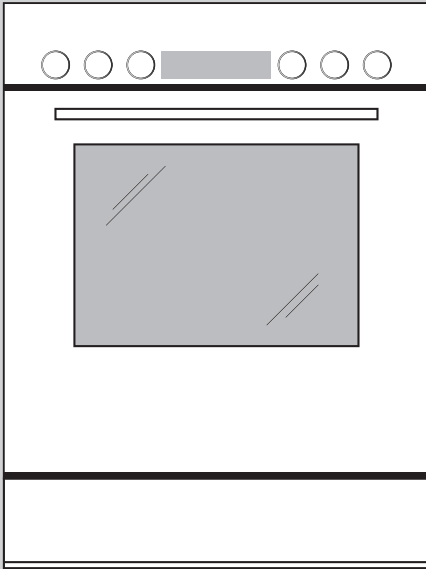




V-ZUG-Home

Install the app, network your appliances and benefit from a wide range of useful functions.



Operating instructions

Comhair V600

Oven • Cooker

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliances is reserved.

Validity

These operating instructions apply to:

Model designation	Model number	Type	Size system
Combair V600	21040	C6H560KHC/N/W, C6H560TKHC/N/W	55-600
Combair V600	21040	C6H576KHC/N/S/W, C6H576KHWC/N/S/W, C6H576TKHC/N/S/W, C6H576TKHWC/N/S/W	55-762
Combair V600	21041	C6H660KHC/N/S/W, C6H660TKHC/N/S/W	60-600
Combair V600	21041	C6H676KHWC/N/W, C6H676TKHWC/N/W	60-762
Combair V600	21076	C6H57UKHC/N/S/W, C6H57UKHWC/N/S/W, C6H57UTKHC/N/S/W, C6H57UTKHWC/N/S/W	55-762
Combair V600	21084	C6H67UKHWC/N/W, C6H67UTKHWC/N/W	60-762
Combair V600	21106	C6H-21106	60-600
Combair V600	21108	C6H-21108	55-600
Combair V600	22021	CH6H57UKH4C/N/S/W, CH6H57UKHW4C/N/SW, CH6H57UTKH4C/N/S/W, CH6H57UTKHW4C/N/S/W	55-762
Combair V600	22022	CH6H660KH4C/N/W, CH6H660TKH4C/N/W	60-600
Combair V600	22026	CH6H67UKHW4C/N/W, CH6H67UTKHW4C/N/W	60-762
Combair V600	22027	CH6H560KHW4C/N/W, CH6H560TKHW4C/N/W	55-600
Combair V600	22028	CH6H-22028	60-600
Combair V600	22030	CH6H-22030	55-600

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the Operating Instructions

- Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time.



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be undertaken by children without supervision.

- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **READ THE IMPORTANT SAFETY PRECAUTIONS CAREFULLY AND RETAIN FOR FUTURE USE.**
- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not

- to touch the heating elements. Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- **WARNING:** Accessible parts can get hot during use. Keep young children away from the appliance.
 - This appliance is intended for use in the home and similar settings such as: in staff kitchens in shops, offices and other commercial establishments; in agricultural establishments; by guests in hotels, motels and other accommodation establishments; in bed and breakfast establishments.
 - This appliance is not intended for use in vehicles or on board ships or aircraft or in rooms where there are special conditions such as, for instance, a corrosive or explosive atmosphere (dust, steam or gas) or condensing moisture.
 - A heatable appliance drawer and its contents get hot.
 - Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the oven door and the operating panel as they could scratch the surface. This can destroy the glass.
 - Under no circumstances use a steam cleaner to clean the appliance.
 - **WARNING:** Before replacing the light bulb, ensure the appliance is switched off and disconnected from the mains power supply to avoid possible electric shock.
 - To avoid overheating, the appliance must not be installed behind a decor door.
 - **WARNING:** Never heat food or liquids in sealed containers such as cans or bottles as they are liable to explode due to overpressure.
 - See the «Accessories» section for the proper use of insertable parts.
 - **WARNING:** It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a lid or a fire blanket.
 - **WARNING:** Never store objects on the hob due to the risk of fire.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles, paper, etc.!
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case a repair is needed, follow the instructions given in the «Service & Support» section. If required, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

Note on use

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not functioning properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space or the heatable appliance drawer. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space or heatable appliance drawer.
- For appliances with a grill: Keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.
- A delayed start is not possible for operating modes that use the grill.

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also gets hot.
- Steam and/or hot air may escape from the cooking space when the appliance door is opened.
- The heated appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.

1 Safety precautions

- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!
- Do not leave the appliance unattended when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.
- When cleaning the appliance make sure no water gets inside it. Use a moderately damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage.
- Do not leave the hotplates switched on at a high power level for any length of time without any cookware as this can damage them.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges, as there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the airing position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.
- For cookers: A hob guard can be fitted to protect small children. Hob guards are available from specialist retailers.

Caution: Risk to life!



- Danger of suffocation! Keep packaging material, e.g. plastic film and polystyrene, away from children. Packaging material can be dangerous for children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Do not use protective aluminium inserts with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door slightly ajar to allow the cooking space to cool down.

2 Using for the first time

Before operating the newly installed appliance for the first time, the following steps should be taken:

- ▶ Remove packaging and transport materials from out of the cooking space.
- ▶ Clean the cooking space and the accessories.
 - **--:--** illuminates in the digital display.
- ▶ Hold the  button depressed for 5 seconds.
- ▶ Turn the **— +** dial to the left or right to set the time.
- ▶ Heat the empty cooking space (without wire shelves, baking trays, etc.) using the  operating mode at the maximum cooking space temperature for approximately 1 hour.
- ▶ If your appliance comes with hotplates, heat each hotplate individually (without cookware) at full power for about 5 minutes.



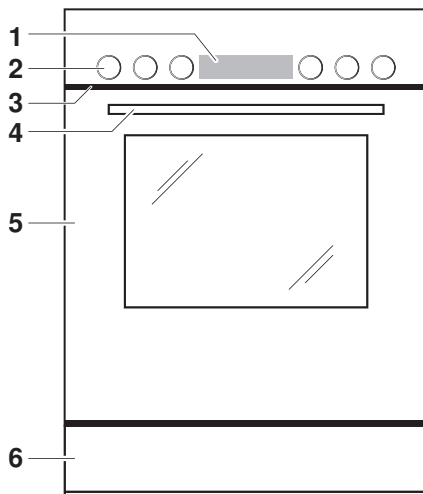
As there is likely to be some smoke and odour given off, we recommend ventilating the room well during this phase.

