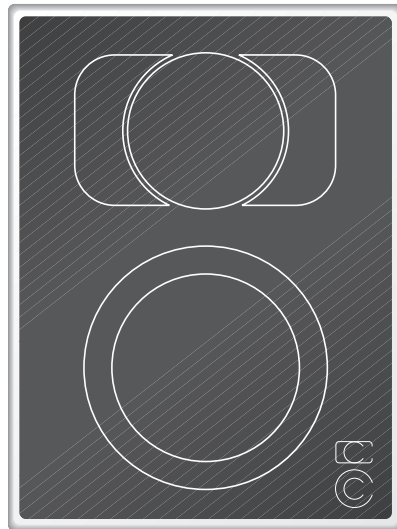


Operating and Assembly Instructions

# VC 422-610

Glass Ceramic Electric Cooktop



**GAGGENAU**



|   |                   |
|---|-------------------|
| <b>Important safeguards</b>             | <b>Page 3-4</b>   |
| <b>1. Important Notes</b>               | <b>Page 5-6</b>   |
| For your safety                         | Page 5            |
| Operating for the first time            | Page 6            |
| About use                               | Page 6            |
| <b>2. Features</b>                      | <b>Page 7-8</b>   |
| Features                                | Page 7            |
| Special accessories                     | Page 7            |
| Visual signals                          | Page 8            |
| <b>3. Operation</b>                     | <b>Page 9-10</b>  |
| Switching on and off                    | Page 9            |
| Indicator light / Residual heat display | Page 9            |
| Cooking zone extension                  | Page 10           |
| Holiday safeguard                       | Page 10           |
| <b>4. Energy Saving Tips</b>            | <b>Page 11</b>    |
| <b>5. Settings Table</b>                | <b>Page 12</b>    |
| <b>6. Cleaning and Care</b>             | <b>Page 13</b>    |
| <b>7. Maintenance</b>                   | <b>Page 14</b>    |
| <b>8. Installation</b>                  | <b>Page 15-20</b> |
| Technical Data                          | Page 15           |
| Important notes on installation         | Page 15           |
| Electrical connection                   | Page 16           |
| Preparing the cabinet                   | Page 17-18        |
| Installing the control panel            | Page 19           |
| Installing the cooktop                  | Page 20           |

**Congratulations on buying your new  
“Vario” appliance.**

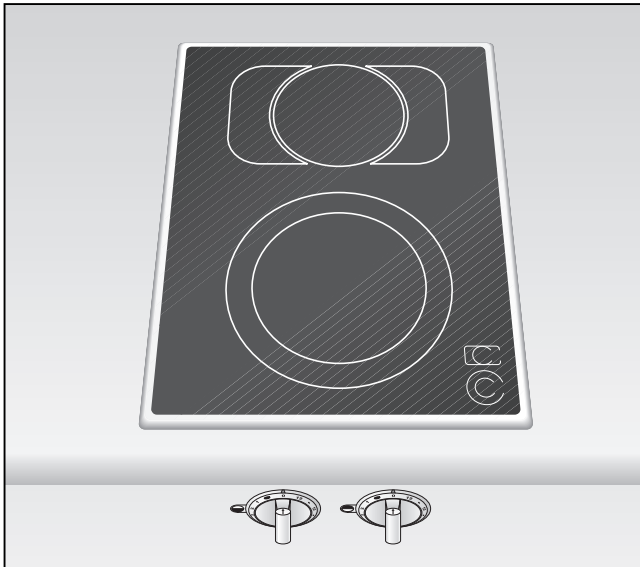
Before switching your appliance on for the first time, we would like you to familiarize yourself with your new appliance. In this manual you will find important notes on safety and operation. These will serve to ensure your personal safety and the lasting value of your appliance.

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

The chapters entitled “Features” and “Operation” tell you all about what your appliance can do and how you operate it.

The chapter entitled “Cleaning and Care” gives tips on how to keep your appliance looking good.

**And now we wish you lots of fun cooking.**



# Important safeguards

## 1. **Read All Instructions.**

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

## 3. **Important instructions**

- a) Ensure that this appliance is properly connected and grounded by a qualified electrician.
- b) Never use this appliance for warming or heating the room.
- c) Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.
- d) Wear Proper Apparel – Loose fitting or hanging garments should never be worn while using the appliance.
- e) User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- f) Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- g) Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- h) Use Only Dry Potholders – Moist or damp potholders on hot surface may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.

