

Operating and Assembly Instructions

VP 230

T 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.

Never allow children to play with the appliance.

Do not let adults or children operate the appliance unsupervised:

- if they are mentally or physically unable to use the appliance safely and correctly
- if they don't have the knowledge and experience to use the appliance safely and correctly.

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 201-010 (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 200 °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 stainless-steel 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. A slight yellowing of the stainless-steel frying surface is normal.

Do not cut with knives on the stainless-steel frying surface, this might scratch the 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.

Do not put the glass lid of the VK 230 steamer onto the teppan yaki.

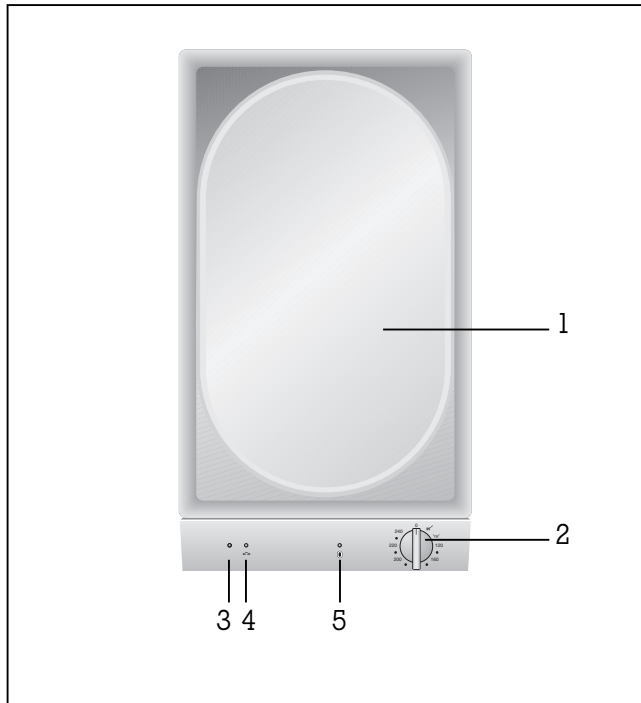
Switch off the appliance after use. Allow the appliance to cool down and then clean. We recommend you clean the teppan yaki after every use.

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, stainless-steel
- 2 Temperature control knob
temperature range 120 - 240°C
keeping warm setting 
cleaning setting 
- 3 Operation light – the operation light goes on when the appliance is switched on
- 4 Heating up light – the heating up light goes on when the appliance heats up. When the correct temperature has been reached, the heating up light goes off.
- 5 Heat warning light – the appliance is hot when the heat warning light is on. After switching the appliance off, the heat warning light will stay on until the appliance has cooled down sufficiently to be touched safely.

2 spatulas are included to turn the food.

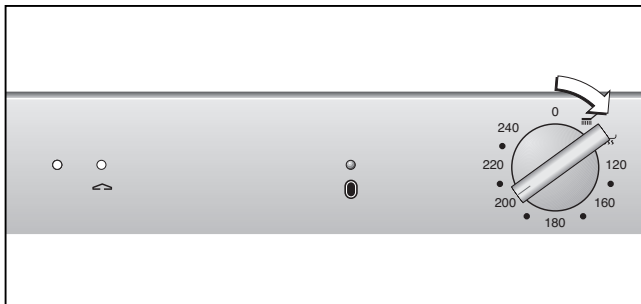
Special accessories

You can order the following special accessory:
VV 200-000: connecting trim
VD 201-010: appliance cover (please order the separate installation kit: SH 230-001)

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.

3. Operation



Switching on

Turn the control knob left or right to the required temperature between 120 - 240°C.

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 control knob to the OFF position.

Caution!

Frying produces very high temperatures. Keep children away!

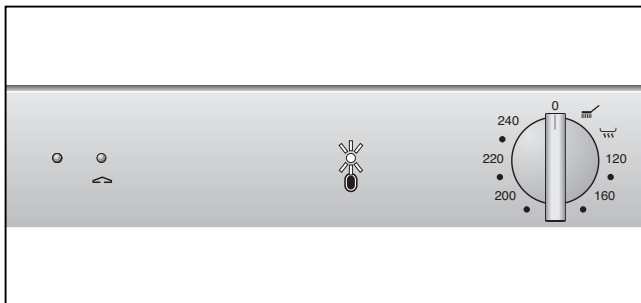
Never switch on the appliance with the cover closed (special accessory).

