

# ELECTRIC GRILL

VR414115

**GAGGENAU**



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



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## INFORMATION FOR USE

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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 2000 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 wire rack is 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 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*

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## 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.

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## 3 Environmental protection and saving energy

### 3.1 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.

### 3.2 Disposing of packaging

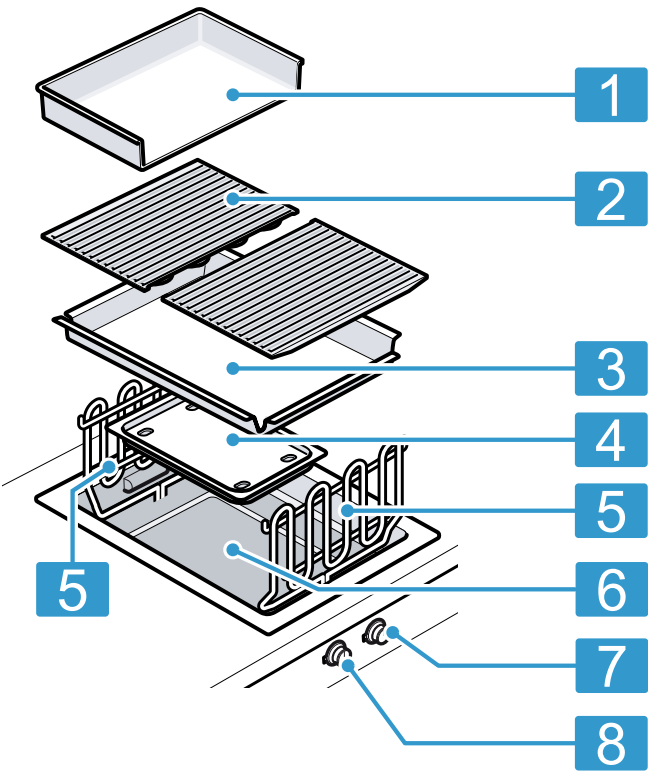
The packaging materials are environmentally compatible and can be recycled.

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

## 4 Familiarising yourself with your appliance

### 4.1 Appliance

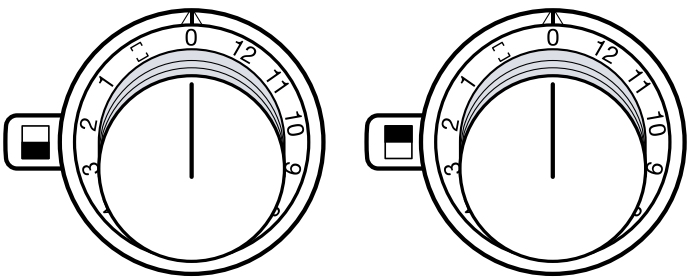
You can find an overview of the parts of your appliance here.



|   |  |
|---|--|
| 1 | Cast roaster pan                         |
| 2 | Wire rack                                |
| 3 | Lava stone tray                          |
| 4 | Grease drip tray                         |
| 5 | Grill element                            |
| 6 | Stainless steel tray                     |
| 7 | Control knob for the rear grill element  |
| 8 | Control knob for the front 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 12 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   |
| Flashing: Orange                                      | Appliance OFF<br>Residual heat indicator   |
| Flashing alternately: Yellow and magenta              | Appliance fault.<br>Call customer service.   |
| Lights up: Green for a few seconds, then turns yellow | The appliance is initialising during initial connection or following a power failure |

### 4.4 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.

### 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.

### 4.6 Cast roaster pan

The cast roaster pan is particularly suitable for preparing finely chopped foods or liquids, vegetables, desserts and egg-based dishes. Use the cast roaster pan on the rear grill element. You can grill other food on the front wire rack at the same time. Additional cast roaster pans can be ordered as optional accessories from your specialist retailer.

### 4.7 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 active control knob flashes white and orange.

## 5 Before using for the first time

Clean the appliance and accessories.

### 5.1 Preparing the appliance

1. Insert the grease drip tray.
2. Remove the lava stones from the film and place them in the lava stone tray.
3. Correctly insert the lava stone tray.
4. Fold both grill elements downwards.
  - ▶ Ensure that the grill elements are lying flat.

5. Put the wire rack in place.

### 5.2 Heating up the appliance

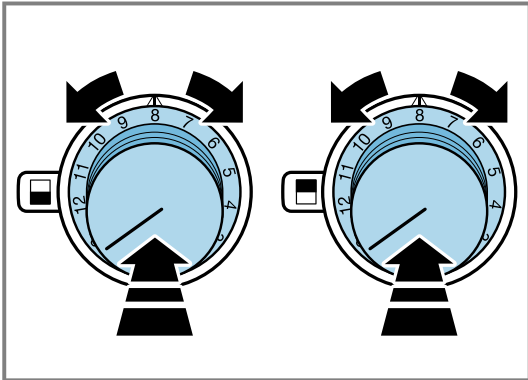
- ▶ Heat the grill for a few minutes at grill setting 12. Smoke development and odour development are normal. Ventilate the installation room well.
- ✓ This eliminates the new-appliance smell and any contamination.

## 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.

- ▶ 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 12, the preheating phase takes approximately 15 minutes.

- ✓ The illuminated ring on the control knob flashes orange while the appliance is heating up. The illuminated ring lights up continuously when the set grill setting has been reached.

