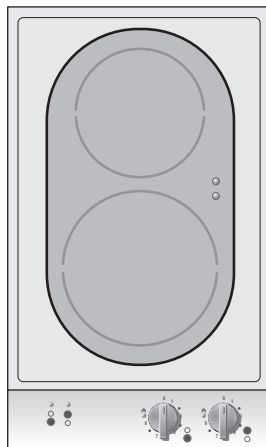


Instructions for Use

VI 230 112



GAGGENAU

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Important information

Environmental protection

- ❑ We are constantly developing new solutions and technology which reduce energy consumption and spare natural resources, thus actively contributing to the protection of the environment.
- ❑ In order to save on energy, we recommend that you follow the tips on choice and use of dishes which are given in these operating instructions.

Notes on disposal

- ❑ Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.
- ❑ Old appliances are not worthless rubbish! Environment-conscious recycling can reclaim valuable raw materials. Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution: This appliance is defective!"
- ❑ Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local municipal office.

Before connecting your new appliance

Please read this instruction manual carefully before using your new hob for the first time. The instructions contain important information with regard to user safety and appliance use and care.

- ❑ Your appliance should only be connected to the mains electricity supply by an authorised electrician. The electrician should ensure that the appliance is correctly installed in compliance with the regulations and legal considerations in force in your country.

General safety information

- ❑ Please retain these operating and installation instructions. The envelope for the operating instructions contains details of the after-sales service which you may need to call if repairs are required. Please submit the operating and installation instructions to any subsequent user of the appliance.
- ❑ Do not operate the hob if transport damage is apparent.
- ❑ This appliance complies with all regulations relevant to electrical appliances. Repairs should only be carried out by service engineers trained by the manufacturer. Repairs that have not been carried out properly represent a considerable hazard to the user.
- ❑ This appliance must be used for the preparation of food only.
- ❑ The hob and pans or utensils can become very hot while it is in use. **Make sure that children are always kept away from the hob.**
- ❑ Remain in the vicinity of the food when cooking with fat or oil. Oil that overheats can ignite. Never add water to burning fat or oil. Risk of fire! In the event of fire, extinguish the flames by covering the cookware. Switch off the hotplate, and leave the cookware to cool.

Warning!

- ❑ You must not store any combustible items or spray cans beneath the hob.
- ❑ The connecting cords of electrical appliances must not come into contact with the hot cooking surfaces. This could result in damage to the connecting cord's insulating jacket.
- ❑ In the event that a drawer is located beneath the hob, you must not store any combustible items in this drawer. Do not place any combustible items on top of the hob.
- ❑ In the event that cracks, tears or fissures appear on the hob, the appliance must be switched off immediately. Always switch off the appliance via the cooker fuse or the circuit-breaker in the fuse box or, where applicable, by removing the cooker plug.

- ❑ To comply with relevant safety regulations, the fitter must install a disconnection device with open poles with an opening of at least 3 mm. This step is not necessary when connection is done through a plug, if the plug is accessible to the user and the plug is earthed.

Warning!

- ❑ The saucepan base and the hotplate must be dry whilst cooking. Any liquid between the cookware base and the hotplate will vaporize. The ensuing steam pressure can cause the saucepan to jump violently. Risk of injury!
- ❑ Observe the residual heat indicator. This provides an indication of which hotplates are still hot.
- ❑ Do not place food wrapped in silver foil, cutlery, cooking-receptacle lids or any other kind of metal object on the induction cooking hob. Should the appliance be connected for any reason, these objects will heat up very quickly and may produce burns.

This appliance is in full compliance with electromagnetic safety and compatibility standards. **Persons fitted with pacemakers**, hearing aids or other similar devices **are not**, however, **recommended to use** the appliance given the impossibility of guaranteeing that 100% of such devices available on the market comply with these same standards. It is, therefore, not possible to rule out interference which may adversely affect the correct working order of such devices.

Notes

- ❑ A slight buzzing can be heard while the cooking zones are heating up. Individual cooking zones may glow more brightly than others. There are technical reasons for this and they have no effect on quality or function.
- ❑ The hob is surrounded by a thick elastic seal. It is possible therefore, depending on the surface of the worktop, that there will be a small uneven gap between the worktop and the hob. This does not however have a detrimental effect on the function of the seal.
- ❑ Irregularities on the surface are a natural characteristic of glass-ceramic products. The hob's mirror finish can mean that even the smallest bubble, less than 1 mm in diameter, is more or less visible. They neither impair the performance nor the durability of the glass hob.