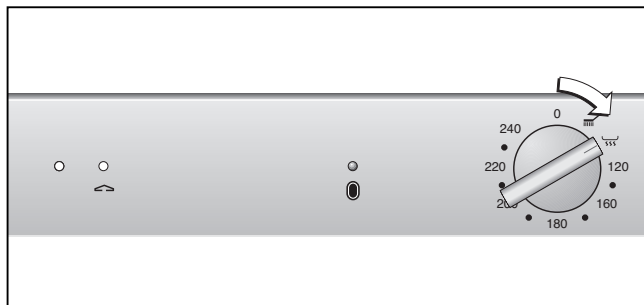


Heat display

The appliance is hot when the heat warning light is on. **Caution, risk of burns!** After switching the appliance off, the heat warning light will stay on until the appliance has cooled down sufficiently to be touched safely.

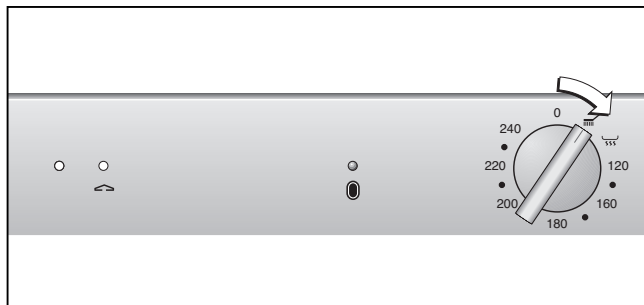
Do not close the cover (special accessory) until the appliance has cooled down completely!





Keeping warm level

Turn the control knob to the keeping warm setting. The keeping warm setting enables you to keep food warm after frying.



Cleaning level

Turn the control knob to the cleaning setting. Stubborn soiling can be loosened using the cleaning level.

Safety deactivation

For your protection the appliance has a safety deactivation. The appliance is set to automatically switch off 4 hours after the last operation or after a power cut. The operation light flashes. Turn the control knob to 0. Then you can operate the appliance as usual.

Settings table

	Temperature	Time	Quantity / Thickness	Remarks
Meat / poultry				
Beef steak, medium	230 - 240°C searing 180°C frying	2 min. each side 6 - 11 min.	2.5 - 3 cm	e.g. entrecôte, fillet steak, rump steak The steak is medium, when meat juices appear.
Roast neck of pork	210 - 220°C	15 - 18 min.	approx. 2 cm	
Veal cutlet in breadcrumbs	190 - 200°C	16 - 20 min.	approx. 1.5 cm	Use sufficient oil to avoid breadcrumbs drying out and burning.
Stir fry beef or pork poultry	230 - 240°C 180 - 190°C	6 - 8 min 10 - 12 min	500 - 600 g 500 - 600 g	Keep the pieces of meat apart.
Minced beef	230 - 240°C	7 - 8 min.	400 g	
Back of lamb, medium	200°C searing 160°C frying	2 min. each side 4 - 6 min.	1.5 - 2.5 cm	
Turkey steak	200 - 210°C	8 - 15 min.	approx. 1.5 cm	
Chicken liver	200 - 210°C	3 - 5 min.	approx. 1 cm	
Fish / sea food				
Fish fillet	210 - 220°C 190 - 200°C 180 - 190°C	5 - 7 min. 7 - 10 min. 15 - 17 min.	approx. 1 cm approx. 2 cm approx. 2.5 cm	e.g. perch, cod, bass, haddock, plaice, monkfish, sole, pike-perch
Salmon steak	180 - 190°C 160 - 170°C	15 - 17 min. 18 - 20 min.	approx. 2.5 cm approx. 3 cm	
Tuna steak	180 - 190°C	17 - 20 min.	approx. 2.5 - 3 cm	
King prawns	200 - 220°C	8 - 10 min.	30 g each	
Scallops	190 - 200°C	8 - 12 min.	30 g each	

