The gas cooktops

The cooktops 400 series and 200 series
The gas cooktops 400 series and 200 series are inspired by the demands of the professional kitchen. The power to quickly sear meat and bring large saucepans to the boil must be matched with the ability to gently simmer.

The full electronic power level regulation for the 400 series and mechanical power level regulation for the 200 series offer the private chef complete, accurate and replicable control over the heat. A heat that arises from a stainless steel top surface.
The stainless steel knobs provide full electronic power level regulation of the brass burners, including the central three ring wok burner. There are twelve power levels to choose from as well as a very low simmer function. Each power level is reproduced absolutely consistently. Throughout the series, ignition, monitoring and re-ignition, are automatic while a residual heat indicator and safety shut off function protect the chef.

Control knobs can be aligned with the burners they control so precisely. The top surface is stainless steel and the cast pan supports are solid metal. On the CG 492, they can be set level to the worktop.
For convenience, the CG 291 and CG 261 gas cooktops offer a thermoelectric safety pilot and electric ignition ensuring the flame is only a click away and never goes out. The Wok ring burner can instantly bring a 32 cm diameter wok or pan to temperature.

Visually distinctive ‘sword’ control knobs offer nine precise levels of mechanical power level regulation. The enamelled burner cover on top of the stainless steel surface ensures consistent long term performance and a cohesive aesthetic.
The difference is Gaggenau.

For further information

- Models & Dimensions
- www.gaggenau.com