

ELECTRIC GRILL

VR230120

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 General information

- Read this instruction manual carefully.
- Do not connect the appliance if it has been damaged in transit.

1.2 Intended use

Only use this appliance:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- in private households and in enclosed spaces 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.

1.3 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.

1.4 Safe use

WARNING – Risk of fire!

Hot oil and fat ignites quickly.

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

The appliance gets very hot and may cause flammable materials to ignite.

- Never store or use combustible materials (e.g. spray cans or cleaning agents) under the appliance or in its immediate vicinity.
- Never place flammable objects on or in the appliance.

The appliance gets very hot and may cause flammable materials to ignite.

- Do not use charcoal or similar fuels in this appliance.

WARNING – Risk of burns!

The appliance parts become hot during operation.

- Only operate the grill when the frame and wire rack are inserted correctly.

⚠ WARNING – Risk of scalding!

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

⚠ WARNING – Risk of burns!

Dripping fat may flare up briefly during grilling.

- ▶ Do not lean over the appliance.
- ▶ Maintain a safe distance.

The appliance remains hot for a long time after it is switched off.

- ▶ Do not touch the appliance for 30 to 45 minutes after switching it off.

The appliance remains hot for a long time after it is switched off.

- ▶ Do not touch the appliance while the residual heat indicator is lit.

If the appliance cover is closed, this causes a build-up of heat.

- ▶ Only operate or switch on the appliance when the appliance cover is open.
- ▶ Do not use the appliance cover for keeping warm or setting down.

- ▶ Only close the appliance cover once the appliance has cooled down.

⚠ WARNING – Risk of electric shock!

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.
- An ingress of moisture may cause an electric shock.

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

A defective appliance may cause an electric shock.

- ▶ Never switch on a defective appliance.
 - ▶ Unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
 - ▶ Call customer service. → *Page 10*
- Improper repairs are dangerous.
- ▶ Repairs must only be carried out by one of our trained customer service engineers.
 - ▶ If the appliance is faulty, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
 - ▶ Call customer service. → *Page 10*

2 Preventing material damage

ATTENTION

Accessories that are not permitted may damage the appliance.

- ▶ Only use original accessories.

Materials that are not heat-resistant melt and damage the wire rack.

- ▶ Do not use oven liners.
- ▶ Do not use grill trays, aluminium foil or plastic containers.

Non heat-resistant materials will melt on heated hot-plates.

- ▶ Do not use oven protective foil.
 - ▶ Do not use aluminium foil or plastic containers.
- Liquids may damage the appliance.
- ▶ Remove spilled liquids before opening the appliance cover.

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.

Stop preheating the appliance once it reaches the required temperature.

- ✓ An extended preheating time increases the energy consumption.

When preparing small amounts of food, switch on the front or rear grill element only.

- ✓ You will waste energy if you turn on grill elements unnecessarily.

Turn down to a lower power level early on.

- ✓ Using a grill setting that is too high wastes energy.

Select an appropriate ongoing grill setting.

- ✓ You will waste energy if you select an ongoing grill setting that is too high.

Take advantage of the grill's residual heat. If the cooking time is relatively long, you can switch the appliance off 5 to 10 minutes before the cooking time ends.

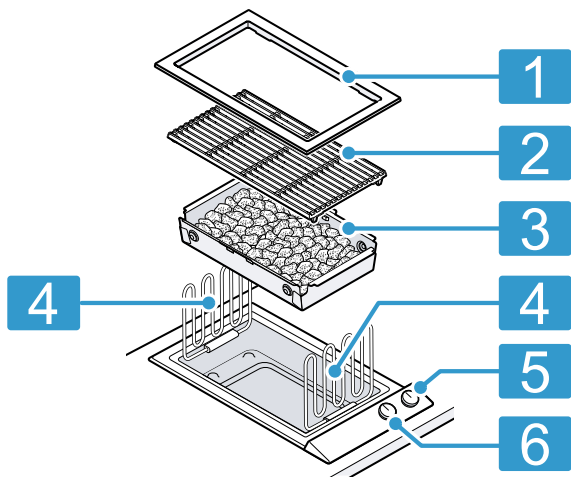
- ✓ Failing to make the most of any residual heat leads to increased energy consumption.

Product Information according (EU) 66/2014 can be found on the attached appliance pass and online on the product page for your appliance.

4 Familiarising yourself with your appliance

4.1 Appliance

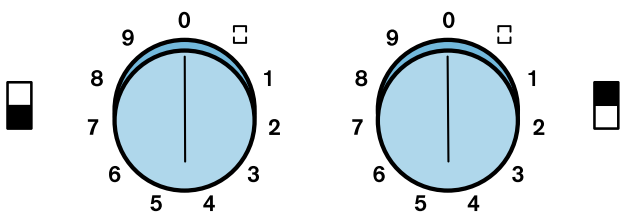
You can find an overview of the parts of your appliance here.



