



## VI 492 613

Stainless steel frame  
Black glass ceramic  
Width 36" (90 cm)

### Installation accessories

In combination of several Vario cooktops, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

#### VA 420 000

Connection strip for combination with other Vario 400 series for flush mounting.

#### VA 420 010

Connection strip for combination with other Vario 400 series for surface mounting.

### Optional accessories

#### GP 900 001

Stainless steel frying sensor pan  
Non-stick coating, ø 6".

#### GP 900 002

Stainless steel frying sensor pan  
Non-stick coating, ø 7".

#### GP 900 003

Stainless steel frying sensor pan  
Non-stick coating, ø 8".

#### GP 900 004

Stainless steel frying sensor pan  
Non-stick coating, ø 11".

#### WP 400 001

Wok pan made of multiple-layer material with round bottom and handle ø 14 9/16", 6.3 qt., height 4".

#### WZ 400 000

Wok support ring for wok pan  
For use with VI 414 Vario induction wok and VI 492 Vario flex induction cooktop only.

### Combinable with:

AL400791  
AI442720 / AI442760  
AW442720 / AW442760  
AF210791

### Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

## Vario 400 series flex induction cooktop VI 492

- Flex function for combining the rectangular cooking areas
- Free positioning of cookware inside combined cooking areas
- Frying sensor function for temperature control in pans
- Large cooking zone for pots up to ø 13"
- Ideal for round-bottomed wok using wok ring attachment
- Easy control of all functions with bi-coloured display
- Solid stainless steel control knobs
- Precision crafted 1/8-inch stainless steel frame
- For surface-mount installation with a visible edge or for flush installation
- Can be perfectly combined with other Vario 400 series appliances

### Cooking zones

2 flex induction cooking zones  
7 1/2" x 9" (2200 W, with booster 3,700 W), linked together 15" x 9" (3300 W, with booster 3,700 W).  
2 flex induction cooking areas  
7 1/2" x 9" (2200 W, with booster 3600 W), linked together 15" x 9" (3300 W, with booster 3600 W).  
1 induction cooking zone ø 8 1/4" (21cm) (2200 W, with booster 3700 W), automatically switches to ø 10 1/4" (26cm) (2600 W, with booster 3700 W) and to ø 12 5/8" (3300 W, with booster 3700 W).

### Operation

Control knobs with illuminated ring, cooking zone and output level markings.  
Electronic power control in 12 output levels (0 Cooking zone off  
Heat setting 1 Lowest setting  
Heat setting 12 Highest setting).  
User friendly control with bi-colored display (white / orange).

### Features

Flex function for rectangular cooking areas.  
Frying sensor function.  
Booster function.  
Stopwatch.  
Short-term timer.  
Options menu.  
Power management.

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](http://home-connect.com).

### Safety

Operation indicator.  
Pot detection.  
Digital 2 stage residual heat indicator  
Safety shut-off.

### Planning notes

Depending on the type of installation – surface- or flush-mounted – the specific location of the cut-out and the control knob positions may vary. The horizontal positioning of the knobs may be aligned with the specific

cooking areas and zones.

The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).

In a combination of several Vario 400 series cooktops a connection strip VA 420 must be used.

Depending on the type of installation – surface- or flush-mounted – the respective VA 420 connecting strip must be used.

For flush installation the edge height in the cut-out needs to be at least 1/2" and for surface-mount 3/8". Ensure a continuous cut surface of 90°.

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

Flush installation is possible in countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the edges must be observed. For a suitable heat resistant filler please consult with your countertop 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 countertop cut-out.

If installing several Vario products in individual cut-outs allow for a minimum distance of 2" in between the cooktops. Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended. Immersion depth depending on installation situation, 2 3/8" for surface mount or 2 3/4" for flush-mount. A combination with VL 414 downdraft is not recommended due to insufficient air extraction from the center zone.

