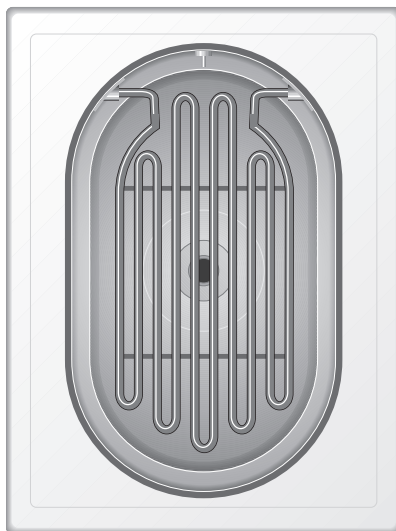


Operation and assembly instructions

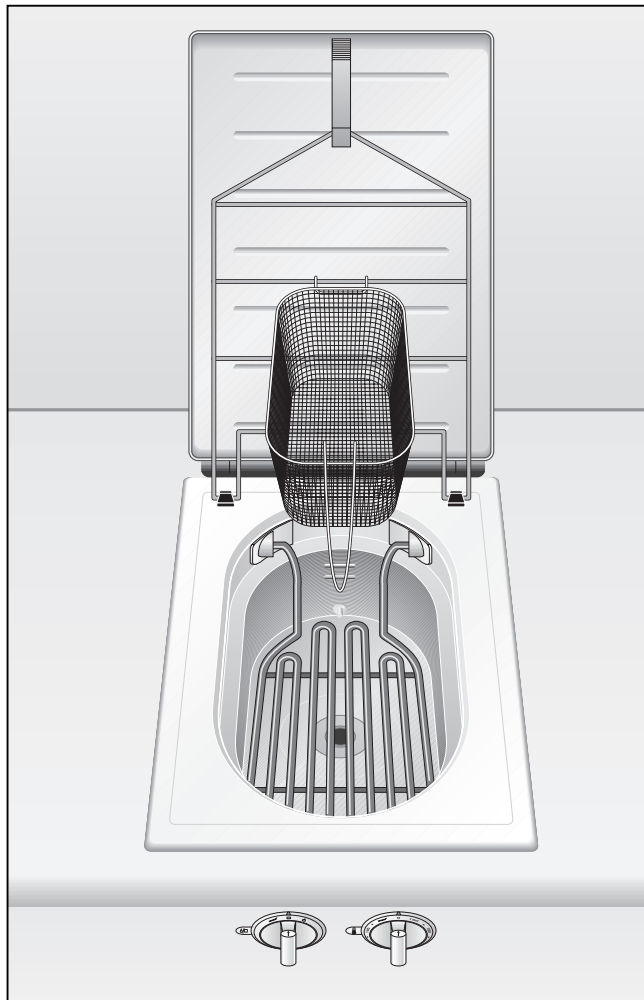
VF 411

Electric deep fryer



GAGGENAU

1. Important Notes	Page 3-4
For your safety	Page 3
About use	Page 4
Operating for the first time	Page 4
2. Features	Page 5
Features	Page 5
Special accessories	Page 5
3. Operation	Page 6-9
Operating principle	Page 6
Switching on	Page 7
Switching off	Page 8
Residual heat display	Page 8
Holiday safeguard	Page 8
Draining the deep frying oil or fat	Page 8
Visual signals	Page 9
4. Practical tips	Page 10
5. Settings table	Page 11
6. Cleaning and care	Page 12
7. Maintenance	Page 13
8. Installation	Page 14-17
Technical data	Page 14
Important notes on installation	Page 14
Preparing the cabinet	Page 15
Installing the control panel	Page 16
Installing the appliance	Page 17
Fitting the appliance cover	Page 17



**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 with your deep fryer.

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 deep fryer, make sure that connecting cables do not come into contact with hot cooking surfaces.

Only operate the appliance under supervision. Foodstuffs that are prepared in fat and oil must be constantly supervised! **Caution!** Old or much used fats and oils can ignite easily if they overheat.

Caution: Fire Risk! Do not store any combustible objects in your appliance.

Caution! The appliance heats up during operation. Keep children away.

Caution: Fire Risk! Keep naked flames away from the appliance!

Observe particular caution when working with water in the proximity of the warm appliance.

Explosion risk!

