

Operating and assembly instructions

VL 051-107

Automatically extendible hob ventilator



GAGGENAU

VL 051-107

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Preface



Fig. 1

With your new hob ventilator, working in the kitchen will be even more fun.

The appliance offers you the following **advantages:**

- Kitchen vapours and fats are sucked away directly where they arise.
- The advantages of a hob ventilator are combined with those of a single-point extractor.

To ensure that you will be able to use this appliance in all its diversity, read through the operating and assembly instructions conscientiously **before operating it for the first time**. The instructions contain **important notes** on use, installation and maintenance of the appliance.

On the following page you will find **important notes on safety and operation**. These will serve to ensure your personal safety and the lasting value of your appliance.

You will find notes on Page 4 that you ought to observe **before operating the appliance for the first time**.

The chapter entitled **“Cleaning and care”** will make sure that your appliance will stay operable and beautiful for a long time.

And now we wish you lots of fun with your new hob ventilator.

1. Important notes

1.1 For your safety

Damaged appliances must not be operated.

The appliance must only be connected by an **authorised specialist**, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.

Also observe the assembly instructions!

Connecting cables must not come into contact with hot cooking surfaces.

Hazardous or explosive substances and vapours must not be extracted!

The user is responsible for expert use and the perfect condition of the appliance.

Never operate the appliance **without a grease filter**.

Only ever operate the appliance under supervision. The appliance is intended solely for use in the household and must not be put to any other uses.

Do not place any objects on the appliance; this will have a detrimental effect on functioning. Do not place any objects under the swivel arm when it is extended. Make sure that there are no obstacles in the **swivel and entry range**.

Do not clean the appliance with a steam cleaning apparatus or with water pressure because this poses a **risk of short-circuits**.

Isolate the appliance from the mains during **every maintenance operation**. To do this, remove the mains plug or actuate the corresponding fuse. If the mains plug is not accessible, the appliance must be deenergised by means of the domestic installation fuse.

In the event of **malfunctions**, first of all check the household fuses. If the malfunction has nothing to do with the power supply, please contact your

specialist dealer or your responsible Gaggenau after-sales service. **Repairs** must be carried out by authorised specialists, thus ensuring electrical safety.

After a power failure, the hob ventilator will not switch on automatically, but must be reset instead by any operator action.

When operated next to gas appliances, the **swivel arm** must be extended at least to the **top edge of the pan** as otherwise the flame of the gas burner will be impaired. **Gas appliances** may only be used next to a hob ventilator when pots and pans are placed on them! **Please note that a wok must not be installed next to a hob ventilator.**

No warranty claims can be lodged **in the event of damage** caused by failure to observe these instructions.

Caution! Over-greased filters are a fire risk! Only ever deep-fry under the extractor under constant supervision. Pay attention to cleaning the grease filter on a regular basis.

Fire risk! It is not permitted to flambé meals next to a hob ventilator that is in operation.

You may only ever use a grill or a deep fryer at the same time as the hob ventilator if it is under constant **supervision**. This will involve a fire risk!

When the ventilator is installed next to gas appliances, swivelling of the boom in the direction of the gas must be prevented by an additionally fitted pin (see assembly instructions).

Caution! The appliance may get very hot! Risk of burns!

Technical modifications reserved.

1.2 Operating for the first time

Before operating the appliance for the first time, please pay attention to the following notes:

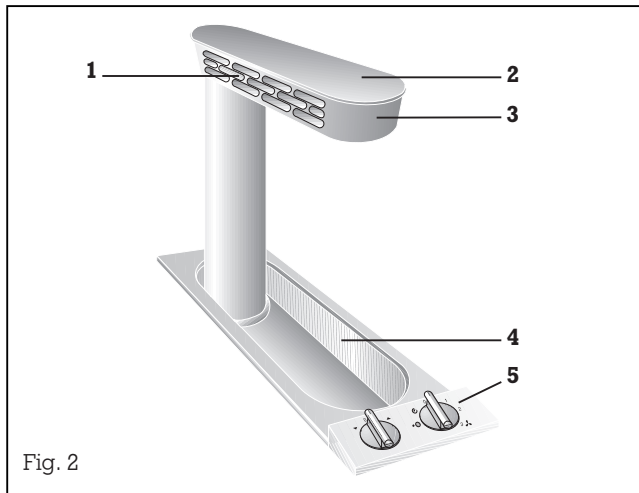
- **Conscientiously** read through the operating and assembly instructions before operating the appliance for the first time.
- **The rating plate** for this appliance is included with the instructions on a separate sheet. Store the rating plate in the same location as your operating and assembly instructions. You need the rating plate for possible damage and warranty cases.
- **Remove the packaging** from the appliance and dispose of it properly.
Pay attention to the fact that there are accessories in the packaging.
Keep packaging elements out of the reach of children!
- **Thoroughly clean** the appliance before using it for the first time. (see chapter entitled "Cleaning and care")
- **Before operating** the appliance for the first time, check that the mains connection is in proper working order.

