

BUILT-IN GAS HOB

CG492111 CG492111F CG492211

GAGGENAU



You can find additional information and explanations online.
Scan the QR code on the title page.



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1 Safety

Observe the following safety instructions.

1.1 Definition of the signal words

This is where you can find explanations for the safety signal words used in this manual.

WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

ATTENTION

This indicates that damage to the appliance or other material damage may occur as a result of non-compliance with this warning.

Note: This alerts you to important information.

1.2 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.3 Intended use

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

CAUTION – Risk of injury!

This appliance is for cooking purposes only.

- It shall not be used for other purposes, for example room heating.

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- In a private household and in a domestic environment.
- Up to an altitude of 2000 m above sea level.

Do not use the appliance:

- On boats or in vehicles.
- as a room heater.
- with an external timer or a remote control.
- Outdoors.

Call the after-sales service if you want to convert your appliance to a different type of gas.

1.4 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance.

Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

1.5 Safe use

⚠ WARNING – Risk of explosion!

Escaping gas may cause an explosion.

WHAT TO DO IF YOU SMELL GAS OR IF THERE ARE FAULTS IN THE GAS INSTALLATION

- ▶ Immediately shut off the gas supply or close the gas cylinder valve.
- ▶ Immediately extinguish all naked flames and cigarettes.
- ▶ Do not operate any light switches or appliance switches.
- ▶ Do not pull any plugs out of any sockets.
- ▶ Do not use any telephones or mobile phones within the building.
- ▶ Open windows and ventilate the room.
- ▶ Call the after sales service or the gas supplier.

Escaping gas may cause an explosion.

Small amounts of gas can collect over a longer period of time and ignite.

- ▶ Close the safety valve for the gas supply when the appliance is out of use for prolonged periods.

Escaping gas may cause an explosion.

If the liquefied gas bottle is not upright, liquefied propane/butane can enter the appliance. Intense darting flames may therefore escape from the burners. Components may become damaged and start to leak over time so that gas escapes uncontrollably.

- ▶ Always use liquefied gas bottles in an upright position.

⚠ WARNING – Risk of poisoning!

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

- ▶ Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation.

- ▶ Consult a professional before installation of the additional ventilation.

⚠ WARNING – Risk of fire!

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

The appliance becomes very hot.

- ▶ Never place flammable objects on the cooktop or in its immediate vicinity.
- ▶ Never store any objects on the cooktop.

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- ▶ Never store or use combustible materials (e.g. spray cans or cleaning agents) under the appliance or in its immediate vicinity.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

When gas burners are in operation without any cookware placed on them, they can build up a lot of heat. The extractor hood above it may become damaged or catch fire.

- ▶ Only operate the gas burners with cookware on them.

The appliance becomes very hot, fabrics and other objects may ignite.

- ▶ Keep fabrics (e.g. garments or curtains) away from the flames.
- ▶ Never reach over the flames.
- ▶ Do not place combustible objects (e.g. tea towels or newspapers) on, next to or behind the appliance.

Escaping gas may ignite.

- ▶ If the burner does not ignite after 15 seconds, turn the control knob to the "Off" position and open the door or window in the room. Do not attempt to re-ignite the burner for at least one minute.
- ▶ In the event of the burner flames being accidentally extinguished, turn off the burner control. Do not attempt to re-ignite the burner for at least one minute.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

⚠ WARNING – Risk of burns!

The accessible parts can become hot during operation.

- ▶ Small children should be kept away from the appliance.

Hob guards may cause accidents.

- ▶ Never use hob guards.

Empty cookware becomes extremely hot when set on gas burners that are operating.

- ▶ Never heat up empty cookware.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

⚠ WARNING – Risk of electric shock!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box and turn off the gas supply.
- ▶ Call customer service. → *Page 16*

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

⚠ WARNING – Risk of injury!

Faults or damage to the appliance and repairs that have not been carried out correctly are dangerous.

- ▶ Never switch on the appliance if there is a fault with it.
- ▶ If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply and call the after sales service.
- ▶ Always have repairs carried out to the appliance and damaged gas lines replaced by trained, specialist personnel.

Cookware that is not the right size, or that is damaged or incorrectly positioned may cause serious injuries.

- ▶ See the notes on cookware.

When switching on the burner, sparks are generated in the ignition plugs.

- ▶ Never touch the ignition plugs while the burner is being lit.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

2 Preventing material damage

ATTENTION

A build-up of heat may damage the appliance.

- ▶ Never cover the stainless steel hob, for example with aluminium foil or oven protectors.
- ▶ Only use the accessories specified.

Heat can cause damage to adjacent appliances or kitchen units.

If the appliance is in operation for an extended period, heat and moisture will be generated.

- ▶ Open a window or switch on an extractor hood leading to the outside.

A build-up of heat may damage the appliance.

- ▶ Do not heat roasters, frying pans or grill stones using more than one burner at a time.

If a control knob is in the wrong position, this could lead to malfunctions.

- ▶ Always turn the control knobs to the "Off" position when the appliance is not being used.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less energy.

Choose a burner roughly the same size as your pan. Centre the cookware on the hob.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- ✓ Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- ✓ Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- ✓ When you lift the lid, a lot of energy escapes.

Using a glass lid

- ✓ You can see into the pan through a glass lid without having to lift it.

Use cookware that is suitable for the quantity of food.

- ✓ Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- ✓ The more water there is in the cookware, the more energy that is required to heat it up.

Turn down to a lower power level early on.

- ✓ If you use an ongoing power level that is too high, you will waste energy.

4 Disposal

4.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Close the main gas tap.
4. Dispose of the appliance in an environmentally friendly manner.
Information about current disposal methods are available from your specialist dealer or local authority.



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.

5 Before using for the first time

Clean the appliance and accessories.

5.1 Placing burner parts and pan supports in their correct positions

- ▶ Place all burner parts and pan supports in their correct positions.
→ "Positioning wok burner parts", Page 10
→ "Fitting the burner parts for the standard-output burner", Page 10

→ "Fitting the burner parts for the high-output burner", Page 10

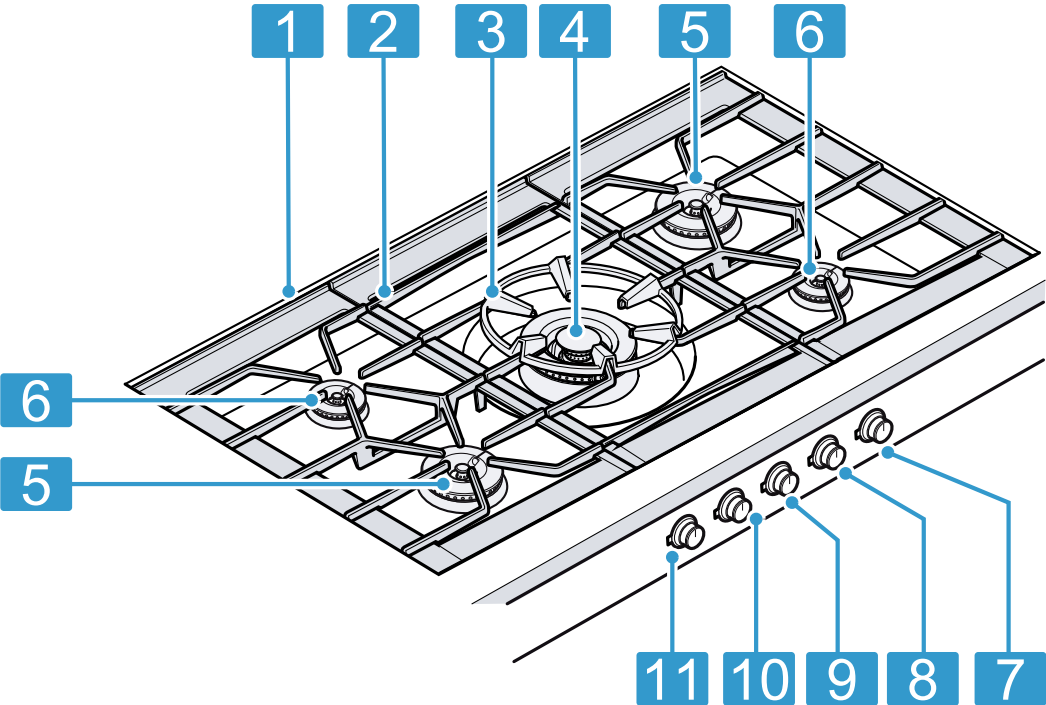
5.2 Do not cover ventilation openings

- ▶ Do not cover the ventilation openings on the rear of the gas cooktop.
→ "Familiarising yourself with your appliance", Page 6

6 Familiarising yourself with your appliance

6.1 Appliance

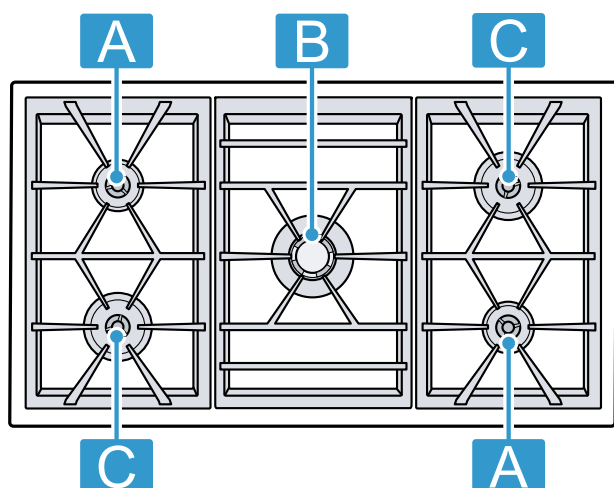
You can find an overview of the parts of your appliance here.



1	Ventilation openings below the pan supports
2	Pan support
3	Wok ring
4	Wok burner
5	High-output burner
6	Standard-output burner

7	Control knob, front right cooking zone
8	Control knob, rear right cooking zone
9	Control knob, centre cooking zone, wok
10	Control knob, rear left cooking zone
11	Control knob, front left cooking zone

6.2 VG491120F/VG491220



A Standard-output burner 2.0 kW

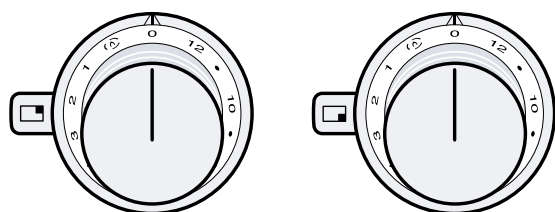
B Wok burner 5.8 kW

C High-output burner 4.0 kW

6.3 Control elements

You can use the controls to configure all functions of your appliance and to obtain information about the operating status.

The markings on each of the control knobs show which burner they operate and the power level (from 1 to 12 or Simmer setting ).



Control knob

-  Front left cooking zone
-  Rear left cooking zone
-  Centre cooking zone (wok)
-  Rear right hotplate
-  Front right cooking zone
-  Simmer setting

6.4 Indicator on the illuminated ring

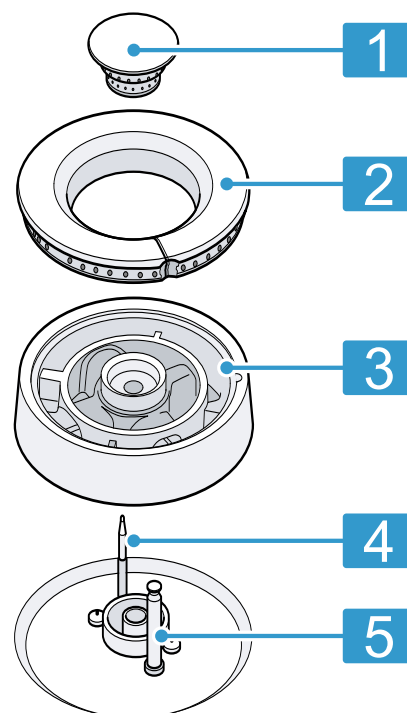
Each control knob is encircled by an illuminated ring with various display functions.

Display	Name
Off	Appliance OFF

Display	Name
Lights up: Orange	Appliance ON
Flashing: Orange	Appliance OFF Residual heat indicator
Flashing alternately: Orange and white	Safety switch-off function, power failure
Flashing alternately: Yellow and magenta	Appliance fault. Call customer service.
Lights up: Green for a few seconds, then turns yellow	The appliance is initialising during initial connection or following a power failure

6.5 Individual parts of the wok burner

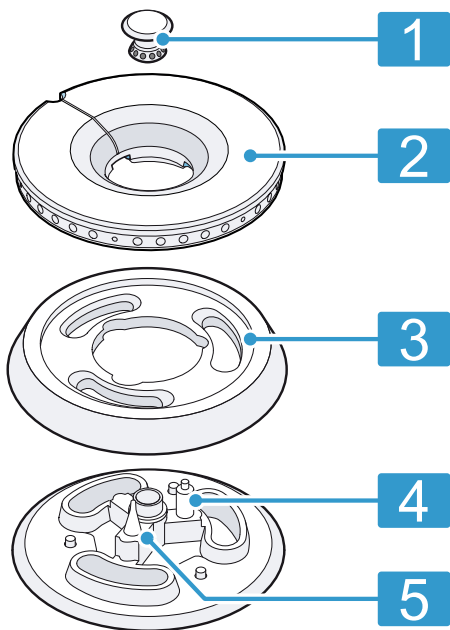
You can find an overview of the parts of the wok burner here.