### 6.2 Switching off the appliance

#### ⚠ WARNING – Risk of burns!

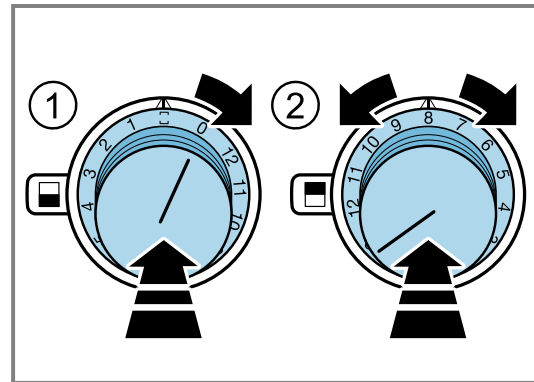
The appliance remains hot for a long time after it is switched off.

- ▶ 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 12, the preheating phase takes approximately 15 minutes.

- ✓ This grill setting is applied for both grill elements.
  - ✓ The illuminated ring on the control knob flashes orange while the appliance is heating up. The illuminated ring lights up continuously when the set grill setting has been 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 Using the cast roaster pan

#### ⚠ 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.

**Requirement:** The appliance has cooled down.

1. Remove the rear wire rack.

2. Leave the lava stone trough with the lava stones in the grill.

3. Carefully place the cast roaster pan onto the rear grill element.

4. Turn the control knob for the rear grill element to the required grill setting.
5. Wait until preheating is complete.  
✓ The illuminated ring on the control knob lights up orange.

6. Brush the cast roaster pan lightly with oil and add the food.

## 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.

▪ Always preheat the grill until the heating signal goes out. The intense heat radiation therefore enables a crust to form quickly and prevents meat juice from escaping.

▪ 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.

▪ Fish with firm meat, e.g. salmon, tuna, monkfish, is particularly suitable for grilling on the wire rack.

▪ Serve grilled food hot. Do not keep grilled food warm, or it will go tough.

▪ The grilling surface is hotter in the centre than in the edge area. If you are grilling food with different cooking times and temperature requirements at the same time, you can arrange the food optimally on the grill surface.  
To do this, you can also use the two grill zones at different height levels. The thinner the grilled food, the higher the temperature and the shorter the cooking time.

### 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 | 12            | 4-6 mins each side    |                    |
| Veal cutlet, 2 cm          | 10-11         | 6 mins each side      |                    |
| Kebab skewers, 100 g each  | 8-9           | 12-15                 | Turn several times |
| Lamb cutlet, rare, 2 cm    | 10-11         | 6 mins each side      |                    |
| Pork neck steak, 2 cm      | 10-11         | 6-8 mins each side    |                    |
| Grilled sausage, 50-100 g  | 9-10          | 10-15                 | Turn several times |
| Hamburger, 1 cm            | 9-10          | 12-15                 |                    |
| Turkey steaks, 2 cm        | 9-10          | 12-15                 |                    |
| Chicken wings, 100 g each  | 9             | 15-20                 | Turn several times |

**Fish and seafood**

| Food                | Grill setting | Grilling time in mins | Comments   |
|---------------------|---------------|-----------------------|--|
| King prawns         | 9-10          | 6-8                   | Use shell-on prawns, raw or pre-cooked   |
| Lobster, precooked  | 10-11         | 7-15                  |  |
| Salmon steak, 3 cm  | 7-8           | 10-15                 |  |
| Tuna steak, 3 cm    | 8-9           | 7-10                  |  |
| Fish fillet, 2 cm   | 7-8           | 6-8                   | For example, halibut, John Dory, perch, monkfish, cod<br>Coat the fish fillet with oil to prevent the skin from sticking to the wire rack. |
| Trout, whole, 200 g | 9-10          | 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    | 8-9           | 10-12                 | For example, sliced courgette and aubergine, quartered peppers |
| Mushroom caps | 9-10          | 6-8                   |  |
| Fruit         | 6-7           | 5-10 mins each side   | E.g. peach or pear halves, slices of pineapple                 |

**Roasting with the cast roaster pan**

| Food                         | Grill setting | Grilling time in mins | Comments   |
|------------------------------|---------------|-----------------------|--|
| Pancakes                     | 7-8           | 1-2 mins each side    |  |
| Mushroom pan, 250 g          | 11-12         | 5-7                   |  |
| Scrambled eggs, 300 g        | 8-9           | 5-6                   |  |
| Fried potatoes, 500 g        | 11-12         | 10-12                 |  |
| Minced meat, 400 g           | 11-12         | 5-6                   |  |
| Stir-fried vegetables, 400 g | 9-10          | 6-8                   | Roughly diced, e.g. peppers, onions, carrots, courgettes |

## 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 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. Leave the grill cleaning gel to work for at least 2 hours. In the case of heavy soiling, leave the grill cleaning gel to work overnight.
4. Rinse the grill cleaning gel thoroughly.
5. Dry the wire rack thoroughly.

### 8.4 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.

### 8.5 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.

### 8.6 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.

### 8.7 Cleaning the grease drip tray

- ▶ Clean the fat collecting tray in the dishwasher.
  - ▶ Select a maximum temperature setting of 70 °C.

### 8.8 Cleaning the cast roaster pan manually

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

#### Cleaning the cast roaster pan 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. Leave the grill cleaning gel to work for at least 2 hours. In the case of heavy soiling, leave the grill cleaning gel to work overnight.
4. Rinse the grill cleaning gel thoroughly.
5. Dry the cast roaster pan thoroughly.

### 8.9 Cleaning the cast roaster pan in the dishwasher

- ▶ Clean the cast roaster pan in the dishwasher.
  - ▶ Select a maximum temperature setting of 70 °C. The surfaces of the cast roaster pan may become lighter in the dishwasher. This discolouration does not affect their usability.

