The difference is Gaggenau. The flex induction cooktops
The 200 series cooktops GAGGENAU www.gaggenau-usa.com Gaggenau U.S.A., 1901 Main Street, Suite 600, Irvine, 92614 CA, USA

The flex induction cooktops

Available in different widths, the flex induction cooktops will complement kitchens of any size. Created in a variety of formats, with and without round cooking zones, 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 chef with a vastly enlarged cooking surface.

Pans can be moved within flex induction cooking areas; the cooktop will remember the power level and reapply it wherever the pan settles within the heating area. This flexible cooktop is designed to be both easy to use and capable of adventurous, professional cooking.

Model reference Cl 292, Cl 282 Dimensions Width 36", 30"





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 is, or two zones can simply be merged into one. This provides the chef with a cooking zone perfect for the addition of the Teppan Yaki accessory.

The cooking sensor function

By attaching the cooking sensor, temperature can be controlled within the pot. The gradual heating-up is displayed, thereby allowing a controlled cooking process. A boil over is avoided and the readjustment of power levels not necessary.

The frying sensor function

For gentler frying, this function gradually increases the heat while the display shows the progression. The chef can choose from any one of five heat settings.

The control concept

A new control concept with a clean design in white and orange only indicates the functions that can be used, ensuring intuitive operation. Functions are controlled by the magnetic Twist-Pad which is simply lifted off when cleaning the cooktop.

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 cooking sensor

CA 060

The cooking sensor regulates the temperature within pots.



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