

Operating and Assembly Instructions

VC 230-613

Glass ceramic cooking range



GAGGENAU

Preface

Important safeguards	Page 3-4
1. Important safety notes	Page 5-6
1.1 For your safety	Page 5
1.2 Operating for the first time	Page 6
1.3 Caution	Page 6
2. Structure and operating principle	Page 7
2.1 Structure	Page 7
2.2 Special accessories	Page 7
2.3 Operating principle	Page 7
2.4 Energy saving tips	Page 7
3. Operation	Page 8-10
3.1 Switching on / off	Page 8
3.2 Operating with the combination function	Page 9
3.3 Settings Table	Page 10
4. Cleaning and care	Page 11
5. Maintenance	Page 11
6. Assembly instructions	Page 12-15
6.1 Important notes on installation	Page 12
6.2 Electrical connection	Page 13-14
6.3 Installation and removal	Page 15

Preface

Cooking with your new glass-ceramic cooker will be even more fun than before.

The appliance offers you the following **advantages**

- The cooker features SuperQuick cooking zones.
- Thanks to the novel installation method implemented, installation is child's play!

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 pages 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 3 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 cooking.



Fig. 1

Important Safeguards

1. **Read All Instructions.**

2. To eliminate the risk of burns or fire by reaching over the heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches (127 mm) beyond the bottom of cabinets.

3. **Important instructions**

- a) Ensure that this appliance is properly connected and grounded by a qualified electrician.
 - b) Never use this appliance for warming or heating the room.
 - c) Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance or in close proximity. When children become old enough to operate the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.
 - d) Wear Proper Apparel – Loose fitting or hanging garments should never be worn while using the appliance.
 - e) User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
 - f) Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
 - g) Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- h) Use Only Dry Potholders – Moist or damp potholders on hot surface may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
4. a) Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in burned clothing. Proper relationship of utensil to burner will also improve efficiency.
 - b) Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
 - c) Glazed Cooking Utensils – Only certain types of glass, glass / ceramic, ceramic, earthenware or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature.
 - d) Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
5. a) Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
 - b) Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

6. **CAUTION:**

Do not store items of interest to children in cabinets above a range. Children climbing on the appliance to reach items could be seriously injured.

7. **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or areas near units until they have had sufficient time to cool.

8. The surface temperature of the glass top is protected by high limit thermostats built into each individual burner. The maximum temperature of the glass ceramic top is rated at 1 080 °F. The thermal protectors are rated at 939 °F to cycle the burner off in order to protect the glass top. Even on the highest setting, it is normal for the burner to cycle on and off momentarily as the thermostat senses a high heat condition. This could be caused by size of the cooking utensil, composition and gauge of materials in the construction of the utensil and, most importantly, the amount of surface contact between the glass surface and the cooking utensil. Uneven surfaces on cookware can cause premature cycling of the high heat limit protection system.

9. **Note** – To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.

10. **Save These Instructions.**



1. Important safety notes

1.1 For your safety

Do not operate the appliance if it is damaged.

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.

Observe the assembly instructions!

When connecting electrical appliances and devices in the proximity of cooking surfaces and ovens, make sure that connecting cables do not become jammed under the hot oven door or come into contact with hot cooking surfaces.

As the user, you yourself are responsible for maintenance and proper use in the household.

Only ever operate the appliance under **supervision**.

Observe caution with oils and fats. Overheated oils and fats can easily cause fires.

Caution: the appliance heats up during operation. Keep children away.

Do not operate the hotplates without pots and pans placed on them.

Caution: to avoid jeopardising the electrical safety of the appliance, **do not** to use high-pressure or steam jet cleaning devices.

Isolate the appliance from the power supply during every maintenance operation. To do this, remove the mains plug or actuate the corresponding fuse.

Repairs must be carried out by authorised specialists, thus ensuring electrical safety.

No **warranty claims** can be lodged for any damage resulting from failure to observe these instructions.

Do not store any substances that are sensitive to high temperatures, or which pose a fire hazard (e.g. cleaning agents or spray cans), in drawers or cupboards under the appliance.