### 8.10 Cleaning the control knob

#### Notes

- Do not use a glass scraper.
  - You cannot remove the knob for cleaning.
  - Lemon and vinegar are not suitable for cleaning and may create dull patches.
1. Clean the control knob with warm soapy water and a soft cloth.
  2. Do not use too much water when cleaning.

## 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.<br>▶ Connect the appliance to the power supply.<br><hr/> The circuit breaker in the fuse box has tripped.<br>▶ Check the circuit breaker in the fuse box.<br><hr/> There has been a power cut.<br>▶ Check whether the lighting in your room or other appliances are working.   |
| The appliance does not work. The illuminated ring on the control knob is flashing orange and white alternately.  | There has been a power cut.<br>▶ Check whether the lighting in your room or other appliances are working.  |
| The appliance does not heat up when it is switched on. All of the illuminated rings around the control knobs light up white for 10 seconds after switch-on. The illuminated ring around the active control knob then lights up orange. | Demo mode is activated.<br>▶ Deactivate the demo mode. → <i>Page 9</i>   |
| The appliance switches off while operating.  | The overheating protection → <i>Page 4</i> has switched the appliance off.<br>▶ Wait until the appliance has cooled down sufficiently.   |
| The appliance does not heat up when it is switched on. The illuminated ring on the control knob is flashing yellow and magenta alternately.  | Electronics fault<br><ol style="list-style-type: none"> <li>1. Turn all of the control knobs to 0.</li> <li>2. Switch off the circuit breaker or unplug the mains plug.</li> <li>3. Switch on the fuse or reinsert the mains plug.</li> <li>✓ The illuminated rings on the control knobs light up green for a few seconds and then turn yellow.</li> <li>4. Wait until the illuminated rings on the control knobs no longer light up.</li> <li>5. Turn any of the control knobs to any grill setting.</li> <li>6. Turn the control knob to 0.</li> <li>7. Switch the appliance on.</li> <li>8. If the illuminated ring on the control knob is flashing yellow and magenta alternately, call customer service.</li> </ol> |
| The appliance switches off while operating. The illuminated ring on the control knob is flashing orange and white alternately.   | The automatic switch-off → <i>Page 4</i> has switched off the heating process.<br><ol style="list-style-type: none"> <li>1. Turn all of the control knobs to 0.</li> <li>2. Switch the appliance back on.</li> </ol> <hr/> Power failure in the household: Following a power failure, the appliance remains switched off for safety reasons.<br><ol style="list-style-type: none"> <li>1. Turn all of the control knobs to 0.</li> <li>2. Switch the appliance back on.</li> </ol>   |
| The surface of the cast roaster pan has become lighter in colour.  | The cast roaster pan has been washed in the dishwasher.<br>▶ No action required. This discolouration does not affect their usability.  |

## 9.2 Deactivating demo mode

The appliance does not heat up in demo mode. If all of the illuminated rings on the control knobs light up white for 10 seconds after switch-on, demo mode is activated. If you turn any control knob to another position, the illuminated ring lights up orange on the control knob.

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.
- ✓ The illuminated rings on the control knobs light up green for a few seconds and then turn yellow.
5. Wait until the illuminated rings no longer light up.

- 6. Within the next 3 minutes, turn any control knob anti-clockwise to 12, clockwise to 1 and anticlockwise to 0.
- 7. Wait until the illuminated ring on the control knob lights up yellow.
- 8. Turn the control knob clockwise to 1.
  - ✓ The illuminated ring on the control knob lights up green.
- 9. Wait for 5 seconds.
  - ✓ The illuminated ring on the control knob lights up yellow.
  - ✓ Demo mode is deactivated.
- 10. To save the setting and exit the menu, turn the control knob to 0, anti-clockwise to 12, clockwise to 1 and anti-clockwise to 0.
- 11. Wait until the illuminated ring on the control knob no longer lights up.

## 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](http://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  |
|------------------------------|---|
| Cast roaster pan<br>VA461000 | For searing and grilling on two different surfaces at the same time |

| Accessories          | Function  |
|----------------------|---|
| Lava stones LV030000 | For replacement                                     |
| Cleaning brush       | For cleaning the wire rack and the cast roaster pan |

## 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

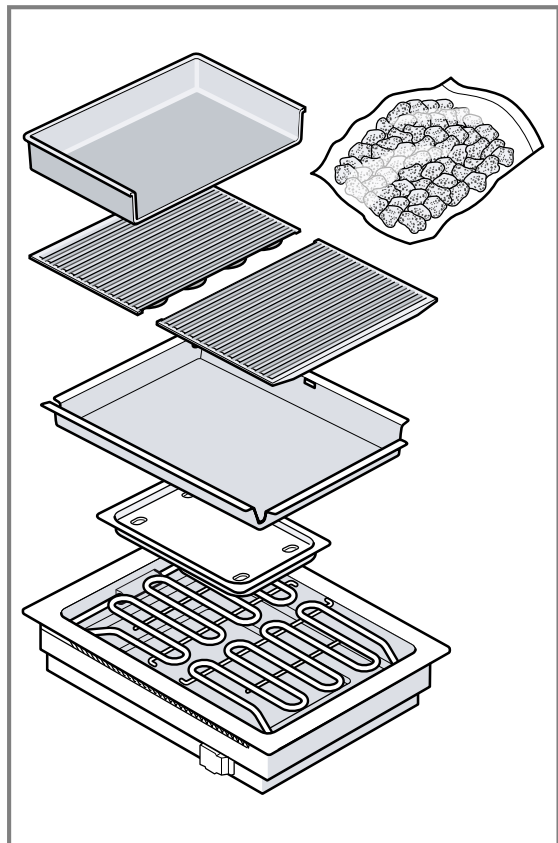
Observe this information when installing the appliance.



