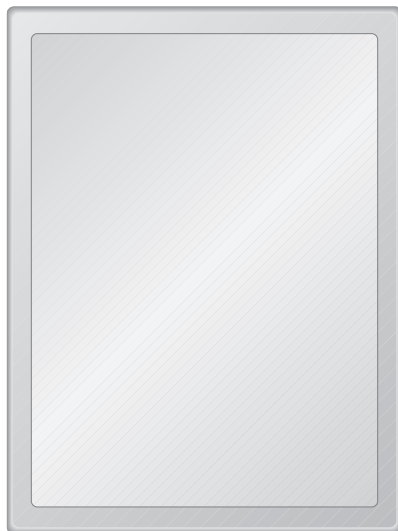


Operating and Assembly Instructions

VP 421

Teppan Yaki



GAGGENAU

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

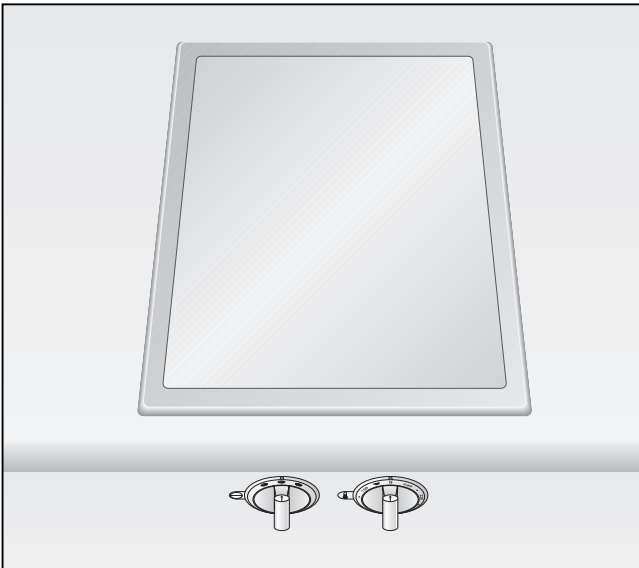
Before switching your appliance on for the first time, we would like you to familiarize yourself with your new appliance. In this manual you will find important notes on safety and operation. These will serve to ensure your personal safety and the lasting value of your appliance.

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 frying!



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!

When connecting electrical appliances in the proximity of the teppan yaki, 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.

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.

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.



This appliance is labelled in accordance with the European Directive 2002/96/EG 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.

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. Then heat up the appliance to 240 °C for a few minutes. This will eliminate any 'newness' smells and soiling.

About use

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

Only use the appliance to prepare meals directly on the frying surface – without pots or pans. Do not use the appliance to heat up the room in which it is installed.

Do not use the appliance to store items. Do not place any objects made out of plastic or with a plastic handle onto the hot frying surface.

The hard-chrome plated frying surface is tough and smooth. However, the surface will show signs of use after some time, just like a good cast iron pan. This does not interfere with the use of the appliance.

Cutting directly on the frying surface is possible, however, we do not recommend it. The blade of the knife will become blunt. Do not cut with ceramic knives on the frying surface. Use the included spatulas to turn food.

Note: do not hit the frying surface with a pointed knife or the spatula. This might leave marks on the surface.

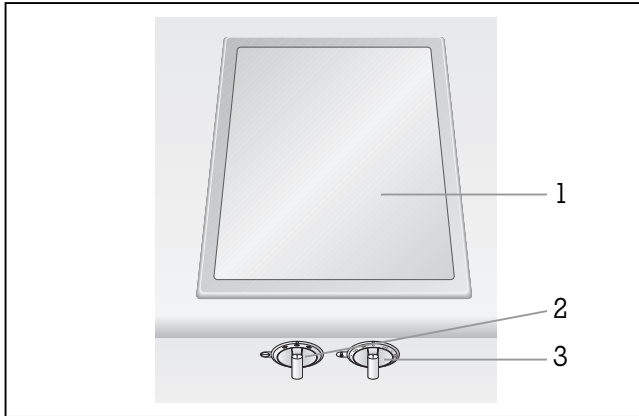
Switch off the appliance after use. Allow the appliance to cool down and then clean. We recommend you clean the teppan yaki after every use.

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 Frying surface, hard-chrome plated
- 2 Control knob for selecting the frying zone:
 - both heating zones selected
 - ◐ only front heating zone selected
 - ◑ only rear heating zone selected
- 3 Temperature control knob

2 spatulas are included to turn the food.

