

BUILT-IN GAS HOB

VG295150F VG295250 VG295250DE

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 4000 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 10 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 and 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 or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

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 14*

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.

→ "Fitting the burner parts for the high-output burner", Page 9

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 9
→ "Fitting the burner parts for the standard-output burner", Page 10

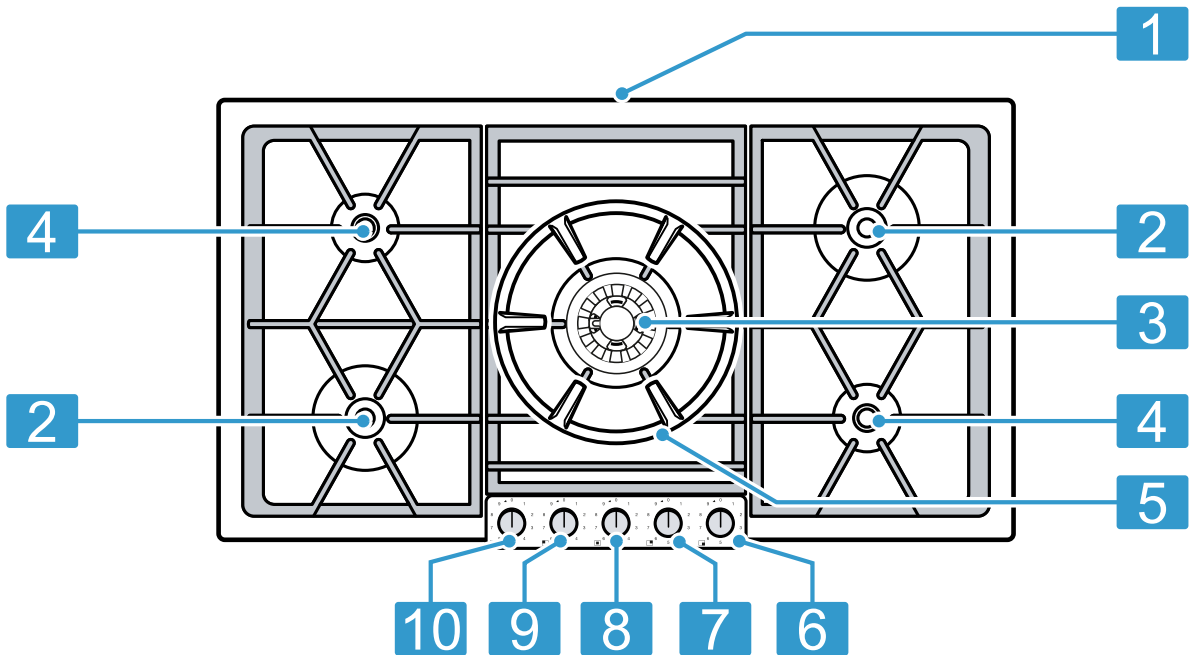
5.2 Do not cover ventilation openings

- ▶ 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

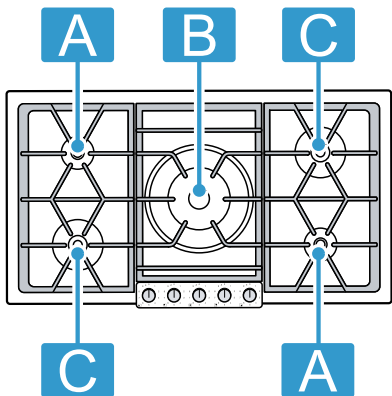
You can find an overview of the parts of your appliance here.



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

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

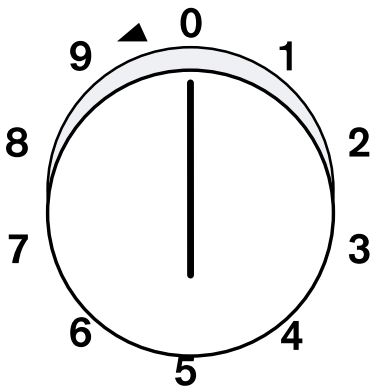
6.2 VG295120F/VG295220



A	Standard-output burner 2.0 kW
B	Wok burner 5.8 / 6.0 kW
C	High-output burner 4.0 kW

6.3 Controls

You can use the controls to configure all functions of your appliance and to obtain information about the operating status. The markings on the control knob show the assignment to each burner and the power level from 1 to 9, as well as the direction of rotation for switching on.



Control knob
☐ Front left cooking zone

	Rear left cooking zone
	Centre cooking zone (wok)
	Rear right hotplate
	Front right cooking zone
	Direction of rotation to switch on

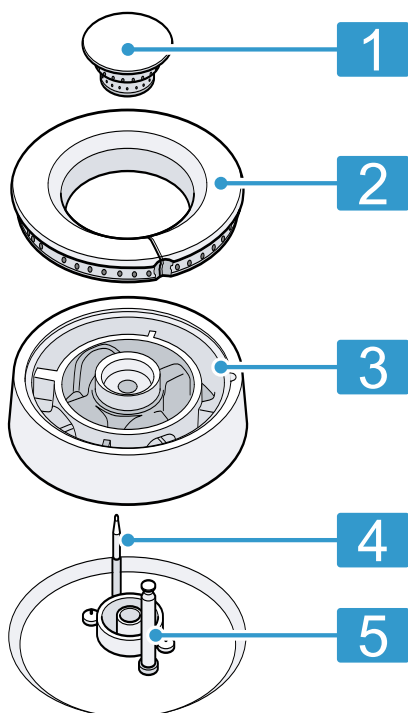
6.4 Indicator on the illuminated ring

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

Display	Name
Off	Appliance OFF
Lights up: Orange	Appliance ON
Slowly flashing: Orange	Appliance OFF Residual heat indicator
Quickly flashing: Orange	Appliance fault. Call customer service.