Note:

If you have fitted the appliance cover VD 201-010 (special accessory) on the appliance, it must not be closed until the appliance has cooled down completely. Do not operate the appliance with the cover closed! Heat development may damage the appliance and the cover. Do not use the appliance cover as a surface for placing objects or for keeping things warm.

Technical modifications reserved.

VC 230 can be combined with the entire range of appliances in the Vario series.

1.2 Operating for the first time

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

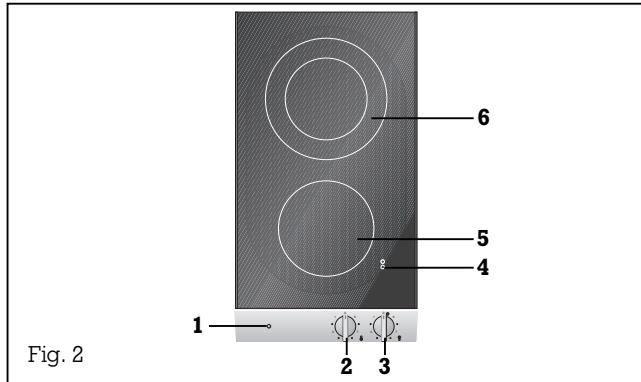
- The appliance must be installed and connected by a **specialist** before it is operated for the first time.
- If an **earthing-pin plug** is fitted on the appliance, it must be connected to a socket outlet with earthing contact that conforms to regulations.
- **The rating plate** for this appliance is included with the instructions on a separate sheet. Store the rating plate in the same location as your operating and assembly instructions.
- **Conscientiously** read through the operating and assembly instructions before operating the appliance for the first time.
- **Remove the packaging** from the appliance and dispose of it properly.
Pay attention to the fact that there are accessories in the base of the packaging.
Keep packaging elements out of the reach of children.
- **Thoroughly clean** the appliance and accessories before using them for the first time. This will eliminate any 'newness' smells and soiling (see chapter entitled Cleaning and care).
- **Tip:** you are advised to have the new appliance added to any existing glass insurance.
- **Operation** of the appliance must be discontinued immediately if improper use produces cracks, breaks or flaws on the cooking surface, with the result that live parts can come into contact directly or indirectly with seeping liquid or if there is a risk of injury. Remove the mains plug or actuate the corresponding mains fuses. Inform your after-sales service.
- **Before operating** the appliance for the first time, check that the mains connection is in proper working order.

1.3 Caution

- **The appliance** is intended solely for use in the household and must not be put to any other uses.
- Use the appliance to prepare meals only. It must not be used to heat up the room in which it is installed.
- The glass-ceramic hob **must not be used** as a storage surface.
- Place a cooking vessel on the corresponding hotplate **before** operating it. Do not remove the cooking vessel until you have switched off the hotplate. The size of pots and pans should correspond to the size of the hotplate. This will save you energy and time.
- **Observe caution** with oils and fats. They may overheat and burn easily.
- **After use**, turn all control knobs to 0.
- In the event of malfunctions, first of all check the household fuses. If the problem has nothing to do with the power supply, please contact your specialist dealer or your local Gaggenau after-sales service.
- A built-in **temperature protection** facility prevents overheating of the appliance.
- Use of aluminium kitchenware or stainless steel kitchenware with aluminium bases may produce mother of pearl-coloured stains on your cooker. These will not have a detrimental effect on functioning of the cooking surface, though. The appliance is not suitable for preparing foodstuffs in aluminium foil or in plastic vessels.
- Use the **residual heat** to warm up meals, for example. This will save you energy.
- Remove any spilt food before opening the cover of the appliance.
- **The appliance cover** must not be closed after use until the appliance has cooled down.