See separate operating instructions on using a glass ceramic hob for the first time and its operation and follow the instructions given.

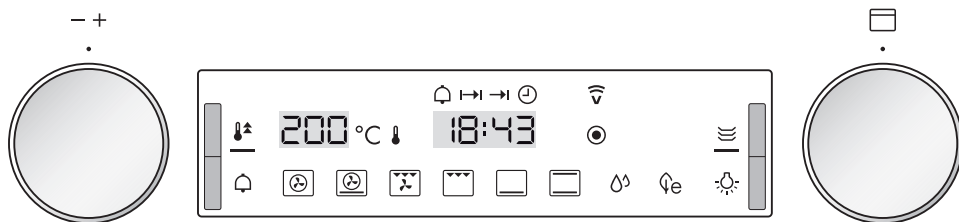
3 Appliance description

3.1 Construction

- 1 Operating and display elements
 - 2 Dial
 - 3 Ventilation opening
 - 4 Door handle
 - 5 Appliance door
 - 6 Appliance drawer * /
heatable appliance drawer *
- * Depending on model



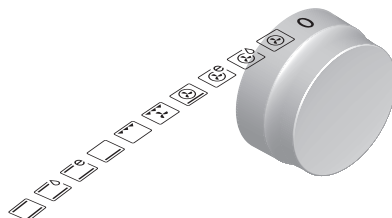
3.2 Operating and display elements



Dials

— + Cooking space temperature /
time function

 Operating mode







Digital displays

200 Temperature









18:43 Clock/timer
Operating/switch-off time









Function buttons

 Fast heating
 Time function

 Plate warmer
 Cooking space illumination

Illuminated symbols

 Hot air
 PizzaPlus
 Grill-forced convection
 Grill
 Bottom heat
 Top/bottom heat
 Additional function humid
 Additional function eco

 °C Temperature unit
 Heating status
 Timer
 Operating time
 Switch-off time
 Clock
 V-ZUG-Home
 Operation indicator

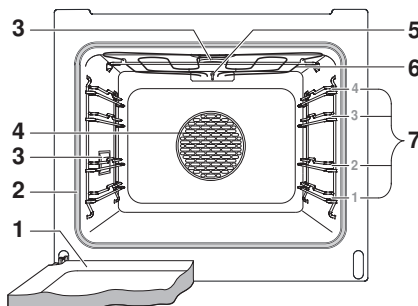
3.3 Cooking space



Using protective inserts or aluminium foil can damage the appliance!

Do not place any protective insert or aluminium foil on the floor of the cooking space.

- 1 Appliance door
- 2 Door seal
- 3 Illumination
- 4 Hot air cover
- 5 Cooking space temperature sensor
- 6 Grill / top heat
- 7 Levels (labelled)



The bottom heating element is beneath the cooking space floor.

3.4 Accessories



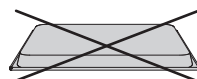
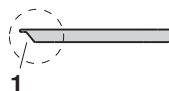
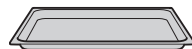
Incorrect handling can cause damage!

Do not use knives or cutting wheels on the accessories.

Observe the correct use of the grill and oven furniture!

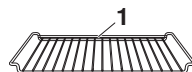
Baking tray

- Baking tin for flans and biscuits
- Use together with the wire shelf as a drip tray.
- If not fully covered by the baking, its shape can become distorted during baking. This is normal. As it cools down, it will go back to its original form.
- ▶ Ensure that the «sloped» side **1** of the baking tray is to the back of the cooking space.
- ▶ Only use the normal way round – not upside down.



Wire shelf

- For standing roasting and baking tins on
- For standing meat, frozen pizza, etc. on
- ▶ Ensure that the bar **1** is to the back of the cooking space. This enables the food to be removed safely from the cooking space.
- Outside the cooking space – inverted – serves as a cooling rack.



Special accessories



Place any accessories not included in the scope of delivery on the wire shelf.

- Special accessories can be found at: www.vzug.com

4 Operating modes

All the operating modes are described below.

- Place tins, moulds, etc. on the wire shelf.
- Ensure that the «sloped» side of the baking tray is to the back of the cooking space.



Follow the advice in «Tips and tricks» in the separate «EasyCook brochure».

4.1 Hot air



Temperature range	30–280 °C
Recommended value	180 °C
Level	1 + 3 or 2




A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

Uses

- Particularly suitable for baking savouries and biscuits on several levels at the same time
- Cakes, bread and roasts

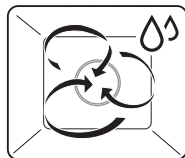


Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

4.2 Hot air humid



Temperature range	30–250 °C
Recommended value	180 °C
Level	1 + 3 or 2




A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. Any moisture that escapes from the food is retained in the cooking space, so the food dries out less.

Uses

- For savouries and biscuits on several levels at the same time
- For yeast pastries and bread on several levels at the same time
- Gratins and baked dishes



Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

4.3 Hot air eco



Temperature range	30–250 °C
Recommended value	180 °C
Level	1 + 3 or 2



This operating mode is particularly energy-efficient. A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. Any moisture that escapes from the food is retained in the cooking space, so the food dries out less.


Uses

- Roasts, gratins, savouries and biscuits



When baking using this operating mode, do not preheat. This lowers the energy consumption. The cooking time can be longer than with classical hot air.

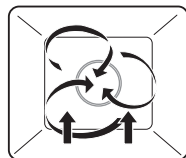


Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

4.4 PizzaPlus



Temperature range	30–280 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by hot air and bottom heat. The base of the food is baked particularly intensively.

Uses

- Pizza
- Flans and quiches

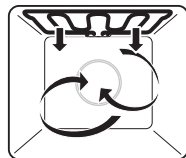


Use a dark enamelled tray or a black tray or tin without baking paper for very crispy results.

4.5 Grill-forced convection



Temperature range	30–280 °C
Recommended value	200 °C
Level	2 or 3



The cooking space is heated by the grill element. The hot air fan distributes the air evenly in the cooking space.

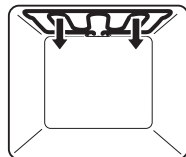
Uses

- Whole chicken
- Large, bulky food for grilling
- ▶ Put food for grilling in a porcelain or glass dish or directly on the wire shelf.
- ▶ Line the baking tray with aluminium foil and then place it underneath the wire shelf.

4.6 Grill



Temperature range	in 5 levels
Recommended value	Level 3
Level	3 or 4



The cooking space is heated by the grill element.

Uses

- Flat food for grilling, e.g. steaks, chops, chicken parts, fish and sausages
- Gratinating
- Toast
- ▶ Place the food to be grilled directly on the wire shelf.
- ▶ Line the baking tray with aluminium foil and then place it underneath the wire shelf.