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

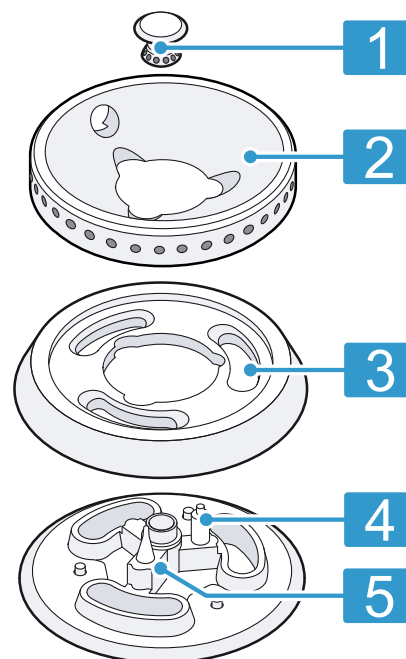
3 Burner head

4 Thermocouple for the flame monitoring

5 Ignition plug

6.6 Individual parts of the standard-output burner and high-output burner

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



1 Burner cover

2 Burner ring

3 Burner head

4 Ignition plug

5 Thermocouple for the flame monitoring

6.7 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.

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 14

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	200 mm	90 mm
High-output burner	220 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!

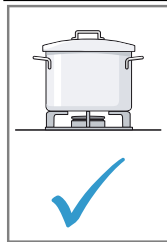
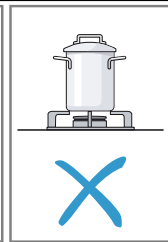
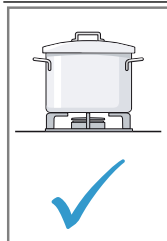
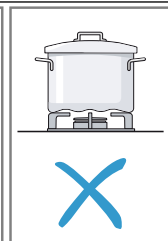
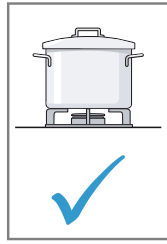
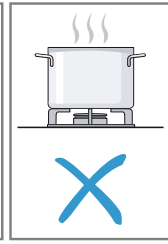
Flammable objects may ignite.

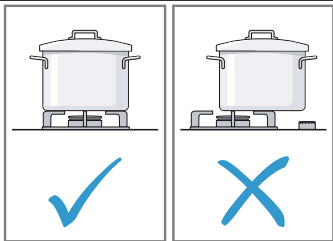
- ▶ Maintain a distance of at least 50 mm between the cookware and flammable objects.

⚠ WARNING – Risk of injury!

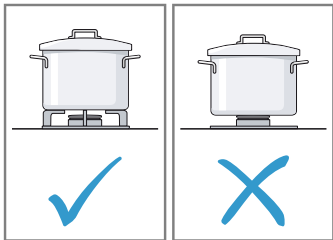
An incorrectly positioned wok may cause injuries. The wok is not stable and may overturn.

- ▶ 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.

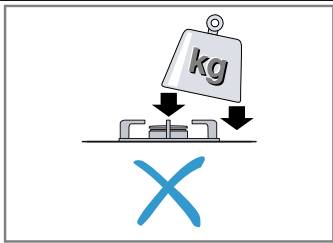
		▪ Ensure that the size of the cookware is suitable for the burner size. ▪ Never use small items of cookware on large burners. ▪ Ensure that the flame does not touch the sides of the cookware.
		▪ Do not use deformed cookware. ▪ Deformed cookware is not stable on the hob and may tip over. ▪ Use cookware 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.



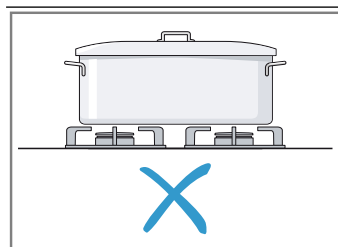
- Position the cookware in the middle of the burner, otherwise it may tip over.
- Do not position large cookware on the burners close to the controls.
- Maintain a minimum clearance of at least 50 mm between the control knob and the cookware. The controls may be damaged due to overheating.



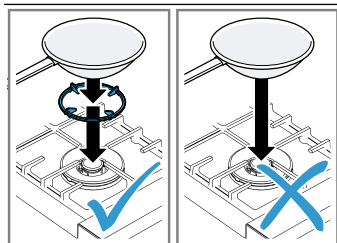
- Place the cookware on the pan supports.
- Never place the cookware directly on the burner.
- Before using the appliance, ensure that the pan supports and the gas burner covers are positioned correctly.



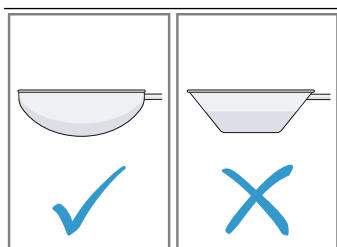
- Handle the cookware that is on the cooktop carefully.
- Do not bang on the hob.
- Do not place heavy weights on the cooktop.



- 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 8



- 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.

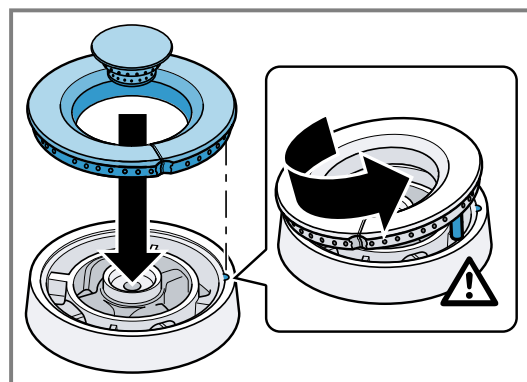
9 Basic operation

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.

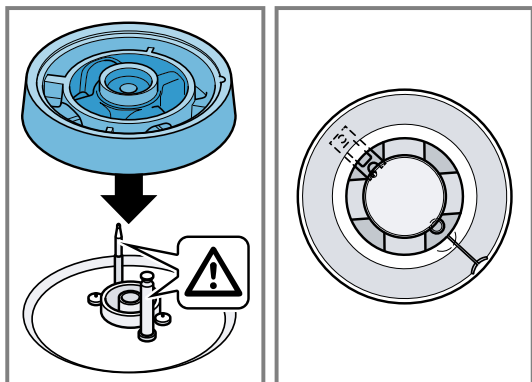
4. The locking catch on the burner ring must click into place in the corresponding recess on the burner head.



