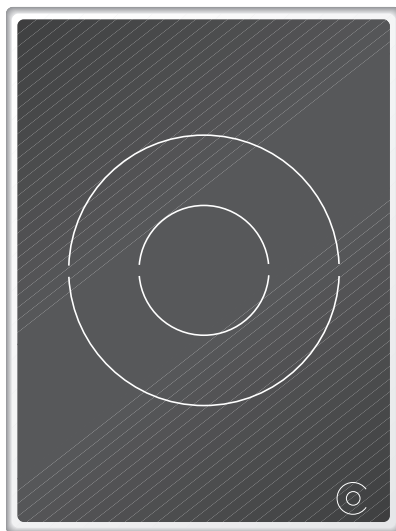


Operating and assembly instructions

# VI 411

Induction wok



**GAGGENAU**



<b>1. Important Notes</b>	<b>Page 3-4</b>
For your safety	Page 3
Operating for the first time	Page 4
About use	Page 4
The advantages of cooking by induction	Page 4
<b>2. Features</b>	<b>Page 5</b>
Features	Page 5
Special accessories	Page 5
<b>3. Operation</b>	<b>Page 6-7</b>
Switching on and off	Page 6
Indicator light / Pot recognition / Residual heat display	Page 6
Visual signals	Page 7
Holiday safeguard	Page 7
<b>4. Settings table</b>	<b>Page 8</b>
<b>5. Suitable cooking receptacles and how to use them</b>	<b>Page 9</b>
<b>6. Cooking in the wok</b>	<b>Page 10</b>
<b>7. Cleaning and Care</b>	<b>Page 11</b>
<b>8. Maintenance</b>	<b>Page 12</b>
<b>9. Installation</b>	<b>Page 13-16</b>
Technical Data	Page 13
Important notes on installation	Page 13
Preparing the cabinet	Page 14
Installing the control panel	Page 15
Installing the cooktop	Page 16

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

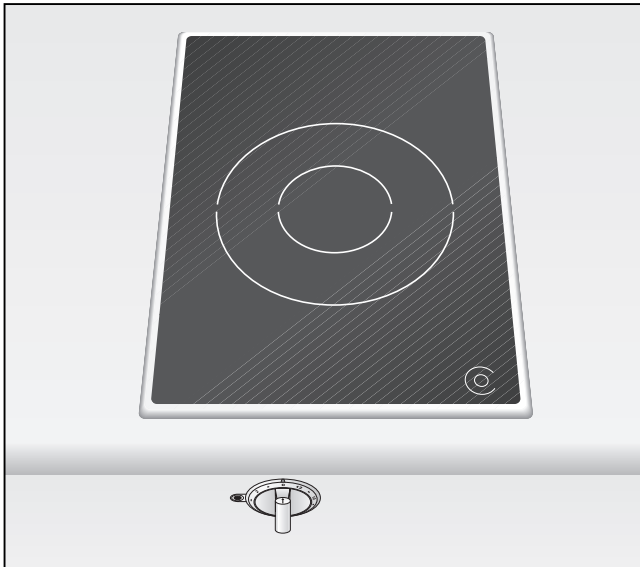
Before switching your appliance on for the first time, we would like you to familiarize yourself with your new appliance. In this manual you will find important notes on safety and operation. These will serve to ensure your personal safety and the lasting value of your appliance. Keep the instruction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

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

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

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

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



# 1. Important Notes

## For your safety

Do not operate the appliance if it is damaged.

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

Observe the assembly instructions!

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

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

Only ever operate the appliance under supervision. Observe caution with oils and fats. Overheated oils and fats can easily cause fires. Smother burning fat or oil. Never extinguish with water!

**Caution:** the appliance and the wok stand heat up during operation. Keep children away. Wait until the residual heat display goes off before taking the wok stand away.

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

Do not heat up unopened tins on the hob. These may burst or explode.

