



CX492111

CA051300:

Teppan Yaki (large)

CA060300:

Wireless temperature sensor for cooktop

GN232110:

Teppan Yaki GN 1/1

GN232230:

Teppan Yaki GN 2/3

VA420004:

Connecting strip Serie 400, flush, short

VA420010:

Connecting strip Serie 400, top, short

Full surface induction cooktop 400 series 90 cm

CX492111

- TFT touch display for an intuitive control of all functions
- Dynamic cooking function
- One single big cooking surface
- Professional cooking function for splitting the cooktop into predefined heat areas
- One single big cooking surface

Free positioning of cookware

All sizes and formats of cookware can be used

TFT touch display for an intuitive control of all functions

Professional cooking functions

Max. power output for big cookware of up to 5.5 KW

Precision crafting of 3 mm stainless steel

For surface mounting with a visible edge or for flush mounting

Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

One unique cooking surface of 3200 cm².

Up to 6 items of cookware can be placed simultaneously on the cooktop.

Capacity

Easy to use colour graphic TFT touch display with use indications.

Electronic power control in 17 cooking power levels.

Features

Cooking sensor function.

Professional cooking function.

Dynamic cooking function.

Teppan Yaki function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Individual pot detection.

Cooking timer for each cooking position.

Stopwatch.

Short-term timer.

Information key with use indicators.

Power management.

Cooktop-based ventilation control (with suitable hood).

Home network integration for digital services (Home Connect) wireless via WiFi.

The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety

Main switch.

Residual heat indication.

Child lock.

Safety shut-off.

Pause function.

Performance

Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.

If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

Additional instructions for flush mounting:

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.

If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 28. kg

Connection

Total connected load 7.4 KW.

Connecting cable 1.50 m without plug.

Power consumption standby/display off 0.5 W.

Power consumption standby/network 2.0 W.

Please check the user manual for how to switch off the WiFi module.