9.2 Fitting the burner parts for the high-output burner

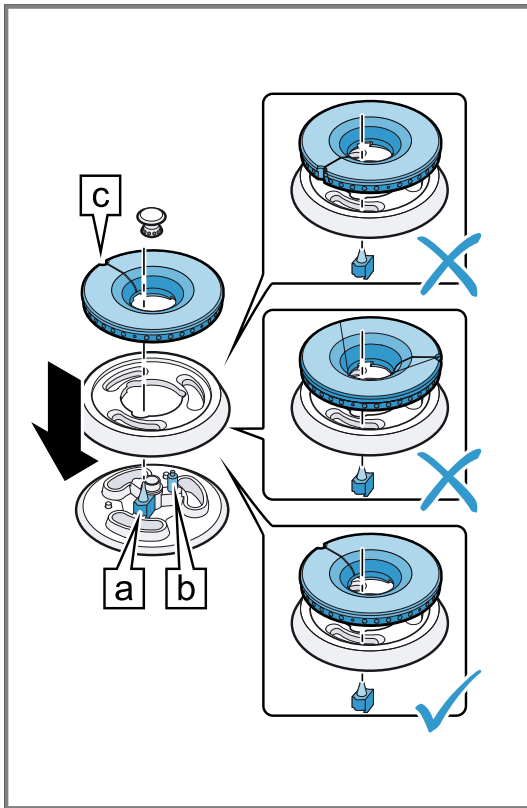
You can find out how to correctly position the burner parts here.

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.

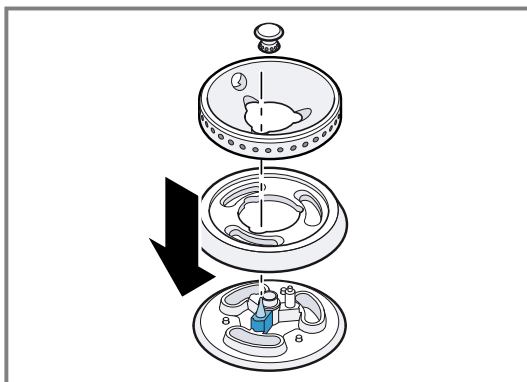
3. Ensure that the thermocouple **a** and the ignition plug **b** are not located opposite the recess **c** on the burner head.



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 8
2. Ensure that the cookware does not protrude over the edge of the cooktop.

9.5 Switching on the appliance

Your gas hob is equipped with a step valve with nine power levels and ignition plugs for electrical ignition.

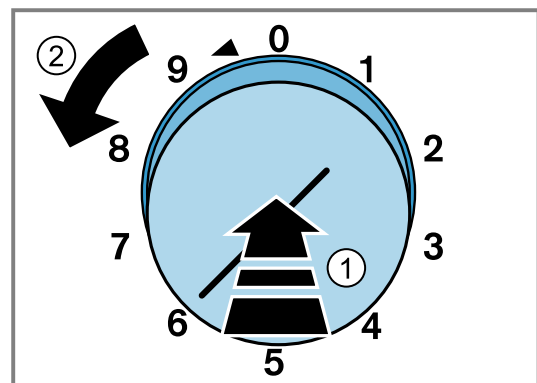
ATTENTION

Turning the control knob in the wrong direction can damage the step valve on the appliance.

- ▶ Never turn the control knob directly from position 0 to position 1, or from position 1 directly to position 0.

Requirement: All burner parts of the standard-output burner → Page 10 and the high-output burner → Page 9, the wok burner parts → Page 9, the pan support and the wok ring → Page 8 are positioned correctly.

1. Place suitable cookware on the pan support.
→ "Suitable cookware", Page 8
2. Push in the control knob for the selected burner as far as it goes ① and turn it anti-clockwise to the required power level ②. The burner ignites automatically.
 - ▶ To set the highest power level, push in the control knob and turn it one notch anti-clockwise.
 - ▶ To decrease the power level gradually, turn the control knob one notch at a time anti-clockwise.
 - ▶ Once ignited, press and hold the control knob for a few seconds until the heat sensor that opens the gas flow heats up.
 - ▶ If the burner does not ignite within 2 to 4 seconds, turn the control knob anti-clockwise to power level 1 and, once ignited, turn it back to the power level that you require.



It can often be quicker to ignite the burner in the lowest setting because different gases have different ignition characteristics.

9.6 Manually igniting the appliance

Note: In the event of a power cut, you can light the burners manually.

1. Place a suitable item of cookware on the pan support.

2. Push in the control knob for your chosen burner and turn it anti-clockwise to the power level you require. Keep the control knob pressed in.
 3. Light the burner with a gas lighter or a match. Keep the control knob pressed in for a few seconds after ignition.
- ✓ The indicator on the illuminated ring remains off.

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 9.

Power level	Preparing meals
9	Heating: Water, clear soups Blanching: Vegetables Deep-fat frying: Chips, baked items
7-9	Searing: Meat Frying at high temperatures: Meat, potatoes
6-8	Simmering with the lid open: Liquids, pasta
5-7	Baking: Flour-based food Frying at medium temperatures: Chicken, fish
4-5	Frying at low temperatures: Sausages, onions, egg dishes Defrosting: Frozen food
4	Poaching with the lid open: Dumplings, boiled sausages Heating: Vegetables, soups, stews

9.7 Switching off the appliance

- ▶ Turn the control knob clockwise to position 0.
- ✓ 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.

Power level	Preparing meals
3-4	Braising: Roulade, joints Steaming: Vegetables
2-4	Simmering with the lid on: Soups, vegetables
1	Soaking: Rice, rice pudding, cereals

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 11
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 controls

⚠ **WARNING – Risk of electric shock!**

An ingress of moisture can cause an electric shock.