Caution! Over-greased filters are a fire risk if the appliance is positioned under an extractor hood or adjacent to a hob ventilator!

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.

Warning: If oil or fat has been used several times, especially with moist food (for example deep-fried food or vegetables), water may collect in the cold oil zone. When adding new food, the fat or oil may suddenly foam over violently. **Risk of burns!** Before heating up the appliance, drain a small amount (one cup) of liquid from the cold oil zone.

If a fire should break out, switch off the electricity at fuse point and close the appliance cover. Smother burning fat or oil. Never extinguish a deep fryer with water! Switch off the extractor hood immediately because the draught will otherwise intensify the fire!

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

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 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.

Caution! Do not use the glass cover of the steam cooker for the deep fryer.

Subject to technical change without notice.

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 appliance must not be operated empty. If the appliance is switched on empty, the temperature control will switch off the appliance automatically. Turn the "Temperature" control knob to the OFF position. Wait until the appliance has cooled down.

Only use the intended deep frying baskets.

The deep frying oil/fat will foam over if foodstuffs are too wet or if excessive quantities are inserted.

Risk of burns!

Keep ventilation openings open (doors, extractor hoods and windows).

Top up oil or fat as soon as it is below the minimum level (bottom marking). **Caution:** there is a **fire risk** if the oil/fat level should drop below the bottom marking!

Switch off the appliance after use.

The door(s) of the base cabinet must be locked if there are small children in your household. This reduces the risk of burns.

Fire risk! Clean your appliance at regular intervals and change the oil/fat regularly. Old/soiled fat must be replaced if it becomes brown, has an unpleasant smell and/or smokes prematurely (160- 170°C). Old oil/fat tends to foam over easily and has a lower ignition temperature.

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.

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.

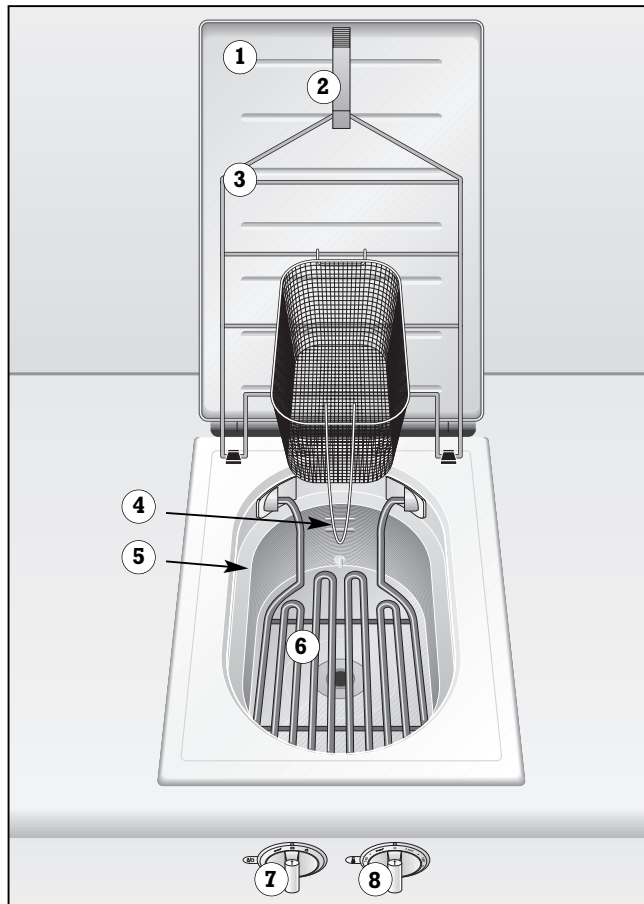
The serial number of the appliance can be found on the quality control slip which is included with these instructions. This quality control slip should be kept, for guarantee reasons, together with your operating and assembly instructions.

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. This will eliminate any 'newness' smells and soiling (see chapter "Cleaning and care").