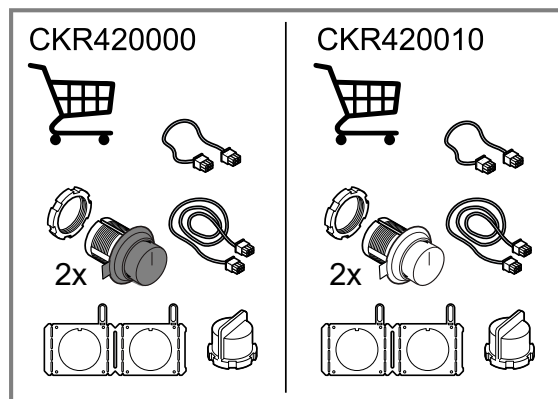
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## 13.1 Scope of delivery

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

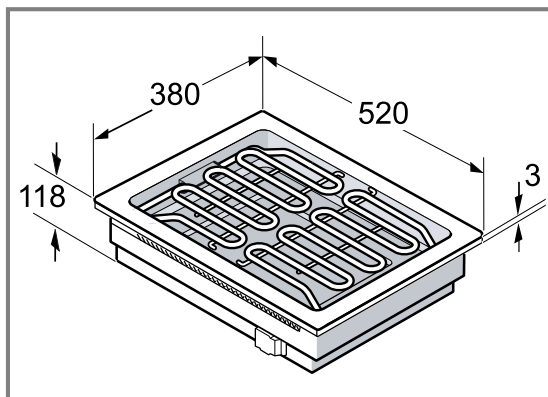


Order the appropriate control knob in black or stainless steel.



## 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.
- Observe the minimum clearance from the side walls, parts of the cupboard, and to the rear.

### 13.7 Information about flush installation

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

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

- Stone worktops
- Plastic worktops, e.g. Corian®
- Solid wood worktops

Coordinate with the worktop manufacturer when using other materials.

Installation in compressed-wood worktops is not possible.

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

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

### 13.8 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.

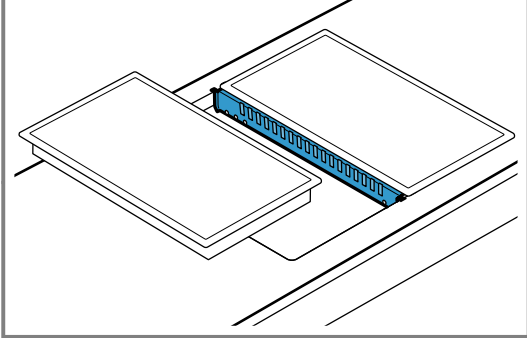
| Accessories                                       | Order number |
|---|--------------|
| Connection strip for surface-mounted installation | VA420010     |
| Connection strip for flush installation           | VA420004     |
| Appliance cover, stainless steel                  | VA440010     |

### 13.9 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.

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

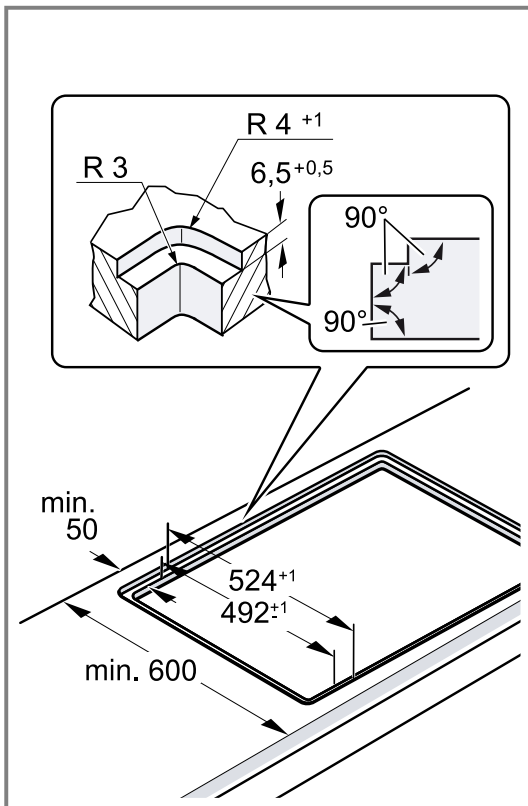
VA420004/VA420010



- If required, install the appliances in individual cut-outs.
  - Maintain a bar width of at least 50 mm between the individual cut-outs.

### 13.10 Installing the appliance flush with the frameless induction hobs

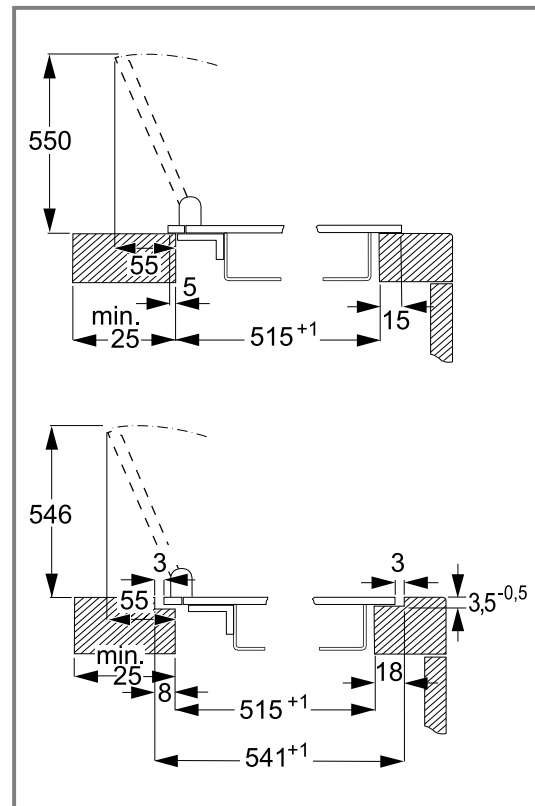
- For flush installation in combination with frameless induction hobs, cut out the support edge with 6.5 mm.
- Make the unit cut-out in the worktop for one or more Vario appliances in accordance with the installation drawing.
  - Observe the installation instructions for the connection strip VA420004.



