冒出泡泡时，立即关断电器。
- 待储藏罐完全冷却后，再从电器中取出。

消毒

例如奶瓶、果酱瓶

- 向烹饪槽中加水至最低液位标记，然后在蒸制设置下预热。
- 将奶瓶或果酱瓶放入无孔烹饪插盘。盖好玻璃盖。
- 蒸制 20 分钟。

设定表

给定值适用于经过预热的电器。这些数值仅作为指南。
所需加热量取决于食物的类型和状况。

蒸制 / 烹饪 — 设置：蒸制

食物	水量	烹饪插盘	烹饪时间	备注
肉				
肉丸 (500 g)	1 L	穿孔	15 - 20 分钟	
牛肉片 (400 g)	1 L	无孔	15 - 20 分钟	将香料 (如半茶匙百里香) 放到烹饪槽中
小鸡胸肉，带填料 (500 g)	1 L	无孔，底上涂黄油	20 - 25 分钟	
火鸡胸肉 (300 g)	1 L	无孔，底上涂黄油	15 分钟	倒入蔬菜高汤
烟熏猪肉 (1 kg)	1 L	无孔	60 分钟	
水煮牛肉 (1 kg)	1 L	无孔	85 - 90 分钟	用蔬菜汤
鱼				
三文鱼片 (600 g)	1 L	穿孔	10 - 15 分钟	
蓝鳕鱼 (2 条)	1 L	穿孔	8 - 10 分钟	蔬菜高汤加醋
鳕鱼，放入高汤 (2 条)	1 L	无孔	10 - 15 分钟	
酒汁蒸鳕鱼块 (2 片)	1 L	无孔	20 分钟	放在加入水和酒的蔬菜中
海鲈鱼片 (3 片)	1 L	无孔	10 - 12 分钟	
梭子鱼片 (1 kg + 0.5 L 水和配料)	1 L	无孔	15 - 20 分钟	
贝类	1 L	穿孔、无孔	10 - 15 分钟	在穿孔的插盘中，带底料
蔬菜				
花椰菜 (1 头)	1 L	穿孔	15 - 20 分钟	切块
花椰菜 (1 kg) 和胡萝卜 (1 kg)	1 L	无孔 无孔	25 - 35 分钟	切块 切片
椰菜 (1 头)	1 L	穿孔	10 - 15 分钟	切块
青豆 (800 - 1000 g)	1 L	穿孔	20 - 25 分钟	
大头菜 (800 g)	1 L	穿孔	15 - 25 分钟	切片
胡萝卜 (1 kg)	1 L	穿孔	10 - 15 分钟	切片
烤带皮土豆 (1 kg)	1 L	穿孔	30 - 40 分钟	
煮土豆 (1 kg)	1 L	穿孔	20 - 25 分钟	对切

食物	水量	烹饪插盘	烹饪时间	备注
煮土豆 (1 kg) 和 花椰菜 (1 kg)	1 L	穿孔 无孔	25 - 30 分钟	对切 切块
芦笋 (2 kg)	1 L	穿孔 无孔	20 - 25 分钟	整个
西葫芦, 茄子 (500 g)	1 L	无孔	5 - 8 分钟	切块
菠菜 (250 g)	1 L	无孔	4 分钟	
茴香 (4 粒)	1 L	穿孔	30 - 40 分钟	整个

配菜

糙米 (250 g, 0.5 L 水)	1 L	无孔	30 - 35 分钟	
蒸谷米 (250 g, 0.5 L 水)	1 L	无孔	20 - 25 分钟	
意大利面 (500 g)	4 L	意大利面蒸笼	按照制造商说明	
新鲜意大利面, “蛋面尖” (500 g)	4 L	意大利面蒸笼	2 - 5 分钟	
乳蛋糕 (1 L)	1 L	无孔, 底上涂黄 油	10 - 15 分钟	

甜点

隔水蒸模布丁 (1.5 L 蒸模的量)	1 L	穿孔	按照配方	
蜜饯 (1 kg, 0.25 L 水)	1 L	穿孔	10 - 20 分钟	
蒸饺 (8 个饺子, 125 mL 牛奶, 黄油, 糖)	1 L	无孔	15 - 20 分钟	
米饭布丁 (250 g, 0.8 L 牛奶)	1 L	无孔	25 - 30 分钟	

文火煨 — 设置：温度设置

食物	水量	烹饪插盘	烹饪时间	温度
香肠 (4 - 8 对)	4 L	无	10 - 20 分钟	75 - 85 °C
肉馅饺子 (取决于大小)	4 L (如高汤)	无	20 - 30 分钟	90 - 95 °C
饺子 (4 - 6) / 意大利面	4 L	无	20 - 30 分钟	90 - 95 °C
热葡萄酒 (最少 1 L)		无	—	80 - 90 °C