1	Frame
2	Wire rack
3	Lava stone tray
4	Grill element
5	Control knob for the front grill element
6	Control knob for the rear grill element

4.2 Control knob

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 knobs show the assignment to the grill element, the grill setting from 1 to 9 and the connection of the grill element.



4.3 Indicator on the illuminated ring

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

Indicator	Name
Off	Appliance OFF
Lights up: Orange	Appliance ON
Lit white but gradually changing to orange	Appliance ON Heat-up indicator
Slowly flashing: Orange	Appliance OFF Residual heat indicator
Flashing alternately: Orange and white	Safety switch-off function, power failure

4.4 Residual heat indicator

After switching off the appliance, the illuminated ring on the control knob slowly flashes orange until the appliance has cooled enough for it to be safe to touch. Do not touch the appliance while the residual heat indicator is flashing.

4.5 Overheating protection

If it overheats, the appliance switches off the grill element in order to protect the appliance and the fitted unit. Once the appliance has cooled down sufficiently, it switches back on. It can take up to 45 minutes to cool down.

4.6 Automatic switch-off

For your safety, the appliance has a safety shut-off function. Any heating process is switched off after 4 hours if the appliance controls are not used during this time. The heating element also remains switched off after a power cut. The illuminated ring on the control knob flashes white and orange alternately.

5 Before using for the first time

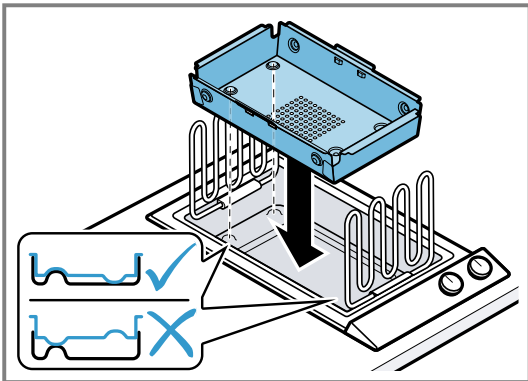
Clean the appliance and accessories.

5.1 Preparing the appliance

⚠ **WARNING – Risk of burns!**

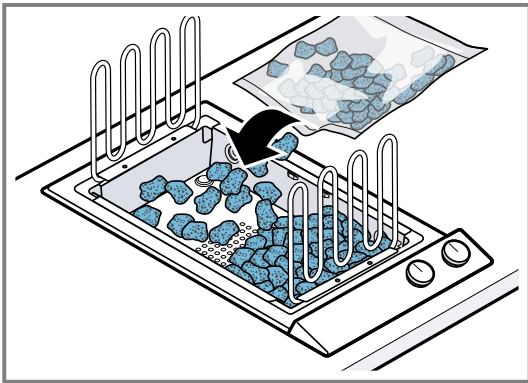
The appliance parts become hot during operation.

- ▶ Only operate the grill when the frame and wire rack are inserted correctly.
1. Correctly insert the lava stone trough.
 - ▶ Ensure that there is no gap between the top edge of the appliance and the lava stone trough and that the lava stone trough is level.

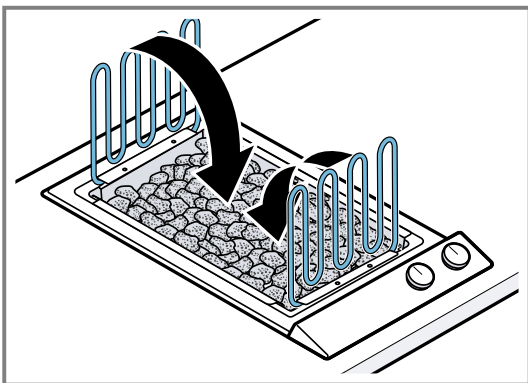


The recesses in the lava stone trough correspond to the recesses in the base of the appliance.

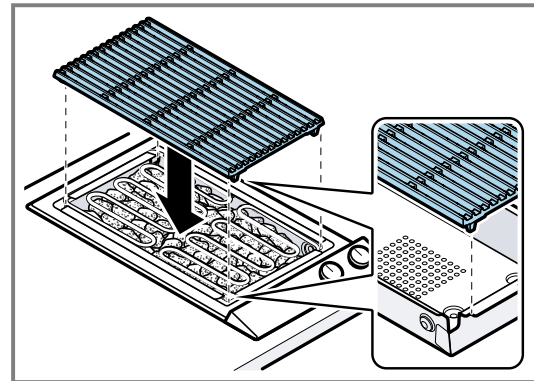
2. Remove the lava stones from the film and place them in the lava stone tray.