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

This appliance is in full compliance with electromagnetic safety and compatibility standards. Persons fitted with pacemakers, hearing aids or other similar devices are not, however, recommended to use the appliance, as it is not possible to rule out interference which may adversely affect the correct working order of such 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.

There are fans beneath the cooking hob. Warning! Small objects or pieces of paper kept beneath the cooking hob may either damage the fan if they are sucked into it or affect the cooling process. Do not place any objects in the cabinet underneath closer than 5 cm to the air intake. Remove any cooking foil / film.

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

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

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

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

### Note:

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

Subject to technical change without notice.

---

## Operating for the first time

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

Check the appliance for transport damage before installing it.

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

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

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

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

## About use

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

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

The air inlets in the cabinet should not be covered in any way.

Do not use the cooking surface to store items. Do not place food wrapped in silver foil, cutlery, pot lids or any other kind of metal object on the induction cooking hob. Should the appliance be

switched on accidentally, these objects will heat up very quickly and may produce burns.

Switch off the hob after use.

Always keep the cooking area dry and clean.

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 customer service.

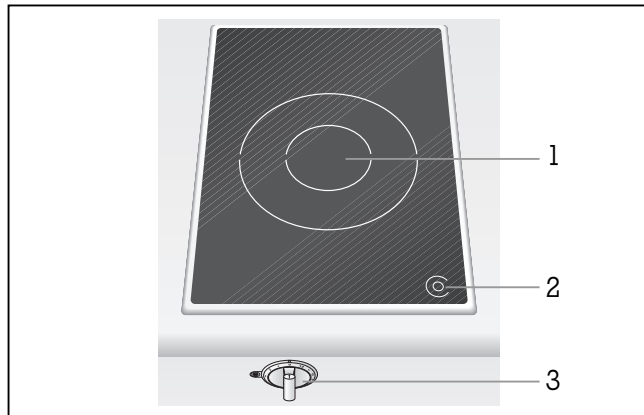
## The advantages of cooking by induction

The heating process takes place at great speed within the receptacle used in the total absence of either flame or perceivable heat source. It is not necessary for heat to pass from the vitroceramic surface to the cooking receptacle. That is why cooking by induction offers the following advantages:

- Fast cooking and frying, saving on both time and energy consumption.
- The energy supply automatically adapts to the diameter of the receptacle in use (min. pot size Ø 120 mm), meaning that the smaller the receptacle, the lower the energy consumption.
- The hob supplies or cuts heat once the control knob is activated. It even cuts the heat supply off should the receptacle be removed from the cooking plate without having been previously turned off.
- Splashes or spillages of foodstuffs do not burn on the cooking hob and smoke is not formed because the hob does not reach temperatures high enough to do so.

## 2. Features

### Features



- 1** Cooking zone Ø 260 mm (3500 W)  
for pan sizes of Ø 120 - 260 mm
- 2** Display panel with indicator light,  
pot recognition and residual heat display
- 3** Control knob

### Special accessories

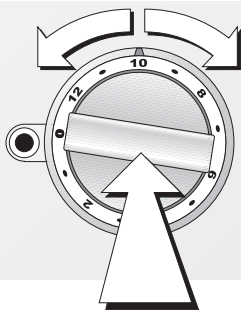


You can order the following special accessory:

- WZ 400-000** Wok stand
- WP 400-000** Wok
- VV 400-000** Connecting trim
- VZ 400-000** Connecting trim with timer
- VD 400-000** Appliance cover

### 3. Operation

#### Switching on



#### Switching on

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

During operation, a noise may be heard depending on the material of the pot, the amount of the contents and the selected cooking level. This is normal. The cooling fan of the induction unit may go on and off during operation.

#### Switching off

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

Please note: the induction cooking zone does not emit any warmth after being switched off.

#### Indicator light

The indicator light on the display panel lights, as long as the cooking zone is switched on.

#### Pot recognition

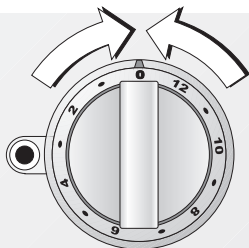
The indicator light on the display panel flashes and the cooking zone does not operate, if no pan or an unsuitable receptacle (too small, non-magnetic) has been placed on the cooking zone.