- 4. a) Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in burned clothing. Proper relationship of utensil to burner will also improve efficiency.
- b) Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- c) Glazed Cooking Utensils – Only certain types of glass, glass / ceramic, ceramic, earthenware or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature.
- d) Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- 5. a) Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- b) Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

## 6. **CAUTION:**

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

- 
7. **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or areas near units until they have had sufficient time to cool.
  8. The surface temperature of the glass top is protected by high limit thermostats built into each individual burner. The maximum temperature of the glass ceramic top is rated at 1 080 °F. The thermal protectors are rated at 939 °F to cycle the burner off in order to protect the glass top. Even on the highest setting, it is normal for the burner to cycle on and off momentarily as the thermostat senses a high heat condition. This could be caused by size of the cooking utensil, composition and gauge of materials in the construction of the utensil and, most importantly, the amount of surface contact between the glass surface and the cooking utensil. Uneven surfaces on cookware can cause premature cycling of the high heat limit protection system.
  9. **Note** – To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.

10. **Save These Instructions.**

# 1. Important Notes

---

## **For your safety**

Do not operate the appliance if it is damaged.

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

Observe the assembly instructions!

**The appliance could be damaged if connected wrongly!**

When connecting electrical appliances in the proximity of the cooktop, make sure that connecting cables do not come into contact with hot cooking surfaces.

Only ever operate the appliance under supervision. Observe caution with oils and fats. Overheated oils and fats can easily cause fires.

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

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

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

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

Operation of the appliance must be discontinued immediately if improper use produces cracks, breaks or flaws on the cooking surface, with the result that live parts can come into contact directly or indirectly with seeping liquid or if there is a risk of injury. Remove the mains plug or switch off the corresponding mains fuse. Call after-sales service!

Isolate the appliance from the mains during every maintenance operation. To do this, remove the mains plug or switch off the corresponding fuse.

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

As the user, you are responsible for maintenance and proper use in the household. No warranty claims can be lodged for any damage resulting from failure to observe these instructions.

### **Note:**

if you have fitted the appliance cover VD 400-000 (special accessory) on the appliance, it must not be closed until the appliance has cooled down completely. Do not operate the appliance with the cover closed! Heat development may damage the appliance and the cover. Do not use the appliance cover as a surface for placing objects or for keeping things warm.

Subject to technical change without notice.

---

## Operating for the first time

Remove the packaging from the appliance and dispose of it according to local regulations. Be careful to remove all accessories from the packaging. Keep packaging elements and plastic bags away from children.

Check the appliance for transport damage before installing it.

The appliance must be installed and connected by an authorised specialist before operation. Before operating the appliance for the first time, make sure that the mains connection is in proper working order.

The serial number of the appliance can be found on the quality control slip which is included with these instructions. This quality control slip should be kept, for guarantee reasons, together with your operating and assembly instructions.

Read through these instructions attentively before operating your appliance for the first time.

Thoroughly clean the appliance and accessories before using them for the first time. This will eliminate any 'newness' smells and soiling (see chapter "Cleaning and care").

## About use

The appliance is intended solely for household use and must not be put to any other uses.

Use the appliance to prepare meals only. Do not use the appliance to heat up the room in which it is installed.

Do not use the cooking surface to store items.

Place a cooking vessel on the corresponding cooking zone before operating it. Do not remove the cooking vessel until you have switched off the hotplate. The size of pots and pans should correspond to the size of the hotplate. This will save you energy and time.

Switch off the hob after use.

Iridescent discoloration can be caused by the bases of some pots. These do not interfere with the operation of the glass ceramic hob.

Always keep the cooking area dry and clean. The surface can be scratched due to dirt (e.g. sand grains).

Never heat food in aluminium or plastic containers as the material can melt and damage your hob.