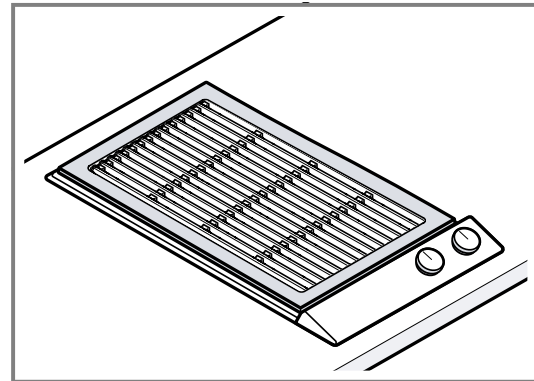
3. Fold both grill elements downwards.
 - ▶ Ensure that the grill elements are lying flat.



4. Put the wire rack in place.
 - ▶ Position the wire rack so that the feet of the wire rack fit into the recesses in the lava stone tray.
 - ▶ Ensure that the wire rack is lying flat.



5. Put the frame down flat.
 - ▶ Ensure that the frame is lying flat and that the distance between the frame and the wire rack is the same all round.



5.2 Heating up the appliance

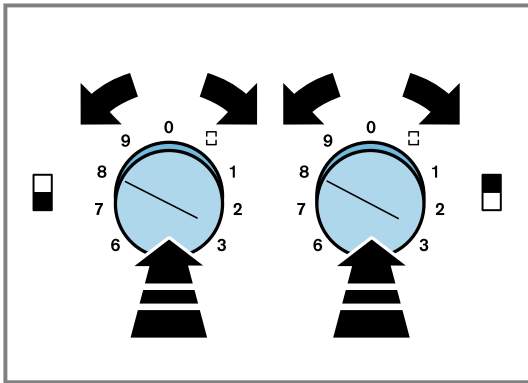
- ▶ Heat the grill for a few minutes at grill setting 9. Smoke development and odour development are normal. Ventilate the installation room well.
- ✓ This eliminates the new-appliance smell and any contamination.

6 Basic operation

6.1 Switching on the appliance

The two grill elements can be controlled separately. You can grill foods that require different temperatures at the same time. You can connect the two grill elements and set the same grill setting for grill elements.

1. Only use the surface of the wire rack for grilling. The frame is cooler than the wire rack.
2. Push in the control knob and turn it to the required grill setting.



If required, only switch on the front or rear grill element.

At grill setting 9, the preheating phase takes approximately 10 minutes.

- ✓ The illuminated ring lights up white.
- ✓ The illuminated ring dims from white to orange while the appliance is heating up.
- ✓ A signal tone sounds once the set temperature is reached.

6.2 Switching off the appliance

⚠ WARNING – Risk of burns!

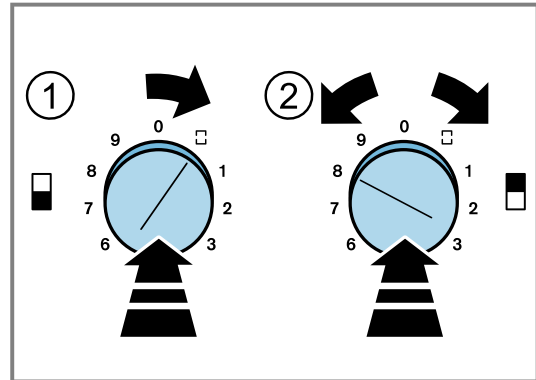
The appliance remains hot for a long time after it is switched off.

- ▶ Do not touch the appliance while the residual heat indicator is lit.
- ▶ Turn the control knob to 0.

6.3 Connecting grill elements

You can control the two grill elements at the same time using a control knob.

1. Push in any control knob and turn it one notch clockwise to ①.
 - ▶ Turn the other control knob to the required grill setting ②.



At grill setting 9, the preheating phase takes approximately 10 minutes.

- ✓ This grill setting is applied for both grill elements.
 - ✓ The illuminated ring lights up white.
 - ✓ The illuminated ring dims from white to orange while the appliance is heating up.
 - ✓ A signal tone sounds once the set temperature is reached.
2. Only put the food in the grill once preheating is complete.

6.4 Disconnecting grill elements

- ▶ Turn the control knob from ① to any grill setting.
- ✓ The grill elements can again be controlled individually.

6.5 Switching on the appliance again after the automatic safety switch-off

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

7 How it works

You can find the right settings for different food here as well as helpful comments. We have perfectly tailored these recommendations to your appliance.

7.1 Tips for boiling and frying

⚠ WARNING – Risk of harm to health!

When grilling cured food, this may result in harmful compounds.

- ▶ Do not grill cured meat such as ham and smoked pork chops.
- Preheat the appliance to the required temperature. The illuminated ring lights up white. The illuminated

ring dims from white to orange while the appliance is heating up. A signal tone sounds once the set temperature is reached.

- Always preheat the appliance. The intense heat radiation enables a crust to form quickly and the meat juice can no longer escape.
- Before grilling, you can coat or marinate the food in heat-resistant oil (e.g. peanut oil). This improves the flavour. Take care not to use too much oil or marinade, otherwise this may cause flames to form or generate lots of smoke.
- Do not add salt to the meat until after it has been grilled. Otherwise, soluble nutrients and meat juice may escape.