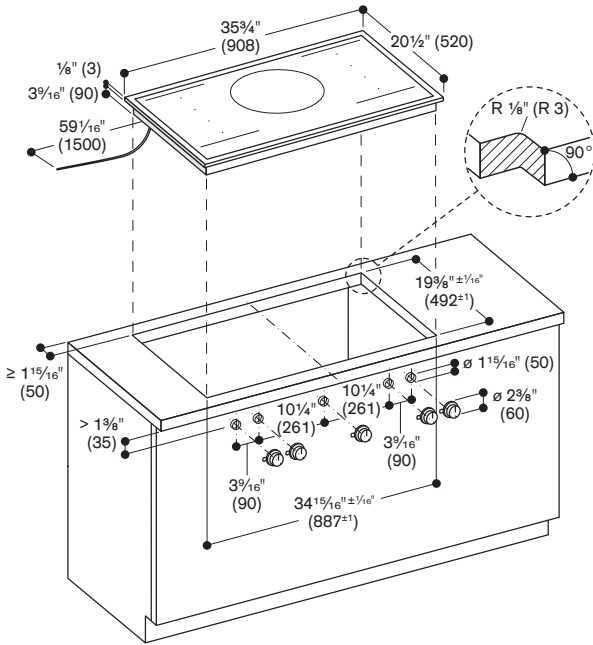
To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet. Please see the installation instructions for further detail.

Appliance can be snapped into the countertop from above.  
Appliance weight: approx. 46 lbs.

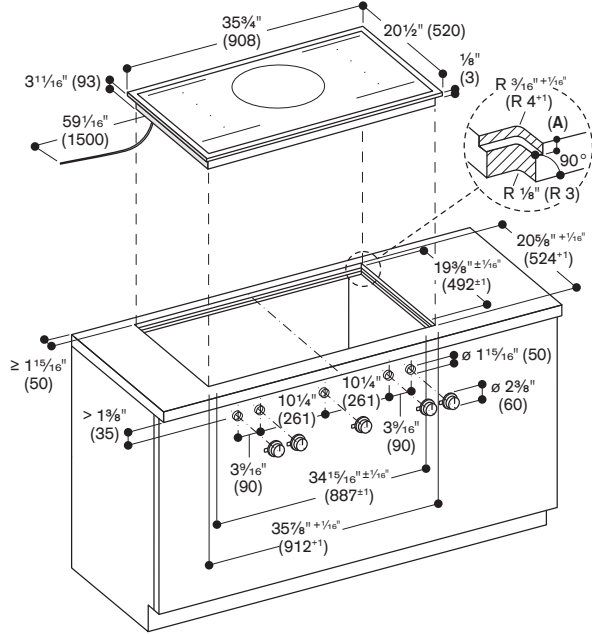
### Rating

Rating: 9,360 W (208 / 220 V) / 10,800 W (240 V)  
Minimum fuse protection: 47 A  
Electrical: 208 / 220–240 V / 60 Hz  
Electrical connection:  
Hardwire required, 59" cable length

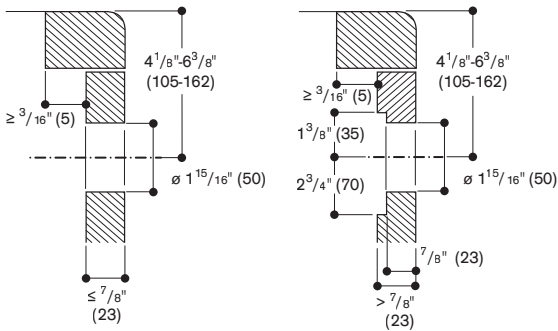
## Surface-mount Installation



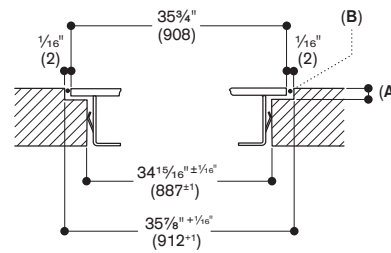
## Flush-mount Installation



## Installation of the control knob; surface-mount installation

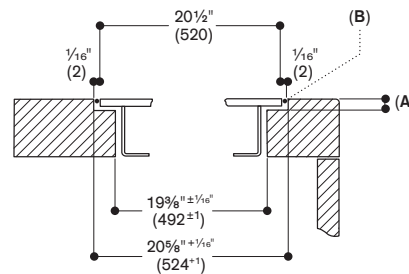


## Longitudinal section



A: 1/8" (3.5<sup>0.5</sup>)  
B: Fill with silicone

## Cross-section



A: 1/8" (3.5<sup>0.5</sup>)  
B: Fill with silicone