Special accessories

You can order the following special accessory:

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

Operating principle

Teppan Yaki is an old Japanese tradition for frying and roasting. Preparing the food is an experience, the food is prepared – without pots or pans – directly on the frying surface. Use the included spatulas to turn the food and to remove food residues.

The frying surface reaches its highest temperature in the centre, the temperature is slightly lower at the sides. You are advised to use the whole surface area when cooking different foods which require slightly different temperatures.

The sides are also suitable for keeping food warm while you continue to cook the remaining foods in the centre.

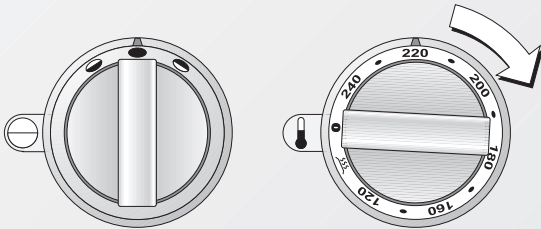
3. Operation

Caution!

Frying produces very high temperatures. Keep children away!

Never switch on the appliance with the cover closed (special accessory).

Switching on



Switching on

Press down the left control knob and select the desired frying zone. You can select the whole frying zone, or only the front or rear part.

Press down the right control knob and turn it left or right to the required temperature between 120 - 240 °C.

The luminous disc behind the right control knob flashes until the appliance heats up. When the correct temperature has been reached, the luminous disc lights constantly. Always preheat the appliance.

After heating up, coat the frying surface with a little oil or fat with the spatula or a heat-resistant brush (e.g. a silicone brush). Put the food directly – without pots or pans – on the frying surface. Use the included spatulas to turn the food.

Note: do not hit the frying surface with the spatula. This might leave marks on the surface.

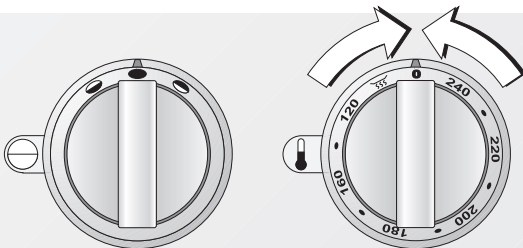
Switching off

Fully turn the right control knob to the OFF position.

Residual heat display

After switching the right control knob to the OFF position, the luminous disc behind the control knob will flash until the appliance has cooled down sufficiently to be touched safely.

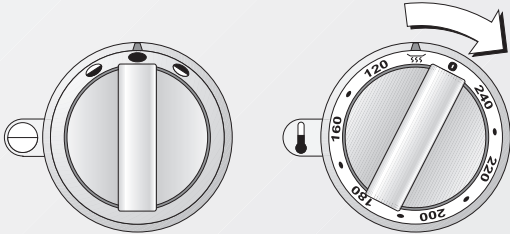
Switching off



Caution! The appliance must not be touched until the residual heat display has gone off! **Risk of burns!**

Do not close the cover (special accessory) until the appliance has cooled down completely!

Keeping warm setting



Keeping warm setting















Turn the right control knob to the keeping warm setting. Use the left control knob to select the desired heating zone. You can select the whole frying zone, or only the front or rear part.

The keeping warm setting enables you to keep food warm after frying.

Holiday safeguard (Automatic switch-off)

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

Visual signals

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

Settings table

	Temperature	Time	Quantity	Remarks
Meat / Poultry				
Rump steak	240°C	3–6 min. each side	4 steaks (ca. 800 g)	The steak is medium, when meat juices appear. For longer frying times (well-done) reduce the heat setting to 230°C after searing.
Roast neck of pork	240°C	5–6 min. each side	4 steaks (ca. 800 g)	For longer frying times reduce the heat setting to 230°C after searing.
Veal cutlet	190–200°C	12–14 min.	4 cutlets (ca. 600 g)	
Swiss sautéed veal / stir fry	240°C	7–8 min.	600–700 g	Keep the pieces of meat apart.
Minced beef	240°C	10–12 min.	600–700 g	
Sausage	190–210°C	10–30 min. (depending on size)	6 sausages (ca. 600 g)	Prick sausages to avoid bursting the skin.
Lamb cutlet	210–220°C	10–15 min.	6–8 cutlets (ca. 700 g)	To avoid the cutlet curving, make several slashes on the fat layer and bone.
Turkey steak	210–220°C	13–15 min.	4 steaks (ca. 600 g)	
Chicken breast stir fry	200–210°C	10–12 min.		
Fish				
Tuna steak	180–230°C	15–25 min.	1 steak (ca. 1000 g)	Sear at 230°C from both sides for about 2 min., then continue frying at 180°C.
Jack salmon fillet	140–160°C	10–12 min.	4 fillets (ca. 400 g)	
Fish fillet in breadcrumbs (e. g. haddock)	170–190°C	10–15 min.	4 fillets (ca. 400 g)	
King prawns	170–190°C	3–7 min.	ca. 400 g	

