

The flex induction cooktops with downdraft ventilation

The cooktops 400 series



GAGGENAU

The flex induction cooktops with downdraft ventilation

The flex induction cooktop with downdraft ventilation is installed frameless and flush. The cooktop appears as a continuation of the countertop, seamlessly blending with the perfect surface. Even the solid stainless steel control knobs are set onto the vertical surface below.

The intuitive white and orange user interface, flex function and integrated downdraft ventilation provide the private chef with total control and a wide variety of cooking options. All without any compromise of the aesthetic vision.

Type reference

CVL 420, CVL 410

Dimensions

Width 88 cm

Finishes

Frameless for flush mounting



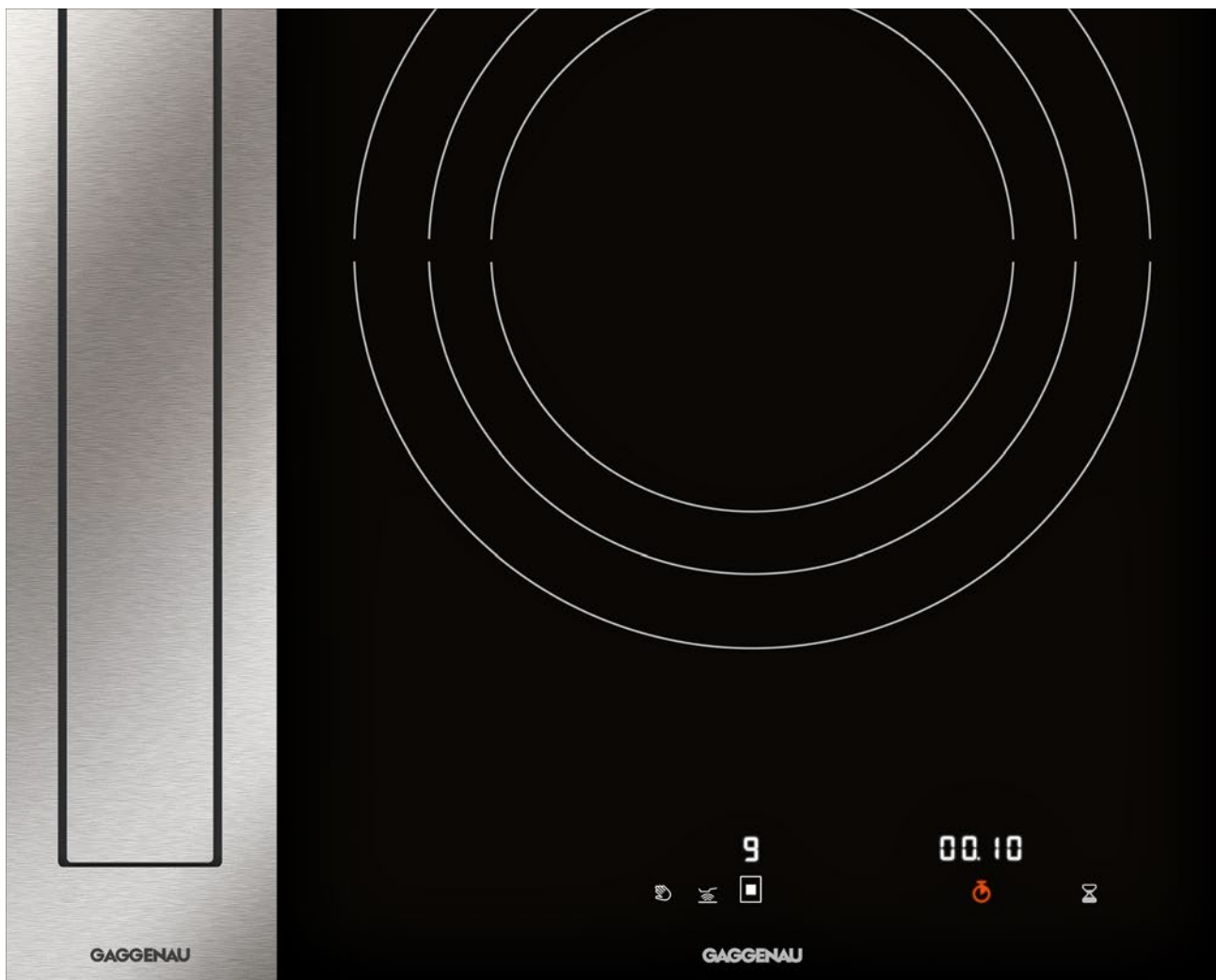
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The cooktop is available in two configurations: either two flex cooking areas or one flex induction and one wok induction area.

The cooktop's 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 ring zone has three sizes and is able to accommodate woks and large pans up to 32 cm.

The downdraft ventilation, available in air recirculation or air extraction mode, offers three power levels and one intensive mode. Activating the run-on function enables the ventilation to continue for six minutes before it switches itself off. An energy efficient (class A+), powerful and quieter motor works in tandem with airflow ducting to ensure minimal noise and efficient use of space. 85 per cent of odours are removed during air recirculation due to the combination of this powerful motor and the activated charcoal filters.



Downdraft ventilation and wok induction area



Stainless steel control knobs

Stainless steel control knobs

Illuminated when in use, the cooktop's control knobs offer 12 electronically controlled power levels as well as a boost function. The downdraft ventilation control knob can be set to any of three settings or an intensive option.

The control concept

A display with a clean design in white and orange, only indicates the functions that can be used, ensuring intuitive operation.

The flex function

Within the confines of a finite kitchen space, the flex induction opens up the chef's options. The various cooking zones can be used as are, or two zones can be merged into one. This provides the private chef with a larger cooking zone, perfect for the addition of the Teppan Yaki or griddle plate accessories.

The wok function

The 32 cm cooking zone with booster function not only enables the use of a wok, with the wok ring accessory, but also accommodates large and small pans.

The frying sensor function

The private chef can choose from any one of five preset heat settings and the sensor will ensure that temperature is maintained. This keeps oil from becoming too hot and enables gentle, healthier frying.

The accessories

To fully utilise the benefits of the flex induction system, the private chef should consider the addition of these accessories. Not only will they complement the 400 series design aesthetic, they have been created specifically to work with the Gaggenau flex induction system.

The frying sensor pan
GP 900



Having chosen one of five preset temperature levels, the private chef can rest assured that the sensor will precisely maintain the desired temperature. There are four sizes of pan, ranging from 15 cm to 28 cm diameter.

The Teppan Yaki
CA 051



The Teppan Yaki is made specifically for the flex induction cooktop. A multi-ply material ensures direct heat transference and durability.

The griddle plate
CA 052



The cast aluminium griddle plate is a non-stick surface with intense searing abilities.

The Wok pan
WP 400



The round bottomed wok of multi-ply material allows for authentic Asian cooking on an induction, when used in conjunction with the wok ring.

The Wok ring
WZ 400



Utilising the wok ring transforms the round cooking area of the induction cooktop into a wok zone.

The difference is Gaggenau.

For further information

- ▶ Models & Dimensions
- ▶ www.gaggenau.com