### 13.11 Installing the appliance cover

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

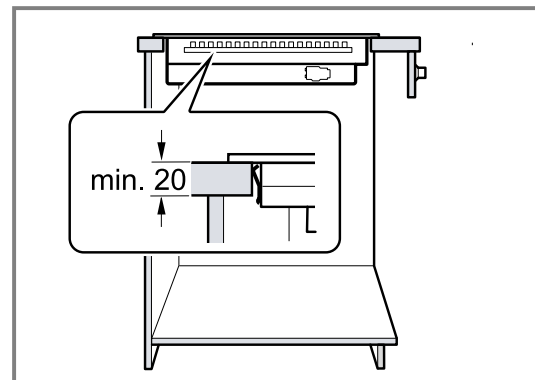
- Secure the appliance cover to the appliance before installing it.
  - Follow the installation instructions for the appliance cover.
- When making the cut-out, take the additional space required for the appliance cover into consideration.

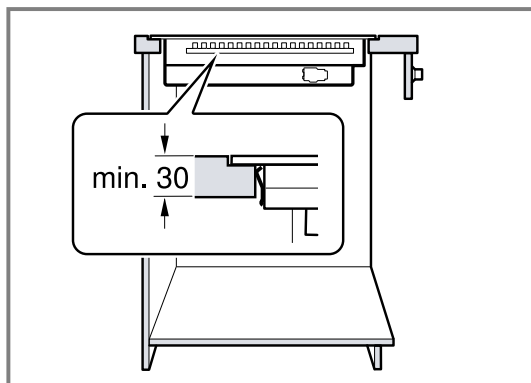


### 13.12 Preparing the unit

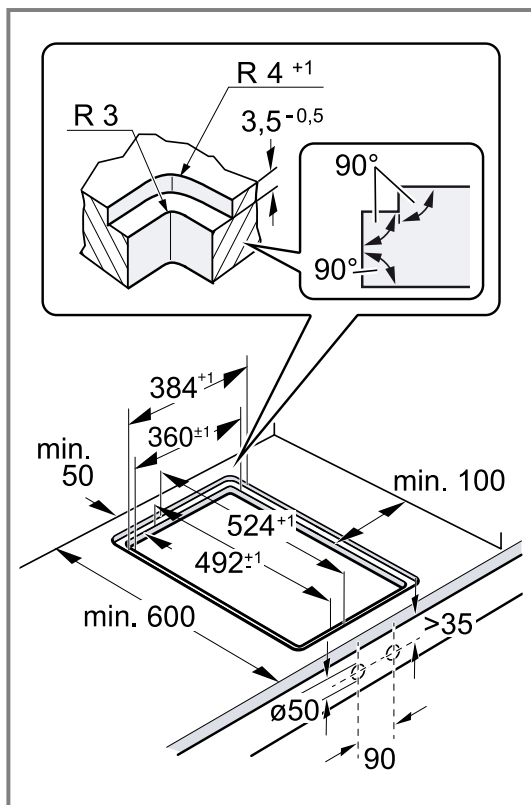
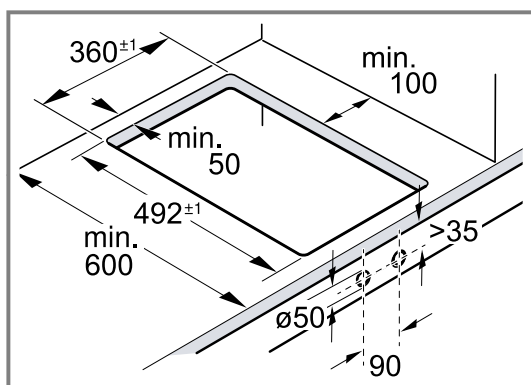
#### Requirements