2. Structure and operating principle

2.1 Structure



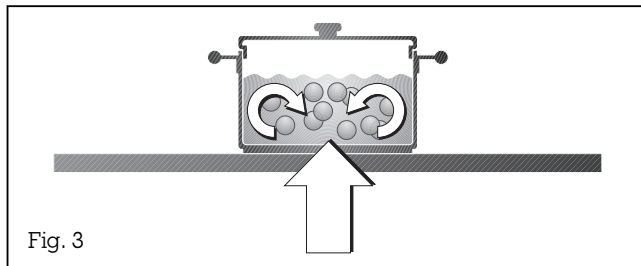
- 1 Pilot light
- 2 Control knob for front cooking zone
- 3 Control knob for rear cooking zone
- 4 Residual heat display
- 5 SuperQuick cooking zone \varnothing 140 mm / 5¹¹/₁₆" (1200 W)
- 6 SuperQuick cooking zone \varnothing 120/180 mm 4³/₄" / 7¹/₁₆" (700/1800 W)

2.2 Special accessories

You can order the following special accessories

- **VV 200-000**: connecting trim
- **VD 201-010**: appliance cover

2.3 Operating principle



The glass-ceramic cooker features **SuperQuick cooking zones**. These cooking zones possess good heat distribution properties and light up red while they are heating up. The cooking zones are controlled electrically and are switched on and off during operation.

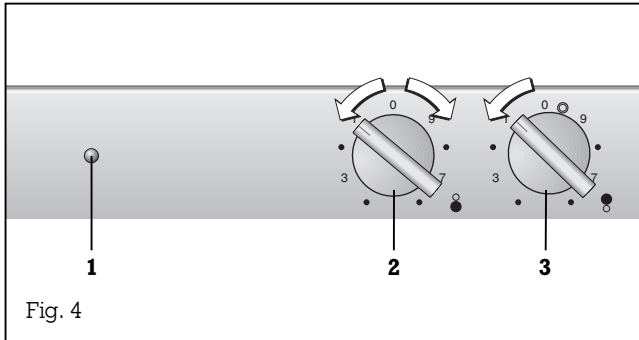
2.4 Energy saving tips

- Always cook with the lid on. This considerably shortens the time needed for cooking.
- Pay attention to the right size when choosing pots and pans. The diameters of pots and pans should correspond to that of the hotplate.
- Kitchenware should consist of suitable material. Remember that high-quality kitchenware will help to minimise energy consumption.
- Depending on the experience you have gathered, you can switch off the cooking surface at an earlier time. You can make use of residual heat in this way.

3. Operation

3.1 Switching on /off

Switching on:



Switching on:

Front cooking zone

Turn control knob **2 to the left or right** to the required cooking level (1-9). (Fig. 4)

Rear cooking zone

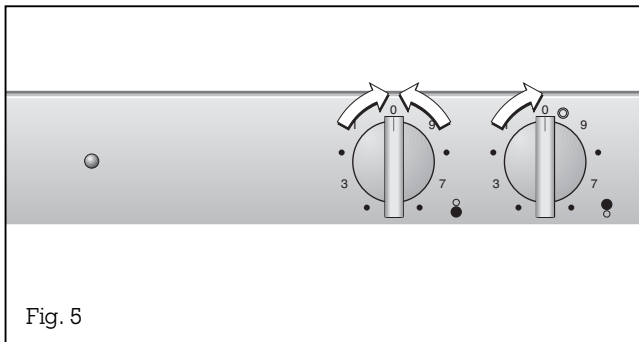
Turn control knob **3 to the left** to the required cooking level (1-9). (Fig. 4)

The power is set continuously variably.

Note: the pilot light **1** lights up as soon as a cooking level has been set.

A few seconds after switching on, the individual residual heat display (red dot) indicating the chosen cooking zone lights up in the residual heat display panel.

Switching off:



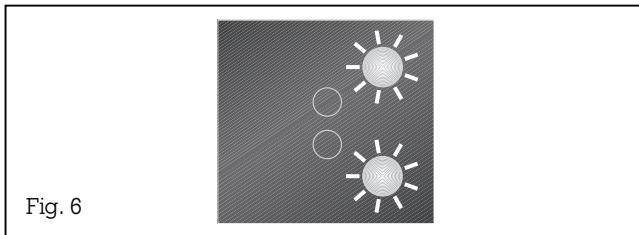
Switching off:

Turn the control knob to the 0 position (Fig. 5).