Always preheat the appliance. The values specified here are guide values, which may differ depending on the condition and size of the food.

	Temperature	Time	Quantity	Remarks
Vegetables				
Carrots, peppers, courgettes	170–190°C	5–10 min.	500–700 g	sliced or in batons
Aubergine	200–220°C	10–15 min.	500 g	sliced
Onion rings, leek rings	170–190°C	10–14 min.	500 g	
Mushrooms	240°C	10–12 min.	500 g	
Egg dishes / sweet dishes				
Fried egg, scrambled egg	180–190°C	3–5 min.	4–6 eggs	
Crêpe	190–200°C	2–3 min.	2–6 crêpe	
Sliced fruit	160–180°C	4–7 min.	300–400 g	e. g. apple, mango, pineapple
Banana in coconut	170–190°C	4–6 min.	4 halves (ca. 300 g)	
Other / side dishes				
Potatoes (sliced)	200–210°C	15–17 min.	800 g	from boiled potatoes
Croûtons	180–190°C	5–10 min.	100 g	
Rice noodles	200–230°C	4–5 min.	200 g	
Basmati rice	180–200°C	5–7 min.	400 g	
Tofu	210–230°C	4–6 Min.	400 g	Marinate the tofu before frying, e. g. with soy sauce and spices.

Always preheat the appliance. The values specified here are guide values, which may differ depending on the condition and size of the food.

Practical tips

When the heating up indicator stops flashing, place the food on the appliance. This also applies when raising the temperature to fry a second item which requires a higher setting.

The frying surface reaches its highest temperature in the centre, the temperature is slightly lower at the sides. You are advised to use the whole surface area when cooking different foods which require slightly different temperatures and frying times. When selecting the food consider that thinner food can be fried at a higher temperature and therefore needs a shorter frying time.

Press the pieces of meat flat onto the frying surface using the spatula.

Keep the pieces of meat apart so that they do not draw any liquid.

Only turn the meat, when it comes away from the surface easily, in order to protect the structure of the meat. Damaging the structure can cause juices to escape and results in the meat drying out.

Avoid pricking or cutting meat before or during frying, in order to retain meat juices.

Do not salt the food before frying, to prevent liquid and soluble nutrients from escaping.

Use oil and fat that is suitable for frying, for example plant oil or lard. Olive oil or margarine should only be used up to a maximum temperature of 160°C.

When using only one heating zone, select the higher temperature from the settings table. Alternatively, select a temperature about 10°C higher than when using both heating zones. In this case, use approximately half the amount of food.

Clean the frying surface in between use with the spatula. Pour a little oil or fat onto the frying surface to ease cleaning.

4. 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 appliance has cooled to hand-warm.

Cleaning the appliance after every use avoids residues burning in. After residues have burned in several times, they become difficult to remove.

Do not use scouring agents, abrasives or chemically aggressive cleaners (for example oven cleaner, cleaner containing chloride, nitro polishing agents)!

Cleaning the frying area (hard chrome plated)

Remove food remnants with the spatula. Then pour 250 ml warm soapy liquid onto the frying surface and allow to soak (max. 5 minutes). Soak up the water with a sponge, then use a foam / plastic sponge to clean the frying surface. Always wipe in the direction of the brushed metal (horizontally), otherwise scouring marks might show on the frying surface.

Note: do not use the scouring sponge to clean the stainless-steel frame, this will leave scratch marks. Do not use metal pot cleaners, steel wool, wire brush or similar.

Some food can leave white marks after cleaning the appliance. You can remove these marks using lemon juice.