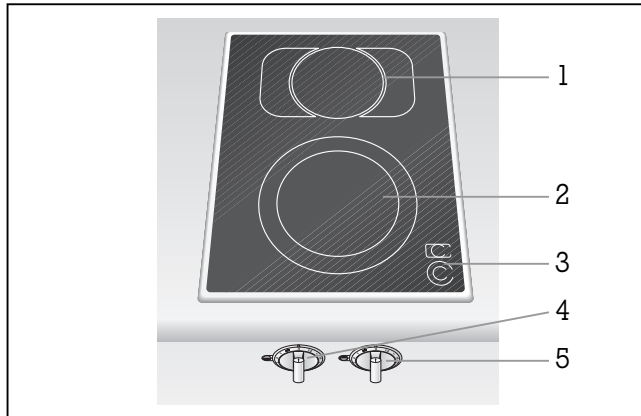
Built-in overheating protection prevents overheating of the appliance and of surrounding kitchen furniture.

In the event of malfunction, first check your household fuses. If the power supply is in proper working order, but the appliance is still not functioning, please inform your specialist dealer or your nearest Gaggenau after-sales service.



## 2. Features

### Features















- 1** SuperQuick cooking zone  $\varnothing$  5<sup>3</sup>/<sub>4</sub>" (1100 W), converts to roasting zone 5<sup>3</sup>/<sub>4</sub>" x 9<sup>1</sup>/<sub>2</sub>" (2000 W)
- 2** SuperQuick cooking zone  $\varnothing$  7" (1500 W), converts to  $\varnothing$  9" (2400 W)
- 3** Display panel with indicator light and residual heat display
- 4** Control knob for front cooking zone
- 5** Control knob for rear cooking zone

### Special accessories

You can order the following special accessory:

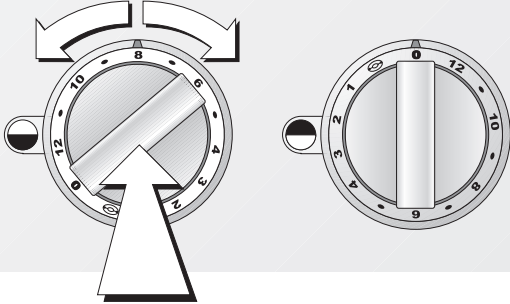
- VV 400-000** Connecting trim
- VZ 400-700** Connecting trim with timer
- VD 400-000** Appliance cover

## Visual signals

| Luminous disc behind the control knob   | Indicator on the cooker   | Signification         | Cause / Remedy  |
|---|---|-----------------------|---|
|  |  lights OFF  |                       | appliance is switched OFF   |
|  |  light constantly                                      | cooking zone ON       | normal use  |
|  |  slow flashing of indicator light (long OFF, short ON) | residual heat display | The appliance is too hot to be touched safely.  |
|  |  fast flashing of a luminous disc                      | holiday safeguard     | The appliance setting has not been changed for over 4 hours. Turn control knobs to 0 and then switch on again if required.            |
|  |  fast flashing of both control knobs                   | power cut             | After a power cut, the appliance stays switched off for safety reasons. Turn control knobs to 0 and then switch on again if required. |
|  |  fast flashing of both luminous discs alternately      | faulty installation   | Connecting cable between the appliance and the control panel is not plugged in. Check that cable is plugged in firmly.                |

## 3. Operation

### Switching on

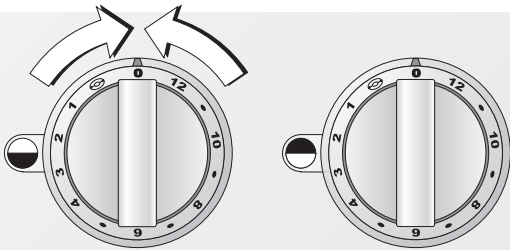


### Switching on

Press down the control knob for the corresponding cooking position and turn it left or right to the required position (1 -12). The luminous disc behind the control knob and the corresponding indicator light on the display panel light up, as long as the corresponding cooking zone is switched on.

The cooking zones are electronically controlled during use, in order to maintain a constant heat, the cooking zone switches on and off intermittently.

### Switching off



### Switching off

Fully turn the control knob to the OFF position. The luminous disc goes off.