2. Features

Features



- 1 Appliance cover
- 2 Holding clip for frying basket holder
- 3 Frying basket holder
- 4 Minimum / maximum level marker
- 5 Foaming edge
- 6 Heating element (3 000 W)
- 7 Control knob to select fat / oil / cleaning setting
- 8 Temperature control knob

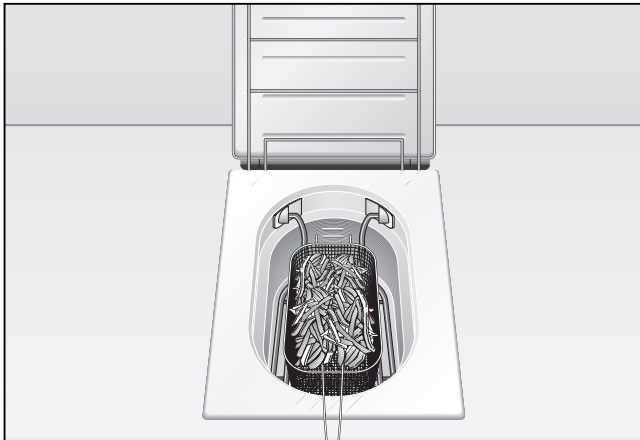
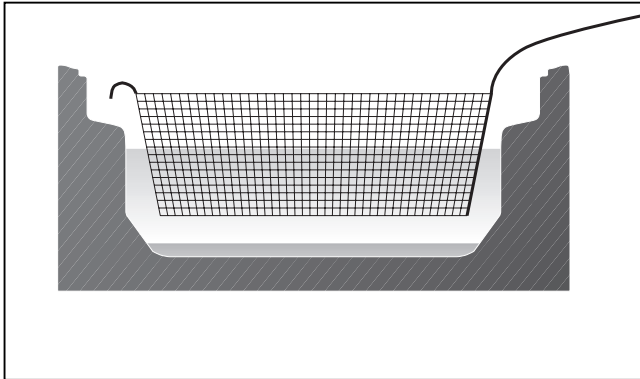
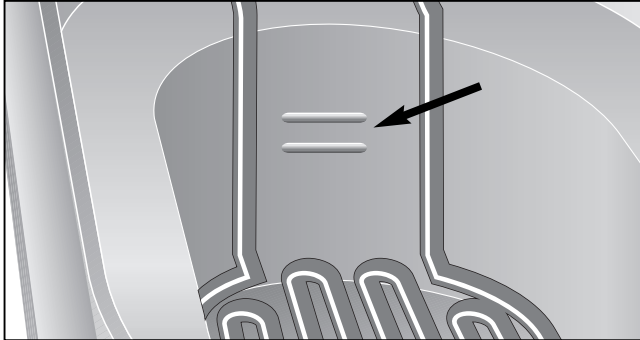
Special accessories

You can order the following special accessories:

- FK 020-000** Frying basket
- VV 400-000** Connecting trim
- VZ 400-000** Connecting trim with timer

3. Operation

Operating principle



The **two marks** on the rear of the deep fryer indicate the maximum and minimum levels for the deep-frying oil or fat. The oil/fat level should always be between the two marking lines.

The food to be fried should always be completely covered by the deep-frying oil or fat; if this is impossible, turn the food after half the frying time.

The appliance has a special **fat setting** when using fat for frying. To keep the fat from overheating, it is first melted slowly and then heated to the required temperature.

Any water contained in the food sinks to the bottom of the Gaggenau Electric Fryer into so-called **cold oil zone**. This prevents the oil frothing over. Also, any particles of food which break away during frying fall through the basket and sink to this cold zone. The lower temperature in this zone prevents the oil breaking down and considerably prolongs the time for which the oil or fat can be used. The foaming edge serves to accommodate the foam that occurs during deep frying.

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

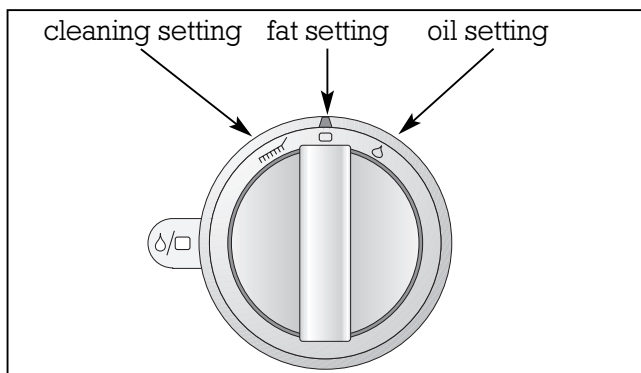
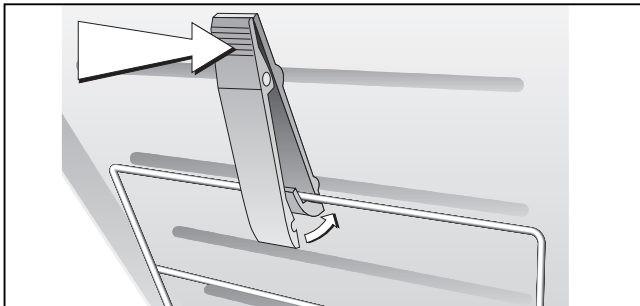
The deep fryer is switched off, the luminous disc behind the right control knob flashes.