- 1** Burner cover
- 2** Burner ring
- 3** Burner head
- 4** Thermocouple for the flame monitoring
- 5** Ignition plug

6.6 Individual parts of the high-output burner

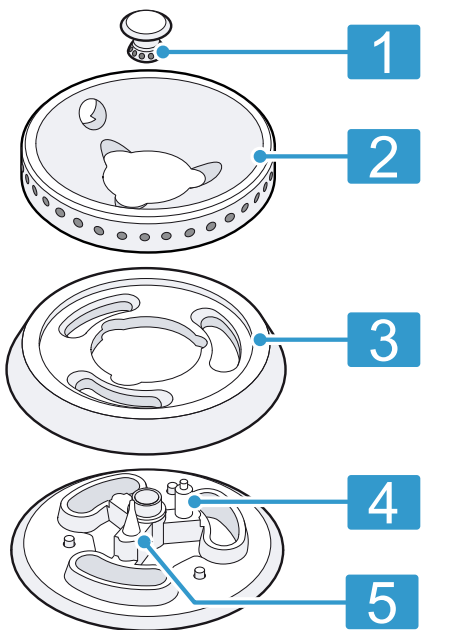
You can find an overview of the parts of the high-output burner here.



1	Burner cover
2	Burner ring
3	Burner head
4	Ignition plug
5	Thermocouple for the flame monitoring

6.7 Individual parts of the standard-output burner

You can find an overview of the parts of the standard-output burner here.



1	Burner cover
2	Burner ring
3	Burner head
4	Ignition plug
5	Thermocouple for the flame monitoring

6.8 Residual heat indicator

After switching off the appliance, the illuminated ring on the control knob slowly flashes until the appliance has cooled enough for it to be safe to touch.

6.9 Automatic switch-off

For your protection, the appliance is equipped with an automatic switch-off function. The appliance is automatically switched off if it has been in operation for an extended period. How long the appliance waits before switching itself off depends on the setting: Setting 12 = 1 hour, setting 1 = 4 hours. The illuminated ring behind the control knob flashes orange and white alternately.

7 Accessories

You can buy accessories from the after-sales service, from specialist retailers or online. Only use original accessories, as these have been specifically designed for your appliance.

Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance. → Page 16

You can find out which accessories are available for your appliance in our catalogue, in the online shop or from our after-sales service.

www.gaggenau.com

Accessories	Use
Wok pan WP400001	Recommended accessories for the wok burner made of multi-layer material. With a rounded bottom and handle, 36 cm diameter, 6 litres, height 10 cm.

8 Cookware

This information has been provided to help you save energy and avoid damaging your cookware.

8.1 Suitable cookware

Burner	Maximum pan base diameter	Minimum pan base diameter
Standard-output burner	240 mm	90 mm
High-output burner	280 mm	90 mm
Wok burner	320 mm	160 mm

8.2 Using cookware

The selection and positioning of the cookware affects the safety and energy efficiency of your appliance.

⚠ WARNING – Risk of fire!

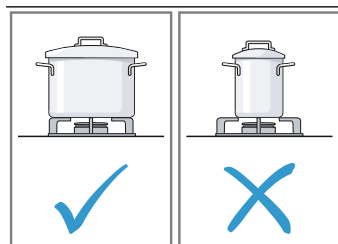
Flammable objects may ignite.

- Maintain a distance of at least 50 mm between the cookware and flammable objects.

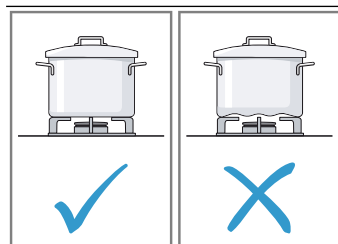
⚠ WARNING – Risk of injury!

An incorrectly positioned wok may cause injuries. The wok is not stable and may overturn.

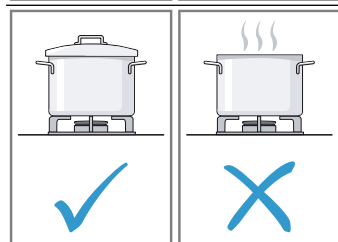
- Use the wok only on the wok burner and the wok ring. Never set the wok ring and wok on the standard output burner and high-output burner.



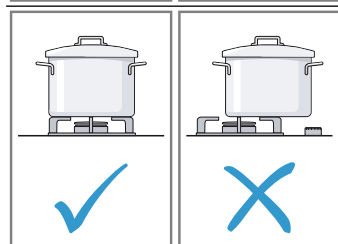
- Ensure that the size of the cookware is suitable for the burner size.
- Never use small items of cookware on large burners.
- Ensure that the flame does not touch the sides of the cookware.



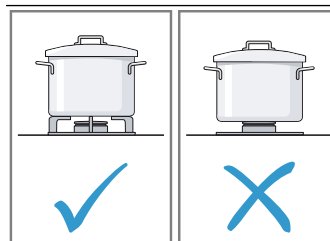
- Do not use deformed cookware.
- Deformed cookware is not stable on the hob and may tip over.
- Use cookware with a thick, flat base.



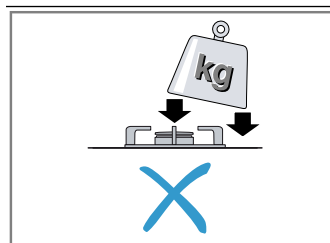
- Do not cook without a lid.
- Ensure that the lid does not move.
- When cooking without a lid, a large amount of the energy escapes.



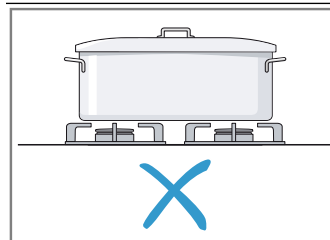
- Position the cookware in the middle of the burner, otherwise it may tip over.
- Do not position large cookware on the burners close to the controls.
- The controls may be damaged due to overheating.



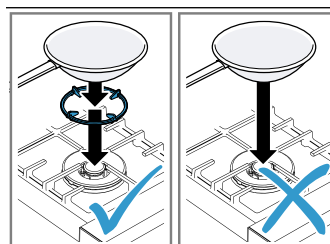
- Place the cookware on the pan supports.
- Never place the cookware directly on the burner.
- Before using the appliance, ensure that the pan supports and the gas burner covers are positioned correctly.



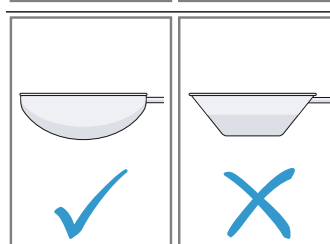
- Handle the cookware that is on the cooktop carefully.
- Do not bang on the hob.
- Do not place heavy weights on the cooktop.



- Never use multiple burners to heat up cookware. The build-up of heat that results from this will damage the appliance.
- Do not heat grill stones or paella pans.
- Only use cookware up to the maximum permissible diameter.
→ "Suitable cookware", Page 9



- When cooking with a wok, use the wok ring.
- Place the wok ring over the wok burner onto the pan support.
- Ensure that the wok is stable on the wok ring when you are cooking.



- Use a high-quality wok with a domed base.
- A wok with a flat base is not stable on the wok ring and may overturn.

8.3 Tips for using a wok

Note the following information to ensure the safe use of a wok.

⚠ **WARNING – Risk of injury!**

An incorrectly positioned wok may cause injuries.

The wok is not stable and may overturn.

- Use the wok only on the wok burner and the wok ring. Never set the wok ring and wok on the standard output burner and high-output burner.

Use a wok with a domed base. You can order a high-quality wok as an optional accessory.

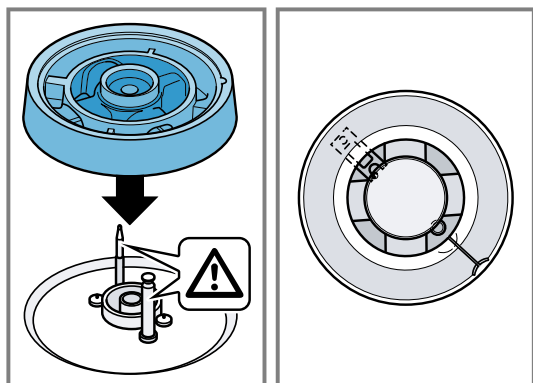
When cooking with a wok, you need a wok ring. Place the wok ring over the wok burner onto the pan support. Ensure that the wok is stable on the wok ring when you are cooking.

9 Basic operation

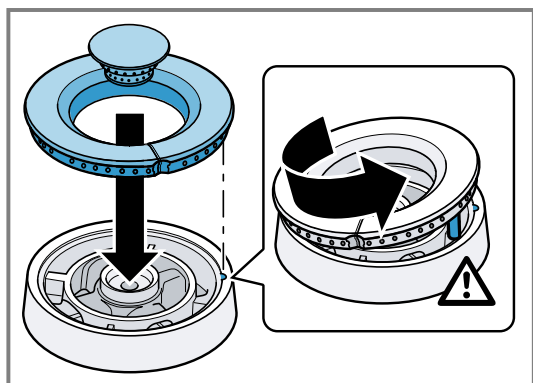
9.1 Positioning wok burner parts

You can find out how to correctly position the burner parts here.

1. Ensure that the individual parts of the burner are fitted in the correct position and are straight; otherwise, this may result in ignition problems or problems during operation.
2. Ensure that the individual parts of the burners are fitted in their exact position and are straight; otherwise, this may result in ignition problems or problems during operation.
3. Fit the burner head such that the thermocouple is positioned in the corresponding recess on the burner head.



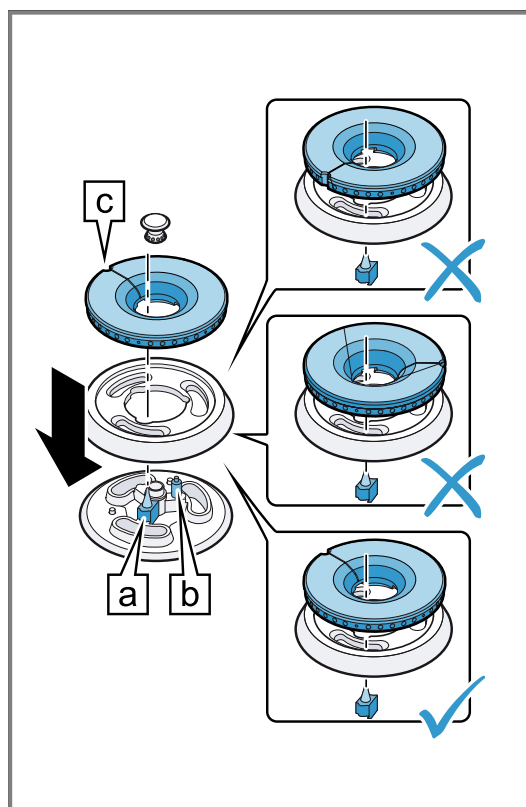
4. The locking catch on the burner ring must click into place in the corresponding recess on the burner head.



9.2 Fitting the burner parts for the high-output burner

You can find out how to correctly position the burner parts here.

1. Ensure that the burner parts are clean and dry.
2. Ensure that the individual parts of the burners are fitted in their exact position and are straight; otherwise, this may result in ignition problems or problems during operation.
3. Ensure that the thermocouple **a** and the ignition plug **b** are not located opposite the recess **c** on the burner head.



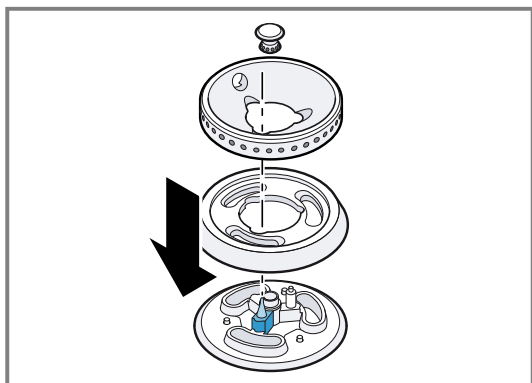
9.3 Fitting the burner parts for the standard-output burner

You can find out how to correctly position the burner parts here.

1. Ensure that the burner parts are clean and dry.
2. Ensure that the individual parts of the burners are fitted in their exact position and are straight; otherwise,

this may result in ignition problems or problems during operation.

3. Fit the burner head and the burner ring in such a way that the latches on the lower section of the burner click into place in the corresponding slots.



The alignment of the burner head and the burner ring is not important.

9.4 Using suitable cookware

1. Only use cookware with a suitable diameter.
→ "Suitable cookware", Page 9
2. Ensure that the cookware does not protrude over the edge of the cooktop.

9.5 Switching on the appliance

Your gas hob has an automatic fast ignition function.

⚠ WARNING – Risk of fire!