The advantages of cooking by induction

The heating process takes place at great speed within the receptacle used in the total absence of either flame or perceivable heat source. It is not necessary for heat to pass from the surface to the cooking receptacle. That is why cooking by induction offers the following advantages:

- ❑ Great cooking and frying speed, saving on both time and energy consumption..
- ❑ The energy supply automatically adapts to the diameter of the receptacle in use, meaning that the smaller the receptacle, the lower the energy consumption..
- ❑ The hob supplies or cuts heat once the control knob is activated. It even cuts the heat supply off should the receptacle be removed from the cooking plate without having been previously turned off. Should a cloth or some other inflammable object be carelessly left on top of the plate, it will not catch fire even with the plate on.
- ❑ Splashes or spillages of foodstuffs do not burn on the cooking hob and smoke is not formed because the hob does not reach temperatures high enough to do so.

Description of functions

Hobs with built-in controls

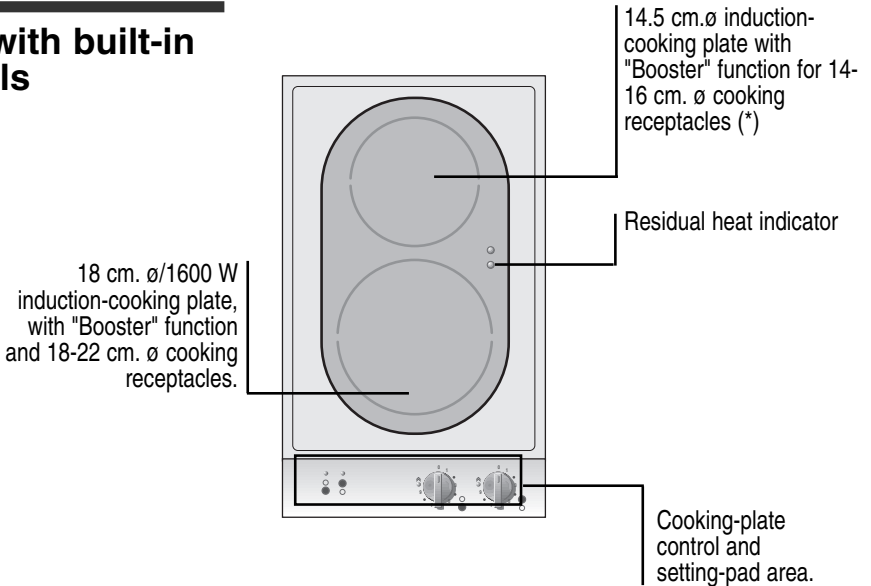


Fig. 1a

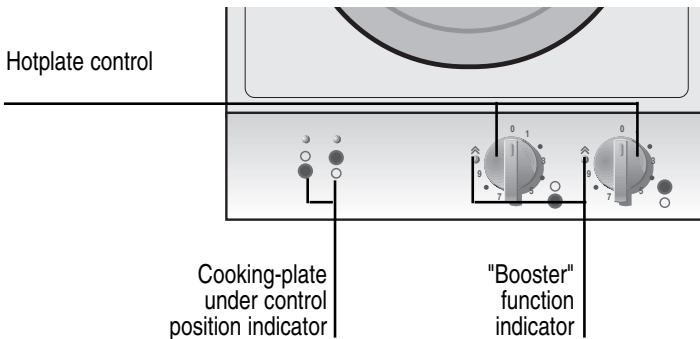


Fig. 1b

(*) Smaller receptacles can be used on the cooking plate. The power supplied adapts to receptacle diameter without wasting energy.

Using the hob

Hotplate control

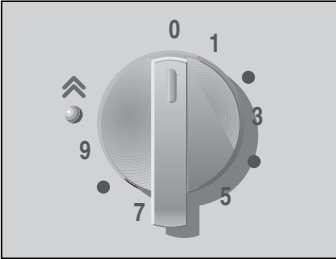


Fig. 2

The hotplate controls are used to set the heat setting of the individual hotplates.. Fig. 2.

- 1 = lowest power
- 9 = highest power

Warming , according to amount	1-5
Boiling	
Boil start	9/Booster
Boiling large amounts	6-8
Boiling small amounts	4-6
Frying	
Heating fat/initial frying	8-9
Continued frying	7-8

"Stand-by" pad with indicator light

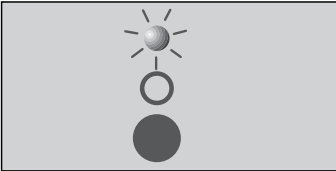


Fig. 3

When a hotplate is switched on, the ON/OFF light comes on.

Residual heat indicator

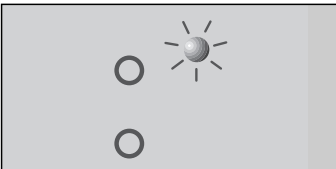


Fig. 4

While the heat remaining on the glass is still capable of causing burns, the residual heat indication on the right-hand side of the middle of the glass lights up, fig. 4.

