

VG 231 334 SG

Gas wok

Table of contents

Safety information	3
General notes	3
Safety during operation	3
Safety during cleaning	3
Safety during maintenance and repairs	3
Environmental protection	4
Environmentally-friendly disposal	4
Tips for saving energy	4
Your new appliance	5
Gas wok	5
Control knob	5
Special accessories	5
Wok burner assembly	6
Operating principle	6
Operation	7
Switching on automatically	7
Switching on manually	7
Switching off	7
Thermoelectric flame monitoring	7
Settings table and tips	8
Tips for cooking and roasting	8
Cooking in the wok	8
Cookware recommendations	8
Suitable cooking vessels	8
Precautions for use	8
Care and cleaning	9
Cleaning	9
Burnt-on dirt	10
Do not use these cleaning agents	10
Burner discolouration	10
Trouble shooting	11
After-sales service	11

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

⚠ Safety information

Please read these instructions carefully. Keep the instructions in a safe place for reference or for the subsequent 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.

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!

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.

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.

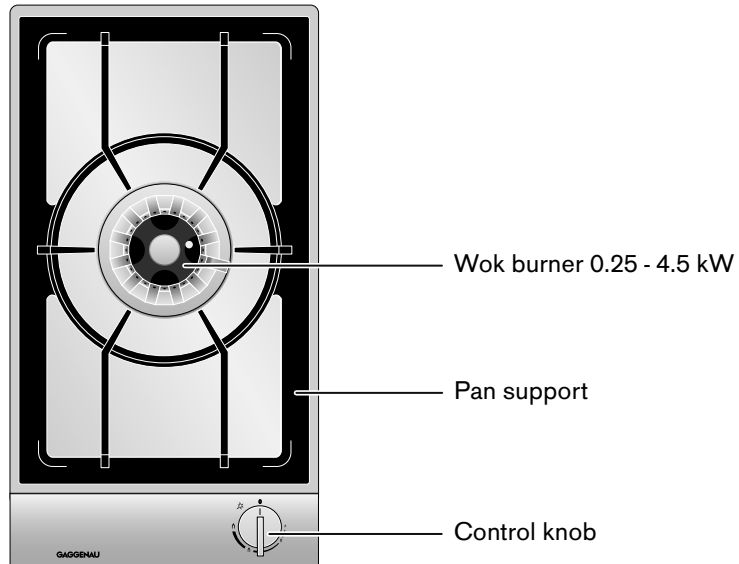
Tips for saving energy

- 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.

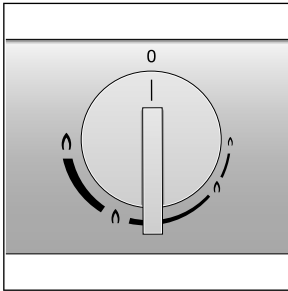
Your new appliance

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.

Special accessories

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

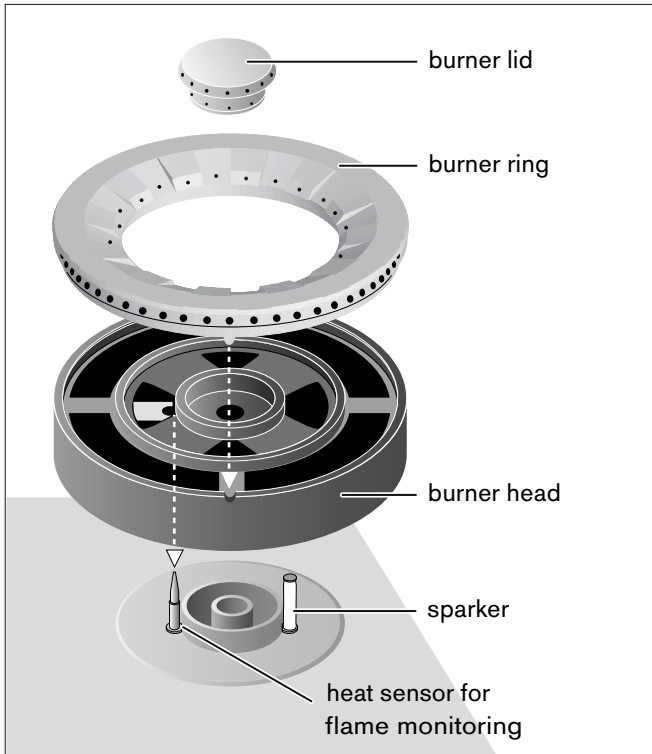
- VD 201 014 stainless steel appliance cover
- VD 201 034 aluminium appliance cover
- VV 200 014 stainless steel connection strip for combination with further Vario appliances
- VV 200 034 aluminium connection strip for combination with further Vario appliances
- WP 400 001 Multi-layer material wok pan, 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.