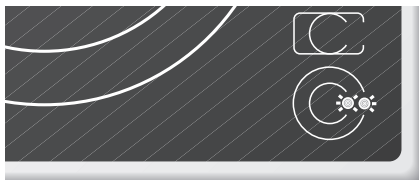
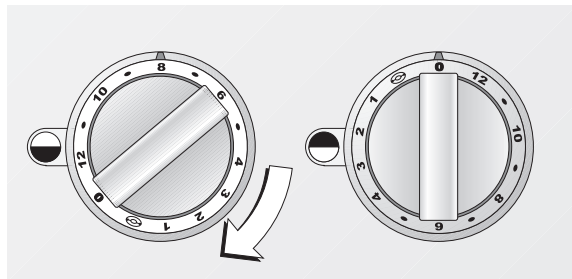
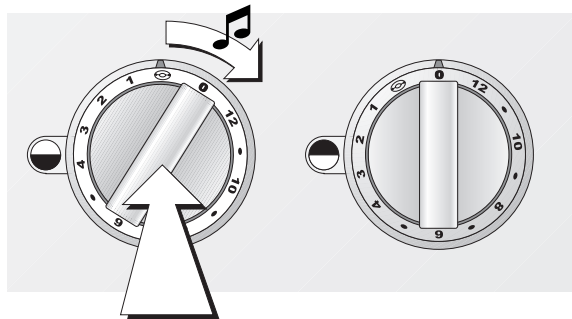
### Indicator light / Residual heat display



### Indicator light / Residual heat display

The corresponding indicator light on the display panel lights, as long as the corresponding cooking zone is switched on. After switching off the cooking zone the corresponding indicator light will flash, as long as the cooking zone has not cooled down sufficiently to be touched safely.

### Activating extension



### Cooking zone extension

The front cooking zone can be extended to a large diameter

The rear cooking zone can be converted to an oval cooking zone especially suitable for oval roasters.

### Activating extension

Turn the corresponding control knob to the right to the extension symbol. An audible signal is sounded and the extension is activated. Now turn the control knob further right to the required position (1 -12). Two spots appear on the indicator display while the cooking zone is on.

**Note:** do not use the roaster zone for heating up round pots or pans.

### Switching off

Fully turn the control knob to the OFF position. The luminous disc goes off. After switching off the cooking zone the corresponding indicator light will flash, as long as the cooking zone has not cooled down sufficiently to be touched safely.

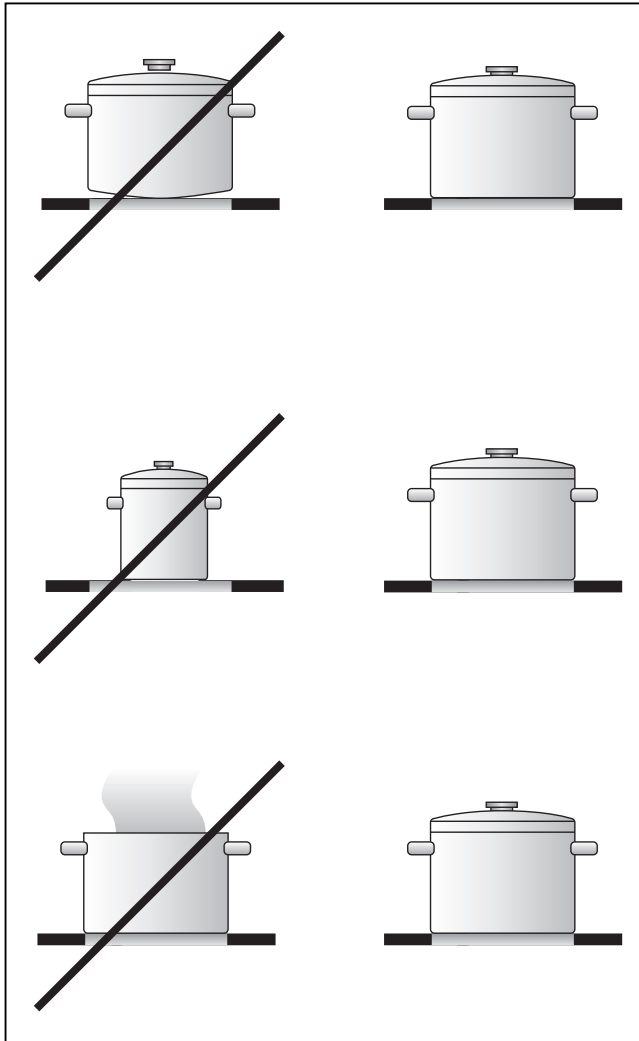
**Note:**

the extension will not be activated, when switching the cooking zone on again.