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

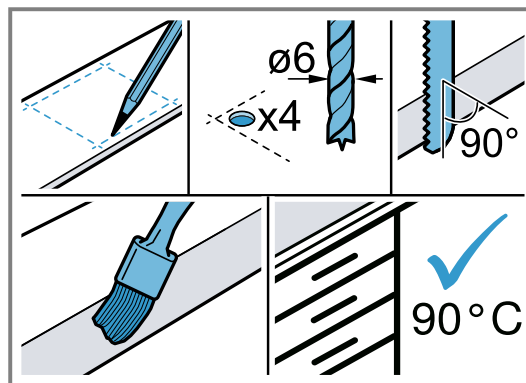




4. Make the unit cut-out in the worktop for one or more Vario appliances in accordance with the installation drawing.



5. Ensure that the angle of the cut surface to the work-top is  $90^\circ$ .

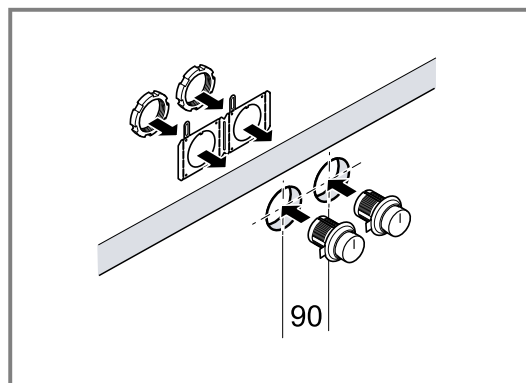


6. The cut-out edges at the sides must be flat to ensure that the retaining springs sit correctly on the appliance.
7. For multi-layer worktops, affix appropriate strips to the side in the unit cut-out, if required.
8. Remove dust and residues from the cut-out work. Seal the cut surfaces so that they are heat-resistant and waterproof.
9. Ensure that the minimum clearance from the bottom of the appliance to furniture parts is 10 mm.
10. Use suitable substructures to ensure the load-bearing capacity and stability of the unit, particularly in the case of thin worktops.
  - ▶ Take the appliance weight, including additional load, into consideration.
  - ▶ Use heat-resistant and moisture-resistant reinforcement material.

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

### Making the cut-out for the control knob

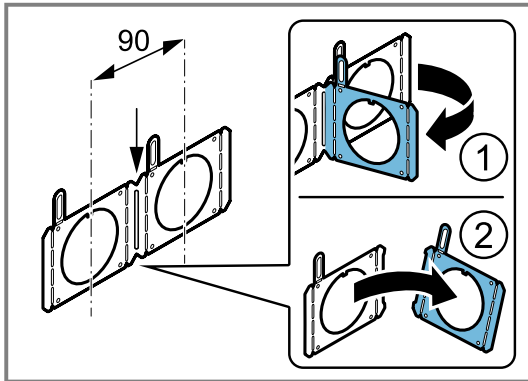
1. Create the holes for the control knob in accordance with the enclosed instructions.
2. If the panel is more than 23 mm thick, cut out the rear of the front panel for the retaining plate.
3. Note the clearances between the control knobs.



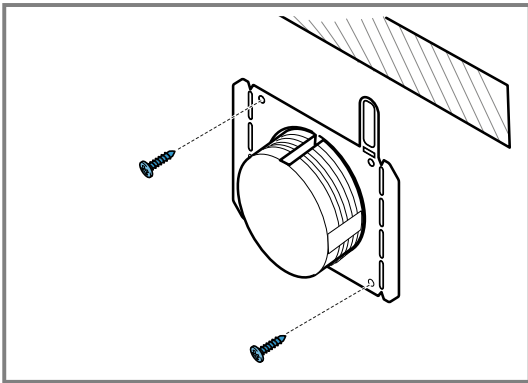
4. After making the cut-outs, remove any shavings.
5. Seal the cut surfaces so that they are heat-resistant and waterproof.

### 13.13 Installing the control knob

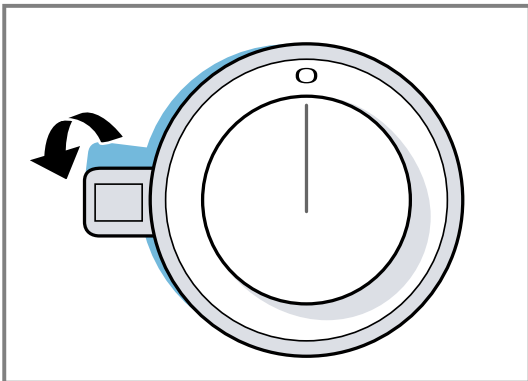
1. If required, and depending on the distance between the control knobs, break off the retaining plate at the perforation.



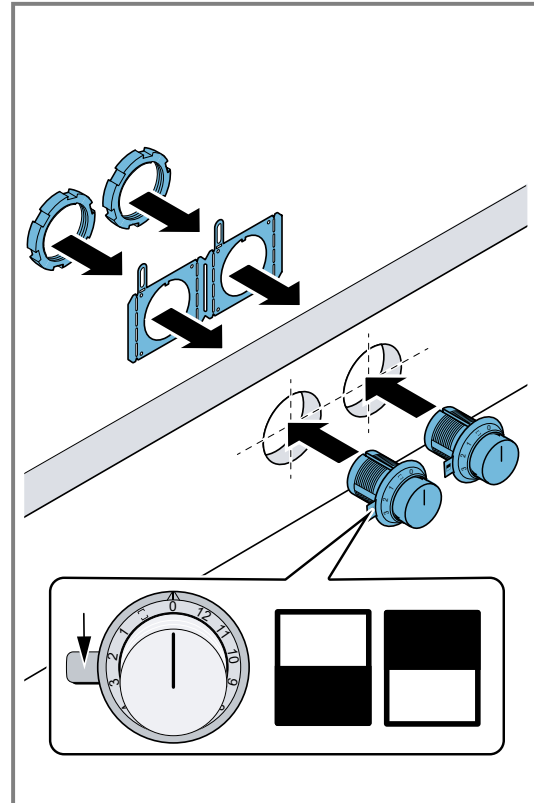
2. Hold the retaining plate in place against the rear of the control panel.
3. When fitting an individual control knob, use 2 screws to hold the retaining plate in place and prevent it from rotating.
  - In the case of stone worktops, stick the retaining plate using heat-resistant, two-component adhesive.