- ▶ Do not detach the control knobs to clean them.
- ▶ Do not use wet sponge cloths.

1. Observe the information regarding the cleaning agents.
→ "Cleaning products", Page 11
2. Clean using a damp sponge cloth and hot soapy water.
3. Dry with a soft cloth.

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 14

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 or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

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. 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 burner does not ignite.	There has been a power cut. ▶ Light the burner with a match or lighter. → "Manually igniting the appliance", Page 10
	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.
	The gas cylinder is empty. ▶ Replace the gas cylinder.
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 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.
	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 gas cylinder is empty. ▶ Replace the gas cylinder.
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.

Fault	Cause and troubleshooting
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.

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.

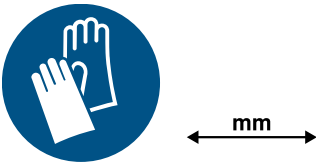
13.1 Product number (E-Nr.) and production number (FD)

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.

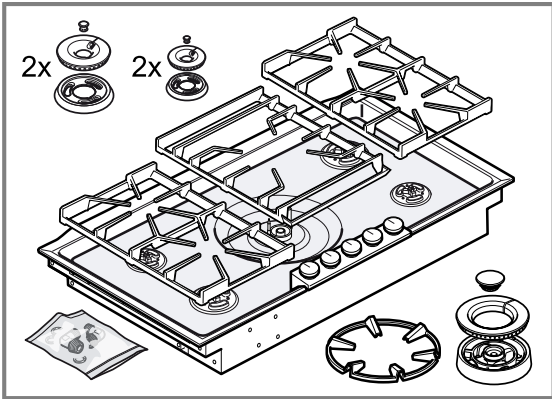
14 Installation instructions

Observe this information when installing the appliance.



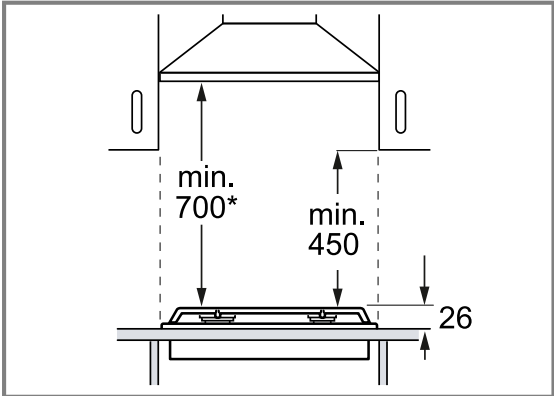
14.1 Scope of delivery

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



14.2 Safety clearances

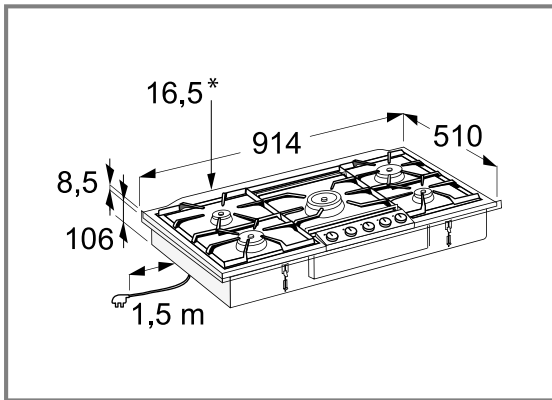
Comply with the safety clearances for the appliance.



*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



*16.5 mm at the ventilation slots

14.4 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.

14.5 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 or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

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.

14.6 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.

14.7 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 G $\frac{1}{2}$ ").

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.

14.8 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 or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.
- 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.

14.9 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.

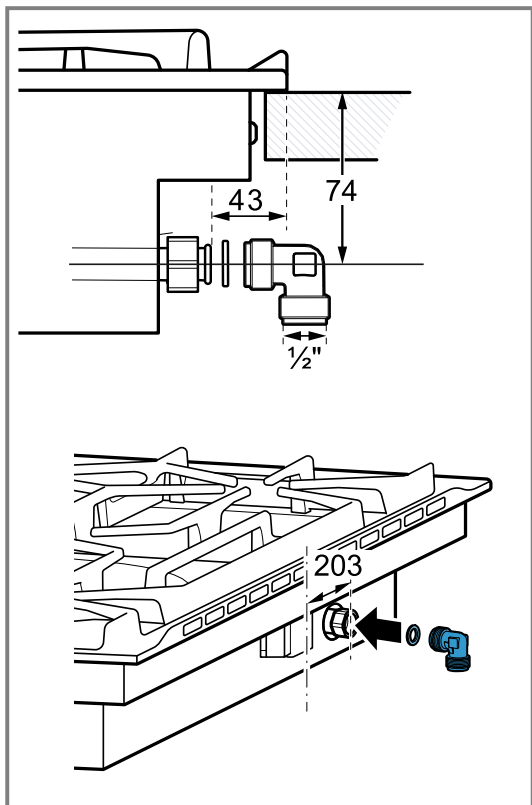
The cut-out edges at the sides must be at least 20 mm thick and flat to ensure that the retaining springs sit correctly on the appliance. For multi-layer worktops, affix appropriate strips to the side in the unit cut-out, if required.

Use suitable substructures to ensure the load-bearing capacity and stability of the unit. Take the appliance weight, including additional load, into consideration. Ensure that the reinforcing material is heat- and moisture-resistant.

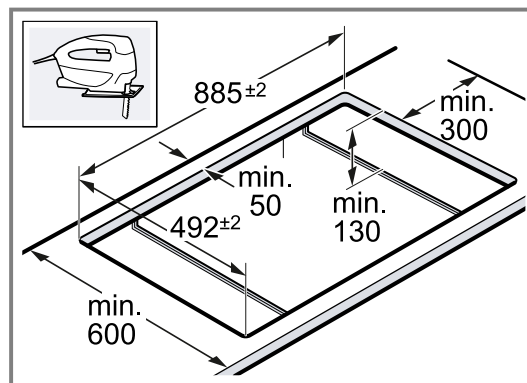
To improve flame stability, install an intermediate floor underneath the appliance in the installation cabinet.