使用技巧

- 使用蒸汽炉时，最多可以同时使用两个烹饪插盘。
- 在用两个烹饪插盘蒸制时，可以将插盘同时放在烹饪槽中，也可以在烹饪过程中将其插入。必须将穿孔的插盘放在无孔的插盘下面。在使用以上方法时，必须先插入烹饪时间长的食物。等到剩余时间等于蒸制第二道餐食所需要的时间，再插入第二个烹饪插盘。这样可以确保烹饪时间不同的食物在同一时间做好。
- 在可能情况下，尽量盖上蒸汽炉的玻璃盖，以免蒸汽和能量损失。
- 为了加强烹饪汁液的口味，可以加入香料、大蒜、生姜、柠檬汁或葡萄酒进行蒸或文火煨。确保排水口上有残留物滤网，以去除排水中的残留物，避免堵塞排水通道。
- 蒸制食物比传统烹饪食物口味更佳。因此，可以大大减小调味要求。
- 营养元素、维生素和矿物质以及口味、形状、颜色都得到保留。食物制备过程中不添加动物脂肪。
- 烹饪的食物不会与沸水接触。因此，食物被蒸汽团团包围，不会被水排去自身的精华。

保养和清洁

本章介绍关于如何正确保养和清洁电器的技巧。

⚠ 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。

清洁电器

- 在每次使用后排净烹饪槽，并用肥皂水和软刷进行清洁。**不要在烹饪槽上涂抹不锈钢护理剂，这些护理剂通常不符合食品安全要求。**
- 污物、盐和水垢会导致腐蚀。
- 在洗碗机中清洁烹饪插盘和残留物滤网或用肥皂水清洁。仅用手清洁把手。
- 用布彻底擦干烹饪槽。如果烹饪槽上仍有湿气，不要盖上玻璃盖。
- 如果烹饪槽中由于水质硬而有白色垢层生成，可用水和醋的混合液或符合食品安全要求的除垢剂擦净烹饪槽。用清水彻底冲洗。
- 用软布和一滴食用油擦亮烹饪槽。

在清洁和干燥后，可以将清洁的烹饪插盘和把手存放在烹饪槽中。翻过玻璃盖，确保电器盖 (专用附件) 正确位于电器上。

说明：在经过几个小时的操作后，加热元件的轮廓将出现在烹饪槽的底部。这并不影响电器的功能和质量。

部件 / 表面	建议清洁方法
烹饪槽	用热肥皂水和刷子清洗。用软布彻底擦干。
烹饪插盘	在洗碗机内清洗。
玻璃盖	在洗碗机内清洗。
把手	用热肥皂水清洗。



部件 / 表面	建议清洁方法
控制面板	用柔软的湿布和一些肥皂水清洁。水不要太多。用软布擦干。 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 311135)。清洁后，用软布均匀地将护理剂涂在控制面板上。
控制旋钮	用柔软的湿布和一些肥皂水清洁。水不要太多。 小心！ 电器损坏： 不要拔出控制旋钮进行清洁。

请勿使用以下清洁物品

- 洗擦或化学侵蚀性清洁剂
- 不要让酸性清洁剂 (例如醋、柠檬酸等) 接触到火苗或面板。
- 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。

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	可能原因	解决方案
 出现在显示屏上。蒸汽炉不加热。电器关断。显示屏上有短横线闪烁。	儿童锁已激活。 安全关断	关断儿童锁 关断电器。然后可以再次正常操作电器。
显示屏上出现错误代码 (如 F01、F02 等)。	电子器件故障。	致电当地嘉格纳售后服务。
 出现在显示屏上。蒸汽炉不加热。	过热保护：烹饪槽中无液体。	关断电器。向烹饪槽中加冷水至最大标记位置，然后让其完全冷却。
	过热保护：在未盖玻璃盖的情况下，蒸汽炉在蒸汽设置  下的操作时间过长。	关断电器，让其充分冷却。蒸制时将玻璃盖盖好。
	过热保护：装入烹饪槽的水极热。	关断电器，让其充分冷却。向烹饪槽内加注冷水。
	过热保护：电器中有水垢蓄积。在烹饪槽底部可以看到加热元件的轮廓。	关断电器，让其充分冷却。用醋溶液或其他符合食品安全要求的除垢剂为烹饪槽除垢。用冷水小心冲洗。
	在重新打开后，虽然电器已充分冷却，但  符号不熄灭，请致电当地嘉格纳客户服务。	
 在显示屏上闪烁。	排放阀没有正确打开或关闭。	关闭排放阀。如果被残留物堵塞，则再次打开排放阀。然后用合适的工具清除残留物 (例如木勺的把手)。

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 (产品编号) 和 FD 编号。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，您可记下您的电器数据以及售后服务电话号码，如下所示。

E 编号	FD 编号
售后服务 ☎	400-82-80099

请注意，发生故障时，如果电器不在质保期内，维修技师上门会收取费用。

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。

请相信制造商的专业技术，我们将确保由经过专业培训的技术人员使用原装配件对您的家电进行修理。

⚠ 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。请致电售后服务部门。

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Additional information on products, accessories, replacement parts and services can be found at www.gaggenau.com and in the online shop www.gaggenau-eshop.com

Important safety information

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

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

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

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.

