

The special appliances
The Vario cooktops 400 series



GAGGENAU

The Vario special appliances 400 series

The Vario 400 series offers the ambitious private chef exceptional and specialised cooktops: the Vario deep fryer, steamer, electric grill and Teppan Yaki.

These cooktops unlock specific areas of cuisine, methods of cooking and quickly become indispensable. While specialised, they are also versatile; for instance the steamer will cook, simmer, blanch, regenerate, keep warm, extract juice, preserve, prepare yoghurt, raise dough and disinfect.

As part of the Vario cooktops 400 series, each specialised appliance not only visually complements the Vario cooktop 400 series kitchen, but also enables the private chef to achieve professional results.





The Vario deep fryer 400 series

The deep fryer produces exceptional results due to its accurate electronic temperature control from 135 °C to 190 °C; adjustable in 5 °C increments via the solid, illuminated stainless steel knobs. Eventually the temperature determines the outcome of frying. At the correct temperature, an attractive and protective layer forms, helping to block the absorption of excessive amounts of fat. Too cold and the food absorbs the fat, too hot and the food browns while remaining raw within.

The private chef can fry using the two baskets or none. Three different zones, one for foaming, frying and cold oil prevent messy frothing and allow any food particles to sink to the cold zone and avoid burning. This cold zone also extends the life span of the oil and keeps it from passing flavours on from one dish to the next.

The powerful 3,000 W swing-out heating element within the 3.5 litre basin is controlled by temperature sensors to ensure the oil or fat does not overheat or cool as cold ingredients are added. There are specific settings for cleaning and the gentle melting of fat and automatic shut off occurs after four hours.

Flush or surface mounted, the stainless steel deep fryer is an aesthetically pleasing addition to the kitchen. It enables the professional creation of an enormous number of dishes, such as tempura, beignet, fritter, falafel, calamari, croquettes and arancini, to be achieved with professional results.

Type reference

VF 414

Dimensions

Width 38 cm

Finishes

Stainless steel, flush or surface mounted



Surface or flush mounting

The Vario steamer 400 series

With a capacity of one to six litres, the steamer is large enough to enable steaming on two levels, without any flavour transfer. The drainage valve is motorised and can feed into fixed pipework or a removable container. Drainage and temperature are controlled by two illuminated, solid stainless steel knobs.

Water temperature is controlled electronically from 45 °C to 95 °C. An automatic boiling point detection compensates for altitude differences. Overheating detection and automatic shut off after four to eight hours, ensures worry-free use.

A wide variety of cooking and preparation can be achieved in the pressureless steamer.

Its professional appearance and large capacity yet slim footprint, make it the ideal choice for the showcase kitchen that lacks the space for a steam oven. Also, unlike a steam oven, the water itself can be seasoned for flavour enhancement.

Type reference
VK 414

Dimensions
Width 38 cm

Finishes
Stainless steel, flush or surface mounted



The Vario electric grill 400 series

The 12 electronically controlled output levels can be applied to the whole grill or the two, separate 1,500 W zones. Adding a half size cast pan allows for simultaneous grilling and frying. The lava stones beneath the open cast grill create an even heat, while a trough and grease-collecting insert makes cleaning easy.

The overall design and use of solid stainless steel knobs that illuminate in use, allow this appliance to seamlessly blend with any of the Vario cooktops 400 series.

Type reference

VR 414

Dimensions

Width 38 cm

Finishes

Stainless steel, flush or surface mounted



The Vario Teppan Yaki 400 series

Teppan Yaki is the art of cooking directly onto a flat metal surface. Ensuring you have total control of the surface temperature is vital when it can be as high as 240 °C. This is enabled by the illuminated, solid stainless steel knobs.

The two 1,500 W zones can be combined or used separately to simultaneously cook and keep food warm. The hard-chromed metal offers unparalleled heat distribution and due to its even surface, it is easy to clean.

Type reference

VP 414

Dimensions

Width 38 cm

Finishes

Stainless steel, flush or surface mounted

The Vario cooktops 400 series

The Vario cooktops 400 series provides the private chef with a choice of induction and gas cooktop options to add to the range of special appliances of deep fryer, steamer, electric grill and Teppan Yaki.

The cooking zones of the induction cooktops are available either as fixed or interconnectable solution. Gas cooktops are available in one, two or five burners, with full electric power level regulation of up to 6,000 W. Both induction and gas cooktops are available in widths from 38 cm to 90 cm.

The accompanying 11 cm downdraft ventilation sits alongside the cooktops as does the 90 cm or 120 cm table ventilation. These latter appliances rise above the cooktop when in use, descending below the surface at other times.

However you choose to configure the Vario cooktops 400 series, the appliances will work together, aesthetically and functionally. Flush or surface mounted, the stainless steel frame together with the vertically mounted solid stainless steel control knobs, make a professional statement.



The difference is Gaggenau.

For further information

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