

# GAGGENAU



## VG295150CA

Stainless steel control panel

Width 36" (90 cm)

Liquid gas

## VG295250CA

Stainless steel control panel

Width 36" (90 cm)

Natural gas

## Included accessories

1 wok attachment ring

## Optional accessories

### WP 400 001

Wok pan made of multiple-layer material with round bottom and handle  $\varnothing 14\frac{3}{16}$ ", 6.3 qt., height 4".

## Combinable with:

AI442720

AW442720

AI230700

AW230790

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).

## 200 series gas cooktop

### VG295

- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Multi-ring burner of solid, heat-resistant brass as used in professional kitchen
- Solid smooth-surface cast-iron pan support
- Up to 59,700 BTU (17 kW) on 5 burners

## Cooking zones

### VG 295 150CA

1 multi-ring wok burner 1,000 – 18,800 BTU (300 W – 5000 W), suitable for pots up to max.  $\varnothing 12\frac{5}{8}$ ".

2 two-ring high output burners 600 – 13,600 BTU (170 W – 4000 W), suitable for pots up to max.  $\varnothing 11$ ".

2 two-ring standard burners 600 – 6,800 BTU (170 W – 2000 W), suitable for pots up to max.  $\varnothing 9\frac{1}{2}$ ".

### VG 295 250CA

1 multi-ring wok burner 1,000 – 18,800 BTU (300 W – 5500 W), suitable for pots up to max.  $\varnothing 12\frac{5}{8}$ ".

2 two-ring high output burners 600 – 13,600 BTU (170 W – 4000 W), suitable for pots up to max.  $\varnothing 11$ ".

2 two-ring standard burners 600 – 6,800 BTU (170 W – 2000 W), suitable for pots up to max.  $\varnothing 9\frac{1}{2}$ ".

## Operation

Control knobs with illuminated ring.

Integrated control panel.

One-handed operation.

Electric ignition.

## Features

Three-part cast iron pan support with flat, continuous pot surface.

Brass burner rings.

## Safety

Thermoelectric safety pilot.

Residual heat indicator.

Operation indicator.

## Planning notes

No intermediate shelf required.

Appliance can be snapped into the countertop from above.

The rear panel must consist of a non-flammable material. Wall trims must be resistant to heat.

Installation in a 36" (90 cm) wide base cabinet is required. Above countertop minimum clearance of at least  $11\frac{13}{16}$ " from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed.

Minimum distance between gas cooktop(s) with more than 37,533 BTU (11kW) and ventilation hood must be 30" (76 cm). Appliance weight: approx. 68 lbs (31 kg).

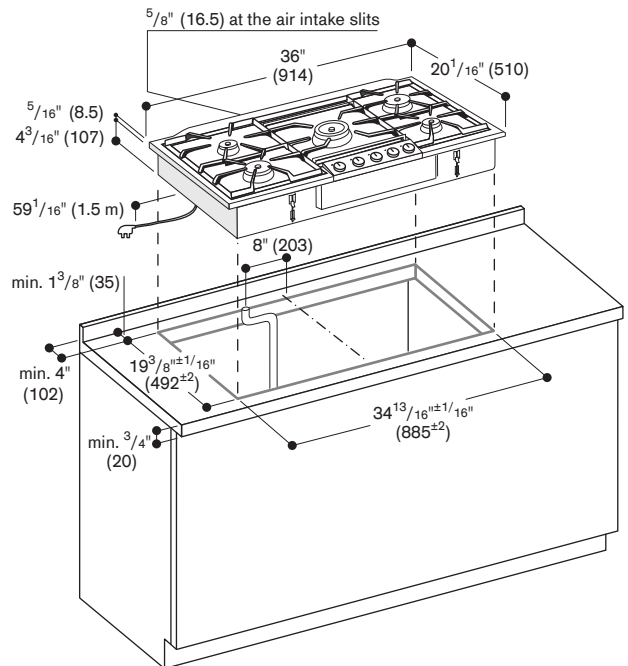
## Rating

Rating: 10 W (58,000 / 59,700 BTU)

Minimum fuse protection: 15 A

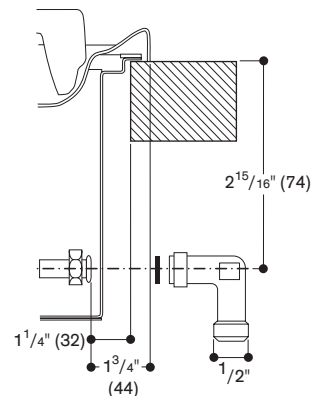
Electrical: 120 V / 60 Hz

Electrical connection: Plan for a  $59\frac{1}{16}$ " long connecting cable with 3 prong NEMA 5-15 plug.