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 capacity 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.

Risk of fire!

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.

Risk of burns!

- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- The cooking insert becomes very hot. Always use the handle provided to lift the cooking insert. Make sure the handle is properly engaged in the cooking insert. Do not turn over the cooking insert by the handle to empty the contents.
- 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.

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.

- Penetrating moisture may cause an electric shock. Do not use any highpressure cleaners or steam cleaners.

Causes of damage

Caution!

- Overheating protection switches off the appliance: do not switch on the steamer without water in the cooking basin. Fill the cooking basin with cold water or cooking liquid, at least up to the minimum level marker and not further than the boil-over ledge. Avoid boiling the cooking basin dry. Do not heat up oil in the cooking basin.
- Damage to the glass cover: do not place the hot glass cover on a wet and cold worktop or under cold running water. The glass cover might crack. Replace the glass cover immediately if it is damaged. If bits of broken glass should fall into the cooking basin as the result of a damaged glass cover, the food prepared in it is no longer safe for consumption.
- Damage from unsuitable accessories: only use designated original accessories.
- Corrosion from salt or spices: only add salt or stock cubes when the water is hot. The cooking basin is noncorrosive. However, cer tain substances such as salt might cause corrosion.

Environmental protection

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.

Tips for saving energy

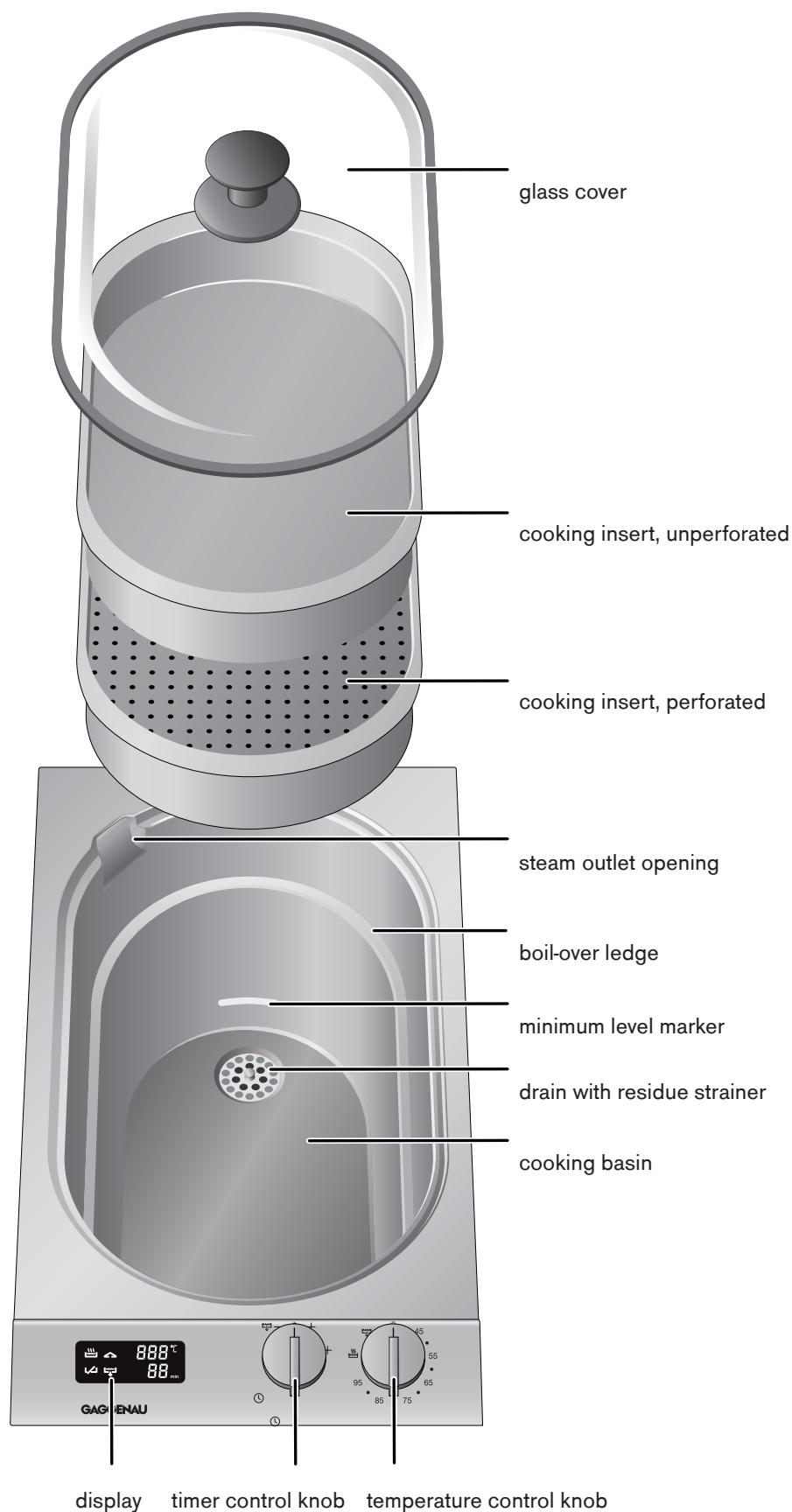
Please observe the following tips to conserve energy while cooking:

- Only preheat the appliance for the time necessary to reach the required temperature.
- If possible, always place the glass cover on the steamer to prevent steam and energy being lost.
- The steamer may be used with two cooking inserts to prepare different foods at the same time.