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

	Temperature	Time	Quantity / Thickness	Remarks
Vegetables				
Aubergine, sliced	180 - 190 °C	6 - 8 min.	400 g	salt aubergine before frying, leave to rest for approx. 30 minutes, then wipe dry
Mushrooms, sliced	230 - 240 °C	10 - 12 min.	400 g	
Carrots, in batons	170 - 190 °C	6 - 8 min.	400 g	
Potatoes, boiled, sliced	200 - 220 °C	7 - 10 min.	400 g	
Peppers, in strips	200 - 210 °C	4 - 6 min.	400 g	
Courgettes, sliced	170 - 180 °C	4 - 6 min.	400 g	
Onion rings, leek rings	170 - 190 °C	5 - 7 min.	400 g	
Egg dishes / sweet dishes				
Fried or scrambled egg	160 - 180 °C	4 - 6 min.	3 - 4 eggs	
Crêpe	180 - 190 °C	1 - 2 min. each side	2 crêpe	
Sliced fruit	180 - 190 °C	5 - 7 min.	200 - 300 g	e.g. pineapple, apple, mango Use concentrated butter for frying. Sweeten to taste with sugar or honey.
Banana in coconut	180 - 190 °C	6 - 9 min.	4 halves	
Other / side dishes				
Rice	180 - 190 °C	5 - 7 min.	500 g	
Pine nuts	160 °C	5 - 7 min.	300 g	turn often
Rice noodles	200 - 220 °C	4 - 5 min.	400 g	
Tofu	200 - 220 °C	3 - 5 min.	300 g	turn often
Croûtons	160 °C	10 - 12 min.	200 g	turn often at the beginning

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

Practical tips

When the heating up light 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.

Press the pieces of meat, poultry or fish flat onto the frying surface using the spatula. 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.

Keep the pieces of meat, poultry or fish apart so that they do not draw any liquid.

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.

Turn fish fillets in flour before frying. The fish will be easier to turn.

Turn fish fillets only once if possible. Place fish onto the appliance with the skin facing downward.

Use oil and fat that is suitable for frying, for example plant oil or concentrated butter.

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. Wait until the heat warning light goes off.

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 cleaner containing chloride, nitro polishing agents)!

Cleaning the frying surface

Remove food remnants with the spatula.

If the appliance is cool use the cleaning level to loosen the soiling. Cover the whole frying surface with some soapy water and turn the control knob to the cleaning setting.

If the appliance is hot: ice cubes are more suitable to clean the frying surface than water, as they will cause less splashing and less steam will occur. You should be careful when using ice cubes. Caution, risk of burns! Place the ice cubes on the frying surface. When they have melted, the frying surface should be covered with water, so that the soiling loosens. Add a few drops of washing-up liquid. Before removing the water: check carefully if the water and the frying surface are sufficiently cold to be touched.

In order to clean the appliance between using it: to loosen soiling place 3-4 ice cubes on the frying surface and use the spatula to remove the soiling. Caution, hot steam will rise from the frying surface! Remove the soiling with the spatula. You can continue frying when the remainder of the water has evaporated and the appliance has heated up to the required temperature.

Do not use sharp objects or abrasive cleaner to remove soiling. Use washing-up liquid, soft brushes and clothes or a soft sponge. Using a sharp or scouring object or abrasive or caustic cleaner will leave marks on the frying surface. However, this does not interfere with the use of the appliance.

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, vinegar or descaling solution.

Important: do not let these liquids come into contact with the operating panel. They may cause stains.

If the frying surface turns matte after some time, you can clean it with a stainless-steel cleaner. You can order a suitable stainless-steel cleaner from your specialist dealer (order number 310631).

Always remove any residues of cleaning agents from the frying surface!

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 operating panel

Clean the operating panel with a moist, soft cloth and gentle soapy water. Do not use any commercially available stainless steel cleaners as these may be aggressive to the printed markings.

5. Maintenance

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

Should one or more lights flash when the appliance is switched on, turn the control knob to 0. Should the flashing continue after switching on the appliance again call the Gaggenau customer service.