- Place the food directly on the wire rack. Do not use aluminium foil or grill trays.
- Only turn the items on the grill over when they lift off the wire rack easily. If meat sticks to the grill, the fibres will be destroyed and meat juice will escape.
- Do not pierce the meat while grilling it, otherwise meat juice may escape.
- Score chops on the bones and in fatty layers several times so that they do not curl up.
- Remove fatty layers after grilling rather than before, otherwise the meat will lose juice and flavour.
- Poultry will turn out particularly crispy and brown if you baste it towards the end of the grilling time with butter, salted water or orange juice.
- After grilling, you can season fruit to taste with honey, maple syrup or lemon juice.
- You can parboil vegetables that take a long time to cook (e.g. corn on the cob, potatoes) before placing them on the grill.
- Grill fish fillets on the skin side first. Coat the skin with oil or dust with flour to prevent it from sticking to the wire rack.
- Serve grilled food hot. Do not keep grilled food warm, or it will go tough.

7.2 Recommended settings

The setting values are only intended as a guideline because more or less heat will be required depending on the type and condition of the food.

Meat and poultry

Food	Grill setting	Grilling time in mins	Comments
Beef steak, medium, 2-3 cm	8	3-4 mins each side	The steak is medium when meat juice can be seen on the surface.
Veal cutlet, 2 cm	7	6 mins each side	
Kebab skewers, 100 g each	6-7	15-20	Turn several times
Lamb cutlet, rare, 2 cm	7	6 mins each side	
Pork neck steak, 2 cm	7	6-8 mins each side	
Grilled sausage, 50-100 g	6-7	10-20	Turn several times
Hamburger, 1 cm	6-7	12-15	
Turkey steaks, 2 cm	6-7	12-15	
Chicken wings, 100 g each	6-7	15-20	Turn several times

Fish and seafood

Food	Grill setting	Grilling time in mins	Comments
King prawns	7	5-12	Use shell-on prawns, raw or pre-cooked
Lobster, precooked	8	7-15	
Salmon steak, 3 cm	6	10-15	
Tuna steak, 3 cm	6-7	7-10	
Fish fillet, 2 cm	6	6-8	E.g. herring or halibut
Trout, whole, 200 g	7	12-15	Coat the trout with oil or lightly coat it with flour to prevent the skin from sticking to the wire rack.

Side dishes

Food	Grill setting	Grilling time in mins	Comments
Vegetables	5	10-15	For example, sliced courgette and aubergine, quartered peppers
Mushroom caps	6	4-6	
Fruit	5	5-10 mins each side	E.g. peach halves or pear halves
Keep warm	1-2		Ensure that the wire rack is not too hot to keep food warm.

8 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

8.1 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.

8.2 Cleaning the appliance

Clean the appliance after each use so that residues do not burn on. If residues are burnt on several times, it is difficult to remove them. Do not scrape burnt-on residues. Instead, soak appliance components with burnt-on residues in water and a little washing-up liquid.

Requirement: The appliance has cooled down.

1. Remove the wire rack.
2. Swing the grill element upwards.
3. Remove the lava stone trough and lava stones.

8.3 Cleaning the control panel

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

Penetrating moisture may cause an electric shock.

- ▶ Do not use wet sponge cloths.

ATTENTION

Acidic food may discolour the control panel.

- ▶ If acidic substances (e.g. vinegar, ketchup, mustard, marinades) are spilled on the control panel, remove them immediately.

1. Clean using a damp sponge cloth and hot soapy water.
2. Dry with a soft cloth.

8.4 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 8*
2. Clean using a damp sponge cloth and hot soapy water.
3. Dry with a soft cloth.

8.5 Cleaning the frame

1. Use the cleaning brush to remove the worst of the residue.
2. Clean the frame with washing-up liquid or in the dishwasher.
When cleaning in the dishwasher, the surfaces may become lightly discoloured. This discolouration does not affect their usability.
3. Dry the frame thoroughly.

8.6 Cleaning the wire rack manually

1. Use the cleaning brush to remove the worst of the residue.
2. Leave the wire rack to soak in the sink.
3. Clean the wire rack with detergent solution and the cleaning brush.
4. Remove stubborn dirt using the grill cleaning gel.
→ *"Cleaning the wire rack with the grill cleaning gel", Page 8*
5. Dry the wire rack thoroughly.

Cleaning the wire rack with the grill cleaning gel

1. Follow the instructions on the packaging for the grill cleaning gel.
2. Brush stubborn dirt with the grill cleaning gel.
3. Rinse the grill cleaning gel thoroughly.
4. Dry the wire rack thoroughly.

8.7 Cleaning the wire rack in the dishwasher

- ▶ Clean the wire rack in the dishwasher.
 - ▶ Select a maximum temperature setting of 70 °C. When cleaning in the dishwasher, the surfaces may become lightly discoloured. This discolouration does not affect their usability.