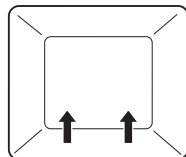


For best results, preheat the cooking space for 3 minutes before introducing the food.

4.7 Bottom heat



Temperature range	in 5 levels
Recommended value	Level 3
Level	2 (or 1)



The cooking space is heated by the bottom heating element.

Uses

- Baking flan bases
- Making preserves

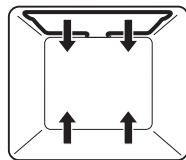


Use a dark enamelled tray or a black tray or tin for crispy results.

4.8 Top/Bottom heat



Temperature range	30–280 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by the top and bottom heating elements.

Uses

- Classic operating mode for cooking and baking on one level
- Cakes, biscuits, bread and roasts

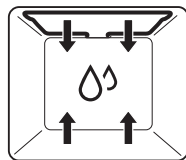


Use a dark enamelled tray or a black tray or tin for crispy results.

4.9 Top/Bottom heat humid



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by the top and bottom heating elements. Any moisture that escapes from the food is retained in the cooking space, so the food dries out less.

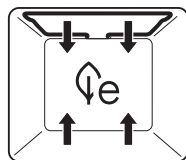
Uses

- Bread, plaited bread, roasts and gratins on one level
- Low temperature cooking

4.10 Top/bottom heat eco



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)



This operating mode is particularly energy-efficient. The cooking space is heated by the top and bottom heating elements. Any moisture that escapes from the food is retained in the cooking space, so the food dries out less.

Uses

- Roasts, gratins, savouries and biscuits






When baking using this operating mode, do not preheat. This lowers the energy consumption. The cooking time can be longer than with top/bottom heat.



Use a dark enamelled tray or a black tray or tin for crispy results.

5 Operating the appliance

The — + and  dials beside the operating panel are for operating the oven and the outer  and  dials (if any) are for operating the hob.

5.1 Selecting the operating mode

- ▶ Turn the  dial to the left or right for the required operating mode.

Operating modes



Hot air



Hot air humid



Hot air eco



PizzaPlus



Grill-forced convection



Grill



Bottom heat



Top/bottom heat





Top/bottom heat humid




Top/bottom heat eco

5.2 Selecting the cooking space temperature

- ▶ Turn the — + dial to the desired cooking space temperature.
 - The  and  symbols illuminate.
 - The cooking space is heated up.



As soon as an acoustic signal is emitted:

- the  symbol goes out.
- the food can be placed in the cooking space.



For many uses, it is possible to start with a cold cooking space.

5.3 Switching off

- ▶ Turn the  dial to the «0» position.
 - If there are no cooking zones switched on on the cooker, the  symbol goes out.

5.4 Removing the cooked food from the cooking space










Risk of burns!


Hot air may escape from the cooking space when the appliance door is opened.
The accessories get hot. Use protective gloves or oven cloths.

- ▶ Take the food out of the cooking space.
- ▶ To prevent corrosion, leave the appliance door open in the airing position until the cooking space has cooled down.

6 Function buttons

6.1 Fast heating

Use the  button to speed up preheating. Fast heating can be used with the , , , ,  and  operating modes.

- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Press the  button.
 - The light bar below the symbol illuminates.


As soon as an acoustic signal is emitted:

- the light bar goes out.
- the food can be placed in the cooking space.



For many uses, it is possible to start with a cold cooking space.

6.2 Plate warmer

- ▶ Put the wire shelf at level 1 and place the tableware on it.
- ▶ Touch the  button to switch the function on and off.
 - The light bar below the symbol illuminates.
- ▶ Preheat the tableware for about 1 hour.



The «Plate warmer» function switches off automatically after 3 hours.


Heatable appliance drawer option



Unauthorized storage of materials creates a fire hazard!

Do not store food or any temperature-sensitive or inflammable materials in the heatable appliance drawer.

The heatable appliance drawer can be used to preheat the tableware or to keep covered food warm for a short time.

- ▶ Touch the  button to switch the heatable appliance drawer on and off.
 - The light bar below the symbol illuminates.
- ▶ Preheat the tableware for about 1 hour.



The heatable appliance drawer switches off automatically after 1 hour.

6.3 Illumination

- ▶ Touch the  button to switch the cooking space illumination on and off.



6.4 Time functions

- Clock – time of day
- Timer – egg timer
- Operating/switch-off time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance

Setting

Both the time and the timer can be set using the left – + dial.

An operating mode has to be selected before an operating time, switch-off time and delayed start can be set.





- The symbol for the function selected flashes.
-  flashes in the digital display.
- ▶ Turn the – + dial.
 - a suggestion is shown.
 - the setting can be changed.
 - Press the  button for the appliance to accept the setting or if no other settings are made in the next 10 seconds it will be accepted automatically.

Other settings or changes can be made at any time.

6.5 Setting and changing the time






The time cannot be changed if the appliance is in operation or if a delayed start has been set.

- ▶ With the appliance switched off, hold the  button depressed for 5 seconds.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the – + dial to the left or right and set the time.
- ▶ Touch the  button.
 - The settings are confirmed.



6.6 Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.

Setting

- ▶ Touch the  button.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the – + dial to the left or right and set the duration.



The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g.  = 9 minutes and 50 seconds.
- over 10 minutes in 1-minute intervals, e.g.  = 1 hour and 12 minutes.

Starting



- The timer starts automatically after 10 seconds.

Or:



- ▶ Touch the  button.
 - The time remaining is visible in the digital display.
 - The  symbol illuminates.

Set duration finished



When the set duration is up:

- A sequence of 5 short acoustic signals is repeated for 5 minutes.
- The  symbol flashes.
- ▶ Touch the  button to turn off the acoustic signal.

Checking and changing

- ▶ Touch the  button.
 - The time remaining flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the – + dial to the left or right and change the duration of the timer.





Switching off before time

- ▶ Touch the  button.
- ▶ Turn the – + dial to the left and set the time to .
 - The timer is switched off.

6.7 Operating time


The operating mode selected ends automatically when the operating time is up.

Setting



- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Touch the  button 2×.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the – + dial to the left or right and set the operating time.
 -  flashes in the digital display.





The maximum operating time is 9 hours and 59 minutes.

- ▶ The setting is automatically accepted after 10 seconds.
 - The time remaining is visible in the digital display.
 - The  symbol illuminates.

Checking and changing




- ▶ Touch the  button 2×.
 - The time remaining flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the – + dial to the left or right and change the operating time.