#### Residual heat display

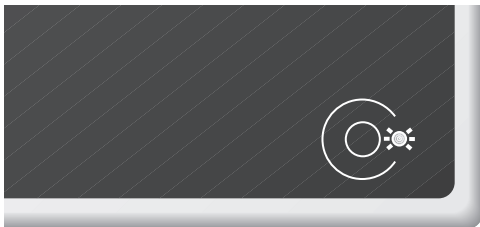
Although induction-cooking plates do not reach the same high temperatures as traditional cooking plates, they can remain hot after cooking when used over long periods of time through contact with the heated receptacle. This is why the hob has a residual heat display. After switching off the indicator light will flash, as long as the cooking zone has not cooled down sufficiently to be touched safely.

**Note:** the duration of the residual heat display is based on the length of the operation and the cooking power level. The residual heat display may still flash for some time despite cooling down, depending on the food and the size of the cooking receptacle.

#### Switching off















#### Indicator light / Pot recognition / Residual heat display








## Visual signals

luminous disc behind the control knob	indicator light on the cooker	operating mode
		appliance is OFF
		appliance is ON, pan recognized, normal use
		appliance is ON, no pan recognized
		appliance is OFF, residual heat display
		overheating protection
		holiday safeguard, faulty installation (Connecting cable between the appliance and the control panel is not plugged in)

Symbol description:

 off

 flashes

 lights

### Holiday safeguard (Automatic switch-off)

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

## 4. Settings table

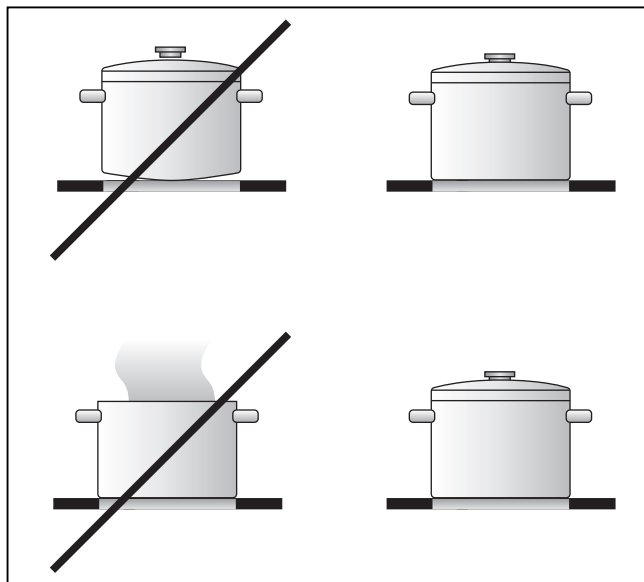
Settings table		
Cooking level	Cooking method	Examples
12	Boiling Searing Heating Boiling Blanching	Water Meat Fat, liquids Soup, sauce Vegetables
11 - 8	Roasting	Meat, fish, potatoes
7 - 6	Browning Roasting Baking Boiling in open pot	Flour, onions Almonds, breadcrumbs Pancakes, egg dishes Liquids
6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

The cooking levels are identical for all cooking zones.

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

The cooking output adjusts to suit the pot / pan size. The settings table is based on normal household cooking utensils (for 4 people). A higher setting may be necessary for larger cooking utensils with large quantities of food.

## 5. Suitable cooking receptacles and how to use them



### Energy saving tips

We recommend that you use high quality pots and pans with thick flat bases. Uneven pan bases lengthen the cooking time unnecessarily.

Choose the correct sized pot or pan for the amount of food to be prepared. A large pan, which is only partly full will use much more energy.

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

Switch the cooking level of the cooking zone down when necessary. Boiling water does not need to bubble.