8.8 Cleaning the stainless steel tray

1. Clean the stainless steel tray using soapy water and a dish cloth.
2. Leave stubborn dirt to soak, or remove it using the stainless steel cleaner or the grill cleaning gel.
3. Dry with a soft cloth.

8.9 Cleaning the lava stone tray

1. Remove the lava stones.
 - ▶ Replace the black lava stones. Black lava stones are saturated with fat, which may generate a lot of smoke during operation. The fat may ignite.
2. Clean the lava stone tray with detergent solution and a washing-up brush.

3. Leave stubborn dirt to soak or remove it using the grill cleaning gel.
4. Dry with a soft cloth.

- Lemon and vinegar are not suitable for cleaning and may create dull patches.
- Clean the connection strip with warm soapy water and a soft cloth.

8.10 Cleaning the connection strip

Notes

- Do not use a glass scraper.

9 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 10

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.

9.1 Malfunctions

Fault	Cause and troubleshooting
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 appliance does not heat up when it is switched on. The illuminated ring on the control knob lights up white after the appliance is switched on.	Demo mode is activated. ► Deactivate the demo mode. → Page 9
The appliance does not heat up when it is switched on. The illuminated ring on the control knob lights up orange.	The overheating protection → Page 4 has switched the appliance off. ► Wait until the appliance has cooled down sufficiently.
The appliance switches off while operating. The illuminated ring on the control knob is flashing orange and white alternately.	The automatic switch-off → Page 4 has switched off the heating process. 1. Turn all of the control knobs to 0. 2. Switch the appliance back on.
	Power failure in the household: Following a power failure, the appliance remains switched off for safety reasons. 1. Turn all of the control knobs to 0. 2. Switch the appliance back on.

9.2 Deactivating demo mode

The appliance does not heat up in demo mode. If the illuminated ring on the control knob lights up white after the appliance is switched on, demo mode is activated.

- 1.** Turn all of the control knobs to 0.

- 2.** Disconnect the appliance from the mains power supply.
- 3.** Wait at least 30 seconds.
- 4.** Re-connect the appliance.
- 5.** Turn any control knob to  within the next 3 minutes.
✓ All the illuminated rings light up white.
- 6.** Turn the control knob to 8.

7. Turn the control knob to 0.
- ✓ Two signal tones confirm that demo mode is deactivated.

10 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Order 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.

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.

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

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.

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

You can find the product number (E-Nr.) and the production number (FD) 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.

11 Accessories

Use original accessories. These have been made especially for your appliance.

Accessories	Function
Lava stones LV030000	For replacement
Cleaning brush	For cleaning the wire rack

12 Disposal

12.1 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. Dispose of the appliance in an environmentally friendly manner.

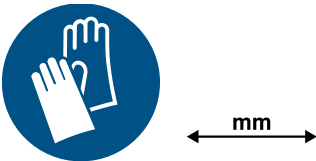
Information about current disposal methods are available from your specialist dealer or local authority.



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.

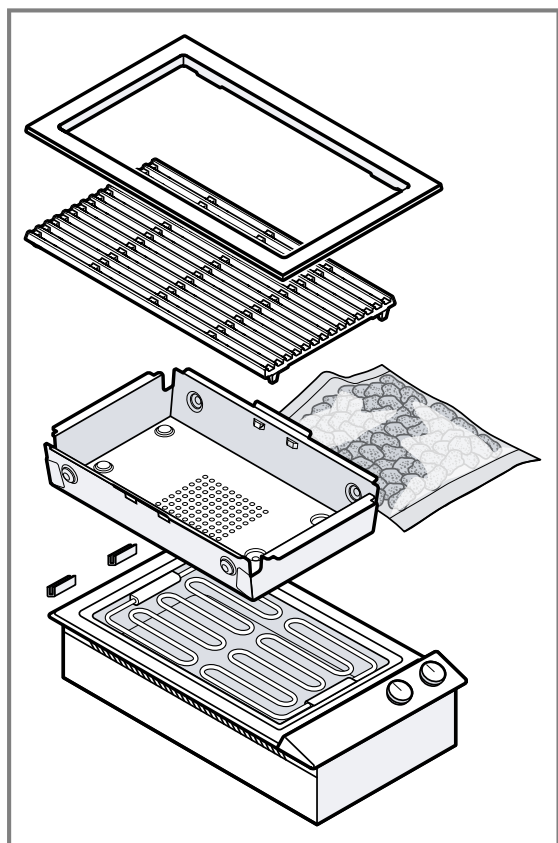
13 Installation instructions

Observe this information when installing the appliance.