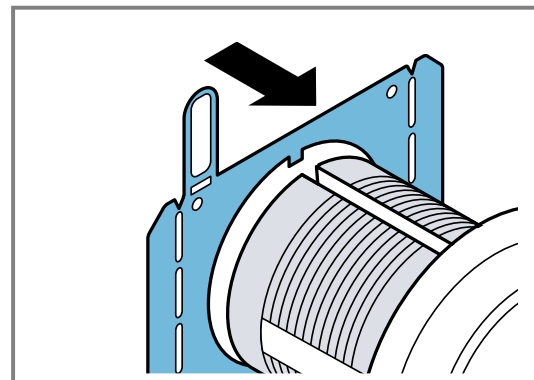
4. Remove the protective film from the rear of the illuminated ring.



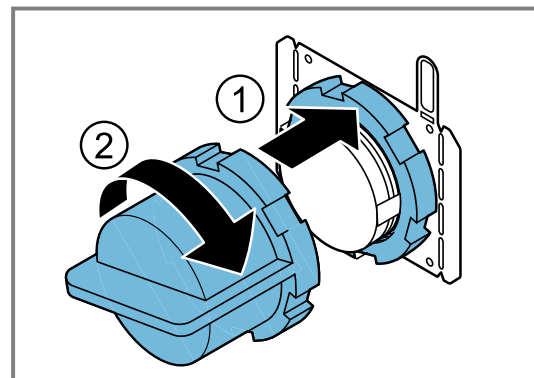
5. Install the control knob in the correct sequence.



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



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

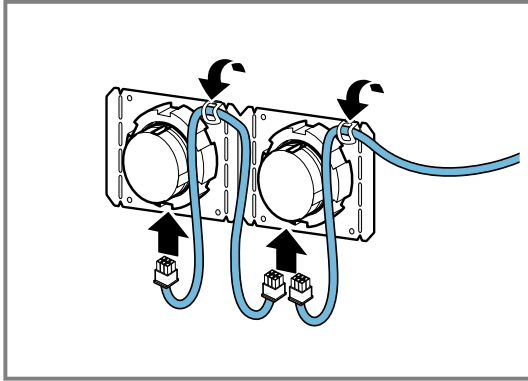


9. Align the control knob precisely in the zero setting.



### 13.14 Connecting the control knob to the connection cables

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

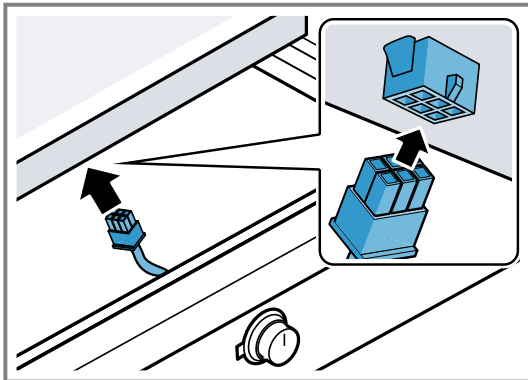


The two connectors on the control knob are identical.

2. Ensure that the plugs snap into place in the connectors.
3. Attach the longer connection cable to one of the control knobs to connect it to the appliance.  
You can connect the appliance to any control knob.
4. Ensure that the plug engages in the socket.
5. After installation, check that all of the plug connections are seated correctly.
6. To fix all connection cable in place after installation, bend the lugs on the retaining plates.

### 13.15 Connecting connection cables to the appliance

1. Connect the connection cable for any of the control knobs to the appliance's socket.



2. Ensure that the plug engages in the socket.

### 13.16 Installing the appliance

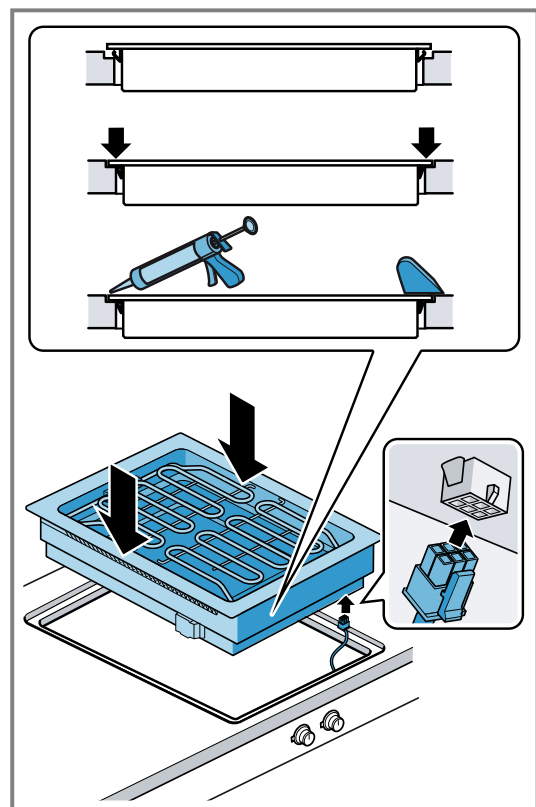
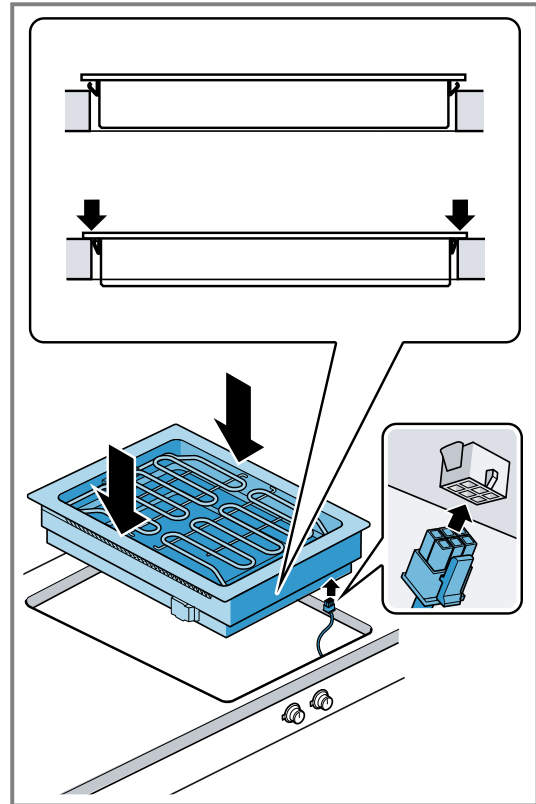
#### ⚠ WARNING – Risk of electric shock!