Possible causes:

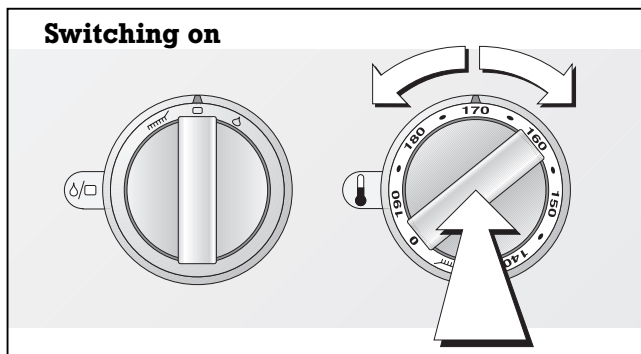
- No or not enough fat/oil in the fryer.
- The fryer has been switched on with the oil setting selected, although it is filled with fat.

Turn the temperature control knob to 0. The flashing will stop, as soon as the temperature on the heating element drops below a critical value. Put fat/oil into the deep fryer. Now the deep fryer can be switched on again as normal.

Important: Never switch on the deep fryer empty. The oil/fat level in the frying basin should always be between the two marking lines.



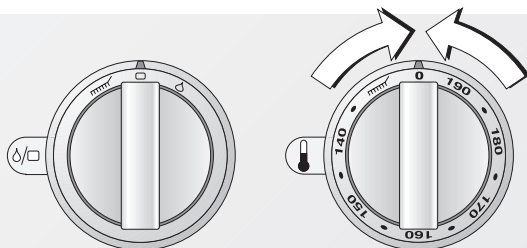
Switching on



Switching on

- Open the appliance cover. Fit the frying basket holder into the two clips on the edge of the basin and secure the holder in the clamp on the cover.
- Fill the frying basin either with 3 - 3.5 l of heat-resistant oil (e.g. peanut oil, palm oil or special deep frying oil) or 2.5 - 3 kg of heat-resistant fat (e.g. coconut fat, lard or special frying fat). Cut the fat into approx. 250 g pieces if necessary and place these evenly in the frying basin. The fat should be room or fridge temperature, but on no account frozen.
- Press down the left control knob and turn it to the oil or fat setting required.
- Press down the right control knob and turn it to the required temperature between 135 and 190 °C.
- The luminous disc behind the control knob flashes, while the appliance is heating up. When the required temperature is reached, the luminous disc lights constantly.
- When using fat, although the required temperature has been reached, some fat may remain hard in the cold oil zone. This does not affect the frying result. You can start frying, when the luminous disc behind the right control knob lights constantly.
- Fill the frying basket at the side of the appliance and insert the basket into the hot oil.
- When the food is ready (see settings table), take out the deep frying basket, shake it lightly and hang it on the frying basket holder. This will make sure that the oil can drip off faster. Use the upper three runs of the frying basket holder. When using two frying baskets simultaneously, hang them side by side (only the two top runs) or one above the other onto the frying basket holder.

Switching off



Switching off

Fully turn the right control knob to the OFF position.

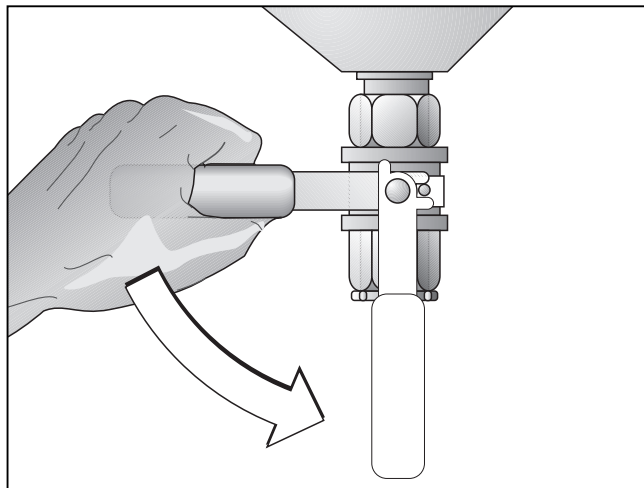
Residual heat display

After switching off the deep fryer, the luminous disc behind the right control knob will flash, as long as the appliance has not cooled down sufficiently to be touched safely.

