The difference is Gaggenau.

The flex induction cooktops

www.gaggenau.com  BSH Hausgeräte GmbH, P.O. Box 830101, 81701 Munich, Germany

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

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

Available in different widths, the flex induction cooktops will complement kitchens of any size. Created in a variety of formats, some of these zones can automatically adjust to the size of the pan. Distinct cooking areas can be controlled individually or combined at the touch of a button, providing the private chef with a vastly enlarged cooking surface.

The flex induction cooktops are designed to liberate the private chef from the confines of cooking zones. Two models are even equipped with efficient integrated ventilation, freeing the chef from monitoring air quality.

The flex induction cooktops

- Available in different widths, the cooktops within this range are designed to be both spacious and a symbol of adventurous, professional cookery.
- Each with a different character, the cooktops 200 series presents widths from 60 to 90 cm. Whether it is flush-mounted or surface-mounted, gas, induction or glass ceramic; where space is limited, ambition is not.

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