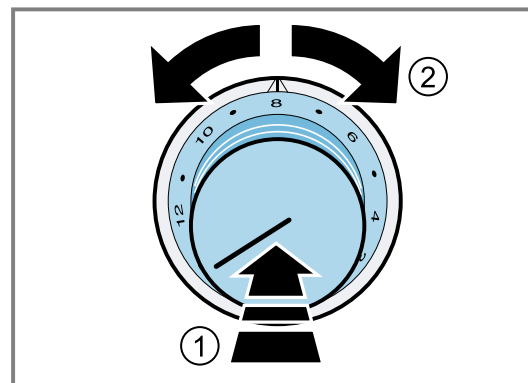
Escaping gas may ignite.

- ▶ If the burner does not ignite after 15 seconds, turn the control knob to the "Off" position and open the door or window in the room. Do not attempt to re-ignite the burner for at least one minute.
- ▶ In the event of the burner flames being accidentally extinguished, turn off the burner control. Do not attempt to re-ignite the burner for at least one minute.

Requirement: All burner parts of the standard-output burner → Page 10 and the high-output burner → Page 10, the wok burner parts → Page 10, the pan support and the wok ring → Page 9 are positioned correctly.

1. Place suitable cookware on the pan support.
→ "Suitable cookware", Page 9
2. Push in the control knob for the selected burner ① and turn it clockwise or anti-clockwise to the power level you require ②.
 - ▶ To increase the power level gradually, turn the control knob one notch at a time anti-clockwise.

- ▶ To set the simmering setting, push in the control knob and turn it one notch anti-clockwise.
- ▶ To set the highest power level, push in the control knob and turn it one notch clockwise.



To optimise ignition between the burner circuits, when switching from power level 3 to power level 4 or a higher power level, the burner switches to maximum power for a short time.

- ✓ The burner ignites automatically.
- ✓ When one burner is ignited, an ignition spark will also be generated at all the other burners.
- ✓ When the gas hob is switched on, this produces a short sound caused by the gas supply opening. This noise is normal.

9.6 Switching on the appliance after the safety shut-off

Requirement: The safety shut-off has switched off the appliance after prolonged operation.

1. Turn the control knob to 0.
2. Switch the appliance back on again.

9.7 Switching on the simmer setting

With the simmer setting, the burner switches the gas flame on and off. The simmer setting allows you to melt chocolate or heat up delicate sauces, for example.

- ▶ Turn the control knob to ④.
- ✓ The appliance is switched on or off for a duration of 10 to 50 seconds each time.

9.8 Switching off the appliance

- ▶ Turn the control knob to 0.
- ✓ The appliance electronics shut off the gas supply.
- ✓ After switching off the appliance, the illuminated ring on the control knob slowly flashes until the appliance has cooled enough for it to be safe to touch.

10 Cooking tips

The values given in the recommended settings are only a guide; you may need more or less heat depending on the type and state of the food, as well as the size of the pan and how full it is.

Fat and oil heat up quickly due to the high power level. Fat can ignite and the food may burn.

Food that needs to be cooked for longer should be cooked on the rear cooking zones.

For parboiling, deep-fat frying and searing large quantities of food, it is a good idea to use the high-output burner.

10.1 Recommended settings

Your appliance is equipped with a step valve. You can set the required setting from 1 to 12.

Power level	Preparing meals
12	Heating: Water, clear soups Blanching: Vegetables
10-12	Searing: Meat, wok dishes/pan-fried dishes Frying at high temperatures: Meat, potatoes
7-10	Simmering with the lid open: Liquids, pasta
6-8	Baking: Flour-based food Frying at medium temperatures: Chicken, fish
4-6	Frying at low temperatures: Sausages, onions, egg dishes Heating: Vegetables, soups, stews Deep-fat frying: Chips, baked items Poaching with the lid open: Dumplings, boiled sausages
3-4	Defrosting: Frozen food Braising: Roulade, joints Steaming: Vegetables
2-4	Simmering with the lid on: Soups, vegetables
Simmer setting – up to 3	Soaking: Rice, rice pudding, cereals

Power level	Preparing meals
Simmer setting	Melting, keeping warm: Chocolate, butter

10.2 Tips for using a wok

You can find tips for cooking with the wok here. We recommend woks with a domed base. A high-quality wok can be purchased through the customer service, from specialist retailers or online.

→ "Accessories", Page 8

- When cooking with the wok, use only cooking oil that is suitable for heating to high temperatures, such as groundnut oil.
- Cook the ingredients at a high heat, while stirring constantly. Do not cook them for too long. The vegetables should be al dente.
- For stirring the food and for taking it out of the pan, it is best to use a shallow ladle with a long handle made from a heat-resistant material.

10.3 Burner recommendation

You can find recommendations here for using the different burners.

For cooking at low temperatures and with a long preparation time, e.g. melting, soaking, baking, select the standard- or high-output burner.

For cooking at high temperatures and with a short preparation time, e.g. warming, deep-fat frying, select the wok burner or the high-output burner.

11 Cleaning and servicing

11.1 Cleaning products

You can obtain suitable cleaning products from after-sales service or the online shop.

⚠ WARNING – Risk of electric shock!

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

⚠ WARNING – Risk of burns!

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

ATTENTION

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Do not use harsh or abrasive detergents.
- ▶ Do not use cleaning products with a high alcohol content.
- ▶ Do not use hard scouring pads or cleaning sponges.
- ▶ Only use glass cleaners, glass scrapers or stainless steel care products if recommended in the cleaning instructions for the relevant part.
- ▶ Wash sponge cloths thoroughly before use.

11.2 Discoloration of the burners

After long use, the brass burner parts become darker due to natural oxidation. This discolouration does not affect their usability.

11.3 Cleaning the pan support manually

Clean the wok ring in the same way as the pan support.

⚠ WARNING – Risk of burns!

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

1. Carefully remove the pan support.
2. Soak the pan support in the sink.
3. Clean the pan support using a scrubbing brush and washing-up liquid.
Clean the area around the rubber buffers carefully so that they do not become detached.
4. Rinse the pan support with clean water.
5. Dry the pan support with a kitchen towel.

11.4 Cleaning the pan support in the dishwasher

Clean the wok ring in the same way as the pan support.

⚠ WARNING – Risk of burns!

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

1. Carefully remove the pan support.
2. Clean in the dishwasher at a maximum temperature of 60 °C.

Note: When cleaning in the dishwasher, the pan supports may become discoloured. This discolouration does not affect their usability.

11.5 Cleaning the burners

To ensure good performance and safe use throughout their service life, keep the burners clean. Ensure that the openings and slots in the parts of the burner are free of dirt.

⚠ WARNING – Risk of burns!

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

Note: After a long period of use, the brass burner parts become darker due to natural oxidation. This discolouration does not affect their usability.

1. Carefully remove the pan support.
2. Carefully remove the burner parts.
3. Clean the burner parts using a scrubbing brush and washing-up liquid.
4. Rinse the burner parts with clean water.
5. Ensure that the burner parts are completely dry before fitting them; otherwise, there may be ignition problems or problems during operation.

11.6 Cleaning the stainless steel surfaces

1. Observe the information regarding the cleaning agents.
→ "Cleaning products", Page 12

2. Clean using a sponge cloth and hot soapy water in the direction of the finish.
3. Dry with a soft cloth.
4. Apply a thin layer of the stainless steel cleaning product with a soft cloth.

Tip: You can obtain stainless steel cleaning products from after-sales service or the online shop.

11.7 Cleaning the control knob

Notes

- Do not use a glass scraper.
- You cannot remove the knob for cleaning.
- Lemon and vinegar are not suitable for cleaning and may create dull patches.

1. Clean the control knob with warm soapy water and a soft cloth.
2. Do not use too much water when cleaning.

11.8 Using cleaning gel for 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 via our after-sales service.

1. Follow the instructions on the cleaning product.
2. Remove the pan supports and the burner parts.
3. **ATTENTION** – On the burner parts, the controls and the aluminium surfaces, the cleaning gel leads to damage.
 - ▶ Only use the cleaning gel on the pan supports and stainless steel surfaces.

Apply the cleaning gel to the burnt-on dirt.

4. If necessary, let the dirt soak overnight.

11.9 Keeping the ventilation openings clean

1. Keep the ventilation openings clean.
2. Do not cover the ventilation openings.

12 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

⚠ WARNING – Risk of injury!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.
→ "Customer Service", Page 16

⚠ WARNING – Risk of electric shock!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

12.1 Malfunctions

Fault	Cause and troubleshooting
There is a smell of gas in the kitchen.	The gas cylinder connection is leaking. 1. Ventilate the room.

Fault	Cause and troubleshooting
There is a smell of gas in the kitchen.	2. Check the gas cylinder connection. The gas pipe to the appliance is leaking. 1. Ventilate the room. 2. Call the gas supplier.
The appliance is not working.	The mains plug of the power cord is not plugged in. ► Connect the appliance to the power supply. The circuit breaker in the fuse box has tripped. ► Check the circuit breaker in the fuse box. There has been a power cut. ► Check whether the lighting in your room or other appliances are working. The safety shut-off is activated. 1. Turn the control knob to 0. 2. Switch the appliance back on.
The burner does not ignite.	There has been a power cut. The appliance does not work in the event of a power cut.
The burner does not ignite. The illuminated ring is flashing orange and white alternately.	The gas cylinder is empty. ► Replace the gas cylinder. Power failure in the household: Following a power failure, the appliance will remain switched off for safety reasons. 1. Turn all of the control knobs to 0. 2. Switch the appliance back on as required. The safety shut-off is activated. 1. Turn all of the control knobs to 0. 2. Switch the appliance back on as required. The burner parts are positioned incorrectly. 1. Position the burner parts precisely and evenly. 2. Ensure that the locking catches click into place in the recesses. Burner parts are wet. ► Carefully dry the burner parts. Food remnants or dirt are located between the ignition plug and the burner. ► Clean the space between the ignition plugs and burners. The safety valve for the gas line is closed. ► Open the safety valve for the gas line. Air in the gas line following initial connection or a cylinder change. 1. Turn the control knob to 0. 2. Light the burner again. 3. If necessary, repeat the ignition several times.
Burner goes out straight after being ignited.	Control knob not pressed down long enough. 1. Keep the control knob pressed down for a few seconds after ignition. 2. Press the control knob down firmly. Openings on the burner are soiled. ► Clean and dry the openings on the burner.
The burner does not ignite when it is switched on. The illuminated ring behind the control knob is flashing yellow and magenta alternately.	Electronics fault. 1. Turn all of the control knobs to 0. 2. Disconnect the appliance from the mains power supply for one minute by switching off the circuit breaker or pulling out the plug. 1. Connect the appliance again. ✓ The illuminated rings around the control knobs light up green for a few seconds and then turn yellow. 2. Wait until the illuminated rings go out. 3. Set any of the control knobs to any power level. 4. Turn the control knob back to 0. 5. Switch on the burner. 6. If the illuminated ring starts flashing yellow and magenta again, call customer service → <i>Page 16</i> .
The burner flame is not uniform.	The burner parts are positioned incorrectly. 1. Position the burner parts precisely and evenly. 2. Ensure that the locking catches click into place in the recesses.

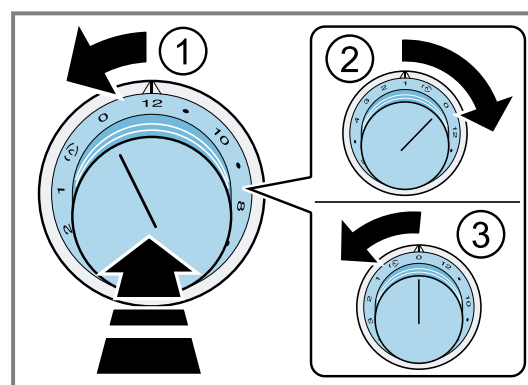
Fault	Cause and troubleshooting
The burner flame is not uniform.	Openings on the burner are soiled. ► Clean and dry the openings on the burner.
The burner flame goes out while the appliance is in operation. The illuminated ring is flashing orange and white alternately.	The gas cylinder is empty. ► Replace the gas cylinder. Power failure in the household: Following a power failure, the appliance will remain switched off for safety reasons. 1. Turn all of the control knobs to 0. 2. Switch the appliance back on as required. The safety shut-off is activated. 1. Turn all of the control knobs to 0. 2. Switch the appliance back on as required.
The residual heat indicator flashes even though the appliance has cooled down.	For safety reasons, the residual heat indicator flashes for approximately 30 minutes, even if the burner was in operation for only a short time. ► Do not touch the burner while the residual heat indicator is flashing. Longer power cut in the household. After the power cut, the residual heat indicator continues to flash. ► Do not touch the burner while the residual heat indicator is flashing.
Burner parts become darker.	Natural oxidation of brass ► This is normal. This discolouration does not affect their usability.
The pan supports are discoloured.	When cleaning in the dishwasher, the pan supports may become discoloured. ► This is normal. This discolouration does not affect their usability.
The appliance does not heat up. After the appliance is switched on, the illuminated rings on all control knobs light up white for 10 seconds, then the illuminated ring on the active control knob lights up orange.	Demo mode is activated. ► Deactivate the demo mode. → <i>Page 15</i>
The appliance panelling becomes slightly raised at the corners when it is in operation.	The metal from which the hob is made expands as it heats up. ► This is normal. It will contract again once it has cooled down.
There is a noise when the appliance is switched on. The illuminated rings around the control knobs light up green for a few seconds and then turn yellow.	Each time the mains power is switched on or following a power cut, the appliance starts up the gas valves. ► Wait until the illuminated rings go out.