The Booster function



Fig. 5

Limits on use of the Booster function

The booster function gives the respective hotplate 150% of the maximum heating power and therefore requires watching when in operation. It is used for quick heating, e.g. frying grease. After heating, reduce the heat setting to save energy and prevent ignition of frying medium.

To activate this function, set the respective hotplate switch to setting **9**.

Set the switch to another position, when you no longer require this setting.

Connecting the "Booster" function:

In order to connect the "Booster" function, turn the control knob for $\hat{\wedge}$, fig. 5, and release the knob. On so doing, the knob will automatically go back to 9.

The signal will light up to indicate that this position has been activated.

Disconnecting the "Booster" function:

In order to disconnect the "Booster" function, turn the control knob to any position other than 9.

- The "Booster" function can only be activated on a cooking area when the other area on the hob has been turned off. If the other cooking area is not off, then the "Booster" function indicator will flash and finally go out altogether, indicating that the function cannot be used.
- The cooking hob may turn the Booster function off automatically under certain conditions in order to protect interior electronic components. Should this occur, the function has to be turned on once more; if the control indicator remains flashing after the function has been turned off automatically, it is necessary to wait a few minutes before trying to turn the function back on again.

Heating-power setting characteristics table

Heating power setting	Approx. percentage of ma. heating power setting
0	0 %
1	3,5 %
2	6,5 %
3	9,5 %
4	15,5 %
5	20,5 %
6	25 %
7	47 %
8	72 %
9	100 %
Booster	150%

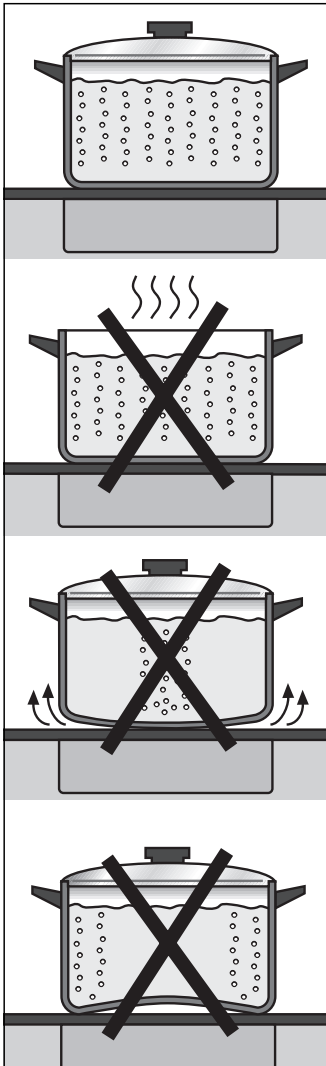
Recommendations

Choosing the right heating power



- ❑ Those **recipes** which traditionally use the “bain Marie” method, such as sauces and creams containing egg, can be cooked in the receptacle itself at lower power levels, obtaining the same results and without the risk of the sauces or creams curdling.
- ❑ **Perfect heat setting** also offers improvements in the cooking of foods involving as chocolate baths, “choux” pastry (for profiteroles) or others requiring long cooking times, by not preventing food from sticking to the sides of the receptacle. **The lowest possible heating-power** settings should be used to achieve this. When the cooking temperature falls too much, turn it up by 1-2 settings. If the temperature rises too much, all you need do is turn the setting down; it is not necessary to remove the receptacle from the heat.
- ❑ When **deep-frying**, it is recommended that the oil should be heated up at the highest possible power setting and then turned down to a mid-setting when the foodstuffs are placed in the heated oil. This setting should then be kept for the remainder of the cooking process.
- ❑ Liquids and soups can be brought to boiling point using the Booster function. Once boiling point has been reached, the remainder of the process can be performed at a lower power setting. In this way, little evaporation will take place and the energy-consumption level is kept at a minimum. On turning the cooking plate off, residual heat is not enough to keep the cooking process going.

Suitable cooking receptacles and how to use them



- ❑ Only ferromagnetic receptacles are suitable for cooking by Induction. To see if your receptacles are suitable, make sure that they are attracted by the magnet supplied with your hob.
- ❑ Make sure the base of the cooking receptacle is ferromagnetic. Receptacles made of enamelled steel, cast iron or special stainless-steel receptacles (designed for cooking by induction) can all be used. Do not use receptacles made of thin normal steel or glass, earthenware, copper or aluminium.
- ❑ Always use saucepans and frying pans with their lids on.
- ❑ When the saucepan or receptacle base has the same diameter as the cooking plate, heat transmission reaches optimum levels. When you buy saucepans and receptacles, you should take into account the fact that manufacturers normally indicate the saucepan or receptacle's upper diameter. Base diameter is usually less than this.
- ❑ Ensure enamelled saucepans are not allowed to heat up when empty. Otherwise, both the saucepan base and the vitroceramic surface may be damaged.
- ❑ Observe the manufacturer's instructions before using a special receptacle.
- ❑ Turn down the cooking plate's selected heating-power setting at the right moment. Water should not bubble violently when boiled.