Switching off before time

- ▶ Touch the  button 2×.
- ▶ Turn the – + dial to the left and set the time to .
 - The operating time is switched off.

End of the operating time

When the set duration is up:

- the operating mode selected ends automatically.
- A long, intermittent acoustic signal is emitted for 5 minutes.
-  flashes in the digital display.
- The  symbol flashes.
- ▶ Touch the  button to turn off the acoustic signal.
 - The appliance remains in this state until the next setting is made.

Extending the operating time

- ▶ Turn the — + dial within 3 minutes of the end of the operating time to select a new duration.





Switching off

- ▶ Set the  dial to «0».

6.8 Switch-off time


The switch-off time only functions if a time has been set. The operating mode selected ends automatically when the desired switch-off time is reached.

Setting


- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Touch the  button 3×.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the — + dial to the left or right and set the switch-off time.
 - The switch-off time set e.g.  flashes in the digital display.





The switch-off time can be delayed by a maximum of 23 hours and 59 minutes.

- ▶ The setting is automatically accepted after 10 seconds.
 - The time remaining is visible in the digital display.
 - The  symbol illuminates.



Example

- ▶ Select the  operating mode and 180 °C.
- ▶ At 8:00, set a switch-off time of 1 hour and 15 minutes.
 - The appliance will automatically switch off at 9:15.

Checking and changing




- ▶ Touch the  button 3×.
 - The time remaining flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the — + dial to the left or right and change the switch-off time.

Switching off before time

- ▶ Touch the  button 3×.
- ▶ Turn the — + dial to the left and set the time to .
 - The switch-off time is switched off.

Reaching the switch-off time

When the switch-off time is reached:

- the operating mode selected ends automatically.
- a long, intermittent acoustic signal is emitted for 5 minutes.
-  flashes in the digital display.
- The  symbol flashes.
- ▶ Press the  button to acknowledge the acoustic signal.
 - The appliance remains in this state until the next setting is made.

Extending the operating time

- ▶ Turn the $- +$ dial within 3 minutes of the end of the operating time to select a new duration.

Switching off

- ▶ Set the  dial to «0».

6.9 Delayed start

The delayed start only functions if a time has been set. The appliance switches automatically on and off again at the desired times.



Perishables should not be kept unrefrigerated.





A delayed start cannot be set for operating modes that use the grill.

Before setting the operating time and delayed start

- ▶ Place the food in the cooking space.
- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Set the operating time and delayed start as described below.

Setting the operating time



- ▶ Touch the  button 2×.
 -  flashes in the digital display.
 - The $I \rightarrow I$ symbol flashes.
- ▶ Turn the $- +$ dial to the left or right and set the operating time.



The maximum operating time is 9 hours and 59 minutes.

- ▶ Set the delayed start within 10 seconds as described below.

Setting a delayed start


- ▶ Touch the  button.
 - In the digital display flashes e.g.  – switch-off time without a delayed start.
 - The $\rightarrow I$ symbol flashes.
- ▶ Turn the $- +$ dial to the left or right and set the desired switch-off time.





The maximum delayed start that can be set is 23 hours and 59 minutes.

- ▶ The setting is automatically accepted after 10 seconds.
 - The actual time appears in the digital display.
 - The $I \rightarrow I$ and $\rightarrow I$ symbols illuminate.
 - The operating mode selected remains switched off until the automatic start.

Example




- ▶ Select the  operating mode and 180 °C.
- ▶ At 8:00, set an operating time of 1 hour and 15 minutes.
- ▶ Set the delayed start to 11:30.
 - The appliance will automatically switch on at 10:15 and off again at 11:30.

Checking and changing

- ▶ Touch the  button 2×.
 - The operating time is visible for 10 seconds and can be changed.
- ▶ Touch the  button 3×.
 - The switch-off time flashes and can be changed.

End of the operating time

When the set duration is up:

- the operating mode selected ends automatically.
- a long, intermittent acoustic signal is emitted for 5 minutes.
-  flashes in the digital display.
- the  and  symbols flash.

Extending the operating time

- ▶ Turn the – + dial within 3 minutes of the end of the operating time to select a new duration.

Switching off

- ▶ Set the  dial to «0».

7 V-ZUG-Home

7.1 Conditions

The following conditions must be met for full use of V-ZUG-Home:

- Access to the internet and to Google Play™ Store / App Store®
- Smartphone or tablet that is connected to the home network
- System requirements for smartphone or tablet: from Android 6.0 or from iOS 11.0
- WLAN/Wi-Fi that meets one of the following standards: 2.4GHz 802.11 b/g/n



Google Play™ is a trademark of Google Inc.



Apple and the Apple logo are trademarks of Apple Inc., registered in the U.S. and other countries. App Store® is a service mark of Apple Inc.

7.2 Initial set-up



When establishing a connection, stay close to your appliance and have the password for your wireless network at the ready.

Installing the app

- ▶ Enable bluetooth and location determination on the smartphone or tablet.
- ▶ Search the Google Play™ Store or the App Store® for «V-ZUG».
- ▶ Install and open the V-ZUG App.

Enabling the V-ZUG-Home mode on the appliance

- ▶ Set to the «Display» or «Operate and display» mode under «V-ZUG-Home» in the user settings.

Connecting the appliance to the home network

- ▶ In the V-ZUG App, add the appliance.
 - A bluetooth pairing request appears in the V-ZUG App.
 - A 6-digit PIN appears in the display of the appliance.
- ▶ Enter the 6-digit PIN in the V-ZUG App and confirm the bluetooth pairing request.
 - The name of the active WLAN/Wi-Fi appears in the V-ZUG App and then you are prompted to enter the WLAN/Wi-Fi password.
- ▶ Enter the WLAN/Wi-Fi password.
 - The appliance is connected to the active WLAN/Wi-Fi connection.



Further information about V-ZUG-Home and availability can be found at home.vzug.com or in the Operating instructions for V-ZUG-Home.

8 User settings

The following settings can only be made in the Off operating state.

8.1 Overview of settings

- Childproof lock
- Time display
- Acoustic signal
- V-ZUG-Home
- Demo mode
- Factory setting
- Operating time

8.2 Adjusting user settings

- ▶ With the appliance switched off, hold the 🔑 button depressed for 5 seconds.
 - The user settings can now be changed.
- ▶ Press the 🔑 button to move to the next setting.
 - The light bars for the 🔑 and ≡ symbols flash.
- ▶ Press the ≡ button to change the setting selected.
- ▶ Press the 🔑 button to accept the changes and exit the user settings.