12.2 Deactivating demo mode

Demo mode is activated if all of the illuminated rings around the control knobs light up for 10 seconds after the appliance is switched on. The burner does not ignite. The illuminated ring around the active control knob lights up orange.

1. Turn all the control knobs to 0.
2. Disconnect the appliance from mains power supply.
3. Wait 30 seconds.
4. Reconnect the appliance.
- ✓ The illuminated rings around the control knobs light up green for a few seconds and then turn yellow.
5. Wait until the illuminated rings go out.
6. Deactivate demo mode within the next 3 minutes. While the control knob is pushed in, carry out the following steps without interruption:
 - Turn one of the control knobs one notch anti-clockwise to 12 ①.
 - Turn the same control knob three notches clockwise to 1 ②.

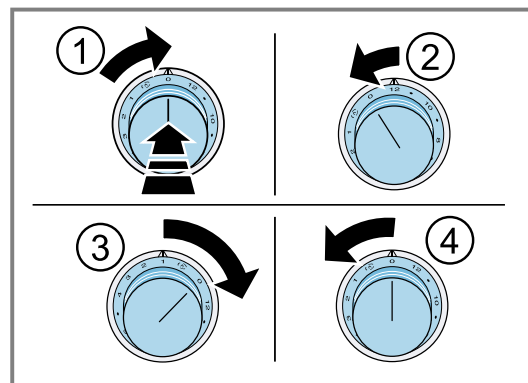
- Turn the same control knob two notches anti-clockwise to 0 ③.



- ✓ The illuminated ring on the control knob lights up yellow.
- 7. Turn the same control knob two notches clockwise to 1.
- ✓ The illuminated ring on the control knob lights up green.

8. Wait approx. 5 seconds.
- ✓ The illuminated ring on the control knob lights up yellow.
- ✓ Demo mode is now deactivated.
9. Push the control knob in. While the control knob is pushed in, carry out the following steps without interruption:
 - ▶ Turn the control knob two notches anti-clockwise to 0 ①.
 - ▶ Turn the control knob one notch anti-clockwise to 12 ②.
 - ▶ Turn the control knob three notches clockwise to 1 ③.

- ▶ Turn the control knob two notches anti-clockwise to 0 ④.



- ✓ The appliance saves the changed settings.
- ✓ The illuminated ring on the control knob goes out.

13 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Directive can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Furthermore, our Customer Service will continue to provide you with other function-relevant and storable genuine spare parts for up to 15 years from the date on which your appliance was placed on the market.

For more information, please contact our Customer Service team.

Note: Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information about the warranty period and the warranty conditions in your country is available via the QR code on the enclosed document on service contacts and warranty conditions, from our customer service or on our website.

You can find the contact details for our customer service via the QR code on the enclosed document on service contacts and warranty conditions or on our website. You can find the information required as per Regulations (EU) 66/2014 and (EU) 2023/826 online at www.gaggenau.com on the product and service pages for your appliance, in the area of user manuals and additional documents.

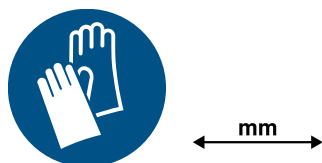
13.1 Product number (E-Nr.) and production number (FD)

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD), which you can find on the appliance's rating plate. The rating plate is located on the underside of the appliance.

Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

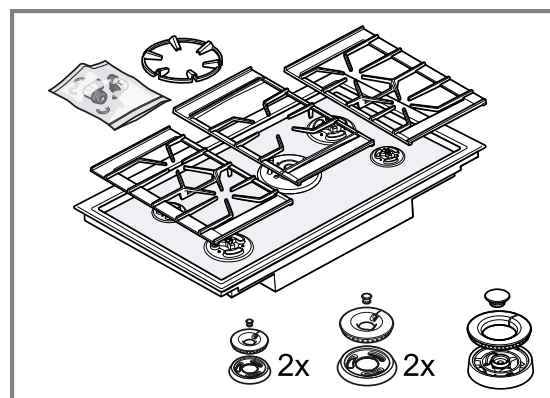
14 Installation instructions

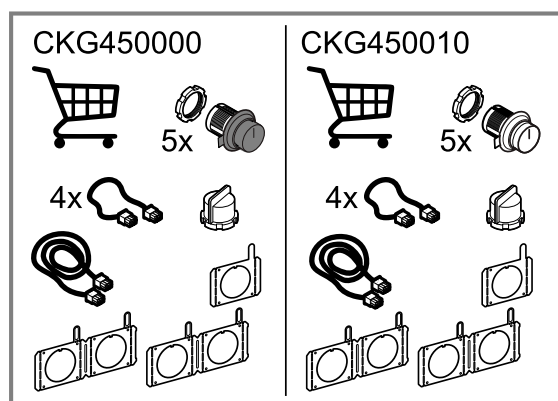
Observe this information when installing the appliance.



14.1 Scope of delivery

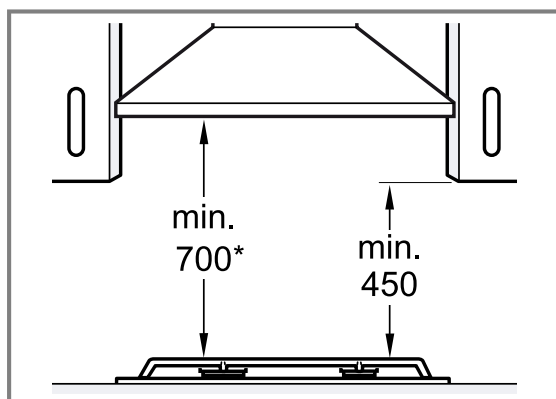
After unpacking all parts, check for any damage in transit and completeness of the delivery.





14.2 Safety clearances

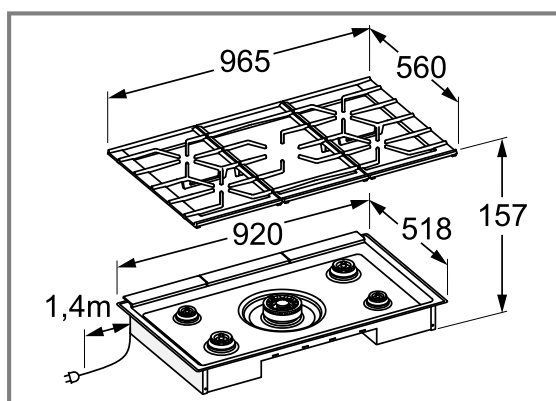
Comply with the safety clearances for the appliance.



*The clearance of 700 mm applies for installation under an extractor hood. For installation under an upper cabinet made from combustible material, the minimum clearance is 760 mm.

14.3 Appliance dimensions

You will find the dimensions of the appliance here



14.4 Installation accessories

Here, you can find an overview of the installation accessories.

Use the accessories only as specified. The manufacturer shall accept no liability if you use the accessories incorrectly.

Accessories

Order number

Frame set consisting of a decorative frame and retaining frame CA429410



14.5 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Only a licensed expert may connect the appliance.
- Switch off the power supply before carrying out any work.
- Never use this appliance in boats or in vehicles.
- Follow the worktop manufacturer's recommendations.

14.6 Safe installation

Follow these safety instructions when installing the appliance.

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.



WARNING – Risk of injury!

Parts that are accessible during installation may have sharp edges and may lead to cutting injuries.

- ▶ Wear protective gloves.



WARNING – Risk of explosion!

Escaping gas may cause an explosion.

- ▶ Only a licensed expert may connect the appliance.
- ▶ Before any work is carried out on the appliance, switch off the power supply and the gas supply.
- ▶ For the installation, observe the currently applicable building regulations and the regulations of the local electricity and gas suppliers.
- ▶ Always check for leaks after working on the gas connection. The manufacturer assumes no responsibility for the gas leak at a gas connection that has previously been handled.

Escaping gas may cause an explosion.

- ▶ All Installation, connection, regulating and conversion work to a different gas type must be carried out by an authorised professional while taking into account the respective applicable regulations and legal requirements as well as the regulations regarding the local electricity and gas suppliers. Special attention must be paid to the provisions and guidelines that are applicable for the ventilation. For conversion work to a different gas type, we recommend that you call the after-sales service.

Escaping gas may cause an explosion or poisoning.

- ▶ Ensure that the room in which installation is to take place is sufficiently ventilated.
- ▶ Ensure that there is a door leading outdoors or a window that can be opened.
- ▶ For up to 11 kW total power: Ensure that the minimum volume of the installation area is 20 m³.

- ▶ For up to 18 kW total power: Ensure that the minimum volume of the installation area is 2 m³ per kW of the total power of the gas hob and that there is an extractor hood that leads outside with a minimum extraction rate of 15 m³/h per kW total power of the gas hob.

Escaping gas may cause an explosion or poisonings.

- ▶ This appliance is not connected to a waste gas main.
- ▶ Install and connect this appliance in accordance with the applicable installation conditions.
- ▶ Comply with all ventilation regulations.
- ▶ Do not connect this appliance to a waste gas main.

⚠ WARNING – Risk of electric shock!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

⚠ WARNING – Risk of injury!

The appliance is heavy.

- ▶ To move the appliance, two people are required.
- ▶ Use only suitable tools and equipment.

14.7 Information about the installation room

For safe operation, observe the following information regarding the installation area.

- This appliance complies with appliance class 3 for installation in a kitchen unit.
- Install the appliance in a kitchen unit in accordance with the installation diagram.
- Ensure that the wall behind the appliance is made of non-combustible material.

14.8 Information about the gas connection

To safely connect the appliance, observe this information.

- For the installation, observe the currently applicable building regulations and the regulations of the local gas suppliers.
- Ensure that the information on the rating plate regarding the gas type and gas pressure complies with the local connection conditions.
- The gas connection must be arranged so that the shut-off valve is accessible.

The appliance comes with two connection elbows (appliance-side G¹/₂").

Select the right version according to the country:

- ISO 228 G 1/2 cylindrical
- EN 10226 R 1/2 conical

Use one of the supplied connection elbows and the corresponding seal to connect the appliance to a fixed power cable or a gas safety hose.

The gas safety hose should have a length of at least 1 m up to a maximum of 3 m.

Observe the information about the gas safety hose:

- If the gas safety hose is made of metal, the permissible ambient temperature is 115 °C. If the gas safety hose is not made of metal or is only partially made of metal, the ambient temperature must not exceed 90 °C.
- The gas safety hose must not come into contact with moving parts of the fitted unit (e.g. drawers) or be routed in areas where it could become trapped or damaged.
- The gas safety hose must not come into contact with a hob, oven, dishwasher, refrigerator, washing machine, hot water pipes, radiator or any other appliance installed next to or below the gas hob.
- The gas safety hose must not be subject to rubbing, vibrations, kinking or any other kind of deformation. It should be checked along its entire length with the hob in the installation position.

14.9 Information about the electrical connection

In order to safely connect the appliance electrically, observe this information.

⚠ WARNING – Risk of electric shock!

It must always be possible to disconnect the appliance from the electricity supply. The appliance must only be connected to a protective contact socket that has been correctly installed.

- ▶ The mains plug of the mains power cable must be easily accessible after installation of the appliance.
- ▶ If this is not possible, an all-pole isolating switch must be integrated into the permanent electrical installation according to the conditions of overvoltage category III and according to the installation regulations.
- ▶ The permanent electrical installation must only be wired by a professional electrician. We recommend installing a residual-current circuit breaker (RCCB) in the appliance's power supply circuit.

Sharp-edged or hot components inside the appliance may damage the connection cable.

- ▶ Do not kink or trap the connection cable.
- ▶ Do not route the connection cable along hot surfaces.

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

- Ensure that the information on the rating plate regarding the output and voltage complies with the local connection conditions.
- The appliance corresponds to protection class 1. You should therefore only use the appliance with a protective earth connection.

- Do not connect the appliance to the power supply during installation.
- Ensure that the protection against contact is guaranteed during installation.
- Only a qualified electrician may connect appliances without a plug. They are subject to the requirements of the local electricity provider.
- Do not use the appliance with an external timer or a remote control.
- The appliance must only be connected using the power cable provided.

14.10 Information on fitted units

Observe the cut-out dimensions and the installation instructions when installing in a worktop.

The fitted units must be heat-resistant to at least 90 °C. Ensure that the stability of the fitted unit is guaranteed after the cut-outs have been made.

To improve flame stability, install an intermediate floor underneath the appliance in the installation cabinet.

14.11 Information about flush installation

With the flush installation, the appliance and worktop are on one level. There is no unattractive stepping between the appliance and the worktop.

For technical reasons, the upper edge of the pan support is approx. 2 mm higher than the worktop.

You can install the appliance in the following temperature-resistant and waterproof worktops:

- Granite worktops
- Plastic worktops, e.g. Corian®
- Welded stainless steel worktops
- Solid wood worktops

Installation in compressed-wood worktops is not possible.