Your new appliance

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

Steamer



Symbols on the control panel and the display

-  steaming
-  heating up
-  drain valve open
-  overheating protection

Accessories

As standard, your appliance comes with the following accessories:

- cooking insert, perforated
- cooking insert, unperforated
- glass cover
- handle
- residue strainer

Special accessories

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

AG 050 000	drain installation set with check valve drain set (DN 40) and connecting sleeve (1/2" on 1 1/2")
AG 060 000	drain installation set enables drainage of cooking liquid into a suitable receptacle
FK 023 000	pasta basket
GE 020 010	cooking insert, unperforated
GE 020 020	cooking insert, perforated
VD 201 014	stainless steel appliance cover
VD 201 034	aluminium appliance cover
VV 200 01	stainless steel connection strip for combination with further Vario appliances
VV 200 034	aluminium connection strip for combination with further Vario appliances

Operating principle

In the steamer you can steam cook, cook, simmer and blanch.

Steam cooking consists of cooking in a steam flow. The temperature ranges around 100 °C. The steam transmits the heat. Suitable foodstuffs are vegetables, potatoes or fish.

The steam surrounds the food that is being cooked and prevents a loss of nutrients in the food. Cooked food retains its shape, its colour and its typical aroma. Foodstuffs are not browned in the steam cooker.

The appliance offers you the possibility of steam cooking without pressure in one or two cooking inserts. When you use the perforated cooking insert, the steam is able to reach the food on all sides. This ensures uniform cooking even of large quantities of food.

You can set the cooking liquid temperature in 5 °C increments between 45 and 95 °C. This precise adjustment of the water temperature allows you to melt a chocolate coating, for example, to poach meat or to boil pasta..

Operation

Before first use

Please observe the following notes before steaming for the first time:



- 1 Thoroughly clean the appliance and accessories.
- 2 The appliance must be calibrated before first-time operation.
Note: Failure to adjust the boiling point before steaming may result in malfunctions. The steamer might produce too much or too little steam.
- 3 After calibration, fill the cooking basin up to the boil-over ledge with water. Heat up the appliance on the steaming setting for 30 minutes. This will eliminate any 'newness' smells. Drain the water and thoroughly dry the cooking basin.

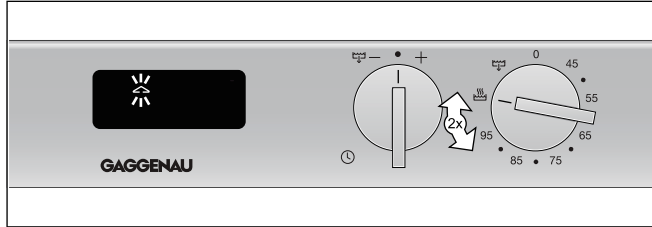
Boiling point detection



The boiling point depends on the air pressure. The higher the altitude, the lower the air pressure, and also the boiling point.

The boiling point must be calibrated before steaming for the first time. During calibration, the appliance is adjusted to the pressure of the altitude where the appliance is installed.

Calibrating the boiling point

- 1 Fill the cooking basin up to the minimum level marker with cold water. Fit the glass cover.
- 2 Set the temperature to 95 °C.
- 3 **Carry out the following operation within 5 seconds:** turn the temperature control knob to and fro **twice** between  and 95 °C. Then turn the control knob to .



The  symbol flashes during boiling point detection. As soon as the  symbol has stopped flashing, the boiling point detection has been completed. The boiling point detection takes between 3 and 7 minutes.

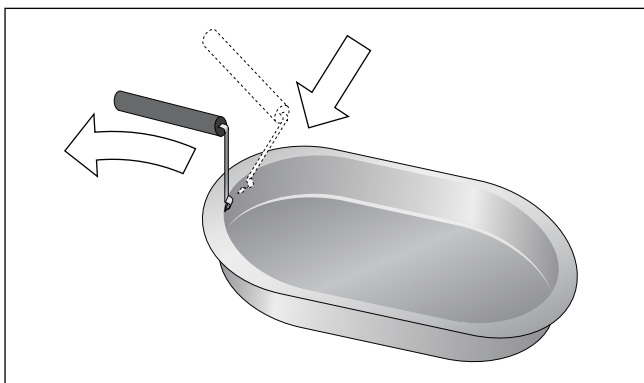
Note: During calibration more steam might escape from the steamer than during normal use.