The settings are retained in the event of a power failure.

8.3 Childproof lock



The childproof lock does not prevent the accidental operation of the hob.

The childproof lock only blocks the operation of the oven.

If a button or dial is pressed or turned when the childproof lock is activated, **CH** will be displayed in the digital display. The 🔑 and 🔌 functions can be used when the childproof lock is activated.

- **CH** active
- **OFF** inactive (factory setting)

Operation with childproof lock activated

- ▶ Hold the 🔑 and 🔌 buttons depressed for about 5 seconds.
 - The childproof lock is overridden.
 - The appliance can now be operated as normal.
 - The childproof lock is automatically reactivated within 1 minute of switching off the appliance.

8.4 Time display

If **CLD 0 FF** is selected in the settings, the digital displays remain dark when the appliance is off. The time is visible when the appliance is on.

- **0n** visible (factory setting)
- **0 FF** invisible



To reduce power consumption to a minimum, select «Time display invisible» in the user settings. Despite EcoStandby, the safety functions remain active.

8.5 Acoustic signal

The acoustic signal **SOU** can be set at one of two levels of loudness.

- **1** level 1 (factory setting)
- **2** level 2

8.6 V-ZUG-Home

V-ZUG-Home **V** is visible when the function is switched on.

- **HO 0** switched off (factory setting)
- **HO 1** display
- **HO 2** operate and display
- Reset




Further information about V-ZUG-Home and availability can be found at home.vzug.com or in the Operating instructions for V-ZUG-Home.

8.7 Factory settings

User settings that have been changed can be restored to the factory settings **rE**.

Restoring the factory settings




- ▶ Select the user setting **rE 5Er** and press the  button.
 - The reset is confirmed in the digital display with **da nE**.

8.8 Demo mode

In the demo mode, almost all the appliance functions are available but it is not possible to cook with the appliance. This ensures operating safety during product demonstrations and consultations.





- **dE n0** switched off (factory setting)
- **dE n1** Switched on
- **dE n0** active (after a power failure)

The demo mode can be switched on and off using the following combination of buttons:

- ▶ With the appliance switched off, hold the ,  and  buttons depressed at the same time for 10 seconds.

8.9 Operating time

The operating time of the appliance is only displayed in the off state.

- ▶ Depress the , ,  and  buttons at the same time for 10 seconds.
 - E.g. **2 35 7h** is displayed in the digital display.



The operating time cannot be reset.

9 Hob

Depending on the model, the cooker comes with a glass ceramic hob or hotplates. In the case of a glass ceramic hob, please follow the relevant operating instructions.



Never switch the hotplates on, especially at a high power level, without any cookware as overheating can damage them.

Do not stand cold cookware on hot hotplates as the large difference in temperature could damage them.

Under no circumstances attempt to cool hot hotplates down as this could otherwise damage them.

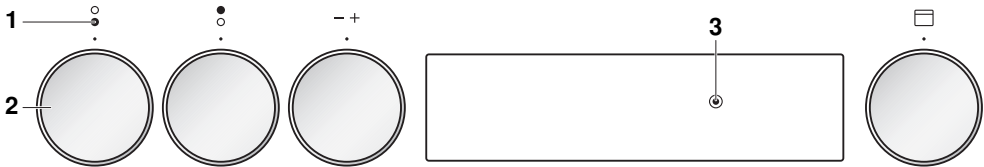


A hob guard can be fitted to protect small children. Hob guards are only available from specialist retailers.

9.1 Operating and display elements

Control panel

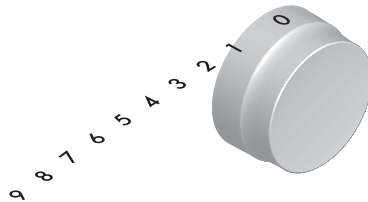
The number, type and layout of the elements depend on the model and its features.



- 1 Cooking zone indicator lights front/back
- 2 Dial
- 3 Illuminated power indicator light: at least one cooking zone is switched on or the oven is running

Dials

The power levels are on the dials.



9.2 Cookware

Suitable cookware

Cookware should have a stable bottom. When heated, the base of the cookware must lie flat on the surface of the cooking zone.

Cookware made of metal is more suitable than that made of glass or ceramic as with metal the heat is distributed evenly quicker.

Cookware bases made of aluminium or aluminium alloys can leave stubborn abrasion marks on the glass ceramic surface that are very difficult to remove.

Energy-efficient cooking

For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- The diameter of the base of the cookware should correspond as far as possible to the diameter of the cooking zone.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.

9.3 Operating the appliance

The individual cooking zones are all operated in the same way.

Selecting cooking zone

- ▶ Turn the dial to the required power level.
 - The power indicator light illuminates.



For normal cooking zones, the dial can be turned past the «0» power level in both directions.

For dual ring cooking / frying zones, the dial has an end stop. It can only be turned in a clockwise direction and back again in an anti-clockwise direction.

- ▶ Turn the dial for the required dual ring cooking/frying zone as far as it will go.
 - A click can be heard.
- ▶ Turn the dial to the required power level.

Overview of power levels

Power level	Cooking method	Use
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Continue cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Continue cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti, omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying, fast heating	Steaks, boiling water

Switching cooking zone off

- ▶ Set the dial for the required cooking zone to power level «0».
 - If the other cooking zones are switched off and the oven is not running, the power indicator light goes out.

9.4 Cleaning and care for hotplates



Risk of burns! Allow the appliance to cool down before cleaning.

Always clean the hotplates after use. This prevents food residue from burning on. Dried-on or burned-on food residue is harder to clean off.

- ▶ Use only a soft cloth or sponge with water and a suitable detergent for cleaning every-day soiling.
- ▶ Dry hotplates with a soft cloth.



Use of a protective care agent is recommended.

Over time, the strong heat will cause the stainless steel ring around the hotplates to become discoloured, turning yellowish. Discolouration is normal and cannot be removed by cleaning.

10 Care and maintenance



Risk of burns from hot surfaces!

Allow the appliance and the accessories to cool down before cleaning.

Incorrect handling can result in damage to the appliance!

Use soft cloths only. Do not use any abrasive or caustic cleaning agents, metal scrapers that are sharp or scratch, steel wool, scouring pads, etc. These products will damage the surfaces. Glass surfaces that are scratched can crack.

Never use a steam cleaner to clean the appliance.

10.1 Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid.
- ▶ Dry with a soft cloth.

System/warming/heatable appliance drawer

The drawer can be removed for ease of cleaning.

- ▶ Pull out the drawer as far as the stopper will allow, lift slightly and remove from the front.