Cleaning the stainless-steel frame

The frame of the appliance should be cleaned using a soft, damp cloth and light soapy liquid or a commercially available stainless steel cleaner. Do not use any abrasive and caustic cleaning agents.

Cleaning the control knobs

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

5. Maintenance

The appliance must always be disconnected from the mains when being repaired.

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

If the power supply is functioning correctly, but your appliance still does not work, please contact your dealer or your local Gaggenau customer service agency. Specify the appliance type. The serial number and type of the appliance can be found on the quality control slip which is included with these instructions.

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

Unauthorised tampering with the appliance will invalidate any warranty claims.

6. Installation

Technical data

Total connected load:
220-240 V / 2 300 W

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.

The mains connecting cable must at least correspond to type H 05 VV-F (3 x 1.5 mm²). 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.

Protection against accidental contact from below must be provided by an intermediate shelf that can only be removed with a tool. The distance from the top of the work surface to the top of the intermediate shelf must be at least 150 mm.

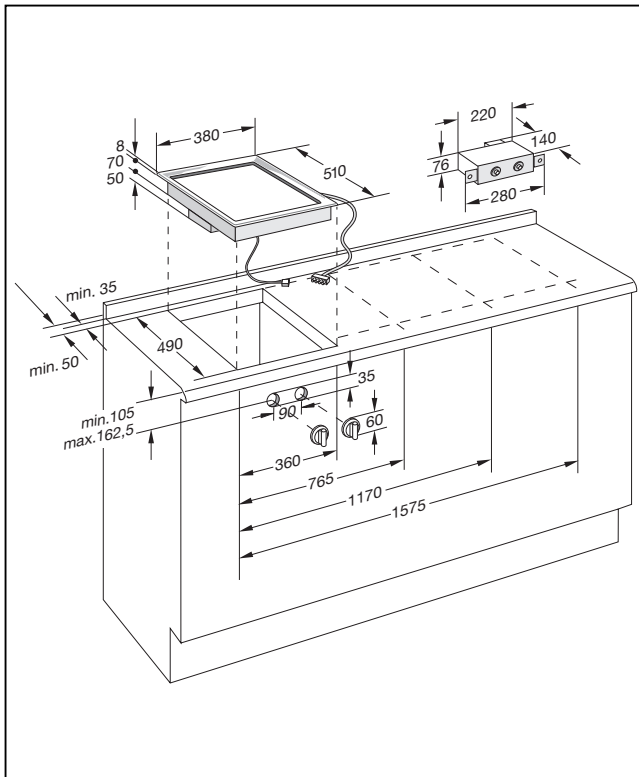
There must be a gap of at least 40 mm at the side between the appliance and any walls or furnishings.

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).

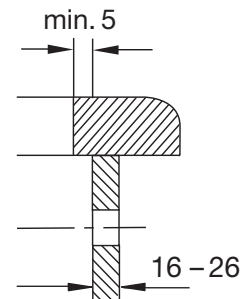
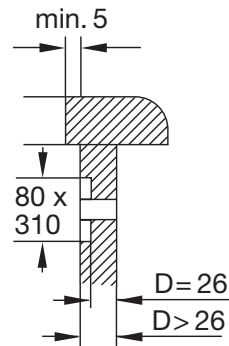
No warranty claims can be lodged for any damage resulting from failure to observe these instructions. Pay attention to the “Important notes” on page 3 and 4.

Subject to technical change without notice.