### Holiday safeguard (Automatic switch-off)

The appliance is set to automatically switch off a cooking zone 4 hours after the last operation. The luminous disc behind the corresponding control knob flashes. Turn the control knob to 0. Now the cooking zone can be switched on again as normal.

## 4. Energy Saving Tips



Pots and saucepans should always be covered by a matching lid. The cooking time is shortened and the energy use reduced.

Pay attention to the right size when choosing pots and pans. The diameters of pots and pans should correspond to that of the hotplate. When buying pots, pay attention to the fact that the manufacturer frequently specifies the top pot diameter, which is generally larger than the diameter of the base.

We recommend that you use high quality pots and pans with thick flat bases.

For longer cooking times, it is possible to switch off the cooking zone before the end of the cooking time to make use of the residual heat.

## 5. Settings Table

| Settings Table |   |   |
|----------------|---|---|
| Cooking level  | Cooking method  | Examples  |
| 12             | Boiling<br>Searing<br>Heating<br>Boiling<br>Blanching                 | Water<br>Meat<br>Fat, liquids<br>Soup, sauce<br>Vegetables  |
| 11 - 9         | Roasting  | Meat, fish, potatoes  |
| 8 - 7          | Browning<br>Roasting<br>Baking<br>Boiling in open pot                 | Flour, onions<br>Almonds, breadcrumbs<br>Pancakes, egg dishes<br>Liquids  |
| 7 - 6          | Frying<br>Reducing  | Bacon<br>Stocks, sauces   |
| 6 - 5          | Simmering<br>Simmering in open pot                                    | Sweet sauces<br>Dumplings, sausages, soup garnish,<br>meat stock, poached eggs  |
| 5 - 4          | Boiling with closed lid<br>Steaming<br>Stewing<br>Braising<br>Thawing | Pasta, soup, sauces<br>Vegetables, potatoes, fish<br>Vegetables, fruit, fish<br>Goulash, rolled beef steaks, roasts, vegetables<br>Frozen foods |
| 3 - 1          | Slow cooking<br>Reheating / keeping warm<br>Melting<br>Thickening     | Rice, pulses<br>Soup, casserole, vegetables in a sauce<br>Butter, chocolate<br>Egg dishes   |

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

The cooking levels are identical for all cooking zones.

The values given above must be looked upon as recommended values. The heat required depends not only on the type and condition of the food, but also the size and contents of the pot.

## 6. Cleaning and Care

**Note:** to avoid jeopardising the electrical safety of the appliance, do not use high-pressure or steam jet cleaning devices – risk of short circuits!

**Caution, risk of burns! Before cleaning, please wait until the hob has cooled to hand-warm.**

Please thoroughly clean the appliance before operating it for the first time and after every use.

Immediately remove food remains and burnt-in residues with the blade scraper. The blade is very sharp. Risk of injury! Only use the blade on the glass-ceramic hob. Do not use the blade casing as it may scratch the glass-ceramic.

Clean the hob with a damp, soft cloth or kitchen paper and the Gaggenau glass ceramic cleaner or similar cleaner suitable for glass ceramic cooktops. Polish with a soft, dry cloth.

The Gaggenau glass ceramic cleaner will coat the glass ceramic hob with a gleaming, dirt repellent film. This will help to preserve the attractive appearance of your hob over a long period of time and make it easier to clean as well.

Do not apply the cleaner while the hob is still hot as this may cause stains. Do not use scouring agents, abrasives or chemically aggressive cleaners (for example oven cleaner)! Do not use any nitro polishing agents for cleaning! Do not use any abrasive sponges either.

Food with a high sugar content (e.g. boiled-over milk, jam) can damage the surface of your hob. Immediately remove such food using the glass scraper.

Iridescent discoloration can be caused by the bases of some pots. These do not interfere with the operation of the glass ceramic hob.

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

You can order our blade scraper (Order No. 087670) and the Gaggenau glass ceramic cleaner (Order No. 098690) from your Gaggenau dealer.

**The frame of the hob** should be cleaned using a soft, damp cloth and light soapy liquid or a commercially available stainless steel cleaner.

### **Cleaning the control knobs**

Wipe with a damp cloth. Cloth should not be too wet, as moisture could penetrate behind the control knob.