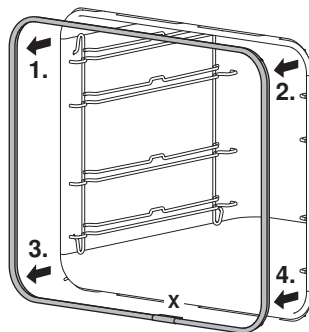
10.2 Cleaning the door seal

- ▶ Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent.
- ▶ Dry with a soft cloth.

10.3 Replacing the door seal

Removing the door seal

- ▶ In each of the four corners, turn the seal outwards by about 30° and carefully pull the clip out of the slot.
- ▶ When all four clips have been released, remove the seal.
- ▶ Clean the groove in the appliance with a damp cloth.

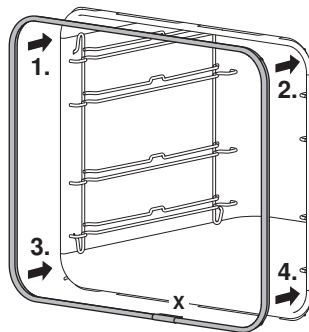


Fitting the door seal



The joint X and vent hole must be at the bottom in the middle.

- ▶ Fit the seal starting in one of the corners at the top.
- ▶ Insert the clip from the outside to the inside at a 30° angle into the slot. Once the seal is fitted at the top, insert the bottom two clips.
- ▶ Press the door seal into the groove all around, i.e. at the top, bottom, left and right.



10.4 Cleaning the appliance door

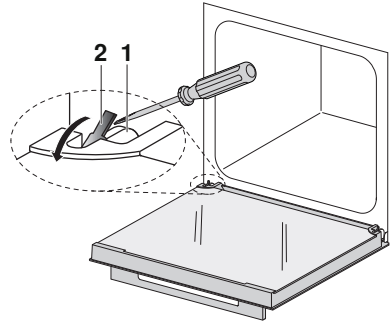
- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid.
- ▶ Dry with a soft cloth.

Removing the appliance door

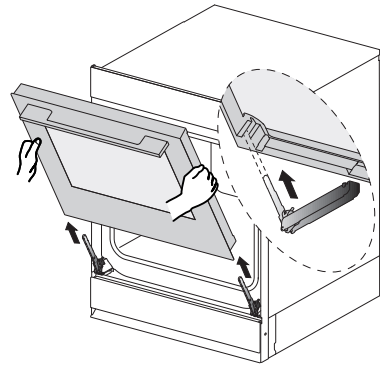


The appliance door is heavy. When removing and reinstalling the appliance door, hold it at the sides firmly with both hands.

- ▶ Open the appliance door as far as it will go.
- ▶ Fold the clips **2** on both door hinges **1** forward.

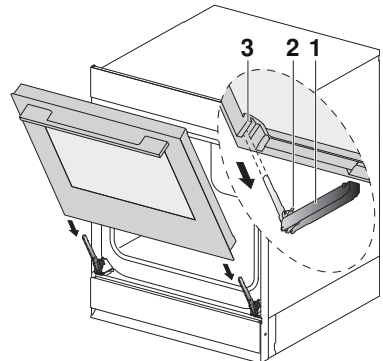


- ▶ Close the appliance door as far as its airing position (about 30°).
- ▶ Lift the appliance door out evenly and at an angle.



Reinstalling the appliance door

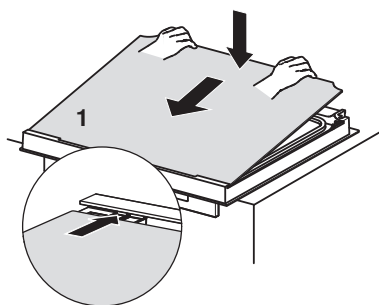
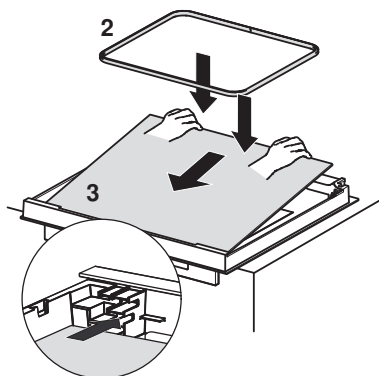
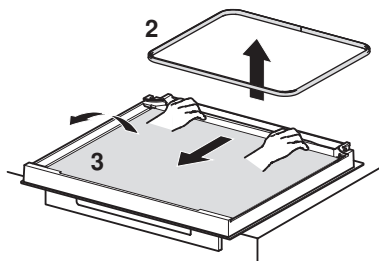
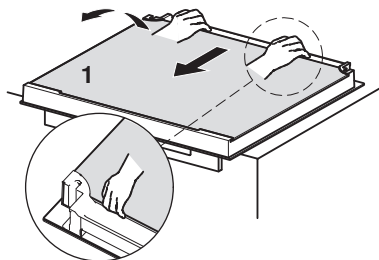
- ▶ Push the appliance door **3** evenly into both hinges **1** as far as it will go.
- ▶ Open the appliance door as far as it will go and fold back the clips **2**.
 - If the appliance door will not close properly, check the clips **2**.
 - Do not force the appliance door closed.



Ensure that the appliance door is pushed in as far as it will go otherwise the appliance could get damaged when it is closed.

Cleaning the door glass

- ▶ Lay the appliance door on a clean, flat surface (covered e.g. with a tea towel) with the handle facing down.
 - Make sure the handle does not come into contact with the surface.
- ▶ Lean against the appliance door.
- ▶ Gently push the outer glass **1** and raise it slightly up and away from the hinges.
- ▶ Remove the intermediate door glass seal **2**.
- ▶ Gently push the middle door glass **3** and raise it slightly up and away from the hinges.
- ▶ Clean the glass panels and dry well.



- ▶ Reassemble the glass panels as follows: Insert the middle door glass **3** into the door frame and gently push it back towards the hinges.
 - The markings on the glass must be legible.
- ▶ Reinstall the intermediate door glass seal **2**.
- ▶ Insert the outer door glass **1** into the door frame and gently push it back towards the hinges.
 - The outer door glass **1** can only be put back if positioned correctly with the shiny surface on the outside.

10.5 Cleaning the accessories and shelf guides

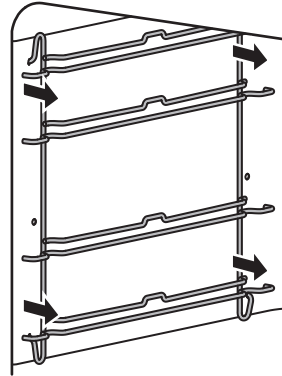
- The wire shelf and shelf guides can be cleaned in the dishwasher.
- The baking tray can be cleaned in the dishwasher; however, this will affect its non-stick properties.