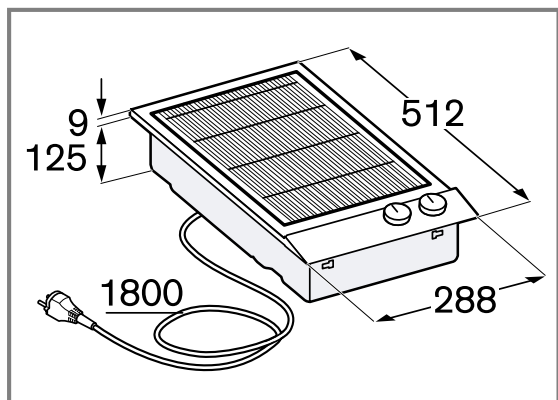
13.1 Scope of delivery

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



13.2 Appliance dimensions

You will find the dimensions of the appliance here



13.3 General information

- Read this instruction manual carefully.
- 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.

13.4 Instructions for the electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- Check the household wiring before connecting the appliance. Ensure that there is sufficient fuse protection for the household wiring. The voltage and frequency of the appliance must match the electrical wiring; see the rating plate.
- Ensure that the power supply is properly earthed, that the fuse protection is sufficient and the cable and wiring system in the building is sufficiently dimensioned for the electrical power of the appliance.
- Route the connection cable in such a way that it does not touch the hot casing.
- Use only the connection cable that is supplied with the appliance or is provided by technical customer service.
- This appliance complies with the EC interference suppression regulations.
- The appliance corresponds to protection class 1. You should therefore only use the appliance with a protective earth connection.
- Ensure that contact protection is guaranteed when the appliance is installed.
- Only a qualified electrician may connect appliances without a plug. They are subject to the requirements of the local electricity provider. We recommend installing a residual current circuit breaker (RCCB) in the appliance's power supply circuit.
- Carry out the electrical connection in accordance with the installation instructions. The appliance may be damaged if it is not connected correctly.
- The manufacturer accepts no liability for malfunctions or possible damage resulting from incorrect electrical wiring.
- We recommend installing a socket equipped with protective-earth contacts behind the appliance, approximately 70 cm above the floor, in accordance with regulations. Only a qualified electrician may install a protective contact socket in accordance with the relevant regulations.

13.5 Safe installation

Follow these safety instructions when installing the appliance.

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.

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.

⚠ WARNING – Risk of injury!

Components inside the appliance may have sharp edges.

- ▶ Wear protective gloves.

⚠ WARNING – Risk of electric shock!

Incorrect installation is dangerous.

- ▶ Connect and operate the appliance only in accordance with the specifications on the rating plate.
- ▶ Connect the appliance to a power supply with alternating current only via a properly installed socket with earthing.
- ▶ The protective conductor system of the domestic electrical installation must be properly installed.
- ▶ Never equip the appliance with an external switching device, e.g. a timer or remote control.
- ▶ When the appliance is installed, the mains plug of the power cord must be freely accessible. If free access is not possible, an isolating switch must be integrated into the permanent electrical installation according to the installation regulations.
- ▶ When installing the appliance, check that the power cable is not trapped or damaged.

13.6 Information about the installation room

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

- Install the appliance in accordance with the installation diagram.
- Ensure that the wall behind the appliance is made of non-combustible material.

13.7 Installation accessories

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

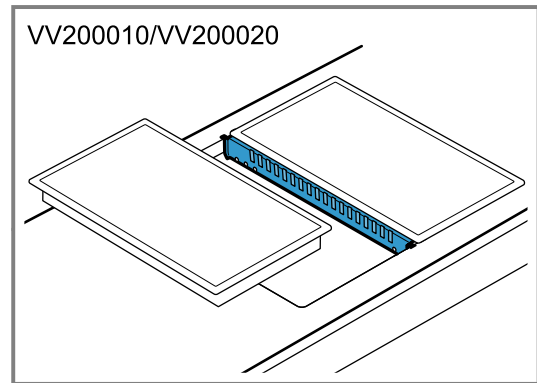
Use the accessories only as specified. The manufacturer shall accept no liability if you use the accessories incorrectly.

Accessories	Order number
Appliance cover, black	VD200020
Connecting strip, stainless steel	VV200010
Connecting strip, black	VV200020

13.8 Combining multiple appliances

Requirement: You need a suitable connection strip to combine several Vario appliances. You can obtain the connection strip as an optional accessory.

1. When making the unit cut-out, allow extra space for the connecting strip between the appliances.
 - ▶ Observe the installation instructions for the connection strip.



2. If required, install the appliances in individual cut-outs.
 - ▶ Maintain a bar width of at least 40 mm between the individual cut-outs.

13.9 Installing the appliance cover

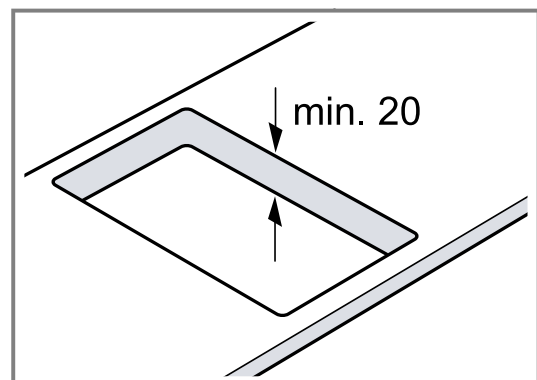
You can obtain a suitable appliance cover as an optional accessory.