Only ferromagnetic receptacles are suitable for cooking by Induction. To see if your receptacles are suitable, make sure that they are attracted to a magnet. Receptacles made of enamelled steel, cast iron or special stainless-steel receptacles (designed for cooking by induction) can all be used. Do not use receptacles made of thin normal steel or glass, earthenware, copper or aluminium.

When a cooking receptacle is made of unsuitable material or is too small for the cooking zone, then the cooking zone does not operate and the indicator light on the display panel flashes.

The heat produced in the pan base depends on the diameter of the pan. The smaller the pan, the lower the output (size of pan base min. Ø 120 mm - max. Ø 260 mm). No energy is wasted, even if the cooking zone is not completely covered by the pan. Always place the pan in the centre of the cooking zone.

Ensure saucepans are not allowed to heat up when empty. Otherwise, both the saucepan base and the vitroceramic surface may be damaged.

Observe the manufacturer's instructions before using a special receptacle.

## 6. Cooking in the wok

### **The wok and accessories** (not included)

The wok and wok stand can be obtained from your Gaggenau dealer. The wok pan has a rounded base and can only be used together with the wok stand. Please be careful that the wok with the rounded base is secure on the stand during cooking.

### **Use the wok stand only on the induction wok VI 411. The wok stand should not be used on a normal glass ceramic cooking hob.**

Use a chan (rounded spatula) or a wooden spatula to turn foods. Use a ladle to remove foods.

Use a strainer to lift deep fried foods from the fat or large pieces out of a sauce.

You can use bamboo baskets for steaming.

### **Cooking in the wok**

You can fry, steam, deep fry, stew and cook normally.

Stir frying is the special cooking method for the wok. Ingredients cut into small pieces are cooked as briefly as possible under strong heat and constant stirring. In the large, round pan everything can be stirred and turned faster and with greater ease than in a conventional frying pan. Thanks to stirring, ingredients do not burn onto the pan. Surplus oil drains off towards the middle. In next to no time, you obtain delicious fried foods, the pores in meat close and fish becomes nice and juicy. Vegetables stay crispy. Aromas and healthy vitamins are retained.

Important: the cooking time is so short that all ingredients should be ready for cooking before you begin. The correct sequence is also important. First place the ingredients with the longest cooking time in the wok. For example, these are hard-fibred vegetables such as carrots. Soft vegetables such as mushrooms or sprouts should be added later.

### **Proceed as follows:**

- Pour sufficient oil into the wok to coat the surface. We advise you to use peanut or soya oil.
- Heat up the oil to just before the smoking point; only then begin with stir frying.
- Cut the food into pieces of equal size, but not too small, thus making sure they do not burn.
- If you are cooking large quantities, fry in portions as otherwise not all the food will reach the hot base of the wok.

## 7. Cleaning and Care

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

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

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

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

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

Do not apply the cleaner while the hob is still hot as this may cause stains.

Do not use scouring agents, abrasives or chemically aggressive cleaners (for example oven cleaner)! Do not use any nitro polishing agents for cleaning! Do not use any abrasive sponges either.

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

Iridiscent discoloration can be caused by the bases of some pots.

These do not interfere with the operation of the glass ceramic hob.

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

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

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

**Do not clean the Wok stand WZ 400 in a dishwasher.**

## 8. 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.**

## 9. Installation

---

### Technical Data

Total connected load: 3 500 W / 220-240 V

### 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 mm<sup>2</sup>). Pay attention to the data on the rating plate. The appliance must be properly grounded.

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

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

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

There must be a gap of at least 20 mm at the side between the appliance and any walls or furnishings.