## 7. Maintenance

---

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

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

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

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

Unauthorised tampering with the appliance will invalidate any warranty claims.

Only ever use original spare parts.



# 8. Installation

---

## Technical Data

Total connected load: 4 400 W  
AC 208/220-240 V / 60 Hz

## Important notes on installation

This appliance can be combined with all Gaggenau Vario 400 Series appliances.

This appliance may be installed in kitchen combinations made of wood or similar combustible materials without taking additional safety measures. The built-in furniture and worktop where the appliance is installed must be heat resistant up to temperatures of 200°F/90°C.

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

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

When connecting electrical appliances in the proximity of cooking surfaces, make sure that connecting cables do not come into contact with hot cooking surfaces.

The installation technician is responsible for the correct functioning of the appliance at the place of installation. He must instruct the user on how to disconnect the appliance from electricity in an emergency.

After unpacking, check the appliance for any transportation damage and report this immediately to the transportation company.

There must be a gap of at least 20 mm ( $13/16$ "") at the side between the appliance and any walls or furnishings.

If all poles of the appliances cannot be isolated from the mains by removing an accessible plug, an isolating device with a contact gap of at least 3 mm must be installed (e.g. domestic fuse).

**No warranty claims can be lodged for any damage resulting from failure to observe these instructions. Pay attention to the "Important notes" on page 3 and 4.**

**Subject to technical change without notice.**

---

## Electrical connection

**Note:**

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

Rated power consumption: 4 400 W

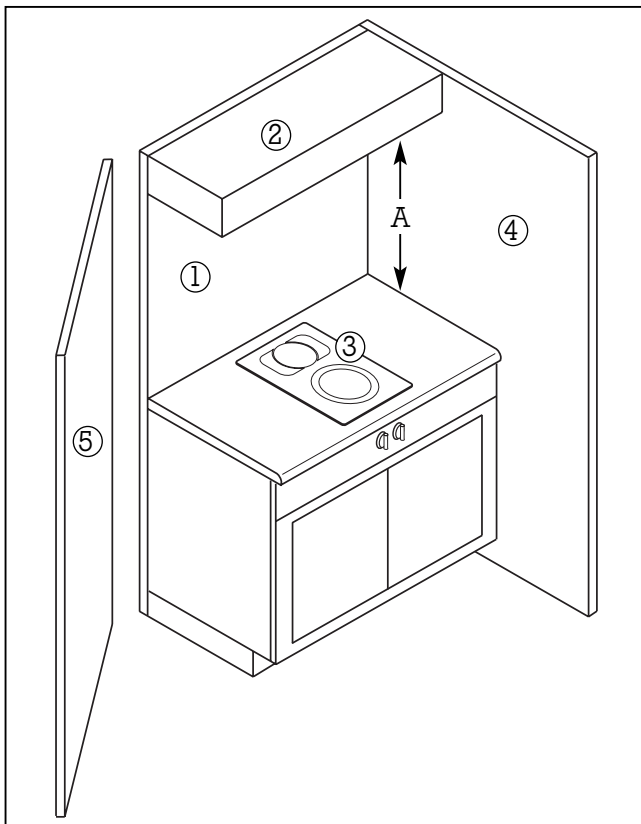
**Note:**

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

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

Only a qualified electrician should install this appliance.

**This appliance must be hardwired. The mains connecting cable must at least correspond to the type SJTO 3x16 AWG 105°C. The mains connecting cable must only be purchased through and connected by an authorised specialist. The appliance must be properly grounded. Pay attention to the information on the rating plate.**