Note:

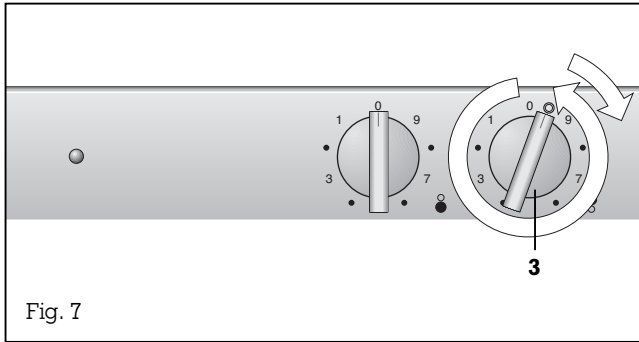
Control knob **3** (with combination function) **cannot** be switched from the combination position directly to the 0 position.

Individual residual heat display



The glass-ceramic cooker additionally features an **individual residual heat display**. It lights up in the residual heat display panel as a red dot for each cooking zone. When this red dot lights up, the cooking zone concerned cannot be touched, not even after switching off.

3.2 Operating with the combination function



Switching on the combination function

- Turn control knob **3** (rear cooking zone) to **the left** to the ☉ (Combination) position on the left and then to the cooking level you require.

Switching off combination:

- Turn control knob **3** to the 0 position. The combination and the corresponding cooking area are now off. You must switch on the cooking area again if you wish to continue using it. It is not possible to turn the control knob from the combination position directly to the 0 position.

3.3 Settings Table

Cooking level	Cooking method	Examples
9	Boiling Searing Heating Boiling Blanching	Water Meat Fat, liquids Soup, sauce Vegetables
8 - 6	Roasting	Meat, fish, potatoes
7 - 5	Browning Roasting Baking Boiling in open pot	Flour, onions Almonds, breadcrumbs Pancakes, egg dishes Liquids
6 - 5	Frying Reducing	Bacon Stocks, sauces
5 - 4	Simmering Simmering in open pot	Sweet sauces Dumplings, sausages, soup garnish, meat stock, poached eggs
5 - 3	Boiling with closed lid Steaming Stewing Braising Thawing	Pasta, soup, sauces Vegetables, potatoes, fish Vegetables, fruit, fish Goulash, rolled beef steaks, roasts, vegetables Frozen foods
3 - 1	Slow cooking Reheating / keeping warm Melting Thickening	Rice, pulses Soup, casserole, vegetables in a sauce Butter, chocolate Egg dishes

Switch to the highest cooking level in order to reach the required temperature quickly. Then always switch back to the lower cooking level.

The cooking levels are identical for all cooking zones.

The values given above 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.

4. Cleaning and care

Caution! Risk of short circuits!

To avoid jeopardising the electrical safety of the appliance, do not use high-pressure or steam jet cleaning devices.

Caution! Risk of burns! **Before cleaning, wait until the appliance has cooled to hand-warm.**

Please thoroughly clean the appliance before operating it for the first time and after every use. Use a moist cloth and light soapy solution. Wipe dry with a dry, soft 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. **Do not use any abrasive sponges either.** Use commercially available window cleaner and apply it to a soft, moist cloth.

Please refer to the enclosed brochure **for further notes on cleaning.**

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

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

5. Maintenance

Warning! The appliance must be disconnected from the power supply during all repair work.

If the appliance does not function correctly, check the fuses first.

If the power supply is functioning correctly, but your appliance still does not work, please contact your **Gaggenau dealer** who will provide you with the address and telephone number of your nearest manufacturer's authorized service agent or contact **Gaggenau USA on (800) 828-9165**. Specify the appliance type (see rating plate).

Repairs may only be carried out by **authorised technicians**, in order to guarantee the safety of the appliance.

Unauthorised tampering with the appliance will invalidate any warranty claims.
Only use original spare parts.

6. Assembly instructions

6.1 Important notes on installation

Pay attention to the "Important notes" (Chapter 1).

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

The **installing technician** is responsible for perfect functioning of the appliance at its installation location. The operation principle must be explained to the user with reference to the operating instructions. He must draw the user's attention as to how to isolate the appliance from the mains whenever necessary.

This cooker corresponds to **heat class Y** and must be installed in a cabinet as detailed in the sketch (Fig. 8 + 9).