Hooking the handle into the cooking inserts

Risk of burns!


The cooking insert becomes very hot. Always use the handle provided to lift the cooking insert. Make sure the handle is properly engaged in the cooking insert. Do not turn over the cooking insert by the handle to empty the contents.

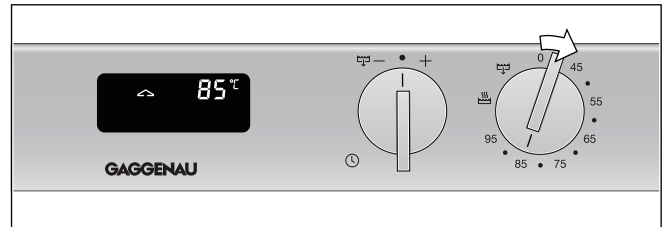
- 1 Slide the handle into the opening on the cooking insert.
- 2 Tilt back the handle. Lift the cooking insert by the handle.




Switching on

Fill the cooking basin with cold water or another cooking liquid (quantity between 1 - 4 litres, refer to the settings table). Do not fill the cooking basin with oil. Fill the cooking basin at least up to the minimum level marker and not higher than to the boil-over ledge.

Turn the temperature control knob to the required position. The selected temperature is shown on the display. The  symbol is shown on the display, while the appliance is heating up.

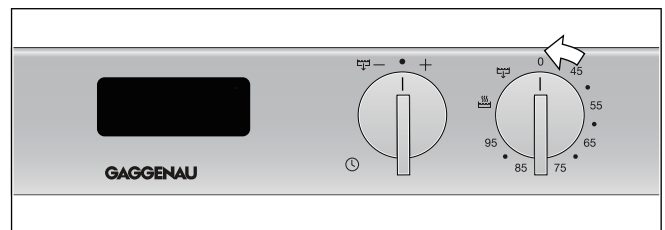


You can set the temperature between 45 and 95 °C. Select the steaming setting  for steam cooking.

Note: Always fit the glass cover during operation. Make sure the steam outlet opening is kept free.

Switching off

Turn the temperature control knob to 0. The display goes off.



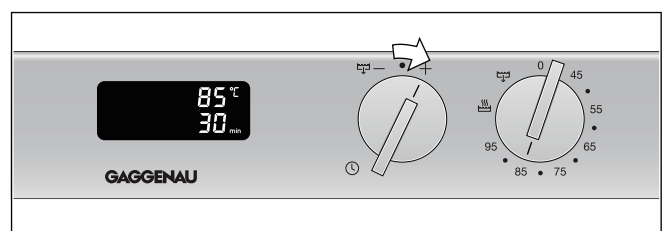
Electronic short-term timer

You can set the short-term timer between 1 and 90 minutes. The automatic shut-off will switch off the steamer after the programmed time has elapsed.

You can use the short-term timer without automatic shut-off even when the steamer is switched off.

Setting the short-term timer

- 1 Select the required temperature or the steam cooking level.
- 2 Turn the timer control knob to + or - to set the desired time.



- 3 The elapsing time is shown on the display. It is possible to change the programmed time while the timer is running.
- 4 After the programmed time has elapsed the appliance is switched off. A signal is sounded. Move any control knob to switch off the signal.

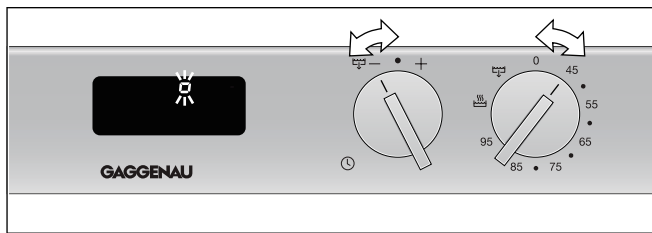
Notes


- If you switch off the appliance before the programmed time has elapsed, the timer will continue to run without the automatic shut-off.
- If you first programme the timer and then select the temperature, the timer will run without the automatic shut-off.


Child lock

Activating the child lock

- 1 Turn the temperature control knob to the right to any temperature.
- 2 Turn the timer control knob to the left to the minus position. Hold the knob in this position.
- 3 Turn the temperature control knob back to 0.
- 4 Turn the timer control knob back to 0.



The  symbol lights up on the display and goes off after a short time. The child lock is activated. You can now turn the control knobs to any position without the appliance heating up.


If you turn a control knob while the child lock is activated, the  symbol lights up on the display and goes off after a short time.

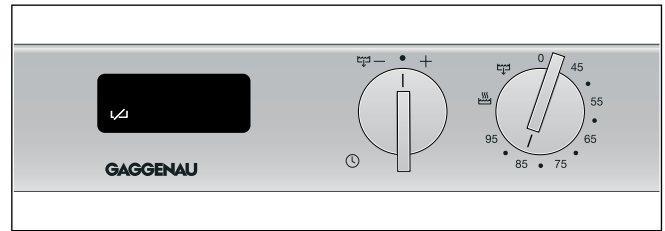
De-activating the child lock

- 1 Turn the timer control knob to the left to the minus position. Hold the knob in this position.
- 2 Turn the temperature control knob to the right to any temperature.
- 3 Turn the timer control knob back to 0.