The appliance cover must not be closed until the appliance has cooled down completely.

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 control knob to 0. Now the deep fryer can be switched on again as normal.



Draining the deep frying oil or fat

















Drain used oil only after the residual heat display has gone off. Avoid contact with the oil or fat.

Use a temperature-resistant bucket with a capacity of at least 10 litres to collect the oil/fat.

The deep frying oil or fat is drained off through the oil drain valve, which is located under the funnel-shaped base of the deep frying tub: first unscrew the plastic cap from the drain valve, and then open the drain valve by pulling the handle down. After draining the oil, close the drain valve and screw the plastic cover back on. If fat does not drain, it might have hardened in the cold oil zone.

Dispose of used oil and fat in accordance with local regulations.

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
	 right control knob lights constantly	appliance is ON	normal use
	 flashing of right control knob	appliance is heating up	normal use
	 flashing of right control knob	residual heat display	The appliance is too hot to be touched safely.
	 fast flashing of right control knob	appliance was operated empty or overheating protection	Appliance was switched on without any or not enough fat or oil. Oil setting was used with fat. Turn right control knob to 0 and let the appliance cool down.
	 fast flashing of right control knob	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 of right control knob	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.

4. Practical tips

- The deep frying temperature range lies between 160 and 180°C. The maximum temperature is 190°C.
- According to the general recommendations for healthy frying, a temperature of 175°C should not be exceeded (see cooking table). There should be 100 g maximum of food per 1 litre of oil/fat and it should only be fried until the food obtains a golden yellow.
- The surface will crust too fast if the frying fat is too hot. Its interior, however, will remain raw. The food will take on too much fat if the fat is too cold.
- If the fat is at the right temperature, its pores will close swiftly when it is dipped in and a protective crust will form. Thus, only a small amount of fat is able to penetrate the food. Drain freshly deep fried food on absorbant kitchen paper. This reduces the amount of fat even more.
- Use heat-resistant oil or fat (with a smoke point of at least 200°C). Suitable e.g. peanut oil, palm oil or coconut fat. Unsuitable e.g. native olive oil, soya or wheat germ oil.
- Replace the deep frying oil or fat completely if it smells or tastes unpleasant, foams, begins to smoke at 160 - 170°C or if the food you are deep frying no longer becomes crispy despite having set the correct temperature. Smoking of the oil is not to be confused with water steam which occurs when frying moist food.
- After every use of the deep fryer, remove any resulting remainders of food (e.g. bread crumbs) from the oil or fat.
- If you would like to re-use the oil, filter the cooled oil through a fine metal sieve.
- Do not salt or season the food or fill the basket over the deep fryer.
- The following foodstuffs are suitable for deep frying: small pieces of meat and fish, vegetables, potatoes, pastries, fruit and breaded foodstuffs.
- The food to be fried should be completely covered with oil or fat, otherwise it will need to be turned after half of the frying time has elapsed or pushed down using a second frying basket.
- During deep frying (from 170°C), oil and fat takes on neither an odour nor taste. So, you can deep fry fish and fruits straight after one another.
- Moist or frozen food leads to particularly excessive foaming of the fat when it is inserted. Thoroughly dry all moist foods and slowly dip in the filled basket several times. This prevents overflowing of the fat. Remove ice from frozen food.
- Do not fry large quantities of food at the same time, so that the oil can circulate well and transfer the heat quickly to the food. Shake the basket throughout frying to prevent food sticking together and to allow the oil to circulate better.
- After cooling down, close the appliance cover. This is necessary for safety reasons and prevents things from falling into the fat.