When establishing the **electrical connections**, make sure that connecting leads cannot come into contact with hot parts of the cooking surface. Protection against shock hazards must be ensured after installation!

Pay attention to the data on the rating plate and connect the PE conductor. Connect the connecting cable to the mains. The appliance can be connected with an earthing-pin plug or it can be connected permanently.

Shock hazard protection from below must be ensured after installation, e.g. by the installation of an intermediate shelf that can only be removed using tools.

Damages caused by failure to observe these installation instructions cannot be recognised.

There should be a distance of at least **20 mm (13/16")** between the edge of the appliance and combustible walls or furniture items.

The distance between the intermediate shelf and the worktop in which the range is recessed must be at least **70 mm (23/4")**.

There should be a distance of at least **20 mm (13/16")** from the bottom edge of the housing trough and the next combustible item of furniture.

If installed at an offset above a base cupboard or if several appliances from the Vario series are installed adjacently, the housing can lie on the side walls of the cupboard.

Note: please note that a distance of **10 mm (13/32")** from the cupboard side walls must be observed for safety reasons.

This appliance may be installed in kitchen combinations made of wood or similar combustible materials without taking additional measures.

Note: do not stick the cooking surface onto the worktop with silicone!

6.2 Electrical connection

Note:

when installing a shelf, observe a distance of at least **20 mm (13/16")** from the bottom edge of the housing trough to the shelf or the next combustible item of furnishing.

Rated power consumption: 3.0 kW

Note:

if there is a need for an intermediate cupboard wall under the hob, cut out the recess so that the trough of the hob does not lie on the cupboard side wall and so that a distance of **20 mm (13/16")** from the intermediate cupboard wall is guaranteed.

Please note that a distance of **10 mm (13/32")** from the base cabinet must be observed for safety reasons. (see figure)

Plug has to be conform with NEMA CONFIGURATIONS FOR PLUGS AND RECEPTACLES.

Plug must be rated not less than type 6-20 P (2-pole 3-wire grounding).

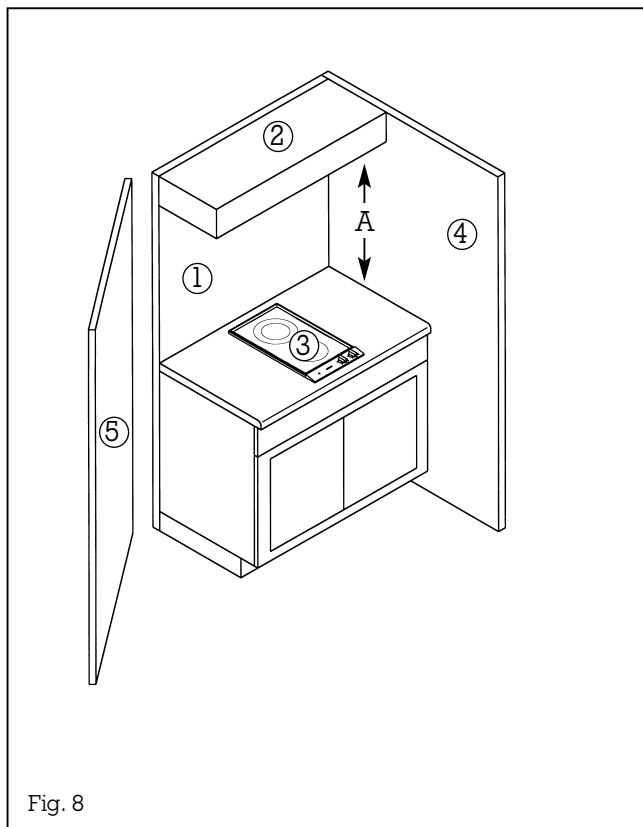
Only a qualified electrician should install this appliance.

The mains connecting cable must at least correspond to the type SJTO 3x16 AWG 105°C. You are advised to install a socket outlet earthed in accordance with regulations approximately 70 cm (27 1/2") above the floor behind the appliance. This must still be accessible after installation.

The mains connecting cable must only be purchased through and connected by an authorised specialist.