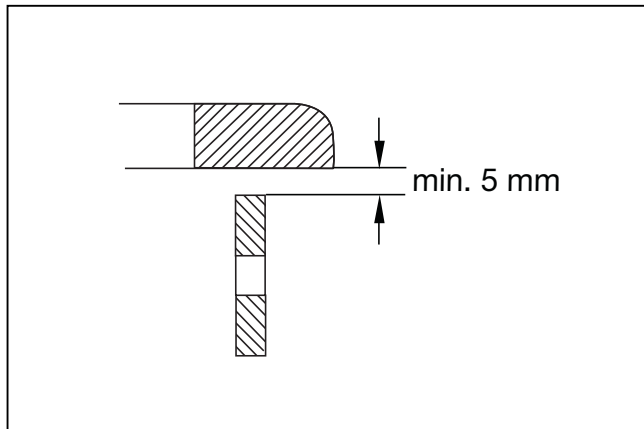
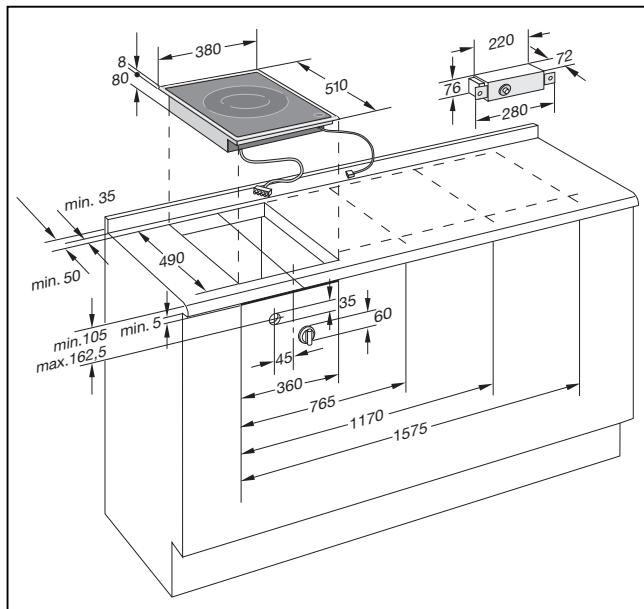
Ventilation openings must be installed in the cabinet, in order to maintain sufficient air circulation for the underside of the appliance. Please refer to the installation drawing.

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).

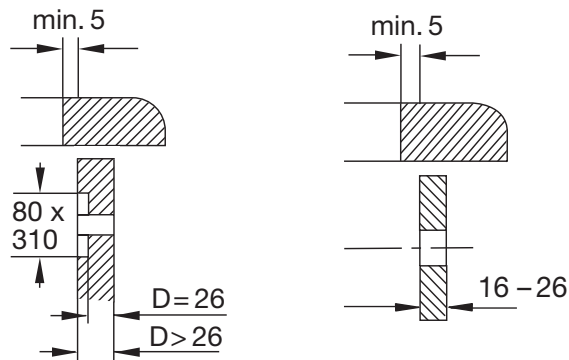
**No warranty claims can be lodged for any damage resulting from failure to observe these instructions. Pay attention to the “Important notes” on page 3 and 4.**