The child lock is de-activated.

Overheating protection

To protect the appliance and the furniture, the steamer switches the heating element off automatically when overheated.  appears on the display. Switch off the appliance and wait until it has cooled down.

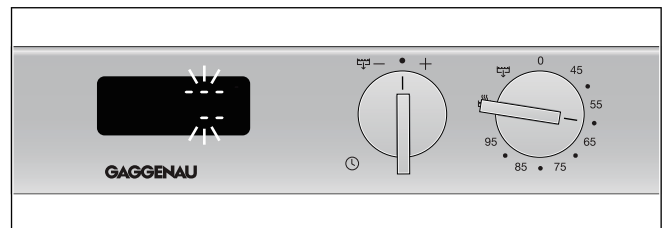


Possible causes for overheating:

- appliance was switched on empty (without any liquid in the cooking basin)
- the cooking basin was filled with very hot water
- appliance was boiled empty or the liquid in the cooking basin has dropped below the minimum level
- appliance was operated for a long time on the steaming setting without the glass cover in place
- limescale built-up in the cooking basin

Safety shut-off

For your protection the appliance features safety shutoff. Every heating operation is switched off after four hours if the appliance is not operated during this time. Dashes flash on the display.



Turn the temperature control knob to 0. Then you can operate the appliance again normally.



Draining the cooking liquid

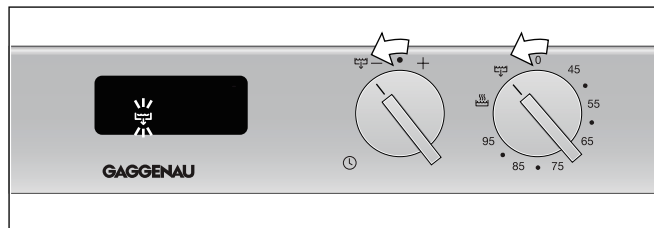
Risk of scalding!



Observe caution when draining the steamer, if there is no fixed drainage connection: let the steamer cool down. Place a suitable and sufficiently large receptacle underneath the appliance to collect the water.

Note: Install the drain installation set AG 060 000 if there is no fixed drainage connection present. Place a suitable, heat resistant receptacle (min. 10 l) under the drain tap.



Opening the drain valve

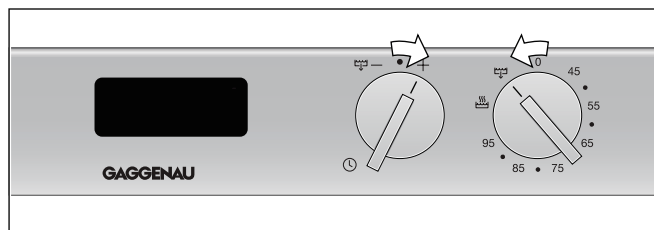
- 1 Turn the temperature control knob to the left to the position .
- 2 Turn the timer control knob to the left to the position  and hold it in this position.




A signal is sounded.  flashes on the display after a few seconds. The drain valve is opened.  lights permanently on the display while the drain valve is open.

Closing the drain valve

- 1 Turn the temperature control knob to the right to the position 0.
- 2 A signal is sounded.  flashes on the display after a few seconds. The drain valve is closed. When the drain valve is closed, the symbol  goes off.




Notes

- If the drain valve is not properly open or closed,  flashes on the display.
- Make sure the residue strainer is placed on the drain to avoid food residues blocking the drain.

Operating areas of the appliance


Cooking in steam

For example vegetables, potatoes

- Fill the cooking basin up to the minimum level marker and preheat on the steaming setting .
- Place the cooking insert with the food inside it in the steamer. When steaming with two cooking inserts, make sure you insert the perforated insert under the unperforated insert.
- Fit the glass cover. You can enhance the taste of meals by replacing the water with a liquid that complements the food (e.g. vegetable soup, fish stock or meat stock).


Cooking in simmering water

For example pasta

- Fill the cooking basin up to the boil-over ledge and preheat on the steaming setting .
- Recommendation: fit the glass cover. Use the pasta basket (special accessory FK 023 000).

Blanching

For example vegetables

- Fill the cooking basin up to the minimum level marker and preheat on the steaming setting .
- Place the vegetables in the unperforated cooking insert.
- After 1 - 2 minutes, place the vegetables in icy water to cool them down fast. Allow the vegetables to drip dry fully.

Simmering

For example sausages

- Fill the cooking basin up to the boil-over ledge.
- Set the temperature between 45 and 95 °C and preheat the steamer.
- Recommendation: fit the glass cover. Use the pasta basket (special accessory FK 023 000).