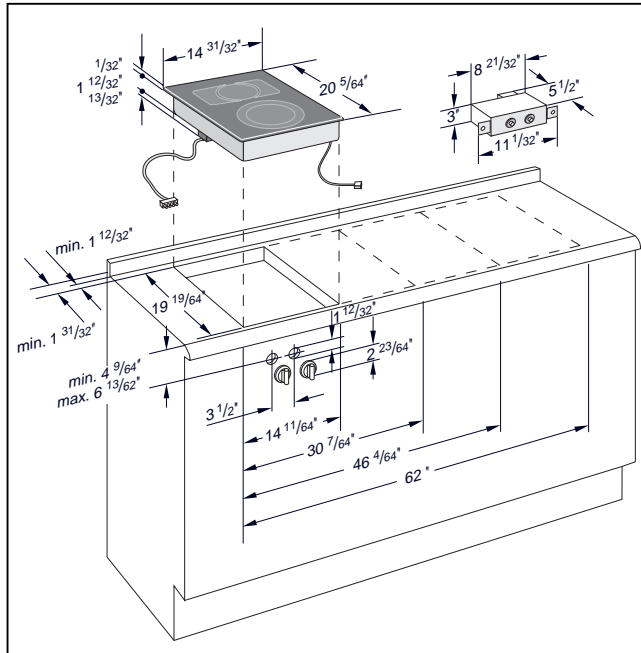


**The minimum spaces** that must be maintained between the appliance cooking surface and the horizontal surface above the cooking top shall be:

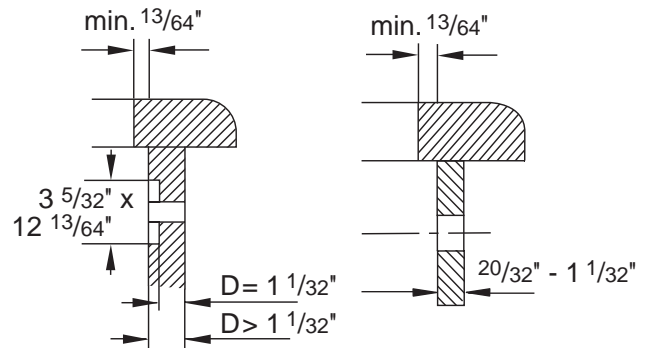
A = 30 inches (762 mm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or  
 A = 24 inches (600 mm) minimum when bottom of wood or metal cabinet is protected by no less than 1/4-inch-thick flame-retardant millboard covered with no less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

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

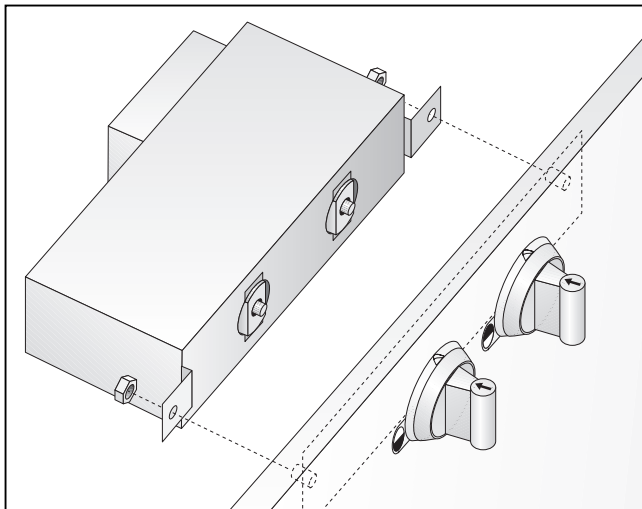
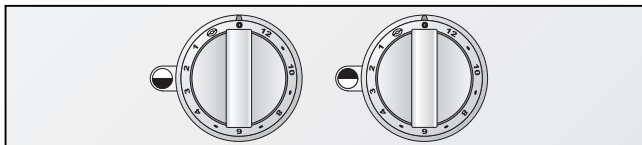
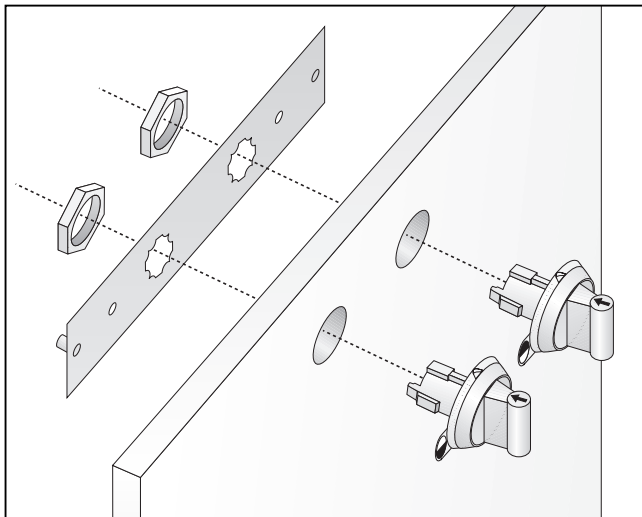
## Preparing the cabinet