- ▶ Secure the appliance cover to the appliance before installing it.
 - ▶ Follow the installation instructions for the appliance cover.

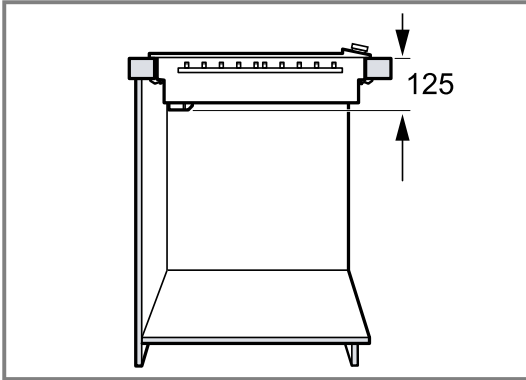
13.10 Preparing the unit

Requirements

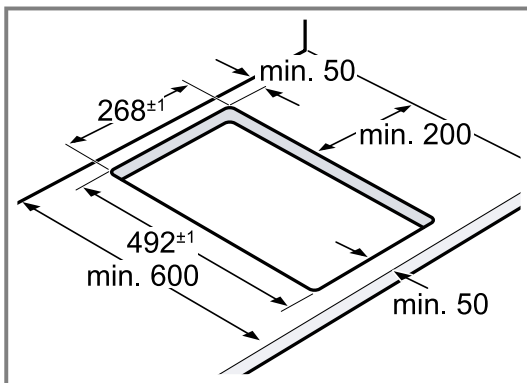
- The fitted units are heat-resistant up to 90 °C.
 - The worktop is level, horizontal and stable.
1. Follow the instructions on combining several appliances.
 - "Combining multiple appliances", Page 12
 2. Ensure that the stability of the fitted unit is guaranteed after the cut-outs have been made.
 3. Ensure that the thickness of the worktop corresponds to the required minimum thickness.



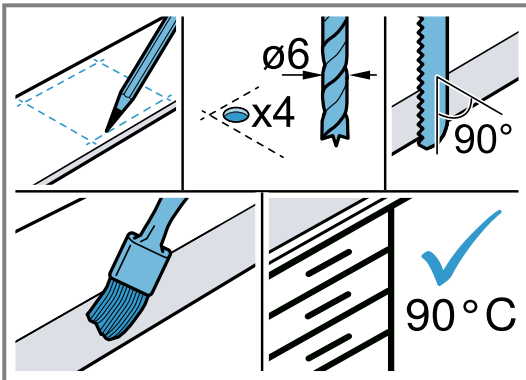
4. Take the distance from the upper edge of the worktop to the lower edge of the appliance into account.



5. Make the unit cut-out in the worktop for one or more Vario appliances in accordance with the installation drawing.



6. Ensure that the angle of the cut surface to the worktop is 90°.



7. Remove dust and residues from the cut-out work. Seal the cut surfaces so that they are heat-resistant and waterproof.
8. Ensure that the minimum clearance from the bottom of the appliance to furniture parts is 10 mm.
9. Ensure contact protection.
- ▶ If the underside of the appliance can be touched after installation, install an intermediate floor which can only be removed with a tool.
 - ▶ Ensure that the minimum clearance between the intermediate floor and the underside of the appliance is 10 mm.

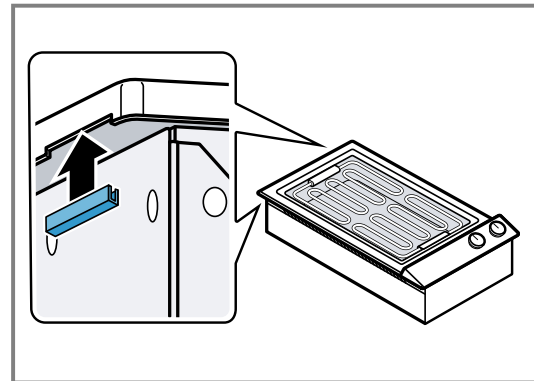
13.11 Installing the appliance

⚠ WARNING – Risk of electric shock!

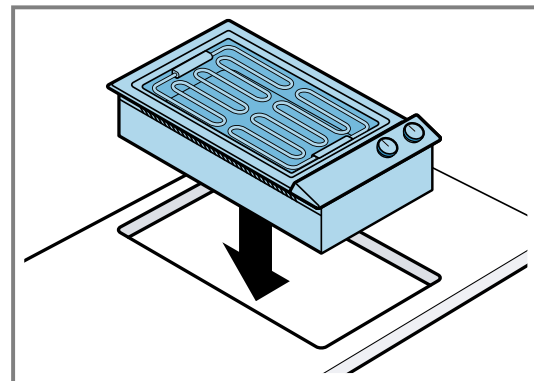
If the insulation of the power cord is damaged, this is dangerous.