14.10 Observing the position of the gas connection

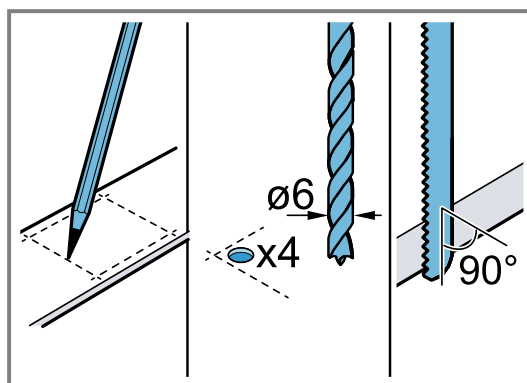
- Observe the position of the gas connection when installing the appliance.



2. Mark the unit cut-out in accordance with the installation diagram.

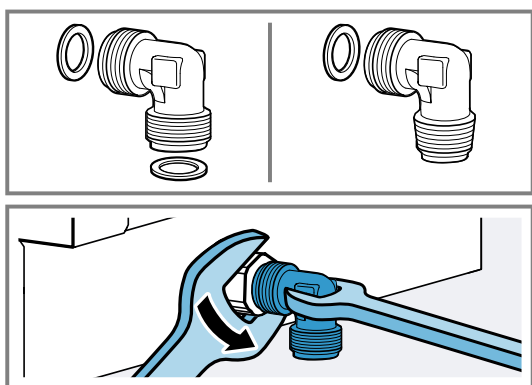


3. Drill four holes with a diameter of 6 mm.
 - Ensure that the angle of the cut surface to the worktop is 90°.



14.11 Preparing the appliance

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

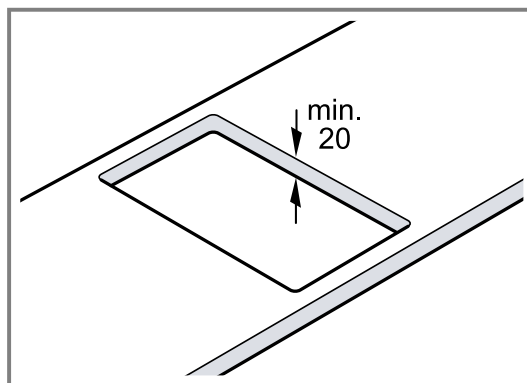


14.12 Preparing the unit

Requirement: The fitted units are heat-resistant up to 90 °C.

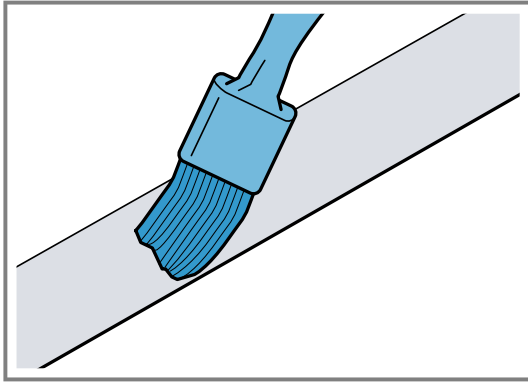
1. Ensure that the stability of the fitted unit is guaranteed after the cut-outs have been made.

4. Ensure that the cut-out edges at the sides are at least 20 mm thick and flat to ensure that the retaining springs sit correctly on the appliance.



5. For multi-layer worktops, affix appropriate strips to the side in the unit cut-out, if required.
6. After making the cut-outs, remove any shavings.

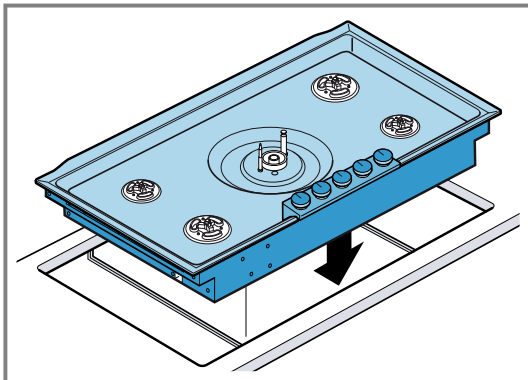
7. Seal the cut surfaces so that they are heat-resistant and waterproof.



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.

14.13 Installing the appliance

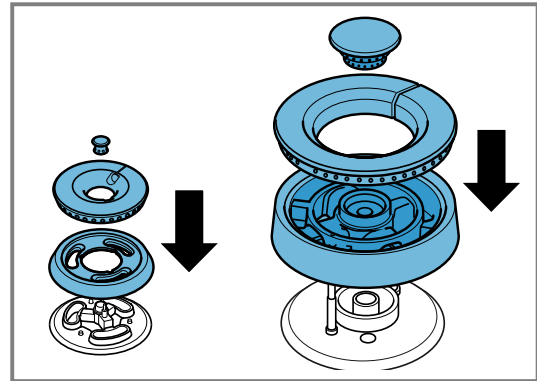
1. Keeping the appliance level, insert it into the unit cut-out.



2. Using both hands, push the appliance into the unit cut-out from above.
3. Ensure that the appliance is firmly positioned in the unit cut-out and does not move.
4. If necessary, if the width of the cut-out is at the upper tolerance limit, secure a bar at the sides of the cut-out in each case.

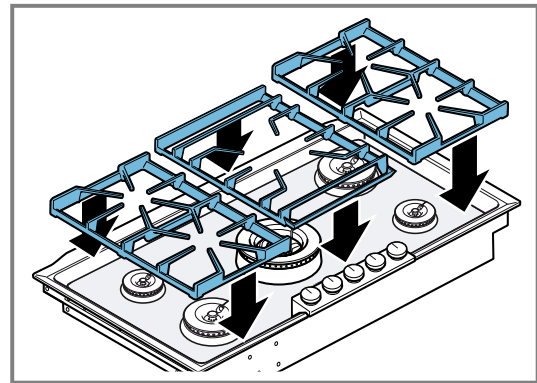
14.14 Fitting burner parts

- ▶ Fit the burner parts and position them correctly.