Minimum distance from the appliance cut-out to the side wall  $11\frac{13}{16}$ " (300 mm).

## Gas connection



Numbers indicated inside parenthesis ( ) = mm

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## VG 264 220CA

Black control panel  
Width 24" (60 cm)

Natural gas.

For conversion to LP gas, LP kit (part #10009476) must be ordered.

## Installation accessories

### VV 200 010

Stainless steel connection strip for combination with other Vario 200 series appliances

### VV 200 020

Black connection strip for combination with other Vario 200 series appliances

## Optional accessories

### VD 200 020

Vario 200 Series black appliance cover

### LS 041 001

Stainless steel, removable air deflector for gas Vario next to VL 200 downdraft.

## Combinable with:

VL200120

AI442720 / AI442760

AW442720 / AW442760

AI230700

AW230790

AF210791 / AF2107611

## 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 200 series gas cooktop

### VG 264

- Can be combined with other Vario 200 series products
- Control panel for comfortable and secure operation
- Mechanical power level regulation for 9 power levels, with exact setting and reproduction of flame size
- Solid smooth-surface cast iron pan supports for easy and safe positioning of cookware
- Up to 33,400 BTU on 4 burners

## Cooking zones

2 high-output burners 1,900 – 10,200 BTU (560 – 3,000 W), suitable for pots up to max.  $\varnothing$  8  $\frac{3}{4}$ ".

2 standard burners 1,300 – 6,500 BTU (380 – 1,900 W), suitable for pots up to max.  $\varnothing$  7  $\frac{7}{8}$ ".

## Operation

Control knobs with illuminated ring.  
Integrated control panel.  
One-handed operation.  
Electric ignition.

## Features

Two-part cast iron pan support with continuous pot surface.  
Enameled burner cover.

## Safety

Thermoelectric safety pilot.  
Residual heat indication.  
Operation indicator.

## Planning notes

Equipped for natural gas. For conversion to LP gas, 2x LP kits (part#10009476) must be ordered.

No intermediate shelf required.

Appliance can be snapped into the countertop from above.

A minimum lateral clearance of at least 6" (150 mm) from adjacent heat-sensitive cabinet or contact surfaces must be observed or thermal insulation fitted.

With a total connected load of more than 37,533 BTU (11 kW) local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU (11 kW) and ventilation hood 27  $\frac{1}{2}$ " (70 cm).  
Appliance weight: approx. 35 lbs (16 kg).

## Rating

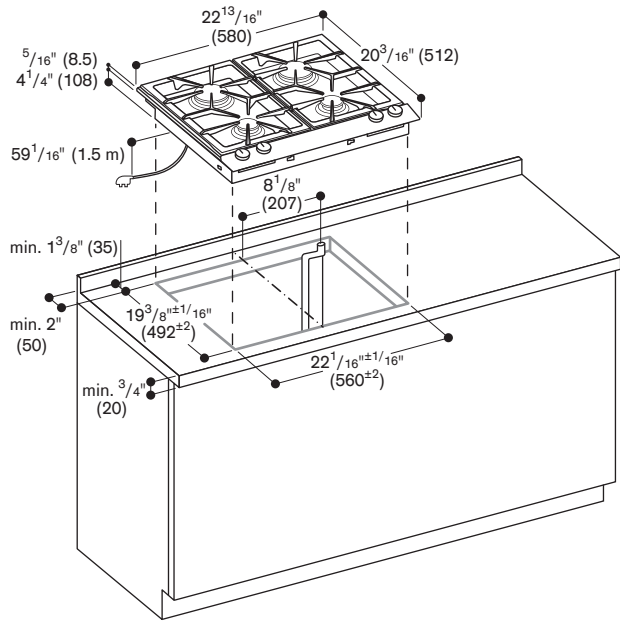
Total rating: 10 W (33,400 BTU).

Minimum fuse protection: 15 A

Electrical: 120 V / 60 Hz

Electrical connection:

Plan for a 59" long connecting cable with 3 prong NEMA 5-15 plug.



Minimum distance from the appliance cut-out to the side wall 11  $\frac{13}{16}$ " (300 mm).

## Gas connection