Removing and putting back the shelf guides



When inserting the shelf guides take care not to damage the enamel.

- ▶ Swing the shelf guide at the front into the middle of the cooking space.
- ▶ Take the shelf guide out of the opening at the back.
- ▶ Put back in reverse order.



10.6 Cleaning the cooking space



Incorrect handling can result in damage to the appliance!

Do not bend the cooking space temperature sensor or heating elements.
Do not scour the surface. This can damage the enamel.

- ▶ Remove any soiling from the cooking space while still hand warm. Use a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.

10.7 Replacing the halogen light bulb



WARNING: Risk of electric shock!

Disconnect the appliance from the mains power supply before replacing the halogen light bulb.

Risk of burns from hot surfaces!

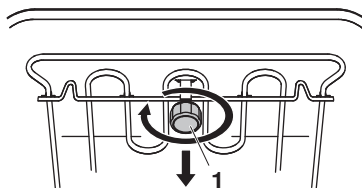
Allow the halogen light bulb and the appliance to cool down before replacing the halogen light bulb.



Do not touch the halogen light bulb with bare hands. Instead, use a fine, dry, grease-free cloth.

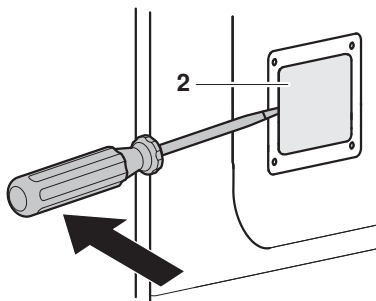
Overhead illumination

- ▶ Carefully turn the glass light cover **1** clockwise and remove.
- ▶ Take out the faulty halogen light bulb.
- ▶ Carefully fit the new halogen light bulb.
- ▶ Turn the glass light cover **1** anti-clockwise to tighten.
- ▶ Reconnect the power supply.



Lateral illumination




- ▶ Remove the left shelf guide.
- ▶ Place the screw driver along the middle of the edge of the glass and carefully remove the glass light cover **2** from its fixture.
- ▶ Take out the faulty halogen light bulb.
- ▶ Carefully fit the new halogen light bulb.
- ▶ Press the glass light cover **2** back into its fixture.
- ▶ Replace the shelf guides.
- ▶ Reconnect the power supply.







11 Trouble-shooting


You may be able to trouble-shoot the following malfunctions yourself. If not, note down the error message in full (message, F and E numbers) and call Customer Services.




11.1 Error messages

Message	Possible cause	Solution
The appliance is not working	▪ A household fuse or circuit breaker has tripped.	▶ Set all the dials to «0».
	▪ The fuse or circuit breaker keeps blowing.	▶ Change the fuse.
	▪ Interruption in the power supply.	▶ Reset the circuit breaker.
	▪ Demo mode is switched on.	▶ Call Customer Services.
The illumination is not working	▪ The halogen light is faulty.	▶ Check the power supply.
		▶ Switch demo mode off.
		▶ With the appliance switched off, hold the  ,  and  buttons depressed at the same time for 10 seconds.
		▶ Set all the dials to «0».
		▶ Disconnect the appliance from the electricity supply.
		▶ Replace the halogen light bulb.


Message	Possible cause	Solution
Noise occurs during operation	<ul style="list-style-type: none"> ▪ Appliance can make noises during operation (e.g. switching noises). 	<ul style="list-style-type: none"> – Such noise is normal.
Thick smoke is given off when heating up or cooking	<ul style="list-style-type: none"> ▪ If dirty, the cooking space can give off smoke when heated. 	<ul style="list-style-type: none"> ▶ Clean the cooking space when it has cooled down. Under no circumstances use strong detergent or abrasive scouring pads.
Thick smoke is given off when grilling	<ul style="list-style-type: none"> ▪ The food is too near to the heating elements. ▪ The cooking space temperature is too high. 	<ul style="list-style-type: none"> ▶ Check that the level selected is as recommended in «Tips and tricks» and in the separate «EasyCook brochure». ▶ Reduce the cooking space temperature.
Child Lock appears in the digital display.	<ul style="list-style-type: none"> ▪ The childproof lock is activated. 	<ul style="list-style-type: none"> ▶ See the User settings (see page 23) for how to operate the appliance with the childproof lock activated. ▶ Switch the childproof lock off.
DE no appears in the digital display.	<ul style="list-style-type: none"> ▪ Demo mode is activated. 	<ul style="list-style-type: none"> ▶ Switch the demo mode off.
R flashes in the digital display.	<ul style="list-style-type: none"> ▪ The maximum operating time has been exceeded. 	<ul style="list-style-type: none"> ▶ Set the  dial to «0». ▶ Touch the  button.
F HH flashes in the digital display.	<ul style="list-style-type: none"> ▪ Various situations can lead to this error message. 	<ul style="list-style-type: none"> ▶ Set the  dial to «0». ▶ Touch the  button.
U HH flashes in the digital display.		<ul style="list-style-type: none"> ▶ Switch the power supply off for about 1 minute.
E HH flashes in the digital display.		<ul style="list-style-type: none"> ▶ Switch the power supply back on.
		<ul style="list-style-type: none"> ▶ If the error appears again, note down the error message in full along with the serial number (SN). ▶ Disconnect from the power supply. ▶ Call Customer Services.

11.2 After a power failure

 The user settings remain unchanged.

Problem	Solution
Power failure	<ul style="list-style-type: none">▶ Hold the  button depressed for 5 seconds.<ul style="list-style-type: none">–  flashes in the digital display.▶ Turn the – + dial to the left or right and set the time.▶ Press the  button to confirm the settings.




Power failure during operation

- The current operation of the appliance is cancelled.
- The operation indicator  flashes.
- ▶ Turn the – + dial to the desired cooking space temperature.
 - Operation is continued.

12 Accessories and spare parts

Please give serial number of the appliance and exact designation of the accessory or spare part when ordering parts.


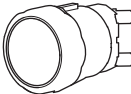

12.1 Accessories


Baking tray	Wire shelf	EasyCook brochure
		

12.2 Special accessories

For information see: www.vzug.com

12.3 Spare parts

Shelf guides, left/right	Halogen light bulb	Door seal
		

 The halogen light bulb is also available from specialist retailers.