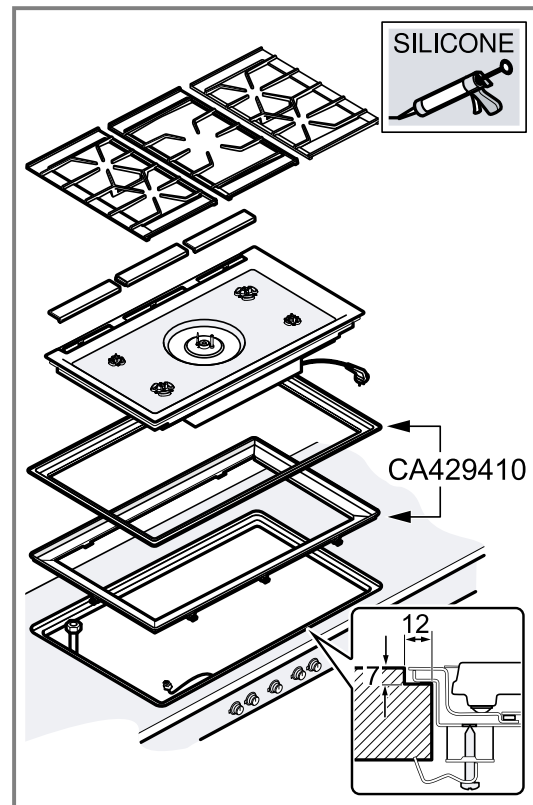
Have all cut-out work on the worktops carried out in a specialist workshop in compliance with the installation diagram. The cut-out must be neat and precise since the cut edge is visible on the surface.

Clean and degrease the cut-out edges with a suitable cleaning agent. When doing so, observe the usage instructions from the silicone manufacturer.

Installing the appliance flush in the worktop

1. The frame set CA429410 consists of a decorative frame and a retaining frame and is required for installation. You can send the frame set to the worktop manufacturer in advance for fitting.
2. Observe the installation instructions for the built-in frame.

3. Observe the clearances.



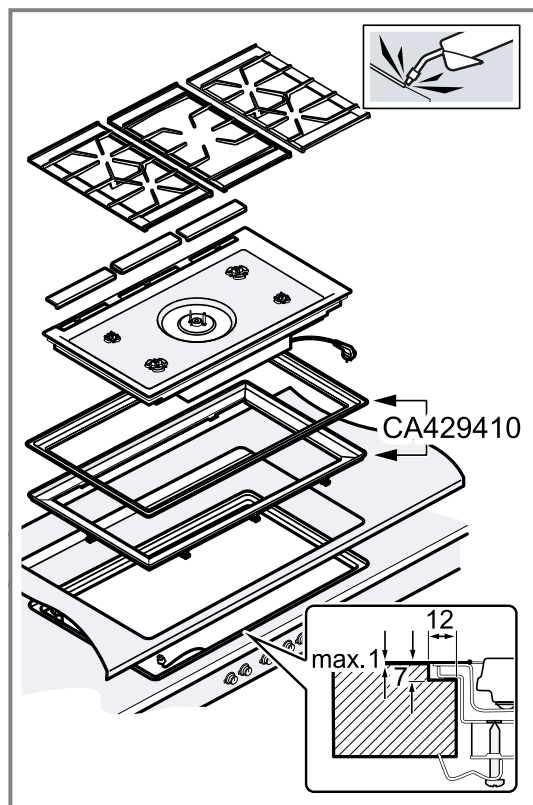
4. Use silicone to seal the joints. → Page 24

Installing the appliance flush into a stainless steel worktop

Requirements

- All work on the stainless steel worktop is carried out by a specialist workshop.
 - The maximum thickness of the stainless steel worktop is 1 mm.
1. The frame set CA429410 consists of a decorative frame and a retaining frame, and is required for installation. You can send the frame set to the worktop manufacturer in advance for fitting.
 2. Observe the installation instructions for the built-in frame.

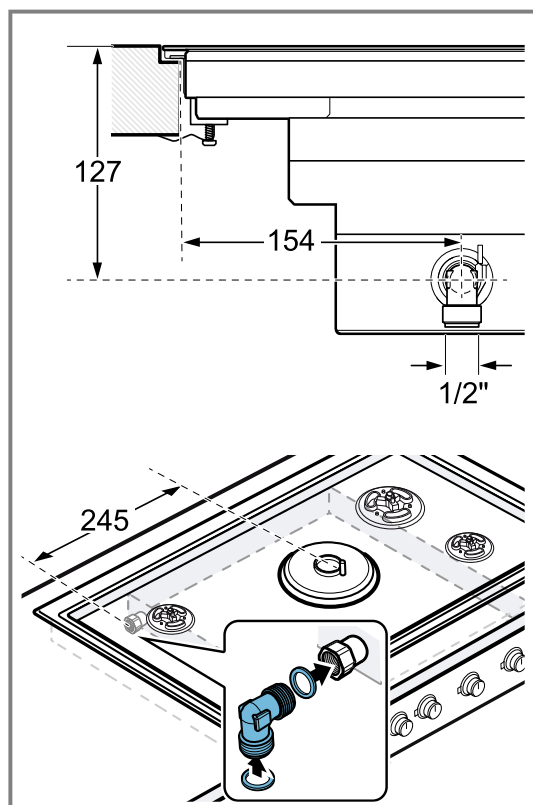
3. Observe the clearances.



4. Heat-seal the decorative frame in the unit cut-out.
- ▶ Never seal stainless steel worktops using a silicone joint.

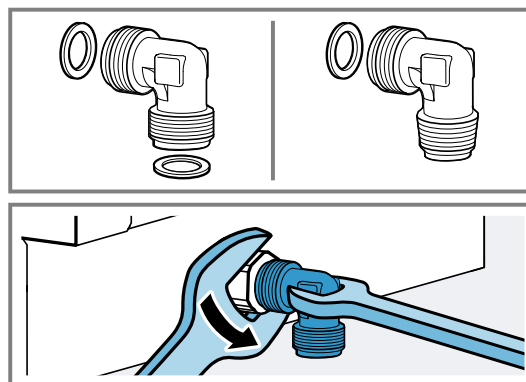
14.12 Observing the position of the gas connection

- ▶ Observe the position of the gas connection when installing the appliance.



14.13 Preparing the appliance

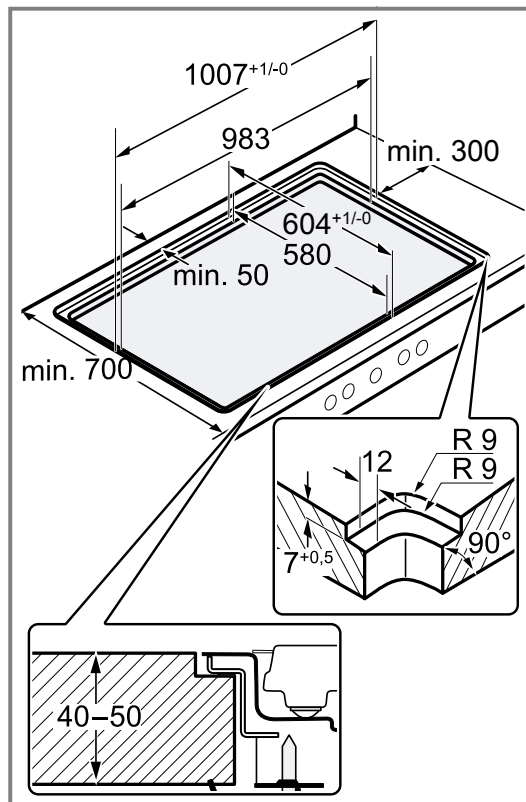
- ▶ Screw the corresponding connection elbow with the seal onto the appliance.



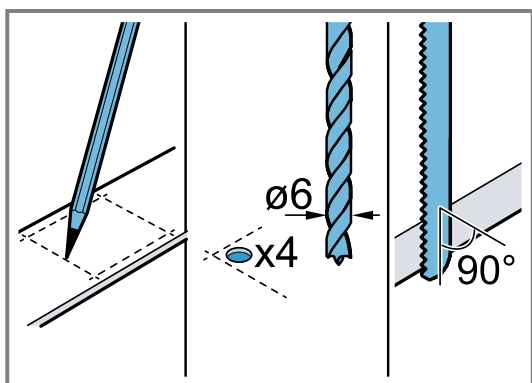
14.14 Preparing the unit

Requirements

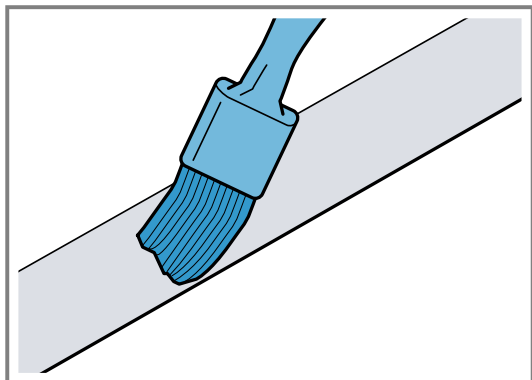
- The fitted units are heat-resistant up to 90 °C.
 - The worktop must be 40 to 50 mm thick (clamping range of the hob). With thinner worktops, line the circumference of the unit cut-out with filler strips.
 - The worktop must be at least 70 mm thick.
1. Do not install the appliance deeper than the upper edge of the worktop.
 2. Ensure that the stability of the fitted unit is guaranteed after the cut-outs have been made.
 3. Mark the unit cut-out in accordance with the installation diagram.



4. Drill four holes with a diameter of 6 mm.
 - Ensure that the angle of the cut surface to the worktop is 90°.



5. After making the cut-outs, remove any shavings.
6. Clean and degrease the cut-out edges with a suitable cleaning agent.
 - Follow the instructions provided by the silicone manufacturer.
7. Seal the cut surfaces so that they are heat-resistant and waterproof.



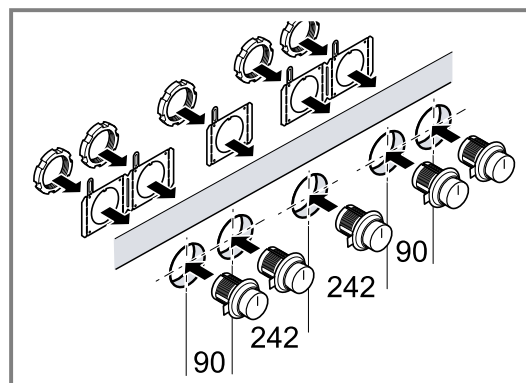
8. Observe the minimum clearance of 10 mm between the bottom of the appliance and unit parts.
9. Use suitable substructures to ensure the load-bearing capacity and stability of the unit, particularly in the case of thin worktops.
 - Take the appliance weight, including additional load, into consideration.
 - Use heat-resistant and moisture-resistant reinforcement material.

Note: Only check that the appliance is level once it has been installed in the installation opening.

Making the cut-out for the control knob

1. Create the holes for the control knob in accordance with the enclosed instructions.
2. If the panel is more than 23 mm thick, cut out the rear of the front panel for the retaining plate.

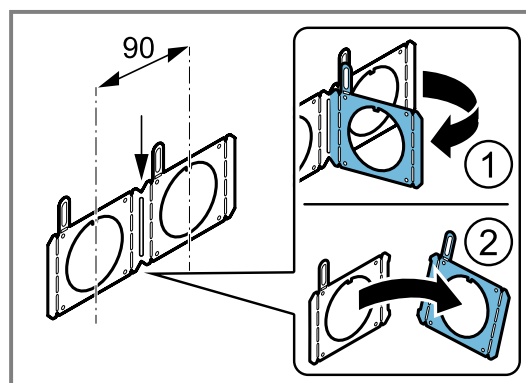
3. Note the clearances between the control knobs.



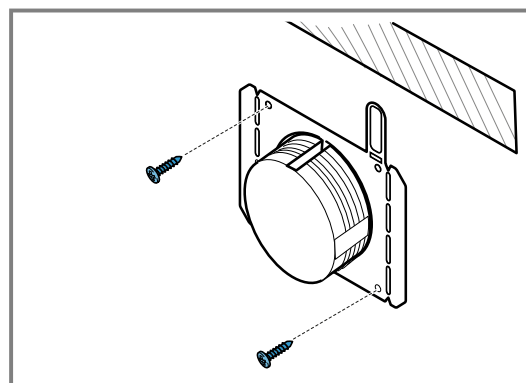
4. After making the cut-outs, remove any shavings.
5. Seal the cut surfaces so that they are heat-resistant and waterproof.

14.15 Installing the control knob

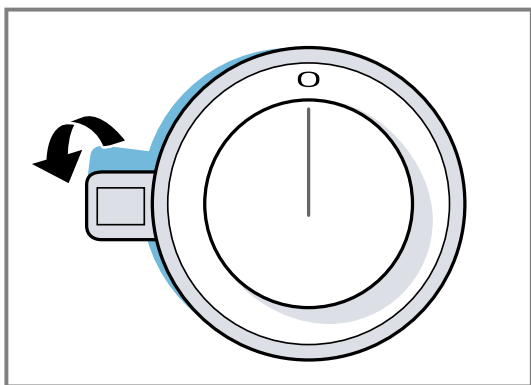
1. Follow the installation instructions provided for the control knobs.
2. If required, and depending on the distance between the control knobs, break off the retaining plate at the perforation.