Fig. 6

Maintenance and cleaning

The glass on your hob does not allow dirt to become embedded and can, therefore, simply be cleaned with a warm, soapy cloth.

The cooker's control panel must only be cleaned using a soft, dry cloth and light soapy solution. Do not use any commercially available stainless steel cleaners as these may be aggressive to the printed markings.

Clean the cooking surface regularly with the Gaggenau cooker cleaner (nr.: 098690).

This appliance does not come with a glass scraper as it is not necessary.

Remove baked-in food remainders and coarse dirt with our small scraper (nr.: 087670).

Scrapers can be bought at any suitable shop or from our official Service Centres.

How to prevent the cooking-hob surface from being damaged

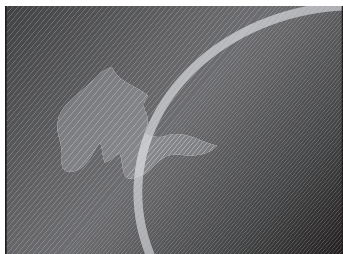


Fig. 7

- Never use the cooking hob as a work surface or to rest things on. Always use the work surfaces on your kitchen units. Salt, sugar or grit from cleaning vegetables can scratch the cooking-plate hob.
- Make sure that no hard or sharp objects fall onto your cooking-plate hob.
- Never place hot casserole dishes or frying pans on the control panel or cooking-hob frame, fig. 7.
- Casserole dishes and frying pans should not have rough bottoms, as these can scratch the cooking-hob surface.
- No not use metal scouring pads, brushes or heavy-duty cleaning products like oven sprays or stain removers.

Tainting



Fig. 8

When light-brown or metallic stains appear on the cooking plates, it means scaling has first occurred and then been overheated; similar marks appear when pans with uneven bases are used.

These stains are caused by unsuitable cleaning products or because a pan base is worn. Brown tainting can also occur when scaling is overheated. Tainting of this kind can be removed by using the same cleaning products as those employed for cleaning fine-steel kitchen sinks.

If any slight de-coloration or chalk stains are observed, use vinegar or lemon juice.

Decoration



Fig. 9

The best way to clean the decoration on the hob is to use lukewarm bleach. Do not use scouring pads, pointed objects or glass scrapers.

Acid-based agents, like vinegar or lemon juice, should be removed immediately with a damp cloth.

Instructions should a fault arise

Before getting in touch with our Customer Service, read the following instructions to discover the possible cause of the fault. Some problems can be solved without needing to get in touch with the Customer Service. Should, however, you still need to contact our Customer Service, please quote the model and the appliance's factory number. This information can be found on the appliance's characteristics plate.

Warning!

Never interfere with the inside of your appliance

What to do if a fault arises

The cooking-plate hob fails to heat up and no lights come on.

- Make sure this is the case for all of the cooking plates.
- Make sure the mains electricity supply is in order.

When I turn the cooking-plate hob on, the mains fuse box current limiter triggers.

- Call Customer Service immediately.

On placing a receptacle on an Induction cooking plate, the selected cooking plate indication flashes (the power supply is cut).

- Make sure that the receptacle is made of a ferromagnetic material (it attracts a magnet).
- Make sure the diameter of the receptacle base is big enough.
- Check to see if the cooking plate works properly with other cooking receptacles.
- If the cooking-plate hob is turned off and, when turned back on again, it does not give any light indications, disconnect it from the mains supply, wait about 20 seconds and connect it up once more.
- Let the receptacle cool off to make sure it has not heated up too much on being used.

When boiling or deep-frying for a long period of time, the receptacle fails to retain temperature.

- Check to see if the cooking plate works properly "from cold". The appliance is equipped with an automatic power-reduction system to prevent both overheating when cooking at high temperatures and cooking without liquid.
- If you wish, you can use a different induction-cooking plate until the previously-used one has cooled down.

The residual heat light and relevant cooking plate indication flash.

- If the glass surface is cold, ring our Service Centre.
- If the surface is warm, let the hob cool down before using it again.

The Booster-function indicator flashes and goes out

The Booster-cooking function makes the cooking plate work at its maximum power. For this reason, the cooking-plate hob itself might automatically turn the Booster-cooking function off so as to prevent excessive overheating on the appliance. You can carry on using it when the indicator does not flash

The induction-cooking plates' residual heat indicators "take a long time to come on".

Induction-cooking plate residual heat indicators take longer to come on than those fitted on older appliances. This depends on the system and is considered normal.

Technical Information

Voltage:	230 V 50 Hz
Inductive elements:	1600 and 1200 W
Booster Function Large cooking plate:	2400 W
Booster Function Short-sized cooking plate:	1800 W
Inductive elements working frequency:	34-48 kHz