Keeping warm

For example meat, vegetables, side dishes

- Fill the cooking basin up to the minimum level marker.
- Set the temperature between 80 and 90 °C and preheat the steamer.
- Place the cooking insert containing the food inside the steamer.
- Fit the glass cover. In this way, you can keep food gently and tastily warm over a prolonged period of time without them drying out.


Regenerating

For example prepared dishes

- Fill the cooking basin up to the minimum level marker and preheat on the steaming setting .
- Place your prepared meal in the corresponding cooking insert and set the temperature between 85 and 95 °C. Fit the glass cover.


Extracting juice

For example berries

- Fill the cooking basin up to the minimum level marker and preheat on the steaming setting .
- Place the fruit in the perforated cooking insert.
- Place the unperforated insert in the appliance and then the perforated insert above.
- Steam until no more juice is extracted.

Preserving

For example fruit, vegetables

- Fill the cooking basin up to the minimum level marker.
- Place the jars in the perforated cooking insert. Leave some space between the jars.
- Set the steaming setting .
- Switch off the appliance as soon as bubbles start to rise in the jars.
- Do not remove the jars from the appliance until they have cooled down fully.

Disinfecting

For example baby bottles, jam jars

- Fill the cooking basin up to the minimum level marker and preheat on the steaming setting.
- Place the baby bottles or the jam jars in the unperforated cooking insert. Fit the glass cover.
- Steam for 20 minutes.

Settings table

The values given are for a preheated appliance. The values must be looked upon as a guideline. The heat

required depends on the type and condition of the food.

Steaming / cooking – Setting: steam cooking

Food	Water quantity	Cooking insert	Cooking time	Remarks
Meat				
Meat balls (500 g)	1 litre	perforated	15 - 20 min.	
Fillet of beef (400 g)	1 litre	unperforated	15 - 20 min.	place herbs, e.g. ½ teaspt. thyme in the cooking basin
Chicken breast, filled (500 g)	1 litre	unperforated, base buttered	20 - 25 min.	
Turkey breast (300 g)	1 litre	unperforated, base buttered	15 min.	over vegetable stock
Smoked pork (1 kg)	1 litre	unperforated	60 min.	
Boiled beef (1 kg)	1 litre	unperforated	85 - 90 min.	with soup vegetables
Fish				
Salmon fillet (600 g)	1 litre	perforated	10 - 15 min.	
Truite bleue (2 trouts)	1 litre	perforated	8 - 10 min.	vegetable stock with vinegar
Trout in stock (2 trouts)	1 litre	unperforated	10 - 15 min.	
Cod cutlet steamed in wine (2 fillets)	1 litre	unperforated	20 min.	in a vegetable bed over water and wine
Ocean perch fillet (3 fillets)	1 litre	unperforated	10 - 12 min.	
Pike fillet (1 kg + 0.5 l water and ingredients)	1 litre	unperforated	15 - 20 min.	
Mussels	1 litre	perforated, unperforated	10 - 15 min.	in the perforated insert with stock
Vegetables				
Cauliflower (1 head)	1 litre	perforated	15 - 20 min.	in roses
Cauliflower (1 kg) and carrots (1 kg)	1 litre	unperforated unperforated	25 - 35 min.	in roses sliced
Broccoli (1 head)	1 litre	perforated	10 - 15 min.	in roses
Green beans (800 - 1000 g)	1 litre	perforated	20 - 25 min.	
Kohlrabi (800 g)	1 litre	perforated	15 - 25 min.	sliced
Carrots (1 kg)	1 litre	perforated	10 - 15 min.	sliced
Jacket potatoes (1 kg)	1 litre	perforated	30 - 40 min.	
Boiled potatoes (1 kg)	1 litre	perforated	20 - 25 min.	halve

Food	Water quantity	Cooking insert	Cooking time	Remarks
Boiled potatoes (1 kg) and cauliflower (1 kg)	1 litre	perforated unperforated	25 - 30 min.	halve in roses
Asparagus (2 kg)	1 litre	perforated, unperforated	20 - 25 min.	whole
Courgettes, aubergines (500 g)	1 litre	unperforated	5 - 8 min.	sliced
Spinach (250 g)	1 litre	unperforated	4 min.	
Fennel (4 pieces)	1 litre	perforated	30 - 40 min.	whole

Side dishes

Brown rice (250 g, 0.5 l water)	1 litre	unperforated	30 - 35 min.	
Parboiled rice (250 g, 0.5 l water)	1 litre	unperforated	20 - 25 min.	
Pasta (500 g)	4 litres	pasta basket	according to manufacturer's instructions	
Fresh pasta, 'Spaetzle' (500 g)	4 litres	pasta basket	2 - 5 min.	
Cooked-egg garnish (1 litre)	1 litre	unperforated, base buttered	10 - 15 min.	

Desserts

Pudding in bain-marie tin (quantity for 1.5 litre tin)	1 litre	perforated	according to recipe	
Compote (1 kg, 0.25 l water)	1 litre	ungelocht	10 - 20 min.	
Yeast dumplings (8 dumplings, 125 ml milk, butter, sugar)	1 litre	unperforated	15 - 20 min.	
Rice pudding (250 g, 0.8 l milk)	1 litre	unperforated	25 - 30 min.	