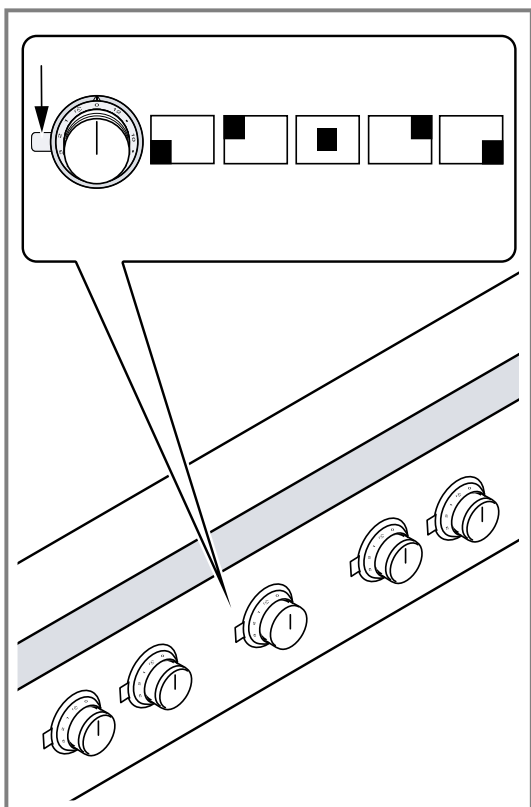
3. Hold the retaining plate in place against the rear of the control panel.
4. When fitting an individual control knob, use 2 screws to hold the retaining plate in place and prevent it from rotating.
 - In the case of stone worktops, stick the retaining plate using heat-resistant, two-component adhesive.



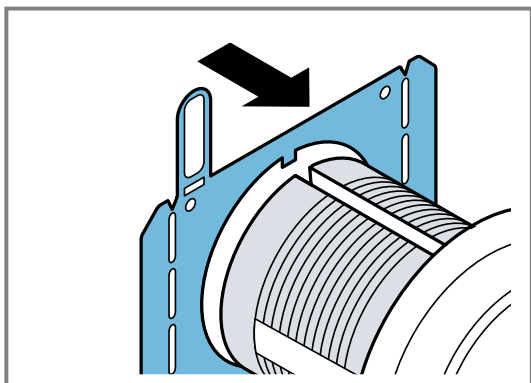
5. Remove the protective film from the rear of the illuminated ring.



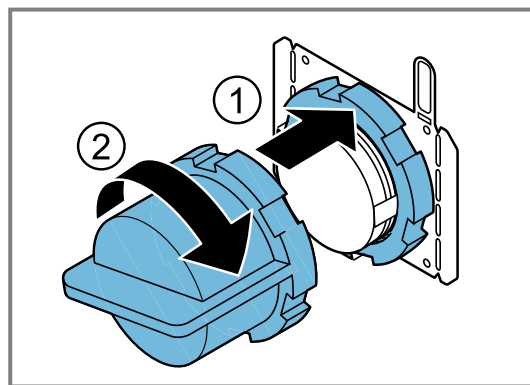
6. Install the control knob in the correct sequence.



7. Push the control knob into the hole.
 - Always position the side marking on the control knob on the left.
8. Ensure that the retaining lug on the retaining plate is located on the upper side and the control knob is in the zero setting.



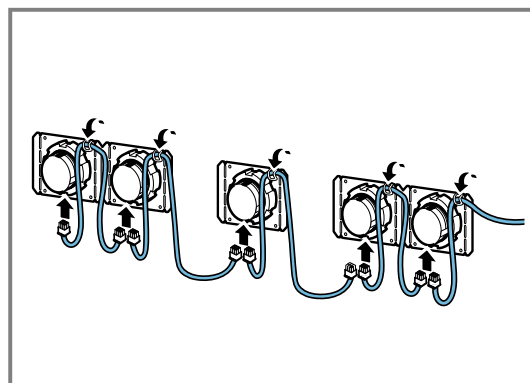
9. On the rear of the control knob, tighten the retaining nut using the installation tool provided.



10. Align the control knob precisely in the zero setting.

14.16 Connecting the control knob to the connection cables

1. Connect all of the control knobs to the enclosed connection cables.

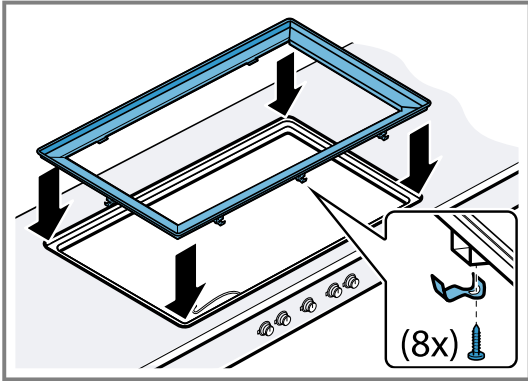


- The two connectors on the control knob are identical.
2. Ensure that the plugs snap into place in the connectors.
 3. Connect the longer connection cable to any control knob.
 4. After installation, check that all of the plug connections are seated correctly.
 5. To secure all connection cables after installation, bend the mounting brackets on the retaining plates.

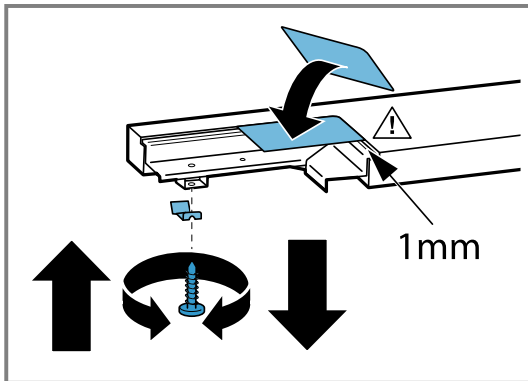
14.17 Installing the appliance

1. Insert the retaining frame into the unit cut-out and centre it.

2. Use the retaining clips to secure the retaining frame in the unit cut-out.

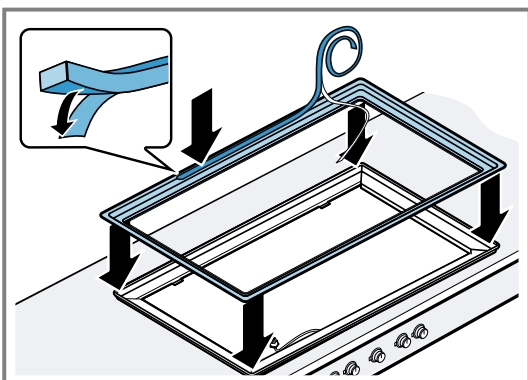


3. Use the enclosed control plate to lower the retaining frame and ensure that the control plate is flush with the worktop.
 - If required, adjust the retaining frame using the retaining clips.



The control plate is 1 mm thick.

4. Place the decorative frame onto the retaining frame.
5. Check the planeness between the decorative frame and the worktop.
 - If required, adjust the decorative frame using the retaining clips.
6. Stick the enclosed sealing strip along the marking points on the rear of the decorative frame.

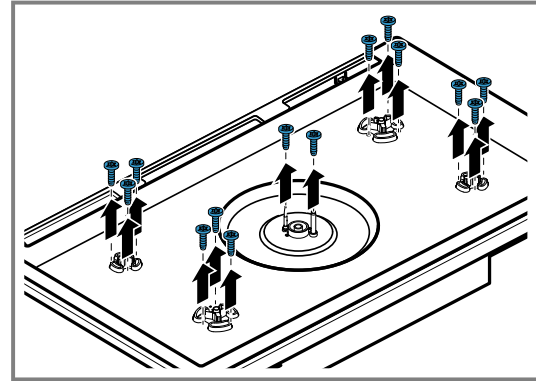


7. Take the decorative frame out of the retaining frame again.
8. Before applying the sealant, check that the appliance is working correctly.

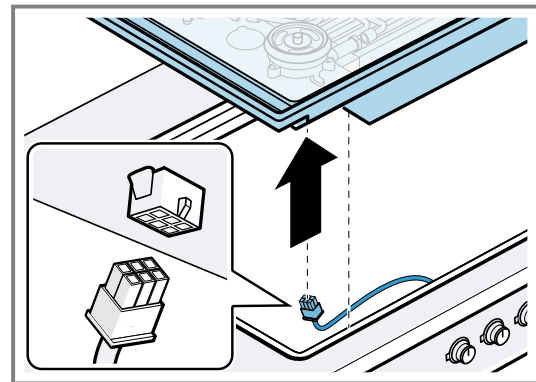
14.18 Unscrewing the hob

1. Unscrew the sealing strip in the rear area of the hob and then pull it up and out.

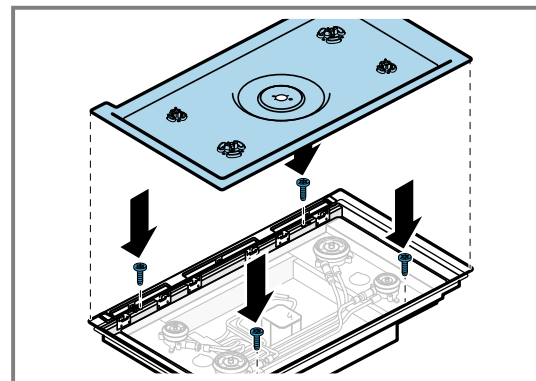
2. Undo the hob fastening screws on the burners and carefully lift the hob off.



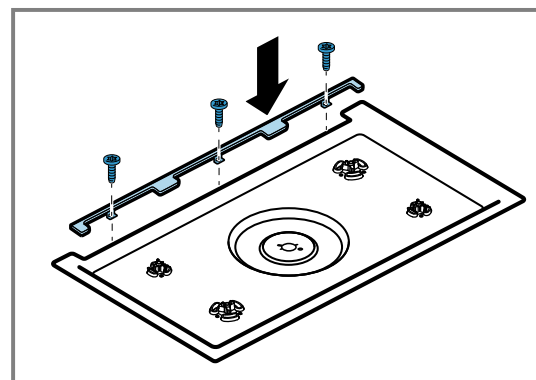
3. Insert the end of the connection cable for the control knob into the socket on the underside of the appliance.
 - Ensure that the plug engages.



4. Place the appliance in the decorative frame and use 4 screws to screw it in place at the marked positions.

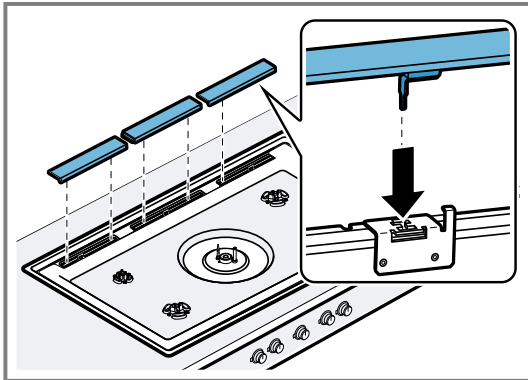


5. Put the hob in place and screw it in evenly.
6. Screw on the sealing strip in the rear area of the hob.



14.19 Fitting the cast iron covers and clipping them in

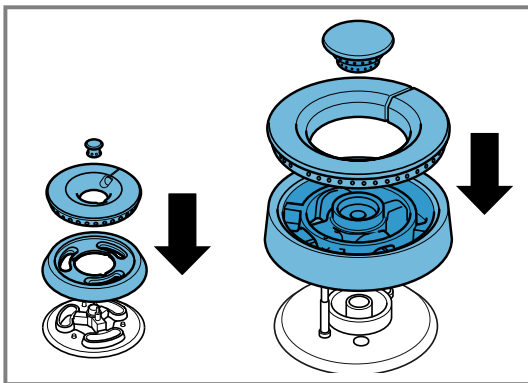
- ▶ Fit the 3 cast iron covers in the rear area of the hob and clip them in.
- ▶ First fit the middle section and then the side sections, then clip them into place.



The middle section is longer than the side sections.

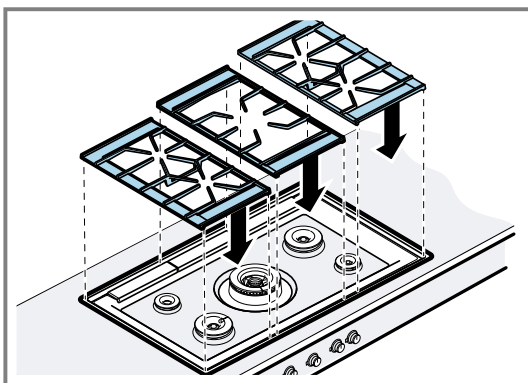
14.20 Fitting burner parts

- ▶ Fit the burner parts and position them correctly.



14.21 Fitting the pan supports

- ▶ Position the pan supports correctly so that the Gaggenau logo is at the front.