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 / 1 800 W

Important notes on installation

This appliance can be combined with all Gaggenau Vario 200 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.

We recommend to install an earthed socket about 70 cm above the floor behind the appliance.

Pay attention to the data on the rating plate. The appliance must be properly grounded. Connect the cable to the electricity supply.

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.

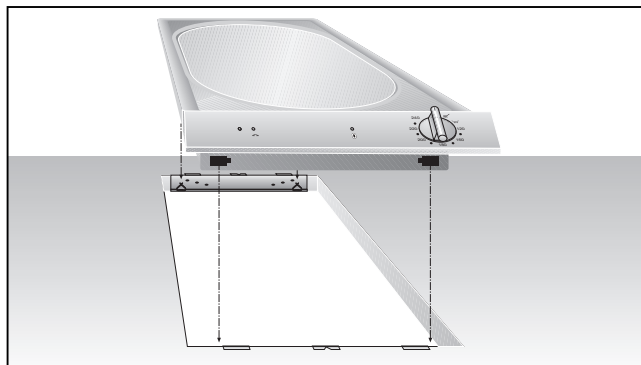
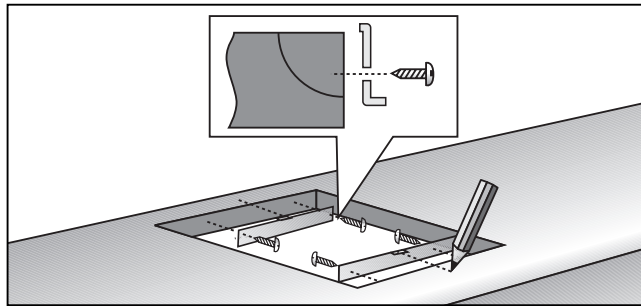
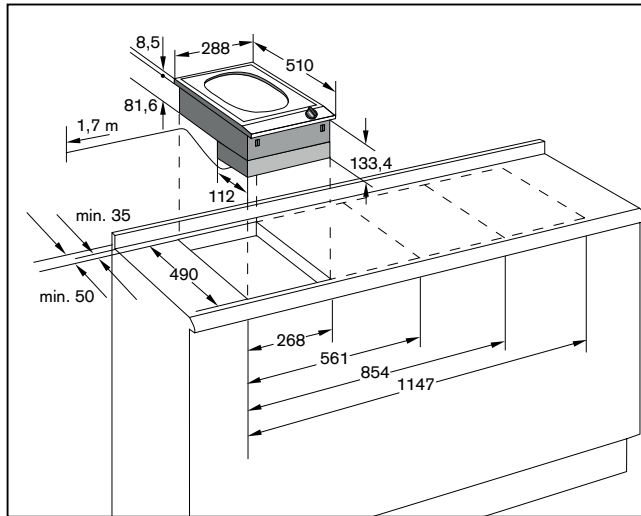
There must be a gap of at least 30 mm at the side between the appliance and any walls or furnishings.

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.

Installing the appliance



- **Produce the recess** for one or several Vario appliances in the worktop. Proceed as shown in the installation sketch and the dimension table. The dimension table contains the space requirement for the connecting strip between the appliances.

Important: the angle between the cut surface and the worktop must amount to 90°.

- **Mark the centre** of the recess exactly. Secure the longer securing rail on the front of the recess. Secure the shorter securing rail on the rear of the recess. Make sure that the lugs of the securing rails lie on the worktop and that the centre marking on the securing rails is precisely flush with the centre marking on the worktop.

Secure the cover on the appliance **before assembly**. (See assembly instructions VD 201-010.) Please order the separate installation kit: SH 230-001

- **Lower the appliance into the worktop.** Make sure that the engaging lugs on the appliance lie exactly on the clamping springs. Press the appliance firmly into the worktop. The engaging lugs on the appliance “snap” into the clamping springs.

Note: When installing the appliance in granite or marble worktops, have the holes produced by a specialist or stick on the securing rails with a temperature-resistant 2-component adhesive (metal on stone).

Note:

Several appliances can also be installed in individual recesses, as long as a minimum clearance of 40 mm is kept to between the appliances.

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