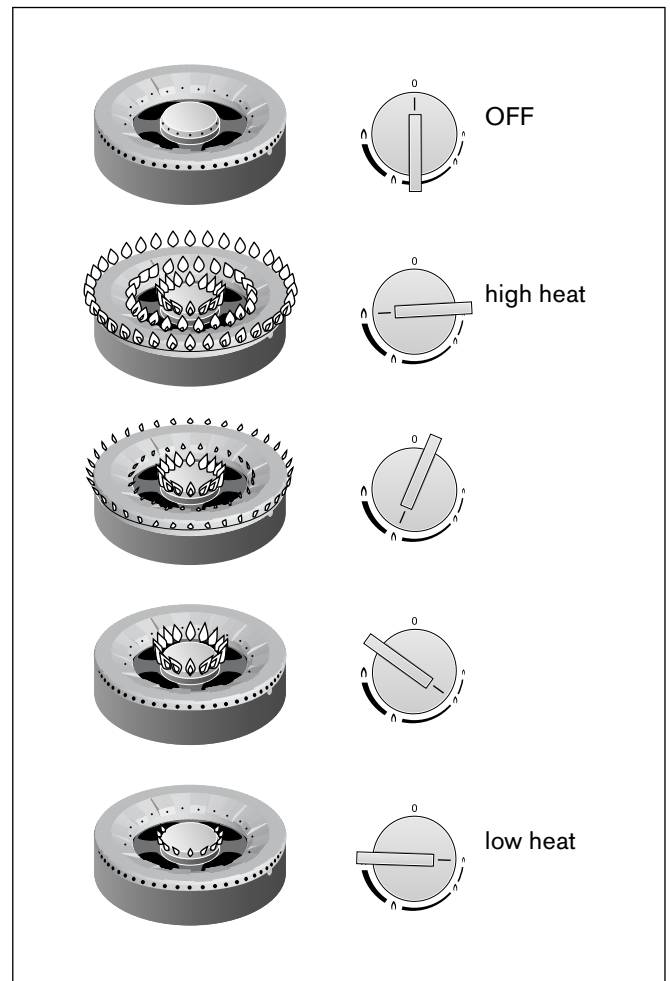
Wok burner assembly

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 pot grid.
- 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	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.

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

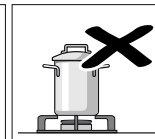
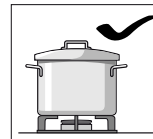
The following tips can help you save energy and avoid damage to your cookware.

Suitable cooking vessels

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

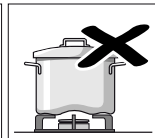
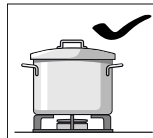
Pots with a diameter of less than 160 mm or more than 320 mm should not be used. When using large pots, pay attention to keeping to a minimum distance of 50 mm between the cooking vessel and combustible surroundings. The cooking vessel should not touch the control panel.

Precautions for use



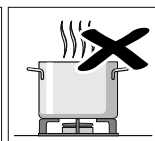
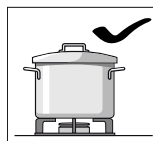
Use pots or pans which are the right size for each burner.

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

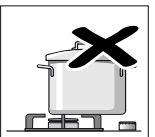
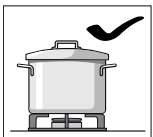


Do not use damaged pots or pans, which do not sit evenly on the cooktop, they may tip over.

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

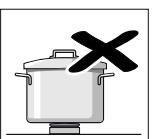
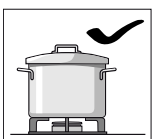


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



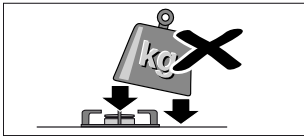
Always centre the pot or pan over the burner, otherwise it could tip over.

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



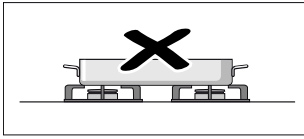
Place the pots or pans on the pan support, never directly on the burner.

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 cleaning gel from our online shop, from your specialist retailer or our after-sales service (item number 00311859). 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!

Damage to the surface: Do not use the cleaning gel 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.

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.

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

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

GAGGENAU



9001373097 en (980210)