14.22 Checking the functionality

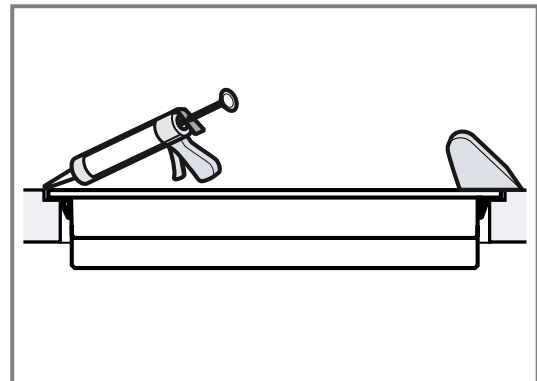
1. Turn the control knob to 1.
If the appliance is turned off, air may be present in the gas line.
2. Turn the control knob to 0 and then back to 1.
▶ Repeat the process until the appliance ignites.

14.23 Sealing the joints

For flush installation, seal the joints with silicone. Does not affect the welded version of the stainless steel worktop.

Requirements

- You must carry out a function test before sealing any joints.
 - Before applying the sealant, check that the entire appliance fits precisely and that it is lying flat.
1. Seal all around the gap using suitable, heat-resistant silicone, e.g. Ottoseal® S70.



Using unsuitable silicone adhesive on natural stone work surfaces may cause permanent discolouration.

2. To create a silicone bed around the entire circumference, completely fill the groove between the worktop and the retaining frame with silicone. Also fill the corners with silicone.
 - ▶ Ensure that the silicone protrudes 1 to 3 mm over the worktop.
3. Remove any excess silicone that protrudes over the worktop.
 - ▶ If the decorative frame protrudes over the worktop, you can offset this by weighing down the decorative frame. To do this, weigh down the decorative frame evenly during the entire drying time.
4. Use the smoothing agent recommended by the manufacturer to smooth the joint.
5. Observe the usage instructions for the silicone adhesive.
6. Leave the silicone adhesive to dry for at least 24 hours.
The drying time depends on the ambient temperature.
7. Do not operate the appliance until the silicone has dried completely.

14.24 Removing the appliance

ATTENTION

Tools may damage the appliance.

- ▶ Do not prise out the appliance from above.

1. Disconnect the appliance from the power supply.
2. Close the main gas tap.
3. If the appliance is flush-mounted with the surrounding surfaces, remove the silicone seal.
4. Push out the appliance from below.

14.25 Technical specifications

You can find an overview of the total connected loads for various types of gas and product variants here.

CG492115F

- Total connected load, butane/propane: 17,8 kW (1295 g/h)

CG492115

- Total connected load, butane/propane: 17,8 kW (1295 g/h)
- Total connected load, natural gas: 18 kW/17,2 kW (only for NL gas G25-25 mbar)
- Total connected load, electric: 25,0 W

With active output limiting: 12 kW (11 kW Hi)

Maximum safety time for each burner: 10 seconds

14.26 Changing the gas type**⚠ WARNING – Risk of explosion!**

Escaping gas may cause an explosion.

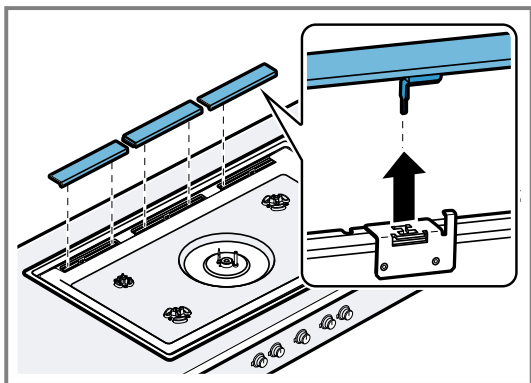
- ▶ Never remove the gas valve shaft.
- ▶ In the event of damage or an unusual gas conversion, replace the entire gas valve. In this case, call customer service.

Requirement: The appliance must only be converted to a different type of gas by a licensed expert.

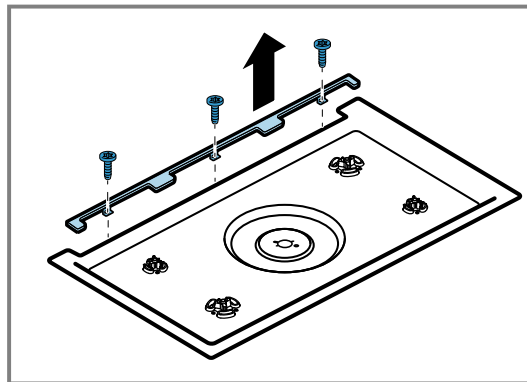
1. Switch off the power supply and the gas supply.
2. The appliance can be converted to another type of gas listed on the rating plate using a conversion kit. Some models come delivered with a conversion kit. The conversion kit is available from customer service.
3. Replace the main control nozzles.
4. Use any control knob to set the gas type.
5. The correct combination for the relevant gas type → Page 29 can be found in the overview.

Removing appliance components

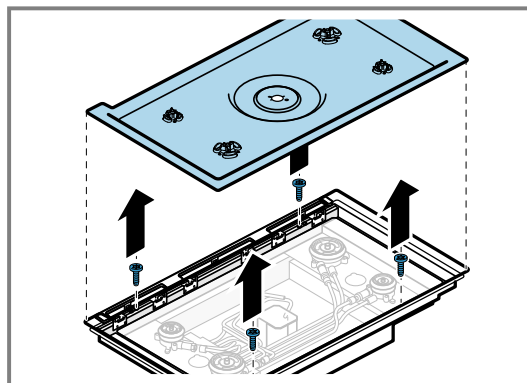
1. Remove the pan supports and all burner parts.
2. Pull the 3 iron covers in the rear area of the hob upwards and out.
 - ▶ First the side section and then the middle section.



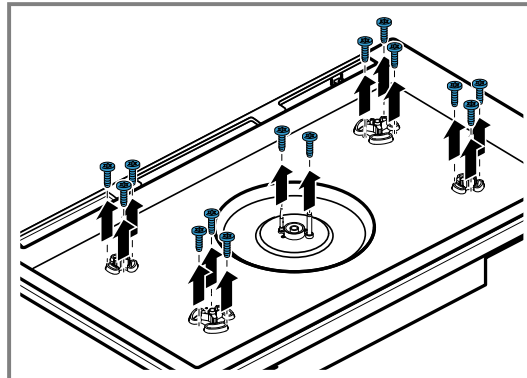
3. Unscrew the sealing strip in the rear area of the hob and pull it up and out.



4. Loosen the screws on the front and rear of the hob.



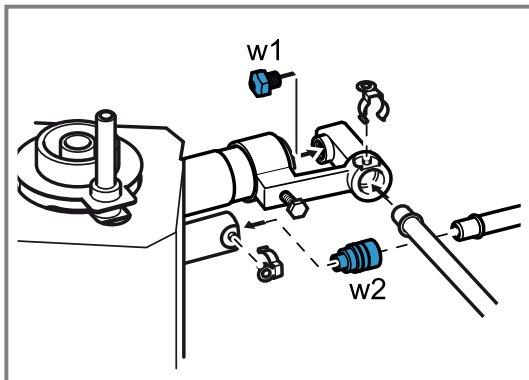
5. Undo the fastening screws in the hob.



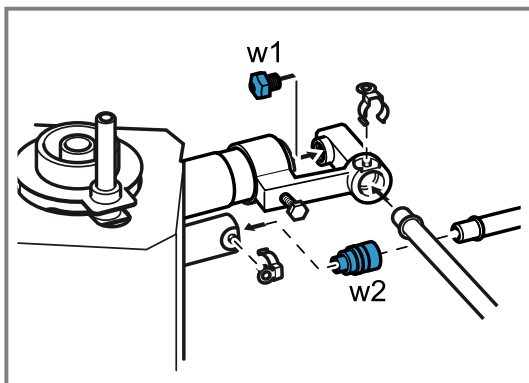
6. Carefully lift the hob upwards and remove it. First lift up the hob slightly, then remove the connection cable before removing the hob completely.
7. Remove the securing clips from the burner pipes.
8. Pull out the burner pipes. The electrode can remain connected.

Replacing the main control nozzles on the wok burner

1. Remove the securing clips from the burner pipes.



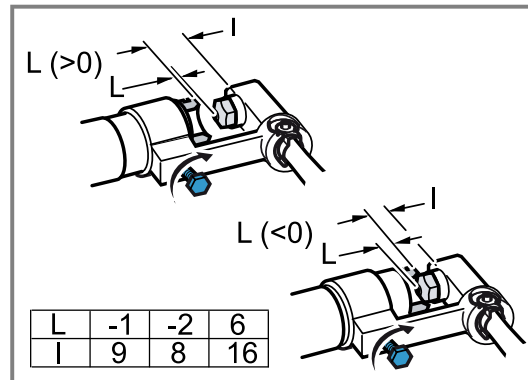
2. Pull out the burner pipes.
The electrode can remain connected.
3. Unscrew the fastening screw on the air regulating sleeve.
4. Remove the nozzle retaining head.
5. Pull off the nozzle w2 and O-ring for the inner burner ring by hand.
6. Unscrew the nozzle for the outer burner ring w1 (WAF 10).



7. Check that the O-ring is seated correctly in the new main control nozzle for the inner burner ring.
8. Fit the nozzle w2 onto the burner pipe.
9. Screw the new main control nozzle for the outer burner ring w1 as far as it will go into the nozzle retaining head.
10. Fit the nozzle retaining head onto the burner pipes.
11. Fit the securing clips.

Adjusting the main control nozzles on the wok burner

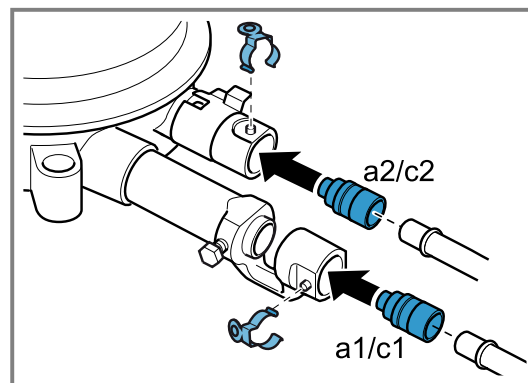
1. Unscrew the fastening screw.



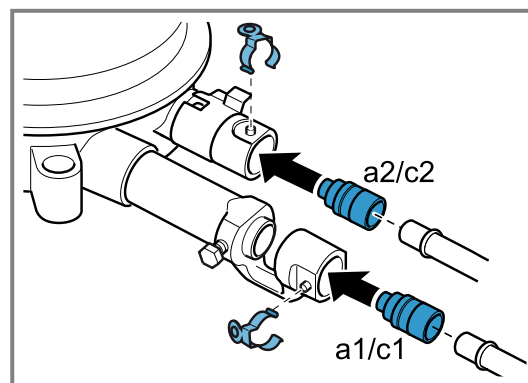
2. Adjust the air regulating valve to the correct setting.
The setting depends on the gas type → *Page 29*.
3. Tighten the fastening screw.

Replacing the main control nozzles on the standard output burners and high output burners

1. Remove the securing clips from the burner pipes.



2. Pull out the burner pipes.
The electrode can remain connected.
3. Unscrew the burners (Torx T20) and pull out the burner pipes.

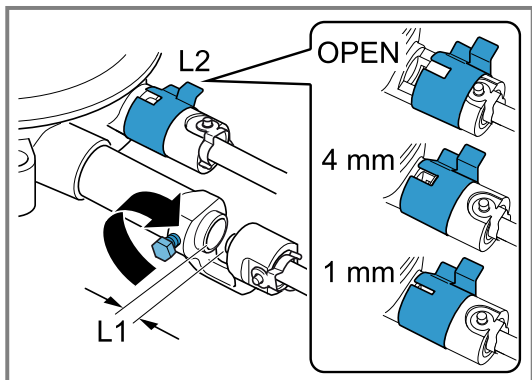


4. Pull the nozzles off the burner pipes by hand.
5. Pull off the O-ring.
6. Check that the O-ring is seated correctly in the new main control nozzles.
7. Fit the nozzles to the burner pipes. Take care not to bend the burner pipes when doing so.
8. Fit the burners onto the burner pipes.

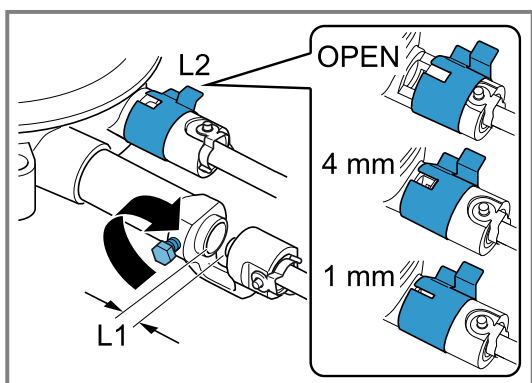
9. Fit the securing clips.
10. Screw the burners tightly into place.

Adjusting the main control nozzles on the standard output burners and high output burners

1. Unscrew the fastening screw.
2. Adjust the air regulating valve on the outer burner L1
→ *Page 29* to the correct setting.



3. Tighten the fastening screw.
4. Adjust the air regulating sleeve on the inner burner L2
→ *Page 29* to the correct setting by turning or pushing it.