14.15 Fitting the pan supports

- ▶ Fit the pan supports and position them correctly.



14.16 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. Push out the appliance from below.

14.17 Technical specifications

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

VG295150F

- Total connected load, butane/propane: 17,8 kW(1295 g/h)
- Total connected load, electric: 10,0 W

VG295250/250DE

- Total connected load, natural gas: 18 kW
- Total connected load, electric: 10,0 W

14.18 Changing the gas type

⚠ WARNING – Risk of explosion!

Escaping gas may cause an explosion.

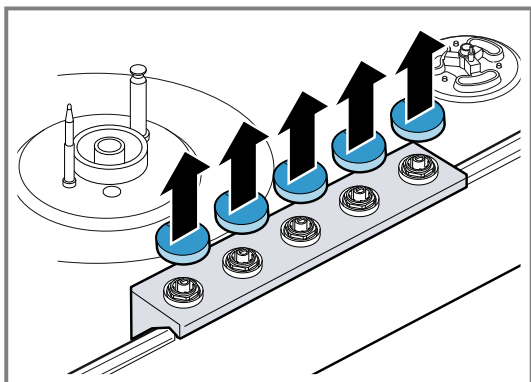
- ▶ Never remove the gas valve shaft.
- ▶ In the event of damage or an unusual gas conversion, replace the entire gas valve. In this case, call customer service.

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

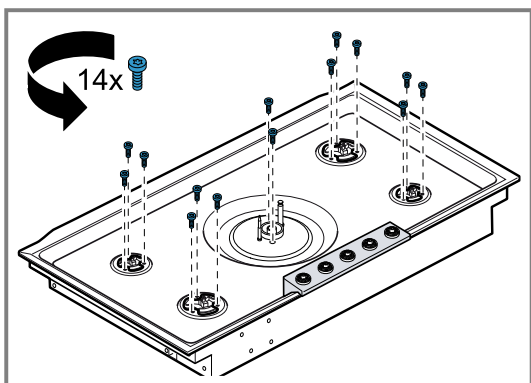
1. Switch off the power supply and the gas supply.
2. The appliance can be converted to another type of gas listed on the rating plate using a conversion kit.
3. Replace the main control nozzles.
4. Adjust the gas valves using bypass screws.
5. The correct combination for the relevant gas type → Page 22 can be found in the overview.

Removing appliance components

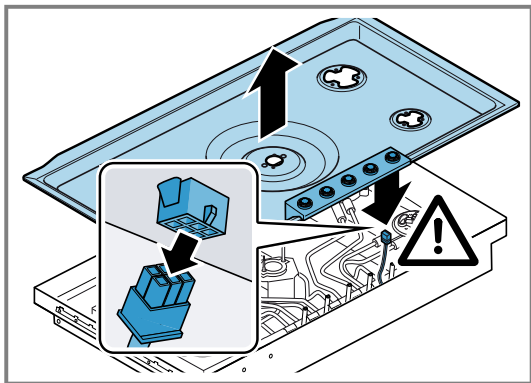
1. Remove the pan supports and all burner parts.
2. Remove the control knobs.



3. Undo the fastening screws in the hob.



4. Carefully lift up and remove the hob and disconnect the connection cable on the back of the control panel.



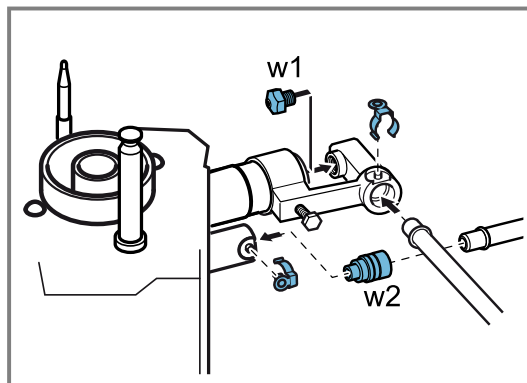
First lift up the hob slightly, then remove the connection cable on the control panel before removing the hob completely.

5. Remove the securing clips from the burner pipes.
6. Pull out the burner pipes.

The electrode can remain connected.

Replacing the main control nozzles on the wok burner

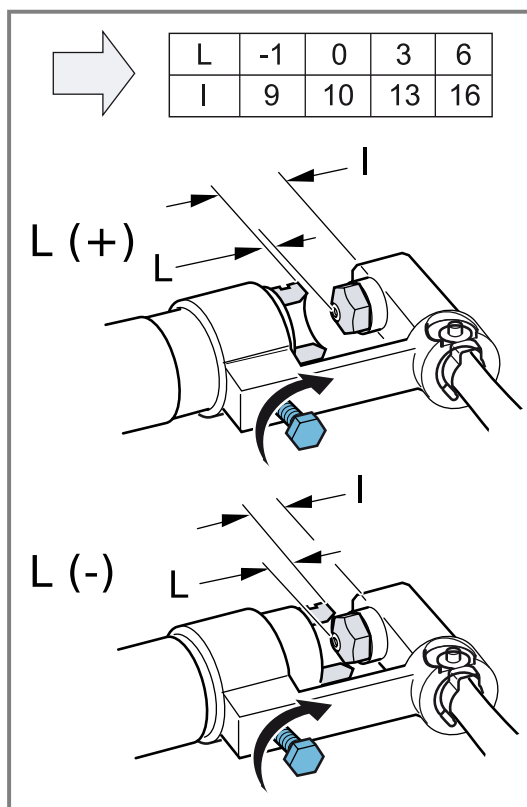
1. Remove the securing clips.
2. Unscrew the fastening screw on the air regulating sleeve.
3. Remove the nozzle retaining head.
4. Pull off the nozzle w2 and O-ring for the inner burner ring by hand.
5. Unscrew the nozzle for the outer burner ring w1 (WAF 10).