- ▶ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▶ Never let the power cord come into contact with sharp points or edges.
- ▶ Never kink, crush or modify the power cord.

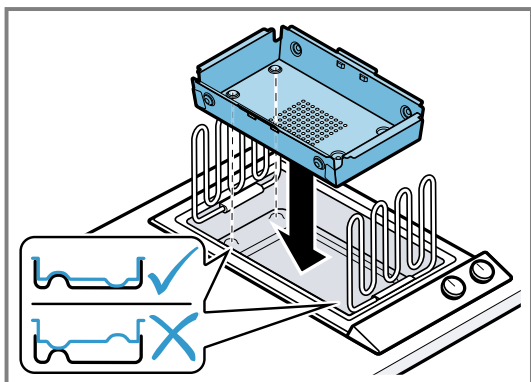
1. Follow the instructions for the appliance cover.
→ "Installing the appliance cover", Page 12
2. To install the appliance without an appliance cover, seal the openings on the back of the appliance using the cover caps supplied.



3. Keeping the appliance level, insert it into the unit cut-out.
4. Push the appliance firmly into the unit cut-out from above.
 - ▶ Ensure that the appliance is firmly positioned in the unit cut-out and does not move.
 - ▶ 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, if necessary.

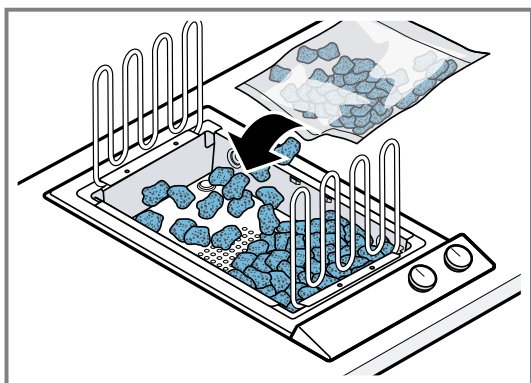


5. Correctly insert the lava stone trough.
 - Ensure that there is no gap between the top edge of the appliance and the lava stone trough and that the lava stone trough is level.

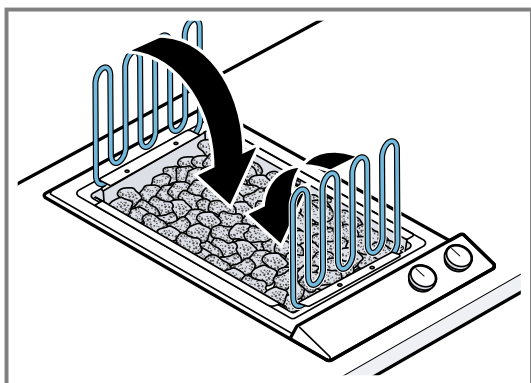


The recesses in the lava stone trough correspond to the recesses in the base of the appliance.

6. Remove the lava stones from the film and place them in the lava stone tray.

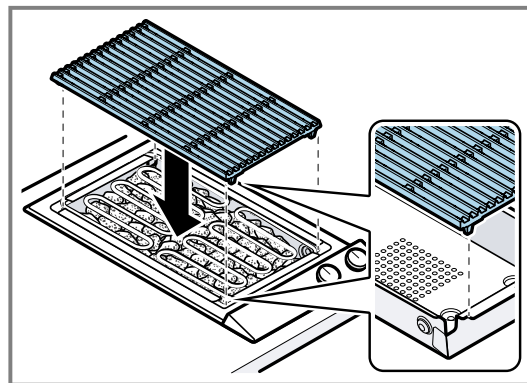


7. Fold both grill elements downwards.
 - Ensure that the grill elements are lying flat.

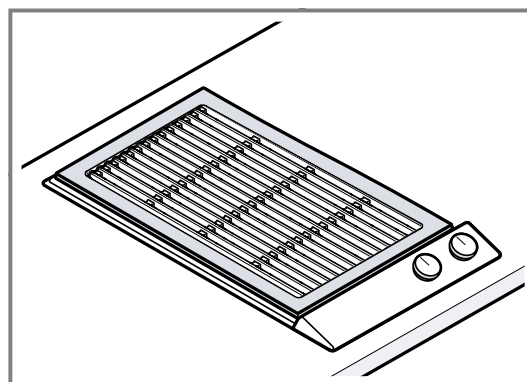


8. Put the wire rack in place.
 - Position the wire rack so that the feet of the wire rack fit into the recesses in the lava stone tray.

- Ensure that the wire rack is lying flat.



9. Put the frame down flat.
 - Ensure that the frame is lying flat and that the distance between the frame and the wire rack is the same all round.



13.12 Removing the appliance

ATTENTION

Tools may damage the appliance frame.

- Do not prise out the appliance from above.

1. Disconnect the appliance from the power supply.
2. Push out the appliance from below.



A series of horizontal lines for writing, starting from the top right of the pencil icon and extending across the width of the page. The lines are evenly spaced and cover the majority of the page area.

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