- Cut out the recess for the hob in your worktop. Proceed as indicated on the installation sketch. The installation sketch contains the measurements of the space required for the trim between the appliances. Several appliances can also be installed in individual recesses, as long as a minimum clearance of 50 mm (2") is kept to between the appliances.
- As shown in the installation sketch, drill the  $\text{Ø } 35 \text{ mm}$  ( $1\frac{3}{8}$ ") holes to secure the control knobs in the cabinet front.
- If the cabinet front is thicker than 26 mm ( $1\frac{1}{32}$ " ), the front must be routed from the back to max. 26 mm ( $1\frac{1}{32}$ " ) on an area of 80 x 310 mm ( $3\frac{5}{32}$ " -  $12\frac{13}{64}$ " ).



## Installing the control panel



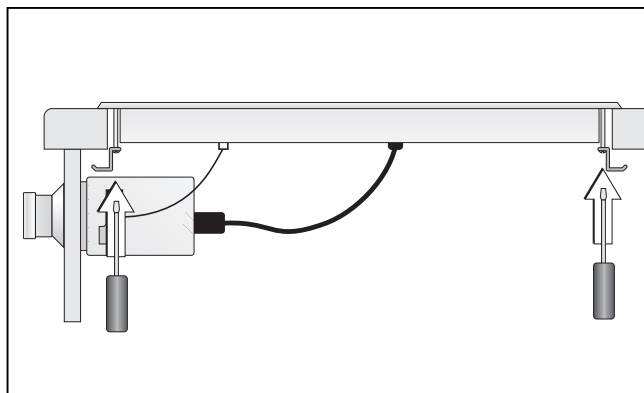
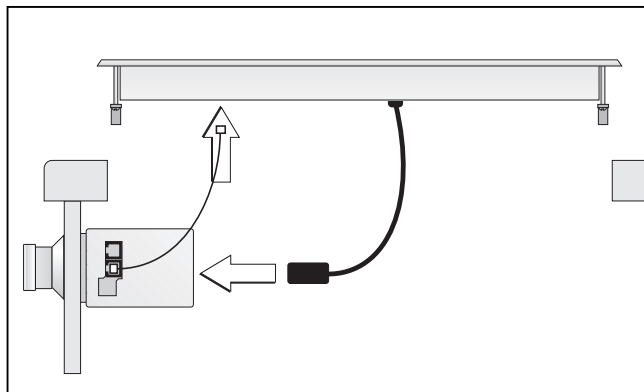
### Note:

only install control panel with appliance of the corresponding type.

**Before connecting the appliance, make sure the electricity is switched off at fuse point!**

- Before installation, remove all styrofoam packaging from the control knobs and peel off the protective film behind the luminous discs.
- Hold the support plate from the rear against the cabinet front, insert control knobs into the holes, secure from the rear with the nuts. Take care to install control knobs in the correct order: left for front cooking zone, right for rear cooking zone.
- Secure the control panel with the included nuts onto the support plate.

## Installing the cooktop



- Firmly plug the connecting cable in the cooktop and in the control panel (the plugs must lock into place).
- Turn the clamping screws to the side. Insert the hob with the control panel on the front into the cut-out and align it.  
**Note:** do not stick the hob onto the worktop with silicone.
- Turn the clamping screws under the countertop and tighten them evenly. Do not tighten the clamping screws too tightly, as a uniform sealing gap should be left all round.
- Connect the appliance to the electricity. Test that it functions correctly. If the luminous discs behind both control knobs blink alternately, check the connecting cable between the appliance and the control panel is firmly plugged in.



# **GAGGENAU**

GAGGENAU HAUSGERÄTE GMBH  
CARL-WERY-STR. 34 · 81739 MÜNCHEN  
GERMANY  
☎ (089) 45 90-03  
FAX (089) 45 90-23 47

# **GAGGENAU**

5551 McFADDEN AVENUE  
HUNTINGTON BEACH, CA 92649  
USA  
☎ (800) 828-9165 · FAX (714) 901-0979  
[www.gaggenau-usa.com](http://www.gaggenau-usa.com)



## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>