

Operating and Assembly Instructions

VR 421-610

Electric Grill



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 5 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 with your grill!

Important Safeguards

1. **Read All Instructions.**

2. To eliminate the risk of burns or fire by reaching over the heated surface units, cabinet storage space located above the surface units should be avoided.

3. **Important instructions**

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

4. **DO NOT TOUCH HEATING ELEMENTS OR AREAS NEAR UNITS.** Heating elements may be hot even though they are dark in color. Areas near heating elements may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or areas near units until they have had sufficient time to cool.
5. Never leave electric grill unattended when cooking, especially if using high settings. When grilling meats with considerable fat content, care must be observed as flare-up fires are likely. These flare-up fires are normal and do no harm to the unit, although it is necessary to pay attention to the open flame.
6. **CAUTION:** Do not store items of interest to children in cabinets above a range. Children climbing on the appliance to reach items could be seriously injured.
7. **Note** – To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.

8. **Save These Instructions.**

1. Important Notes

For your safety

Do not operate the appliance if it is damaged.

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

When connecting electrical appliances in the proximity of the grill, 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:

the appliance cover 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.

Before using the appliance for the first time, take the lava stones out of the plastic bag and pour them into the lava stone container.

Thoroughly clean the appliance and accessories before using them for the first time. Then heat up the appliance at level 12 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.

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

Do not use the appliance to store items.

Switch off the grill after use. Allow the grill to cool down and then clean. We recommend you clean the grill after every use. Greasy soiling is a fire risk.

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

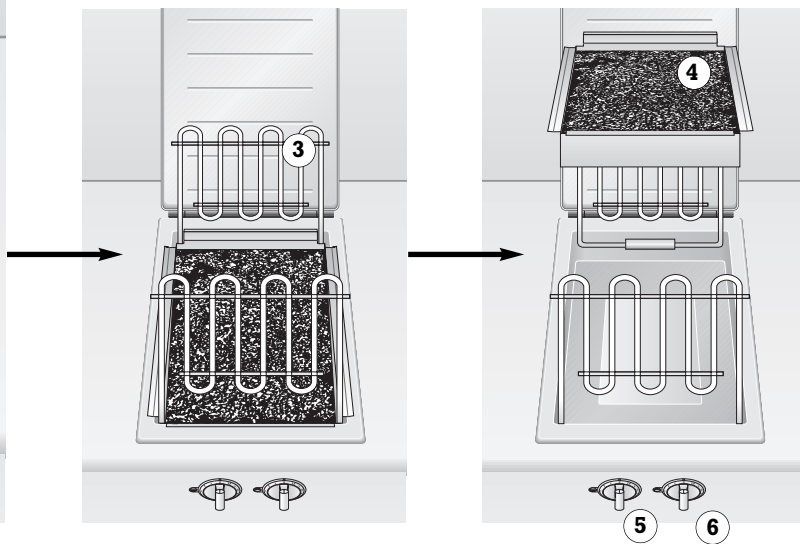
In the event of malfunction, first check your household fuses. If the power supply is in proper working order, but the appliance is still not functioning, please inform your specialist dealer or your nearest Gaggenau after-sales service.

2. Features

Features



- 1 Appliance cover
- 2 Griddle plate
- 3 Grilling elements
- 4 Lava stone container to accommodate the lava stones
- 5 Control knob for front grilling element
- 6 Control knob for rear grilling element



Included accessories

- Lava stones LV 030-000
- Grilling tongs
- Cleaning brush

Special accessories

You can order the following special accessory:

- VV 400-000** Connecting trim
- VZ 400-700** Connecting trim with timer

3. Operation

Caution!

Grilling produces very high temperatures. Keep children away!

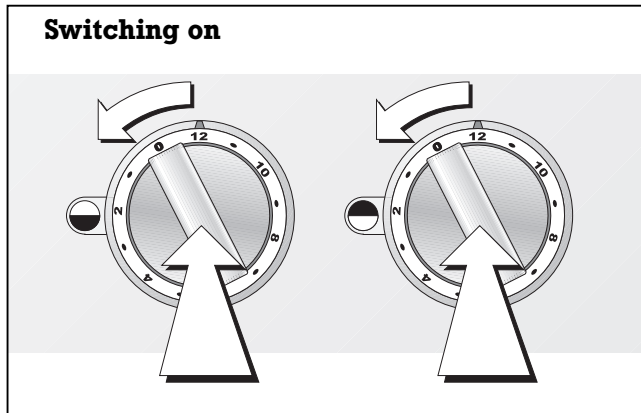
Never switch on the appliance with the cover closed.

Note:

make sure before switching on that there are lava stones in the appliance. The lava stones guarantee an even, intensive transfer of heat. Only operate the grill with lava stones. Take the lava stones out of the plastic bag and pour them into the lava stone container. The contents of one bag is sufficient.

Place the griddle plate on the grill, so that the feet of the griddle plate lie on the lava stone container. The griddle plate should be centered on the grill and should not touch the appliance cover.

The griddle plate is particularly suitable for preparing fish, vegetables, sweets (e.g. pancakes), but also meat.



Switching on

Lightly oil the griddle plate. Press down the control knobs and turn them left to the position 12 to heat up the grill. The luminous discs behind the control knobs flash, as long as the appliance heats up. When the correct temperature has been reached, the luminous discs light constantly. After the appliance has heated up, you can switch to a lower level if required. Then place the food to be grilled on the griddle plate.

Always switch on both heating elements for grilling. You can also choose different temperature levels for each element. This enables you to use one area to grill and the other to keep warm.