The appliance must be properly grounded. Pay attention to the information on the rating plate on the unit.

VC 230-612	FD xxx	xxxxxxxxxx
AC 208/220-240 V	60 Hz	2500/3000 W
		13 A



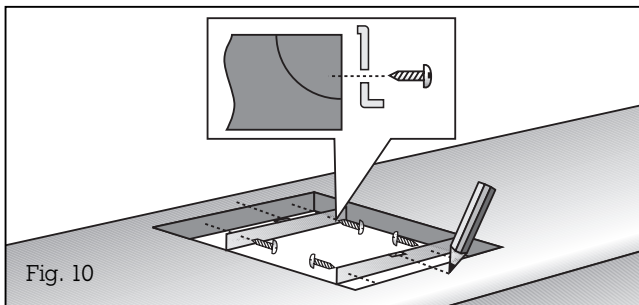
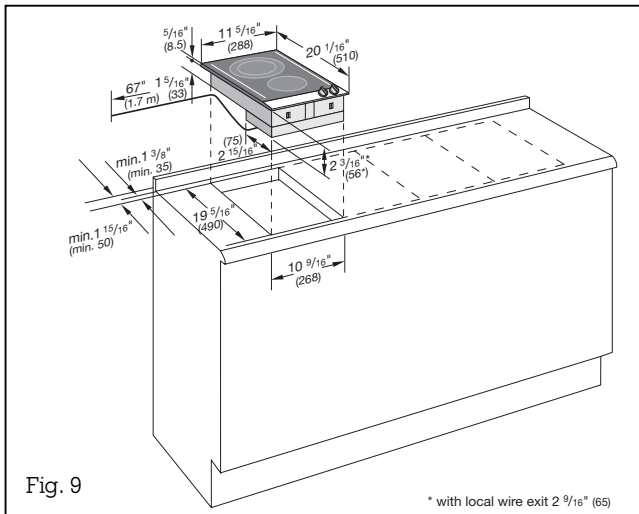
The minimum spaces that must be maintained between the appliance cooking surface and the horizontal surface above the cooking top shall be:

A = 30 inches (762 mm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or
 A = 24 inches (600 mm) minimum when bottom of wood or metal cabinet is protected by no less than 1/4-inch-thick flame-retardant millboard covered with no less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminium, or 0.020-inch-thick copper.

- 1 Building back wall
- 2 Top building cabinet
- 3 Cooking surface
- 4 Building side wall
- 5 Building side wall

Fig. 8

6.3 Installation and removal



Installation

– Produce the **recess** for one or several Vario appliance(s) in your worktop. Proceed as indicated on the installation sketch and the dimension table. The dimension table contains details of the space requirement for the trim between the appliances.

Important: the angle between the cut surface and the worktop must amount to 90° (Fig. 9).

– **Mark the centre** of the recess exactly. Secure the securing rails on the front and rear edges of the recess. Make sure that the lugs of the securing rails lie on the worktop and that the centre marking of the securing rails is precisely flush with the centre marking on the worktop (Fig. 10).

Secure the cover on the appliance **before installation**. See assembly instructions VD 201-010.

– **Lower the appliance into the worktop.** Make sure that the engaging lugs on the appliance lie exactly on the clamping springs. Press the appliance firmly into the worktop. The engaging lugs on the appliance “snap” into the clamping springs in the securing rails (Fig. 11).

Note: When installing the appliance in granite or marble worktops, have the holes produced by a specialist or stick on the securing rails with a temperature-resistant 2-component adhesive (metal on stone).

Several appliances can also be installed in individual recesses, as long as a minimum clearance of 40 mm (1 9/16”) is kept to between the appliances.

Removal

– Push out the appliance from below and in the upward direction. Do not attempt to remove the appliance from above! This will involve a risk of breaking it!

GAGGENAU

GAGGENAU HAUSGERÄTE GMBH
CARL-WERY-STR. 34 · 81739 MÜNCHEN

GERMANY

☎ (089) 45 90-03

FAX (089) 45 90-23 47

GAGGENAU

780 DEDHAM STREET
CANTON, MA 02021

USA

☎ 800.828.9165

www.gaggenau-usa.com