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

Adjusting the main control nozzles on the wok burner

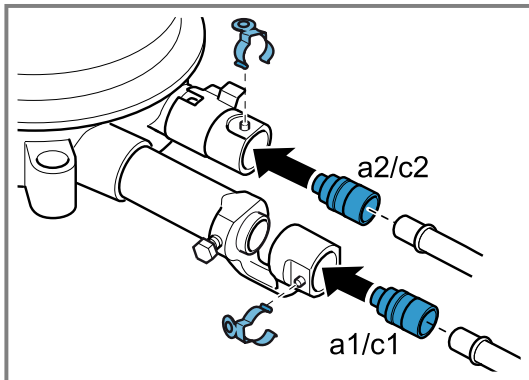
1. Unscrew the fastening screw.



2. Adjust the air regulating valve to the correct setting.
The setting depends on the gas type → *Page 22*.
3. Tighten the fastening screw.

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

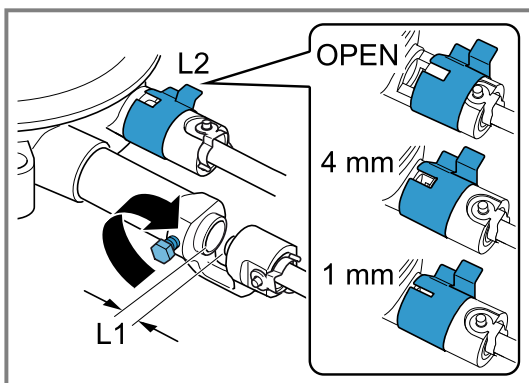
1. Unscrew the burners (Torx T20) and pull out the burner pipes.



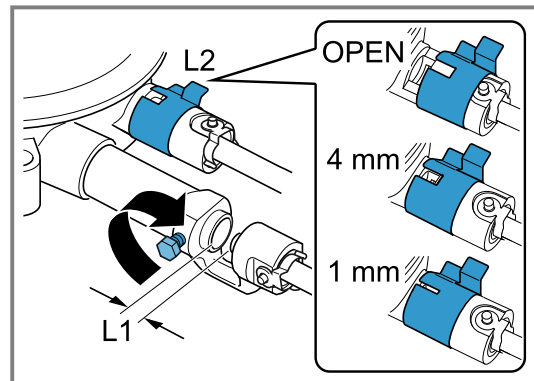
2. Pull the nozzles off the burner pipes by hand.
3. Pull off the O-ring.
4. Check that the O-ring is seated correctly in the new main control nozzles.
5. Fit the nozzles to the burner pipes. Take care not to bend the burner pipes when doing so.
6. Fit the burners onto the burner pipes.
7. Fit the securing clips.
8. 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. Adjusting the air regulating valve on the outer burner L1 → *Page 22* to the correct setting.



3. Tighten the fastening screw.
4. Adjust the air regulating sleeve on the inner burner L2 → *Page 22* to the correct setting by turning or pushing it.



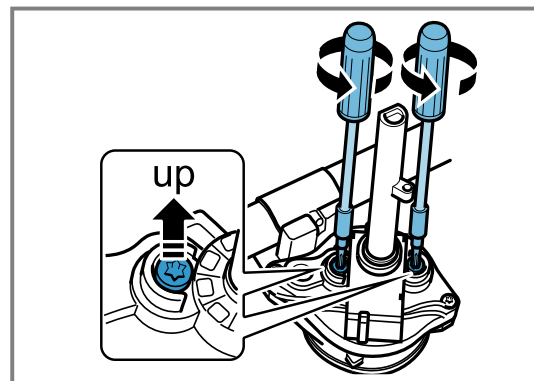
Adjusting the gas valves

ATTENTION

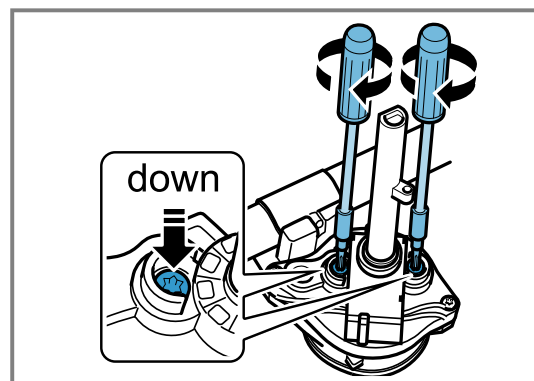
A bypass screw that has been over-tightened may damage the appliance.

- Do not over-tighten the bypass screws.

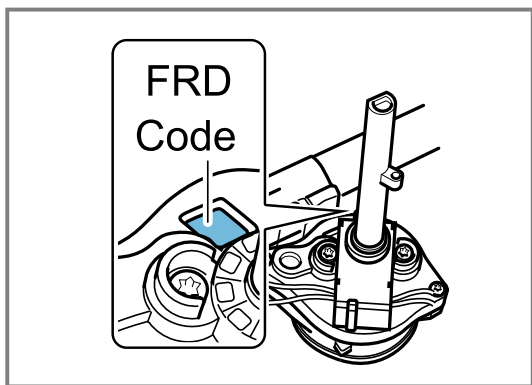
1. If necessary, adjust the bypass screws M → *Page 22* using a Torx screwdriver.
2. up: The bypass screws must be flush with the top edge of the frame.



3. down: Screw in the bypass screws fully.



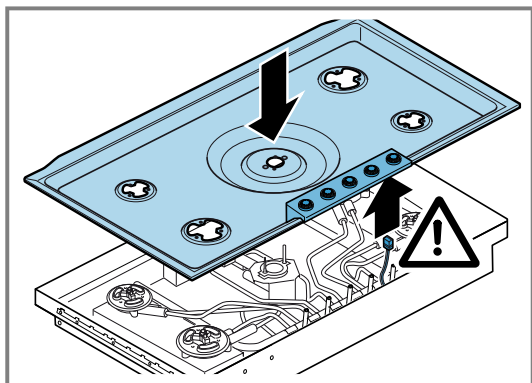
4. Make sure that the FRD code matches the gas type
→ Page 22.