5. Settings table

Item	Temperature (°C)	Quantity	Deep frying time (min.)	Remarks
Snacks and hors d'oeuvres				
Camembert, breaded	150	2	7 - 8	
Spring rolls	160	4 - 6	5 - 7	Depending on size
Pears filled with Roquefort cheese	160	2	5 - 7	Turn frequently
Flaky pasties (e.g. filled with mushrooms, mince or feta cheese)	175	4 - 5	6 - 7	Depending on size, turn frequently
Vegetables				
Various vegetable pasties / vols au vent (e.g. aubergine and zucchini slices, oyster mushroom, Brussels sprouts*, sellery slices*, cauliflower florets*, mushroom heads) *pre-cooked firm	170 - 175	6 - 8	5 - 8	Depending on cooked state and size, deep fry without basket, turn frequently
Onion rings	165 - 170	200 g	2 - 3	
Vegetable strips (e.g. carrots, potatoes)	175	200 g	2 - 3	
Potato croquettes, homemade	165	8 - 10	6 - 7	Turn frequently
Meat				
Meatballs	160	10	5 - 7	
Scallop of veal, breaded Viennese style	170 - 175	2	5 - 6	
Cordon bleu, pork	175	2	6 - 7	
Chicken legs, breaded	160	4	25 - 30	Turn frequently
Pieces of ham in sparkling wine dough	175	150 g	3 - 4	
Fish and seafood				
Fritto Misto	155 - 160 / 175	—	2 - 3	Deep fry fish at 155- 160°C and meat at 175°C without basket
Fish fillet, breaded	155 - 160	2	9	
King prawns in batter	170 - 175	10	4 - 5	
Sweets				
Apple-beignets	170 - 175	4	2 each side	Deep fry without the basket, turn once
Berlin-style pancake	175	4	2 each side	Turn once
Doughnuts	165	5 - 6	2 each side	Turn once
Plum dumplings	170	4 - 6	5 - 6	
Fruits wrapped in pastry (e.g. pears, grapes, apricots, strawberries, pineapple slices, bananas, cherries, peach and kiwi halves)	175	—	4	Deep fry without the basket, turn frequently
Plum doughnuts	155	10	6 - 7	
Shortbread	165 - 170	5	6-7 each side	Deep fry without the basket, turn once
The values specified here are guide values, which may differ depending on the condition of the food and personal taste. Prepare deep frozen foodstuffs according to the information specified on the package.				

6. 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!

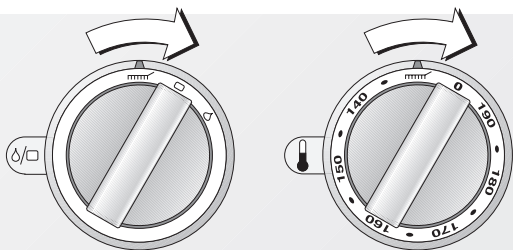
Caution, risk of burns!

Before cleaning, please wait until the appliance has cooled down completely.

Never switch on the fryer when the heating element is tilted up.

Do not allow any water to come into contact with hot fat or oil!

Cleaning setting



Do not use any abrasive and caustic cleaning agents (scouring or nitro polishing agents). Do not use any cleaning agents containing chloride (for example bleach), these can cause corrosion damage to the appliance.

Do not use any abrasive sponges either.

Clean the appliance and accessories thoroughly before using them for the first time.

Cleaning the frying basin

- Drain off oil/fat (see page 8). Remove the frying basket.
- If necessary, remove food residues from the frying basin with kitchen paper after draining the oil and letting the heating element cool down.
- Fill the empty frying basin with approx. 4 litres of soapy water.

- Press down both control knobs and turn them right to the cleaning setting. The luminous disc behind the right control knob flashes, as long as the appliance heats up.
- Clean the frying basin with a soft dishwashing brush once the appliance has heated up and the luminous disc lights constantly.
- The water is drained off through the oil drain valve, which is located under the funnel-shaped base of the deep frying tub: unscrew the plastic cap from the drain valve and open the oil drain valve by turning the handle down. Use a temperature-resistant bucket with a capacity of at least 10 litres to collect the water.
- If you should wish to repeat the operation due to heavy soiling, refill the basin with clean water and turn the right control knob to the 0 position and then back to the cleaning setting. The appliance re-heats to 60°C.
- To clean underneath the heating element, wait until the residual heat display has gone off. Then tilt up the heating element.
- Leave the bucket under the drain valve and rinse the appliance with hot water and rub it dry. Close the oil drain valve again and screw on the plastic cap.
- The frying basin should not be treated with stainless steel care agents because, in most cases, these are not neutral as far as foodstuffs are concerned.