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

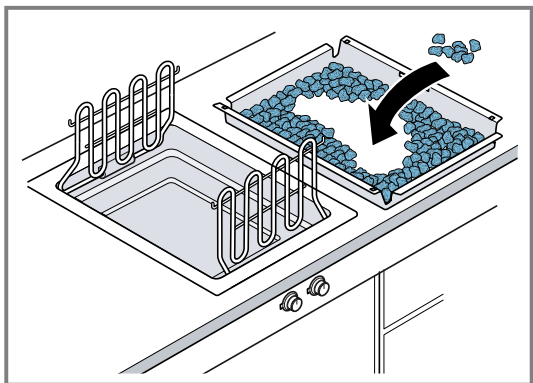
2. Push the appliance firmly into the unit cut-out from above.
  - ▶ Ensure that the appliance is firmly positioned in the unit cut-out and does not move.
  - ▶ If the width of the cut-out is at the upper tolerance limit, secure a bar at the sides of the cut-out in each case, if necessary.



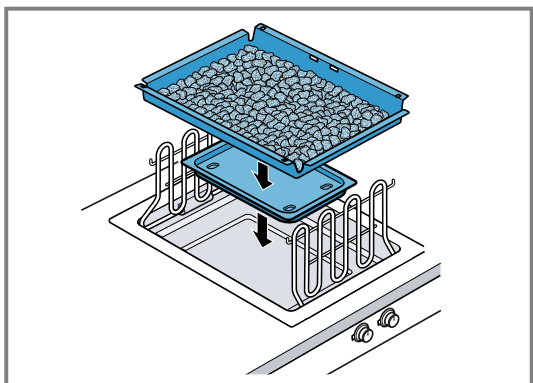
3. Take the lava stones out of the foil.



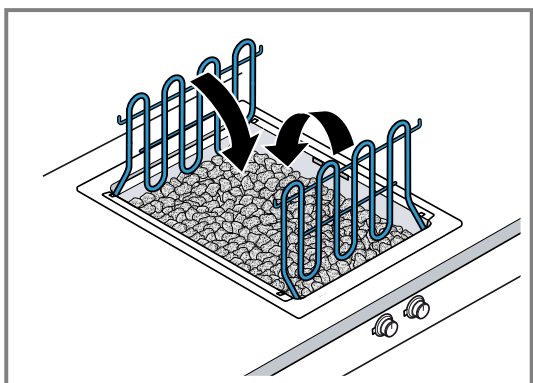
4. Place the lava stones in the lava stone tray.



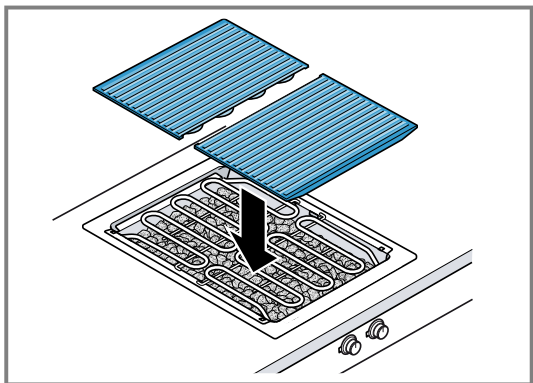
5. Place the grease tray and lava stone tray in the appliance.



6. Fold the grill element downwards.



7. Put the wire racks in place.



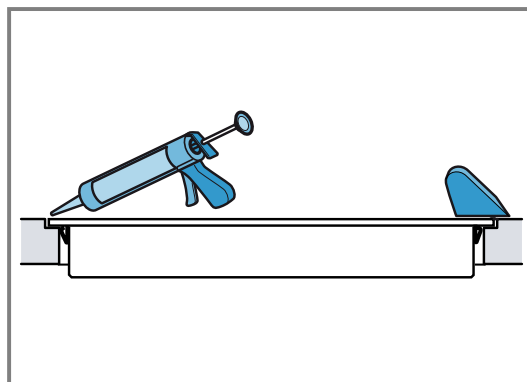
8. Connect the appliance to the power supply.  
9. Check the functionality of the appliance.

### 13.17 Sealing the joints

For flush installation, seal the joints with silicone.

**Requirement:** You must carry out a function test before sealing any joints.

1. Seal all around the gap using suitable, heat-resistant silicone, e.g. Novasil® S70 or Ottoseal® S70.



Unsuitable silicone adhesive causes permanent discoloration to natural stone worktops.

2. Use the smoothing agent recommended by the manufacturer to smooth the joint.  
3. Observe the usage instructions for the silicone adhesive.  
4. Leave the silicone adhesive to dry for at least 24 hours.  
The drying time depends on the ambient temperature.  
5. Do not operate the appliance until the silicone has dried completely.

### 13.18 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. If the appliance is flush-mounted with the surrounding surfaces, remove the silicone seal.  
3. Push out the appliance from below.



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