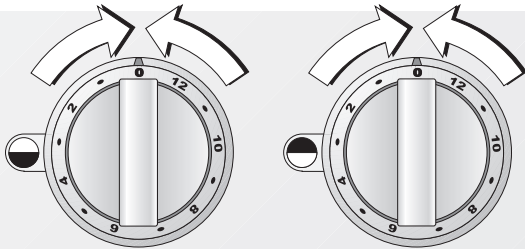
Please note:

- Moist food should be dried, before placing on grill.
- The more moist the food is, the more smoke may be produced!
- During grilling, fat may flare up briefly.

Power levels of the grill:

level 1 - 6: keeping warm, simmering
level 7 - 12: setting (egg dishes), baking, roasting, frying

Switching off



Switching off

Fully turn both control knobs to the OFF position.

Residual heat display

After switching both control knobs to the OFF position, the luminous discs behind the control knobs will flash, as long as the grill has not cooled down sufficiently to be touched safely.

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

Do not close the cover until the appliance has cooled down completely!

Holiday safeguard (Automatic switch-off)

The grill is set to automatically switch off 4 hours after the last operation. The luminous discs behind the control knobs flash. Turn both control knobs to 0. Now the grill can be switched on again as normal.

Luminous disc behind control knob	Signification	Cause / Remedy	
○	lights OFF	grill OFF	
●	lights constantly	grill ON	normal use
★	slow flashing	grill 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.

4. Tips for grilling

- The grilled result depends on the nature and quality of the meat and on your personal taste.
- As far as possible, grilled pieces should be equally thick. In this way, they will brown evenly and they will stay nice and juicy.
- Always preheat the grill.
- Always grill steaks unsalted. Otherwise, water and soluble nutrients might leak and be lost.
- Avoid conserved foods such as boiled ham and smoked pork etc. as otherwise a compound may be produced that is harmful to health.
- To avoid drying out of the surface and to improve the taste, lightly brush grilled food with heat-resistant oil (e.g. peanut oil). Make sure you do not use too much oil as otherwise there will be a risk of fire.
- You might notice that the grilling element switches on and off automatically during the grilling time. This is normal.
- Poultry becomes particularly crispy brown if you coat it with butter, salty water or orange juice towards the end of the cooking time.
- Serve grilled food hot.
- Meat is medium if juice leaks out of the surface of a steak (pink inside and crispy brown on the outside).
- Do not pierce the meat while grilling it. It may lose its juice. Turn the meat when small drips can be seen on its surface.
- Do not remove the fatty layer (e.g. on a cutlet) until after grilling as otherwise the meat will lose juice and aroma.

Would you have known?

Advantages of grilling

No or little fat is used when grilling. Therefore, it is a low-fat preparation method.

Grilling is a gentle cooking method in which nutrients, taste and aroma substances are largely retained. Grilled foodstuffs are easy on the stomach because they are prepared without fat and sauces.

During grilling, intensive browning appears on the surface of foodstuffs, but no crust, with the result that grilled foods are easy to digest and are suitable for people on diets.

Beef

Tender cuts of beef are particularly suitable. If you have not gathered much grilling experience, you should practice with pieces of meat such as rump steak or ribs, after which you can try your hand at entrecote or fillet steak.

Veal

Veal very quickly becomes dry, also in foil. To protect the meat, you can wrap bacon around it. This will sacrifice its fine intrinsic taste, but the meat will remain juicy. Veal steaks taste good if cut from the back and grilled for just a short time, so that the meat is not too well-done. Then leave the meat to rest at 180°F/80°C in the oven.

Pork

Streaky pork does not need a marinade or oil. Pieces of fillet, cutlets, roast pork and neck of pork are all suitable for grilling. Steaks and cutlets should be about 1 inch (2 cm) thick. Pork takes slightly longer to cook than other kinds of meat.

Lamb

Lamb is ideal for grilling. It is more tender than beef, but not as tender as veal. Cutlets and pieces of shoulder are ideal. Lemon butter goes well with these. Preheat the plate and serve the piece of meat as hot as possible, because the fat is difficult to digest when cold.

Poultry

All kinds of poultry can be cooked on the grill. In the case of guinea fowl, small pigeons and quail, it is better to brush a little fat onto the skin. Do not brush chicken with oil because they have enough fat under their skin. Poultry is seasoned inside and out before grilling.

Fish

Salt water fish are no problem at all, whereas fresh water fish require a gentle approach because they fall apart in most cases.

Vegetables / potatoes

Firm types of vegetables such as celery, chili peppers, aubergines, corn cobs, fennel or onions are ideal for grilling.

Fruit

Apples, bananas, pears, pineapples and peaches all grill excellently.

5. 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 grill after every use avoids residues burning in. After residues have burned in several times, they are then difficult to remove.

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.

To soak up fat on the **griddle plate**, sprinkle coarse salt onto the grilling surface after use. Mix the salt with the grease until it has become saturated with the grease. Remove the salt and wipe it away with a dry cloth. Soak burnt-in residues in a little water and detergent and clean with a dishwashing brush. To soften burnt-in residues, you can also pour a little water onto the griddle plate and heat up the grill for a short time.

Please note; do not clean the griddle plate in a dishwasher. It is advisable to rub the griddle plate with a little oil if it is not in use for a prolonged period of time.

Tilt both grilling elements up and take off the lava stone container with the lava stones.

The **lava stones** must be replaced when they are black. In this case, the lava stones have become saturated with grease. Fat might ignite if too much fat has accumulated on the lava stones. You can order lava stones by quoting the order number LV 030-000.

Wash the **lava stone container** thoroughly with rinsing detergent and dry it. Pour the lava stones back into the lava stone container and tilt down the grilling elements. The grilling elements must lie flat.

Clean the **stainless steel base** with detergent and hot water. Soak stubborn residues with a little detergent solution. You can also clean the base with stainless steel cleaner.

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

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