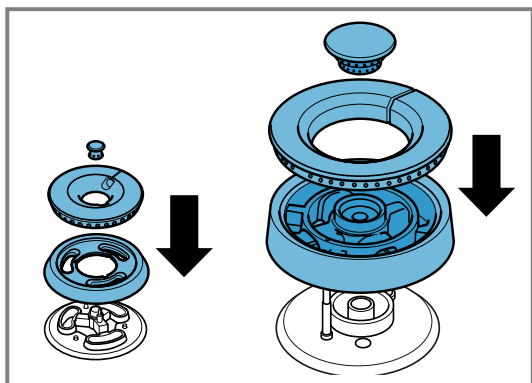


Screwing the hob in place

- Put the hob in place and tighten the screws evenly.

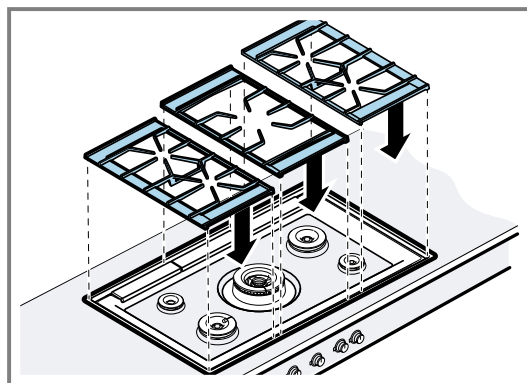
Fitting burner parts

- Fit the burner parts and position them correctly.



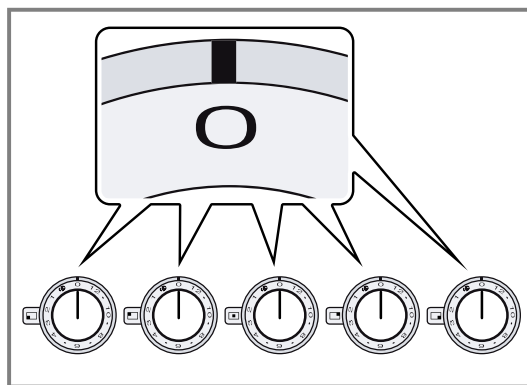
Fitting the pan supports

- Position the pan supports correctly so that the Gaggenau logo is at the front.

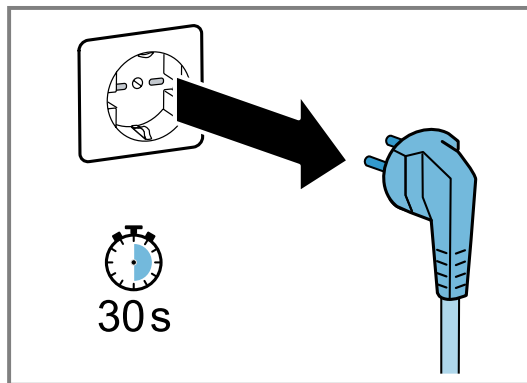


Switching gas type using the control knob

1. Turn any control knob to 0.

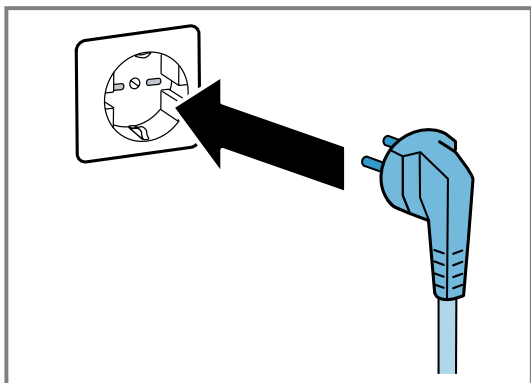


2. Disconnect the appliance from the mains power supply.

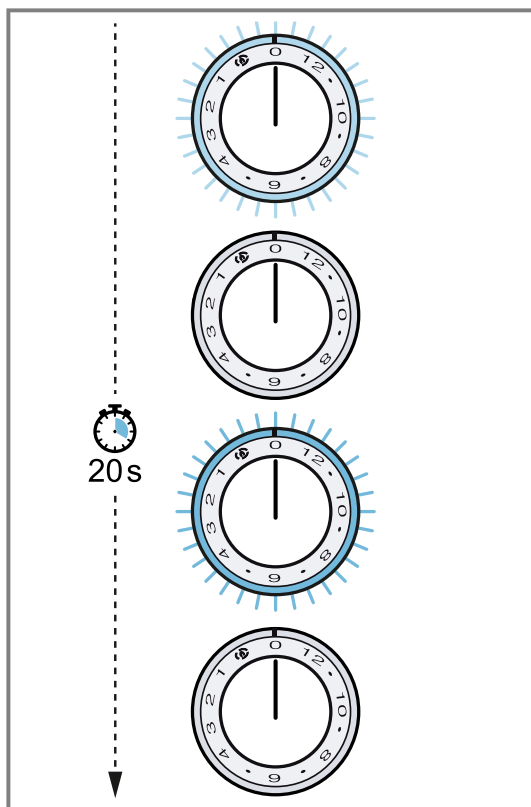


3. Wait at least 30 seconds.

4. Reconnect the appliance.

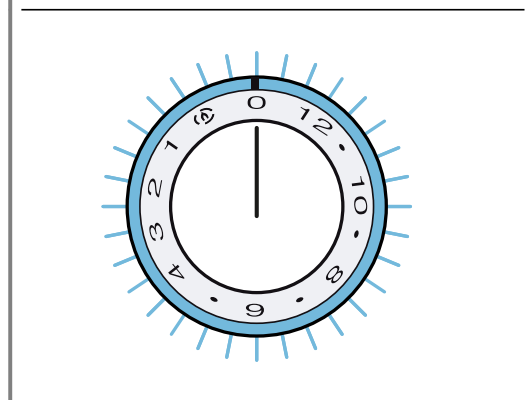
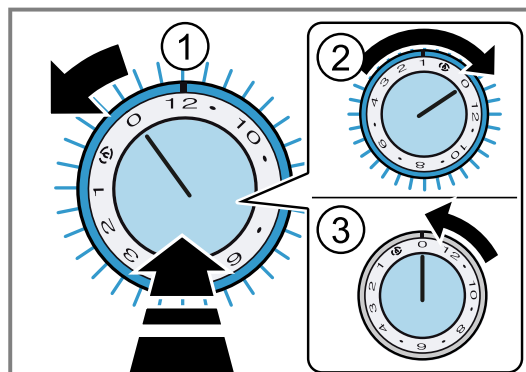


- ✓ The illuminated ring around the control knob lights up green for a few seconds and then yellow.



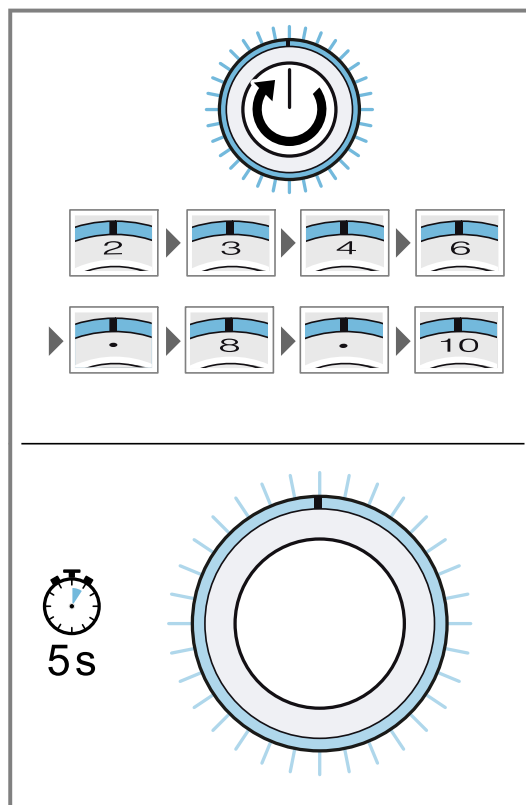
5. Wait until the illuminated ring goes out.
6. While the control knob is pushed in, carry out the following steps without interruption:
 - ▶ Turn the control knob one notch anti-clockwise to 12 ①.
 - ▶ Turn the control knob three notches clockwise to 1 ②.

- ▶ Turn the control knob two notches anti-clockwise to 0 ③.



- ✓ The illuminated ring on the control knob lights up yellow.

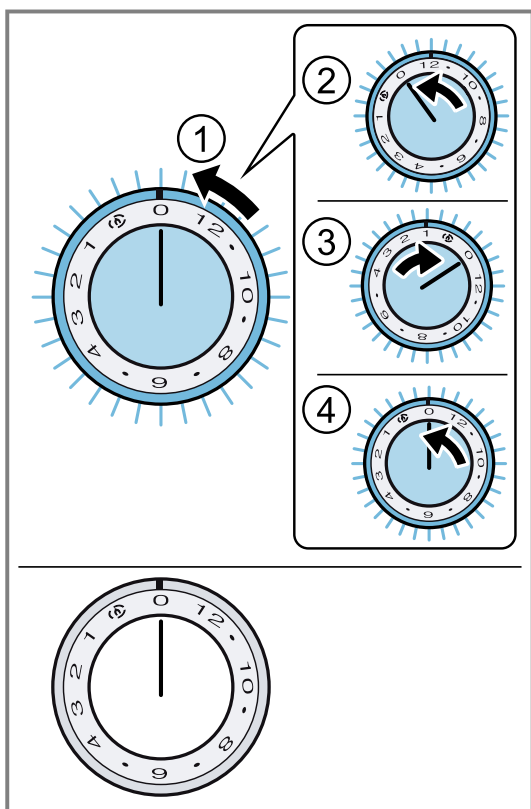
7. Set the gas type on the control knob.



If the control knob is on the gas type currently set, the illuminated ring on the control knob lights up green.

Control knob position	Gas type
2	G20-20 mbar/G25-25 mbar
3	G30-29 mbar/G31-37 mbar
4	G30-50 mbar
6	G25-20 mbar

8. Leave the control knob at the required setting for at least 5 seconds.
- ✓ The illuminated ring around the control knob lights up green.
9. To save the setting, while the control knob is pushed in, carry out the following steps without interruption:
 - ▶ Turn the control knob to 0 ①.
 - ▶ Turn the control knob one notch anti-clockwise to 12 ②.
 - ▶ Turn the control knob three notches clockwise to 1 ③.
 - ▶ Turn the control knob two notches anti-clockwise to 0 ④.



- ✓ The illuminated ring goes out.
- ✓ The setting has been saved.
- ✓ The illuminated ring around the control knob lights up yellow for a few seconds.

14.28 Overview of gas type

A	a1 	L1	a2 	L2	Qn	g/h
G20-20 mbar	98	0 mm	40	4 mm	2.0 kW	-
G25-25 mbar G25.3-25 mbar	98	0 mm	40	4 mm	1.9 kW	-
G25-20 mbar	105	0 mm	42	4 mm	2.0 kW	-
G30-29 mbar G31-37 mbar	64	6 mm	26	open	2.0 kW	145

10. Wait until the illuminated ring goes out.

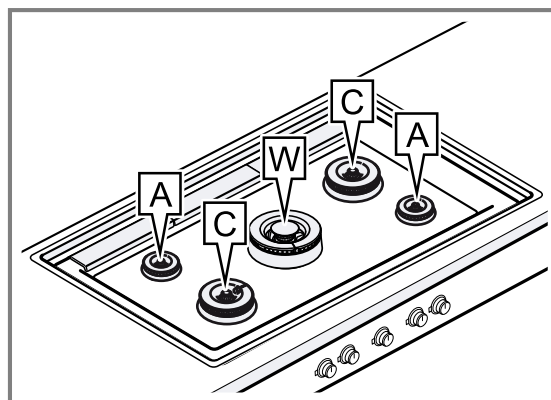
Checking that the appliance is working after conversion

1. After converting the gas type, check the appliance for leaks.
2. Make sure that yellow tips are not visible on the flames.
3. When turning the control knob quickly between the highest and the lowest setting, make sure that the burner does not go out and that no flashback occurs.

Documenting the gas type conversion

- ▶ Attach the sticker showing the new gas type next to the rating plate on the appliance.

14.27 Overview of the gas burners



G30-50 mbar	57	6 mm	22	4 mm	2.0 kW	145
C	c1 	L1	c2 	L2	Qn	g/h
G20-20 mbar	137	0 mm	40	4 mm	4.0 kW	-
G25-25 mbar G25.3-25 mbar	137	0 mm	40	4 mm	3.8 kW	-
G25-20 mbar	155	0 mm	42	1 mm	4.0 kW	-
G30-29 mbar G31-37 mbar	94	2 mm	26	open	4.0 kW	291
G30-50 mbar	82	-1 mm	22	4 mm	4.0 kW	291
W	w1 	L	w2 	-	Qn	g/h
G20-20 mbar	170B	-1 mm	76	-	6.0 kW	-
G25-25 mbar G25.3-25 mbar	170	-2 mm	76	-	5.8 kW	-
G25-20 mbar	185A	-2 mm	84	-	6.0 kW	-
G30-29 mbar G31-37 mbar	110 A	6 mm	48	-	5.8 kW	422
G30-50 mbar	97	-1 mm	44	-	5.8 kW	422



A series of horizontal lines for writing, starting from the top right of the page and extending downwards to the bottom of the page.

The difference is Gaggenau

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