**Subject to technical change without notice.**

## Preparing the cabinet



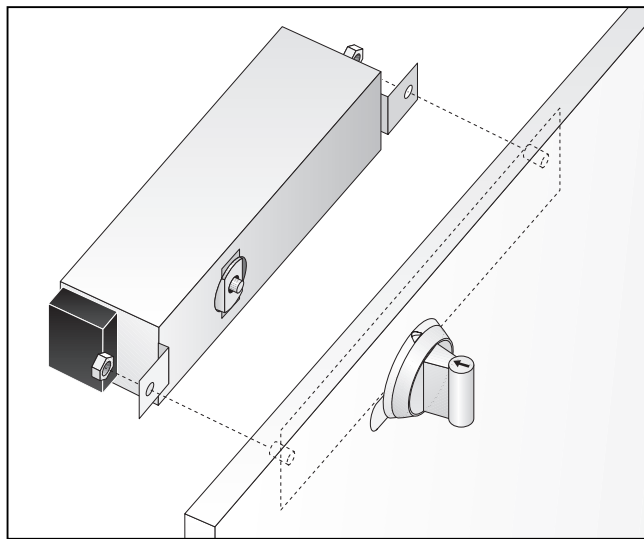
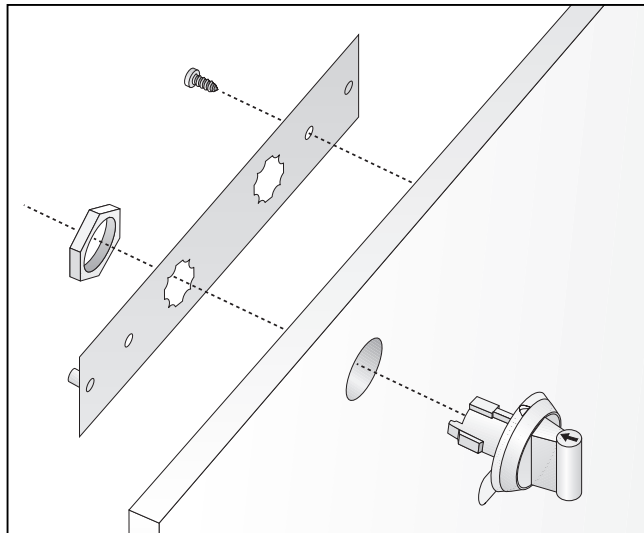
- Cut out the recess for the hob in your worktop. Proceed as indicated on the installation sketch. The installation sketch contains the measurements of the space required for the trim between the appliances. Several appliances can also be installed in individual recesses, as long as a minimum clearance of 50 mm is kept to between the appliances.
- As shown in the installation sketch, drill the  $\varnothing 35$  mm hole to secure the control knob 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.



- As shown in the sketch, the ventilation openings must be installed in the front panel of the cabinet.
- To ensure air circulation of the cabinet, an air circulation inlet of 200 cm<sup>2</sup> must be installed in the back of the cabinet.



## Installing the control panel



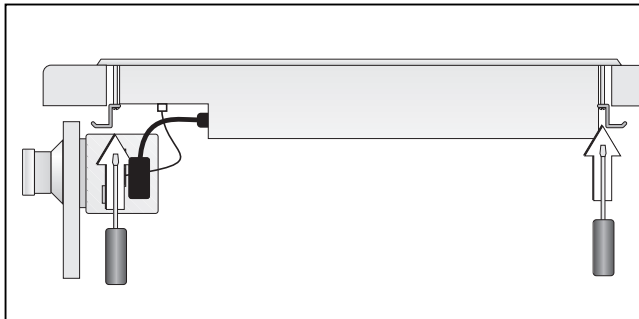
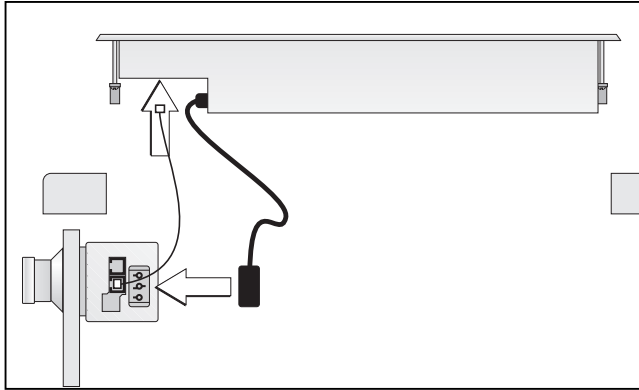
### Note:

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 knob and peel off the protective film behind the luminous disc.
- 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 mm<sup>2</sup>). Close the lid of the connecting terminal.
- Hold the support plate from the rear against the cabinet front, insert control knob into the hole, secure from the rear with the nut. Secure the support plate additionally with the supplied wood screw to prevent turning.
- Secure the control panel with the included nuts onto the support plate.

## Installing the cooktop



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



**GAGGENAU**

GAGGENAU HAUSGERÄTE GMBH  
CARL-WERY-STR. 34 · D-81739 MÜNCHEN

☎ (089) 45 90-03  
FAX (089) 45 90-23 47  
[www.gaggenau.com](http://www.gaggenau.com)