Simmering – Setting: temperature setting

Food	Water quantity	Cooking insert	Cooking time	Temperature
Sausages (4 - 8 pairs)	4 litres	without	10 - 20 min.	75 - 85 °C
Meat dumplings (depending on the size)	4 litres (e.g. stock)	without	20 - 30 min.	90 - 95 °C
Dumplings (4 - 6) / pasta	4 litres	without	20 - 30 min.	90 - 95 °C
Mulled wine (min. 1 litre)		without	—	80 - 90 °C

Tips and tricks

- The steamer may be used with up to two cooking inserts at the same time.
- When steaming with two cooking inserts, you can either place the inserts simultaneously in the cooking basin or you can insert them during the cooking process. Make sure you insert the perforated insert under the unperforated insert. When using this method, please make sure that you insert the food with the longer cooking time first. Do not insert the other cooking insert until the time remaining for the second item you intend to cook has been reached. In this way, you can make sure that meals that require different cooking times will be ready at the same time.
- If possible, always place the glass cover on the steamer to prevent steam and energy being lost.
- Enhance the taste of the cooking liquid by adding herbs, spices, garlic, ginger, lemon juice or wine for steaming or simmering. Make sure the residue strainer is placed on the drain and remove residues before draining to avoid blocking the drain.
- Food cooked in steam has a more intensive taste than conventionally cooked food. Therefore, you can largely dispense with the need for additional spicing.
- Nutrients, vitamins and minerals are retained, as well as taste, shape and colour. The preparation of the food is without fat.
- Cooked food does not come into contact with the boiling water. Therefore, it is enveloped completely by the steam and is not drained of its goodness by water.

Care and cleaning

In this chapter you will find tips on how to maintain and clean your appliance 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 the appliance

- Drain the cooking basin after every use and clean with soapy water and a soft brush. **Do not apply any stainless steel care products on the cooking basin as these are usually not food safe.**
- Soiling, salt and limescale deposits can cause corrosion.
- Clean the cooking inserts and the residue strainer in a dishwasher or with soapy water. Only clean the handle by hand.
- Thoroughly dry the cooking basin with a cloth. Do not fit the glass cover while the cooking basin is still moist.
- If a white coating should form in the cooking basin due to hard water, wipe out the basin with a water and vinegar mixture or a descaling agent that is food safe. Rinse thoroughly with clear water.
- Polish the cooking basin with a soft cloth and a drop of cooking oil.

After cleaning and drying, you can store the cleaned cooking inserts and the handle in the cooking basin. Turn over the glass cover to make sure that the appliance cover (special accessory) will lie properly on the appliance.

Note: After a few hours of operation, the contours of the heating elements will appear on the base of the cooking basin. This does not detrimentally influence the functions and the quality of the appliance.

Part/surface	Recommended cleaning method
Cooking basin	Clean with warm soapy water and a brush. Thoroughly dry with a soft cloth.
Cooking inserts	Clean in a dishwasher.
Glass cover	Clean in a dishwasher.
Handle	Clean with warm soapy water.






Part/surface	Recommended cleaning method
Control panel	Clean with a soft, moist cloth and some soapy water; do not use too much water. Dry with a soft cloth. You can order a suitable care product for the control panel (order number 311135) from your specialist retailer or online. Apply the care product evenly with a soft cloth on the control panel after cleaning.
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.

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
 appears on the display. The steamer does not heat up.	The child lock has been activated.	Switch off the child lock.
The appliance switches off. Dashes flash on the display.	Safety shut-off.	Switch off the appliance. Then you can operate it again normally.
An error code (for example F01, F02, etc.) appears on the display.	Faulty electronics.	Call your local Gaggenau after-sales service.
 appears on the display. The steamer does not heat up.	Overheating protection: no liquid in the cooking basin.	Switch off the appliance. Fill the cooking basin with cold water up to the max-marker and leave to cool down fully.
	Overheating protection: the steamer was operated for a prolonged period of time on the steam setting  without the glass cover.	Switch off the appliance and leave to cool down fully. Place the glass cover on the appliance when steaming.
	Overheating protection: the cooking basin was filled with hot water.	Switch off the appliance and leave to cool down fully. Fill the cooking basin with cold water.
	Overheating protection: build up of limescale in the cooking basin. The contours of the heating element are visible on the base of the cooking basin.	Switch off the appliance and leave to cool down fully. Descale the cooking basin with vinegar solution or another descaler which is food safe. Carefully rinse with cold water.
	If the  symbol does not go off after switching back on again although the appliance has fully cooled, please call your local Gaggenau customer service agency.	
 flashes on the display.	Drain valve is not properly open or closed.	Close the drain valve. If it is blocked by residues open the drain valve again. Then remove the residues with a suitable tool (e.g. handle of a wooden spoon).

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.
<hr/> 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
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.

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 aftersales service.

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