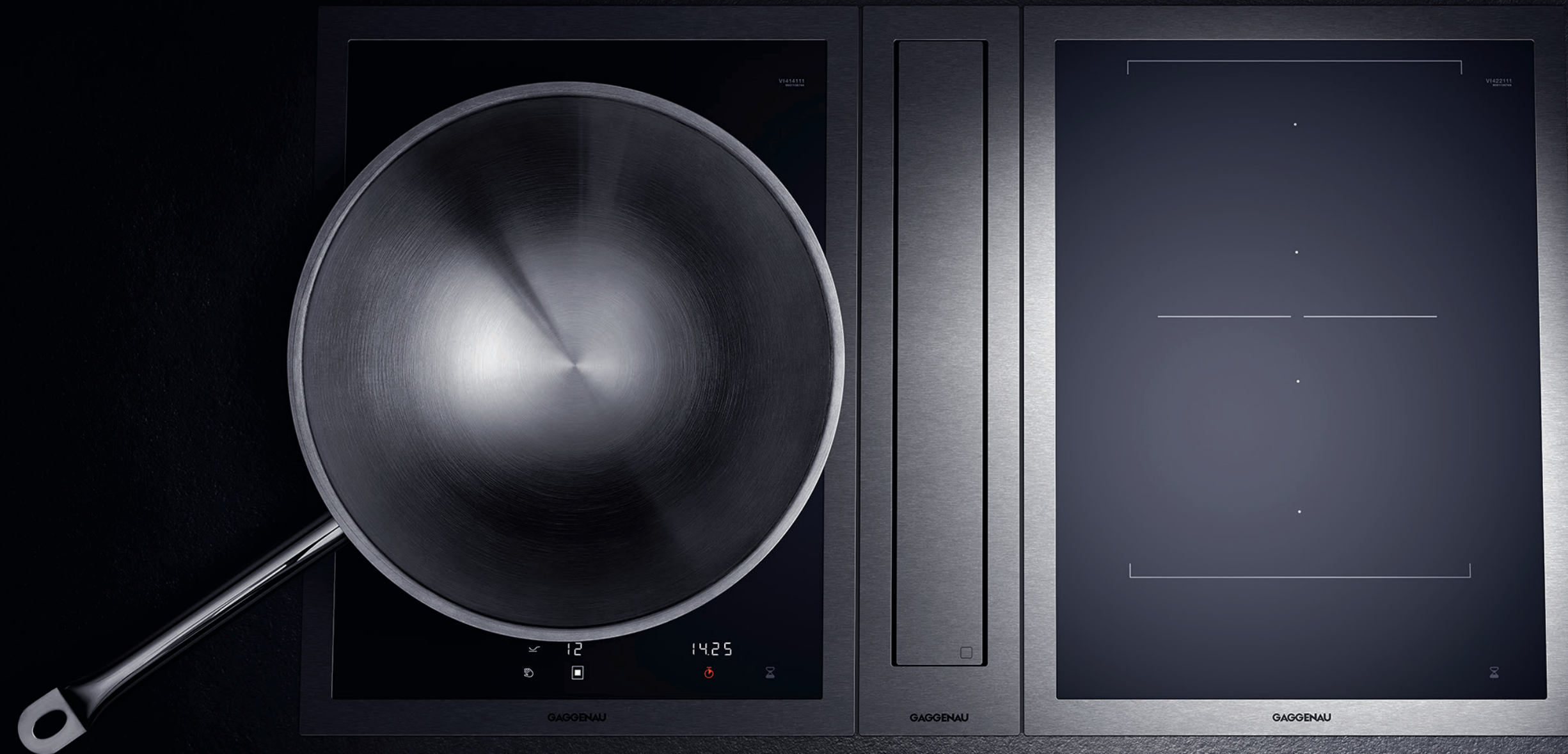




The difference is Gaggenau.

The Vario flex induction cooktops
The Vario 400 series cooktops



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The Vario 400 series flex induction cooktops

The revised Vario 400 series cooktops are equipped with flex induction technology, allowing private chefs to combine two cooking zones into one for large cookware. Made in Europe and inspired by the professional kitchen, the cooktops are designed for the culinary cultured who appreciate induction cooktops that adapt to their cookware.

The new electronic knobs allow for installation in a bespoke manner and illuminate when activated. Precisely crafted in stainless steel, each knob can be aligned with their cooking zones or mounted on the countertop. The intuitive user interface of the cooktops utilizes both white and orange to ensure ease of use.

Type reference
VI 492, VI 422, VI 414

Dimensions
Width 15", 36"

Finishes
Stainless steel frame for surface or flush mounting



The Vario 400 series cooktops

The professional chef does not appreciate limitations. This series fits together perfectly and extends almost infinitely. Uniquely: grill, Teppan Yaki, in-counter steamer, downdraft ventilation and deep fryer can sit together as one cohesive workspace with induction or gas cooktops that can range from 15 inch to 36 inch.

Our energy efficient steel framed induction cooktops direct heat quickly to the pan. With the power to sear as well as the control for long gentle simmering, available in a wide variety of sizes and formats. From set cooking zones to full surface usage to wok attachments, all is possible.

This is a worktop that frees the imagination, a tribute to boundless cuisine. Illuminated controls can be found on the vertical surface without distraction to the eye. Yet another distinction that makes the Vario 400 series cooktops imposing but not overwhelming.

The cooktops' flexibility enables the use of cookware in a variety of shapes and sizes, with a diameter of up to 13 inches. Pots and pans can be placed anywhere within the zones and heated in a matter of moments using the booster function.

The flex induction cooktops are available in 36" and 15" widths, sitting effortlessly with any of the other 400 series Vario cooktops appliances.

A 3 mm stainless steel frame, either surface- or flush-mounted, connects the modular Vario 400 series cooktops. As with all things Gaggenau, great care is taken to only use exceptional materials, to finish by hand and to maintain the highest quality at every stage of production.

The frying sensor pan
GP 900

The frying sensor pan offers a healthier way to fry; it gradually adjusts the heat between 5 temperature levels. There are 4 sizes of pan, ranging from 6 inch to 11 inch in diameter.



The wok pan
WP 400



The wok ring
WZ 400

Utilizing the wok ring transforms the central round cooking area of the Vario flex induction cooktops VI 492 and VI 414 into a wok zone.



For further information refer to the full-line publication "The models and dimensions" or www.gaggenau-usa.com.