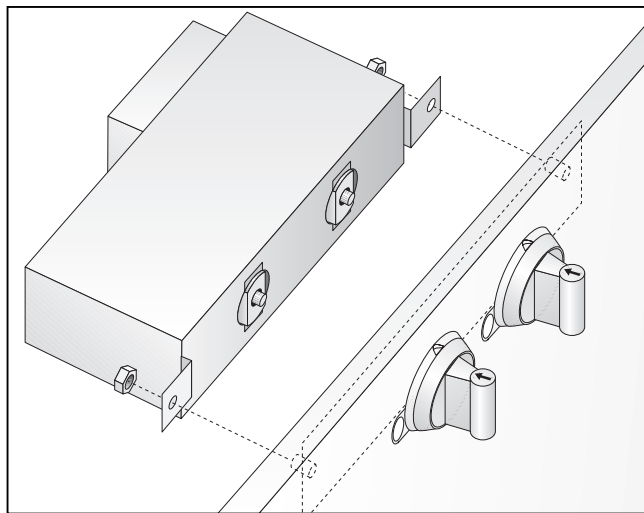
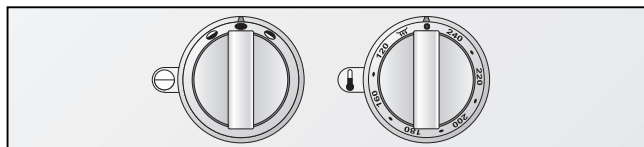
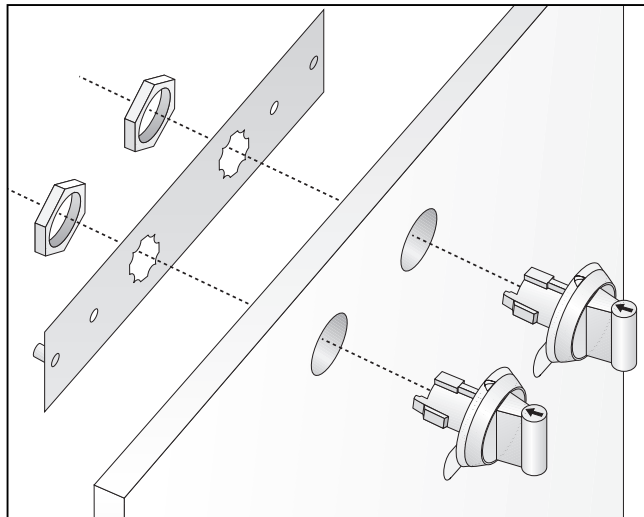
Preparing the cabinet



- 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 is kept to between the appliances.
- As shown in the installation sketch, drill the $\varnothing 35$ mm holes to secure the control knobs in the cabinet front.
- If the cabinet front is thicker than 26 mm, the front must be routed from the back to max. 26 mm on an area of 80 x 310 mm.



Installing the control panel



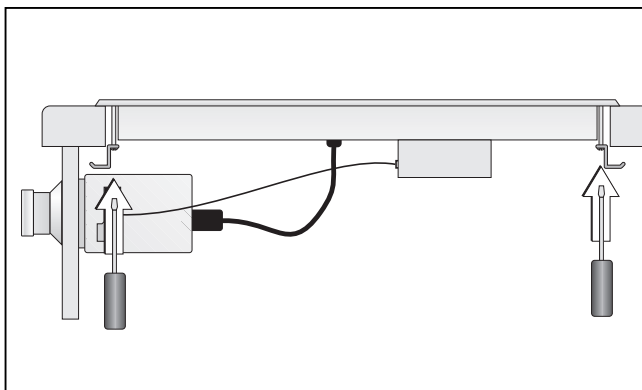
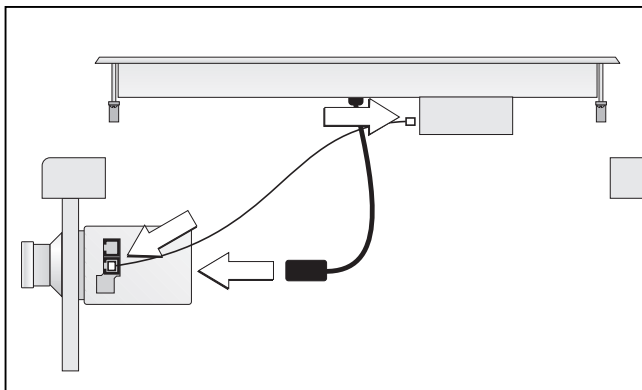
Note:

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.
- Open the lid of the connecting terminal on the control panel. Secure the mains connecting lead as shown in the connection diagram. Secure the connecting lead with the pull relief. The mains connecting cable must at least correspond to the type H 05 VV-F (3 x 1.5 mm²). Close the lid of the connecting terminal.
- 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 control knob for selecting the frying zone, right control knob for selecting the temperature.
- Secure the control panel with the included nuts onto the support plate.

Installing the appliance



- Firmly plug the connecting cable in the appliance and in the control panel (the plugs must lock into place).
- Turn the clamping screws to the side. Insert the appliance with the control panel on the front into the cut-out and align it.
Note: do not stick the appliance 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 appliance does not switch on, check the connecting cable between the appliance and the control panel is firmly plugged in.
- 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.

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