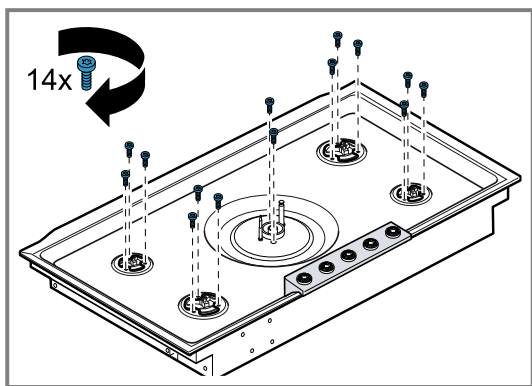
The FRD code cannot be changed.

Fitting the appliance components

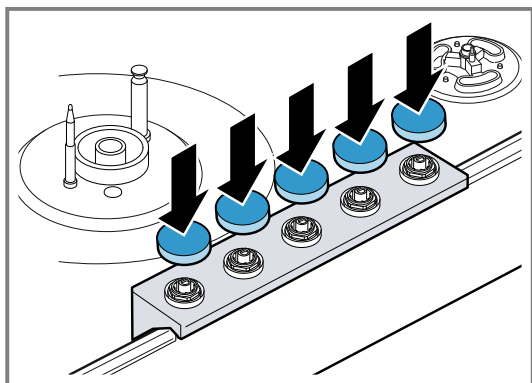
1. Connect the connection cable on the back of the control panel and put the hob in place.



2. Tighten the screws on the hob evenly.

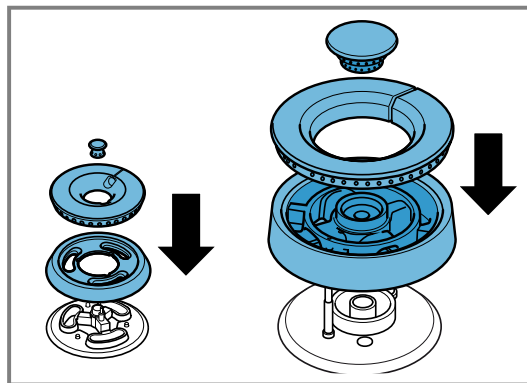


3. Attach the control knobs.



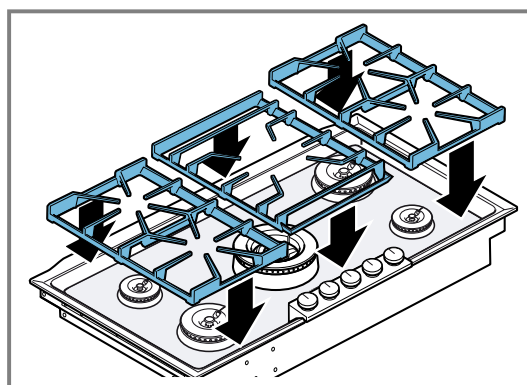
Fitting burner parts

- Fit the burner parts and position them correctly.



Fitting the pan supports

- Fit the pan supports and position them correctly.



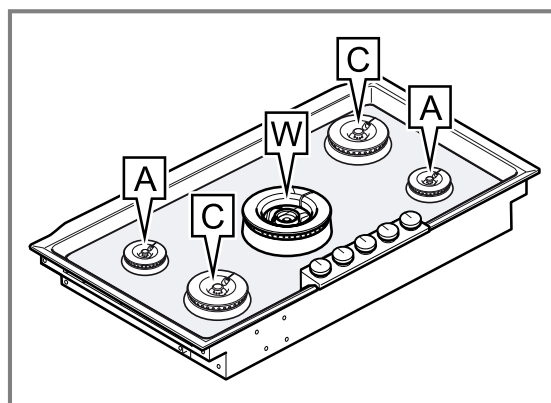
Checking that the appliance is working after conversion

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.

14.19 Overview of the gas burners



14.20 Overview of gas type

A	a1 	L1	a2 	L2	FRD code	M	Qn	g/h
G20-20 mbar	98	0 mm	40	4 mm	AX/BX	up		2.0 kW -
G25-25 mbar G25.3-25 mbar	98	0 mm	40	4 mm	AX/BX	up	2.0 kW	-
G25-20 mbar	105	0 mm	42	4 mm	AX/BX	up	2.0 kW	-
G30-29 mbar G31-37 mbar	64	6 mm	26	open	AX	down	2.0 kW	145
G30-50 mbar	57	6 mm	22	4 mm	BX	down	2.0 kW	145
C	c1 	L1	c2 	L2	FRD code	M	Qn	g/h
G20-20 mbar	137	0 mm	40	4 mm	AY/BY	up	4.0 kW	-
G25-25 mbar G25.3-25 mbar	145	0 mm	40	4 mm	AY/BY	up	4.0 kW	-
G25-20 mbar	155	0 mm	42	1 mm	AY/BY	up	4.0 kW	-
G30-29 mbar G31-37 mbar	94	2 mm	26	open	AY	down	4.0 kW	291
G30-50 mbar	82	-1 mm	22	4 mm	BY	down	4.0 kW	291
W	w1 	-	w2 	L	FRD code	M	Qn	g/h
G20-20 mbar	170B	-	76	-1 mm	AZ/BZ	up	6.0 kW	-
G25-25 mbar G25.3-25 mbar	173	-	76	-1 mm	AZ/BZ	up	6.0 kW	-
G25-20 mbar	185A	-	84	-2 mm	AZ/BZ	up	6.0 kW	-
G30-29 mbar G31-37 mbar	110 A	-	48	6 mm	AZ	down	5.8 kW	422
G30-50 mbar	97	-	44	-1 mm	BZ	down	5.8 kW	422

14.21 Connection to gas cylinder or liquid gas tank

- If the flame is large or unstable, check that the regulator of the gas cylinder or liquid gas tank is working properly.

Note: You can install an overpressure safety device that limits or cuts off the gas supply if the regulator of the gas cylinder or liquid gas tank fails.



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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