Cleaning the frying basket holder and the frying basket

Remove basket holder gently from clips. Clean holder and basket after use in the dishwasher or with mild soapy water.

Cleaning the control knobs

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

7. 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 technicians, in order to guarantee the safety of the appliance.

Unauthorised tampering with the appliance will invalidate any warranty claims.

8. Installation

Technical data

Total connected load:
220-240 V / 3 000 W

Important notes on installation

This appliance can be combined with all Gaggenau Vario 400 Series appliances.

Note: do not install the appliance directly next to a steam cooker!

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.

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

The minimum distance from the trough base to the nearest heat-sensitive parts is 10 mm.

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.

Technical drawing of the sink unit showing top and side views with dimensions.

Top View Dimensions:

- Overall width: 510**
- Overall depth: 270
- Distance from front edge to sink front: 8
- Distance from front edge to sink side: 510**
- Distance from front edge to sink back: 380
- Distance from front edge to sink side (inner): 270
- Distance from front edge to sink back (inner): 380
- Distance from front edge to sink side (outer): 270
- Distance from front edge to sink back (outer): 380
- Distance from front edge to sink side (inner): 270
- Distance from front edge to sink back (inner): 380

Side View Dimensions:

- Overall height: 515
- Distance from front edge to sink front: 8
- Distance from front edge to sink side: 510**
- Distance from front edge to sink back: 380
- Distance from front edge to sink side (inner): 270
- Distance from front edge to sink back (inner): 380
- Distance from front edge to sink side (outer): 270
- Distance from front edge to sink back (outer): 380
- Distance from front edge to sink side (inner): 270
- Distance from front edge to sink back (inner): 380

Inset Dimensions:

- Inset width: 220
- Inset height: 72
- Inset depth: 76
- Inset width (inner): 280

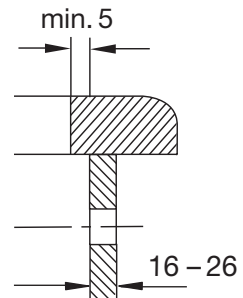
Bottom View Dimensions:

- Overall width: 1575
- Overall depth: 1170
- Distance from front edge to sink front: 35
- Distance from front edge to sink side: 490
- Distance from front edge to sink back: 35
- Distance from front edge to sink side (inner): 490
- Distance from front edge to sink back (inner): 35
- Distance from front edge to sink side (outer): 490
- Distance from front edge to sink back (outer): 35
- Distance from front edge to sink side (inner): 490
- Distance from front edge to sink back (inner): 35

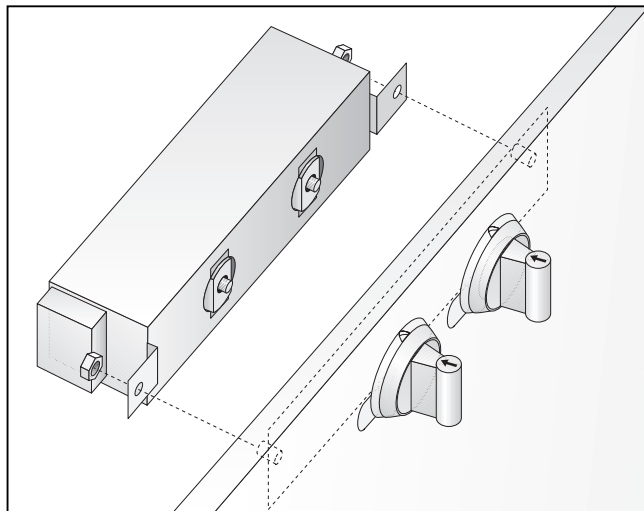
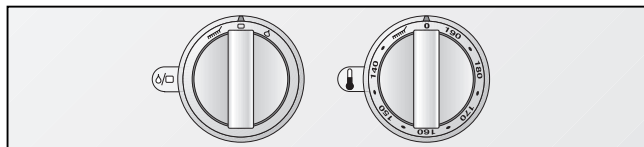
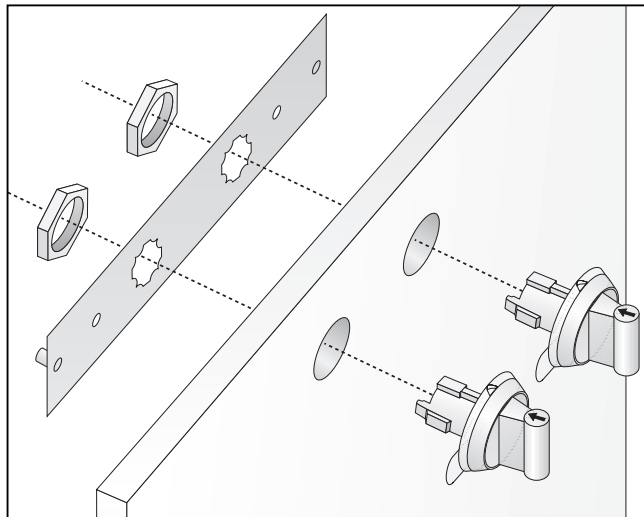
Notes:

- ** 530 with appliance cover hinge

-



Installing the control panel



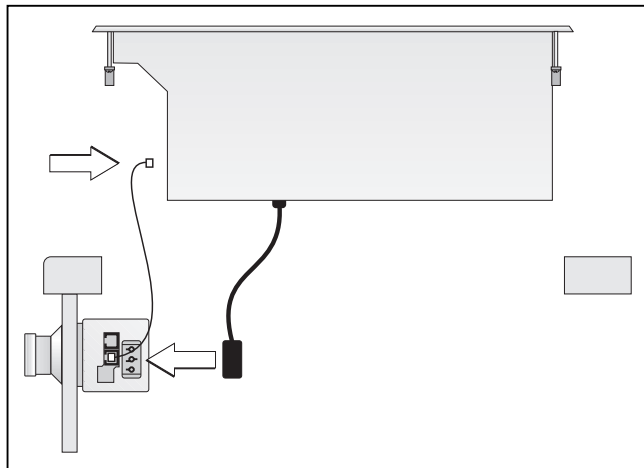
Note:

only install control panel with appliance of the corresponding type.

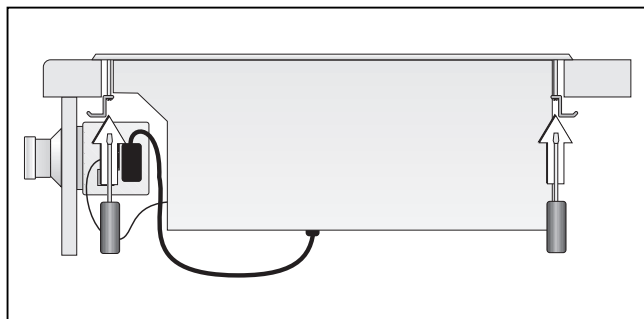
Before connecting the appliance, make sure the electricity is switched off at fuse point!

- 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 mode selection, right control knob for temperature selection.
- Secure the control panel with the included nuts onto the support plate.

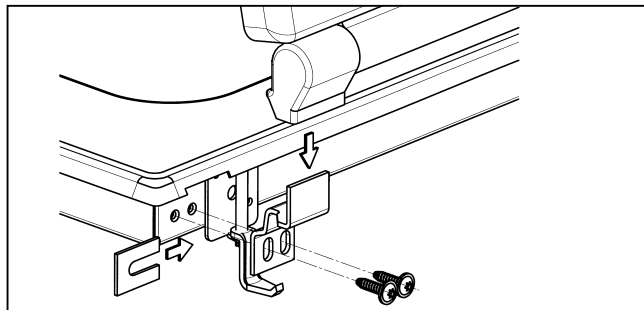
Installing the appliance



- 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 luminous discs behind both control knobs blink, check the connecting cable between the appliance and the control panel is firmly plugged in.



Fitting the appliance cover



Fitting the appliance cover

- The securing brackets are already fitted on the base.
- Place the appliance cover on the brackets in upright position and screw it down using the pre-mounted grub screws.
- Close the appliance cover. It must lie evenly on the appliance.
- If the cover is not fitted straight, loosen the sheet metal screws again and fit the included shims on the securing bracket until the appliance cover lies evenly on the panel edge.
- Again firmly screw down the appliance cover.

Note:

do not use the appliance cover as a surface for placing objects or for keeping things warm. Wipe away spills before opening the appliance cover. Do not close the appliance cover until the appliance has cooled down completely. Do not operate the appliance with the cover closed! This may damage the appliance and the cover due to the development of heat.

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