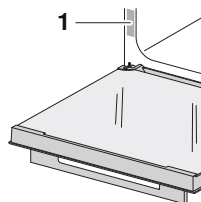
13 Technical data

External dimensions


- See installation instructions

Electrical connection

- See identification plate 1



13.1 Note for testing institutes

The energy efficiency class according to EN 50304 / EN 60350 is determined using the  and  operating modes.

Placing thermocouples between the appliance door and the seal can cause lack of leak-tightness and thus measuring errors.

The usable volume within the meaning of EN 50304 / EN 60350 is obtained with the shelf guides disassembled.

- For appliances with a grill: Keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

13.2 Temperature measurement

The temperature inside the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

13.3 Product fiche

In accordance with EU Regulation No.: 66/2014

Brand	–	V-ZUG Ltd
Type of appliance	–	Oven Cooker
Model designation	–	Combair V600
Model number	-	21040, 21041, 21076, 21084, 22021, 22022, 22026, 22027
Mass of SMS 55-600 55-762 appliance	kg	36 48
Mass of EURO 60-600 60-762 appliance	kg	37 48
Number of cavities	–	1
Heat source per cavity	–	Electricity
Volume per cavity	l	69
Energy consumption in conventional mode ¹⁾	kWh/cycle	0.8
Energy consumption in hot air / forced convection mode ²⁾	kWh/cycle	0.79
Energy Efficiency Index per cavity ³⁾	–	94.1
Measurement and calculation methods used	–	SN EN 60350-1:2016

In accordance with EU Regulation No.: 66/2014

Brand	–	V-ZUG Ltd
Type of appliance	–	Oven Cooker
Model designation	–	Combair V600
Model number	-	21106, 21108, 22028, 22030
Mass of SMS 55-600 55-762 appliance	kg	36 48
Mass of EURO 60-600 60-762 appliance	kg	37 48
Number of cavities	–	1
Heat source per cavity	–	Electricity
Volume per cavity	l	69
Energy consumption in conventional mode ¹⁾	kWh/cycle	0.95
Energy consumption in hot air / forced convection mode ²⁾	kWh/cycle	0.8
Energy Efficiency Index per cavity ³⁾	–	95.3
Measurement and calculation methods used	–	SN EN 60350-1:2016

1) Required to heat a standardized load per cavity

2) Required to heat a standardized load per cavity

3) Measurement methods: see EU Regulation No. 66/2014, Annex II, Chpt. 1

13.4 EcoStandby

To prevent unnecessary energy consumption, the appliance is equipped with the automatic energy-saving «EcoStandby» function.



You can reduce the power consumption to a minimum by selecting «Time display invisible» in the user settings. Despite EcoStandby, the safety functions remain active.

14 Tips and tricks






14.1 Baking and roasting

Result	Solution
▪ The baking or roast looks good on the outside but is still doughy or raw on the inside.	▶ Next time, set a lower temperature and lengthen the operating time. ▶ Check that the settings selected correspond to those recommended in the separate «EasyCook brochure».

14.2 Cake

Result	Solution
<ul style="list-style-type: none"> The cake collapses. 	<ul style="list-style-type: none"> ▶ Check that the settings selected correspond to those recommended in the separate «EasyCook brochure». ▶ Next time, set a lower temperature and lengthen the operating time. ▶ Stir the cake mixture well. When finished, bake immediately. ▶ For whisked sponges, beat the egg yolks/whites to a foam a little longer and then carefully fold into the mixture. When finished, bake immediately. ▶ Follow the instructions on how much baking powder to add.





14.3 Uneven browning

Result	Solution
<ul style="list-style-type: none"> The baking has browned unevenly. 	<ul style="list-style-type: none"> ▶ Next time, set a lower temperature and lengthen the operating time. ▶ If using , ,  or , check that the levels selected are as recommended in the separate «EasyCook brochure». ▶ Select  if baking on one level. ▶ Do not push baking tins or large, bulky foodstuff right to the back of the cooking space.
<ul style="list-style-type: none"> The baking has come out lighter on one baking tray than on the other. 	<ul style="list-style-type: none"> ▶ Check that the settings selected correspond to those recommended in the separate «EasyCook brochure».





Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

14.4 Saving energy

The  and  operating modes consume less energy than the  and  operating modes.

- ▶ Only switch the illumination on when needed.
- ▶ Avoid opening the appliance door frequently during operation.
- ▶ Use residual heat: for longer cooking times, i.e. over 30 minutes, switch the appliance off 5–10 minutes before the end of the cooking time. Exceptions: soufflé, sponge, choux pastry and puff pastry.
- ▶ Only preheat the cooking space if the baking results depend on it.
- ▶ Minimize preheating.



Power consumption can be reduced to a minimum by selecting  , «Time display invisible», in the user settings. Despite EcoStandby, the safety functions remain active.

15 Disposal

15.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.


15.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

15.3 Disposal



-  The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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17 Notes

18 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance straightaway:

- online at www.vzug.com →Service →Online warranty registration or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

My appliance information:

SN: _____ **Appliance:** _____

Please have this appliance information to hand when contacting V-ZUG. Thank you.

- ▶ Open the appliance door.

- The identification plate is located on the left-side panel.

Your repair order

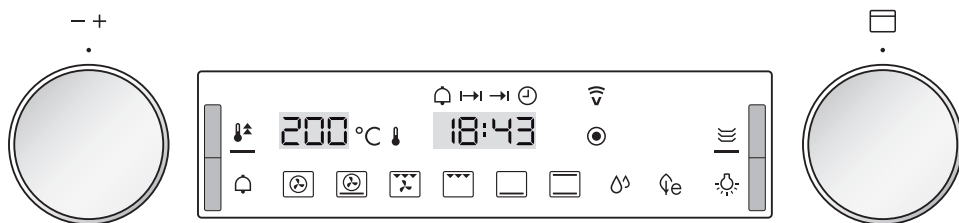
Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an on-site visit by us by phone if you wish.

General queries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling tel. +41 58 767 67 67 or by going to our website at www.vzug.com.

Quick instructions




Please first read the safety precautions in the operating instructions!




Selecting the operating mode

- ▶ Turn the  dial to the desired operating mode.

Selecting the cooking space temperature

- ▶ Turn the  dial to the desired cooking space temperature.
 - The  and  symbols illuminate.
 - The cooking space is heated up.



As soon as an acoustic signal is emitted:

- the  symbol goes out.
- the food can be placed in the cooking space.



For many uses, it is possible to start with a cold cooking space.

Switching off

- ▶ Turn the  dial to the «0» position.
 - If there are no cooking zones switched on on the cooker, the  symbol goes out.

Function buttons

Various functions can be activated by touching the function buttons.



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