1.3 About use

- Do **not** pour **any liquids** into the tub!
If liquid should have inadvertently penetrated into the tub, wipe it out immediately.
- If the swivel arm gets soiled during operation, clean it **before moving it in**.

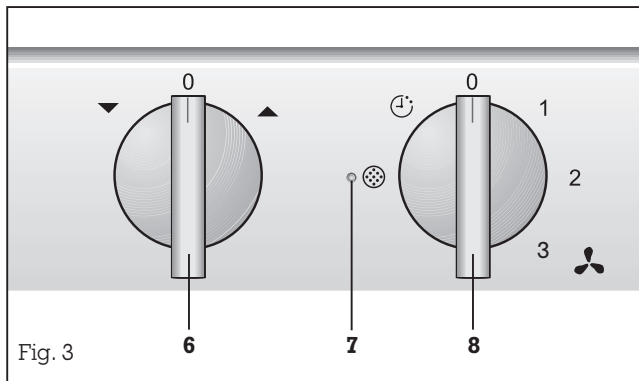
2. Structure and operating principle

2.1 Structure of the appliance



- 1 Grease filter
- 2 Lid
- 3 Swivel arm
- 4 Tub
- 5 Control panel

2.2 Control panel



- 6 "Height adjustment" control knob
- 7 Grease filter pilot lamp
- 8 "Power level" control knob with the positions 0, 1, 2, 3, after-running stage and grease filter indication

2.3 Accessories

You can order the following **special accessories**:

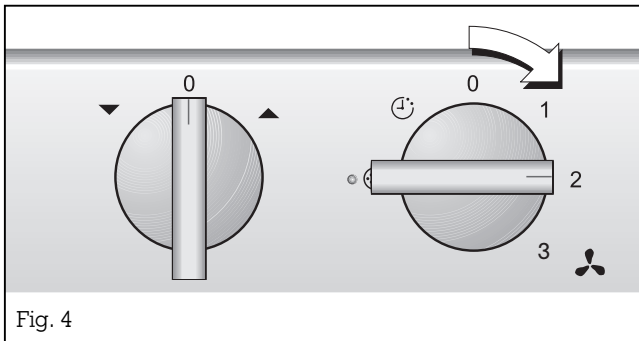
VV 200-000: connecting trim

AR 070-051: flat Aluflex duct (app. 40 cm long)

AS 081-051: attachment plate for GB 031

AS 090-051: 2 deflectors for installation with flat duct

3. Operation



Switching on

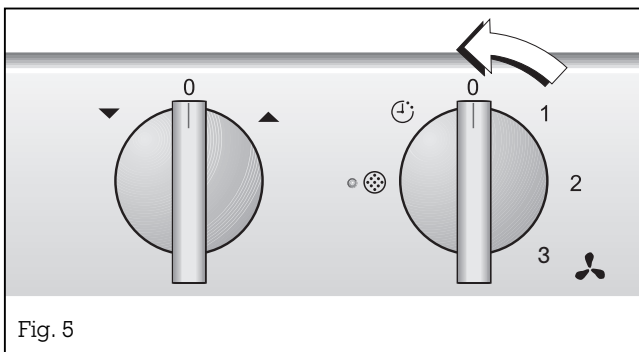
- Turn the "Power level" control knob to the required position on the right.

The boom moves automatically to the frying position, and it can then be extended continuously up to its fully extended position (cooking position) by turning the "Height adjustment" knob.

You can also extend the boom to the required position before switching on the appliance.

In the cooking position (height 100-410 mm), the boom can be swivelled manually; its swivel radius depends on its height when extended.

If the swivel arm is extended without an output level having been set, as from the roasting position the connected fan module automatically runs at a basic level.



Switching off

- Turn the "Power level" control knob to the 0 position on the left.
- Turn the "Height adjustment" knob to the left to retract the boom. The boom turns automatically to its defined starting position in the trough.

