



The difference is Gaggenau.

The Vario flex induction cooktops
The Vario cooktops 400 series



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The Vario flex induction cooktops 400 series

The revised Vario cooktops 400 series is equipped with flex induction technology, allowing ambitious private chefs to combine two cooking zones into one for large cookware. Made in Europe and inspired by the professional kitchen, the cooktops are designed for the culinary cultured who appreciate induction cooktops that adapt to their cookware.

The intuitive user interface of the cooktops utilises both white and orange to ensure ease of use. The surface-mounted and precisely crafted solid stainless steel knobs can be aligned with their cooking zones or together in a horizontal line and illuminate when activated.

Type reference

VI 492, VI 482, VI 462, VI 422, VI 414

Dimensions

Width 90 cm, 80 cm, 60 cm, 38 cm

Finishes

Stainless steel frame for surface or flush mounting



The Vario cooktops 400 series

The professional chef does not appreciate limitations. This series fits together perfectly and extends almost infinitely. Uniquely: grill, Teppan Yaki, steamer, downdraft ventilation and deep fryer can sit together as one cohesive workspace with induction or gas cooktops that can range from 38 cm to 90 cm.

Our energy efficient steel framed induction cooktops, direct heat quickly to the pan. With the power to sear as well as the control for long gentle simmering, it also comes in a wide variety of sizes as well as formats, from set cooking zones to full surface usage to wok attachments, all is possible.

This is a worktop that frees the imagination, a tribute to boundless cuisine. Illuminated controls can be found on the vertical surface; to hand, without distracting the eye. Yet another distinction that makes the Vario cooktops 400 series imposing but not overwhelming.



The cooktops' flexibility enables the use of cookware in a variety of shapes and sizes, with a diameter of up to 32 cm. Pots and pans can be placed anywhere within the zones and heated in a matter of moments using the booster function.

The flex induction cooktops are available in 90 cm, 80 cm, 60 cm and 38 cm widths, sitting effortlessly with any of the other Vario cooktops 400 series appliances.

A 3 mm stainless steel frame, either surface- or flush-mounted, connects the modular Vario cooktops 400 series. As with all things Gaggenau, great care is taken to only use exceptional materials, to finish by hand and to maintain the highest quality at every stage of production.

The frying sensor pan GP 900

The frying sensor pan offers a healthier way to fry, it gradually adjusts the heat between 5 temperature levels. There are 4 sizes of pan, ranging from 15 cm to 28 cm diameter.



The wok pan WP 400



The wok ring WZ 400



Utilising the wok ring transforms the central round cooking area of the Vario flex induction cooktops VI 492 and VI 414 into a wok zone.

For further information refer to the publication "The models and dimensions" or www.gaggenau.com.