After-running

- Turn the control knob to the left to the ☺ (After-running) position.
The hob ventilator continues to run at stage 1 for 10 minutes.
- Turn the control knob to the 0 position if you wish to prematurely end the after-running time.

Holiday protection

- The appliance switches itself off four hours after the last operator action. It can be reset by any operator input.

4. Cleaning and care

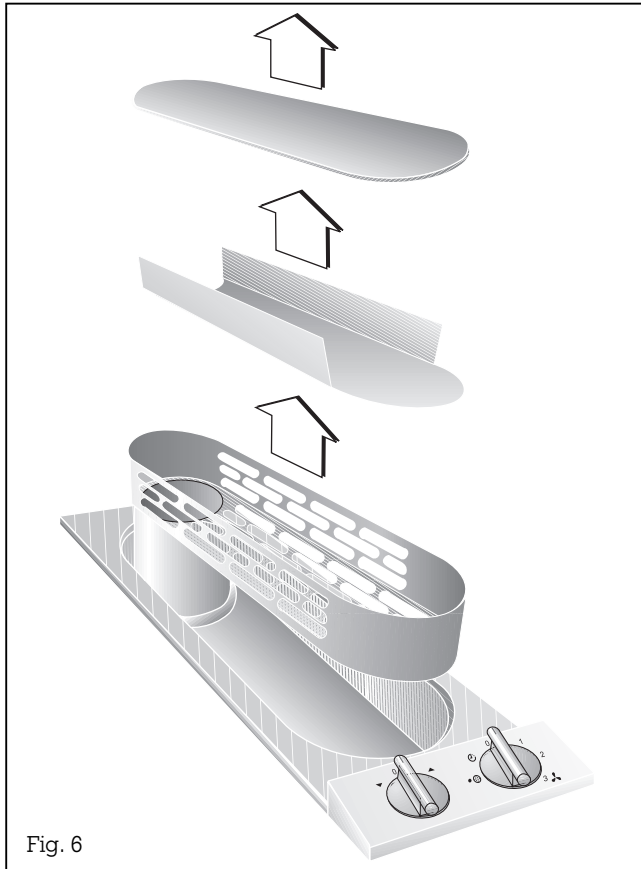


Fig. 6

Caution:

Avoid sharp and caustic cleaning agents as well as brushes and abrasive cleaners.

Clean the **stainless steel** tub with mild rinsing detergent and apply stainless steel care agent to the metal surfaces using a soft cloth.

Only clean the **switch panel** with a soft cloth. Do not use any cleaning agent as it might be aggressive to the inscription markings.

Grease filter cleaning

The grease filter indication symbol lights up on the operating panel after around 30 hours of operation. Illumination of this symbol signals to you that the grease filters have to be cleaned.

You can clean the metal grease filters in a dishwasher at a maximum temperature of 65°C. To do this, place the grease filters in the dishwasher in such a way that it is cleaned completely.

Clean the the grease filter at least once a month.

Proceed as follows:

- Turn the "Height adjustment" control knob to the right to extend the boom slightly. By doing so, you can detach the cover easily.
- Detach the cover.
- Turn the two retaining wires up and remove the grease filter from the appliance.
- Turn the control knob to the position ☉ (grease filter indication). This resets the operating time.

Insert in the reverse order.

Caution!

Only clean the grease filter after the appliance has cooled down.

Swivel arm cleaning

If the swivel arm gets very dirty, it can be dismantled for cleaning. You can clean the swivel arm in a dishwasher at a maximum temperature of 65°C.

Proceed as follows:

- Turn the "Height adjustment" control knob to the right to extend the boom slightly. By doing so, you can detach the cover easily.
- Detach the cover.
- Turn up the two retaining clips and remove the grease filter from the appliance.
- Place the two included protective covers on the tube opening to make sure that no small parts will fall into the suction pipe.
- Using a suitable tool, undo the 3 cap nuts.
- Remove the protective cover.

Insert in the reverse order.

Caution!

Only clean the swivel arm after the appliance has cooled down.

5. Maintenance

First disconnect the appliance from the mains before carrying out any repairs.

In the event of malfunctions, first of all check the household fuses.

If the **power supply** is in proper working order, but the appliance is nevertheless not functioning, then please contact your specialist dealer or your responsible Gaggenau after-sales service. Specify the appliance type. To this end, have a look at the rating plate, which is included with the operating and assembly instructions.

Repairs must only be carried out by authorised specialists, thus ensuring the safety of the appliance. Improper tampering will render all warranty claims null and void.

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