

The full surface induction cooktops

Vario cooktops and cooktops 400 series



GAGGENAU

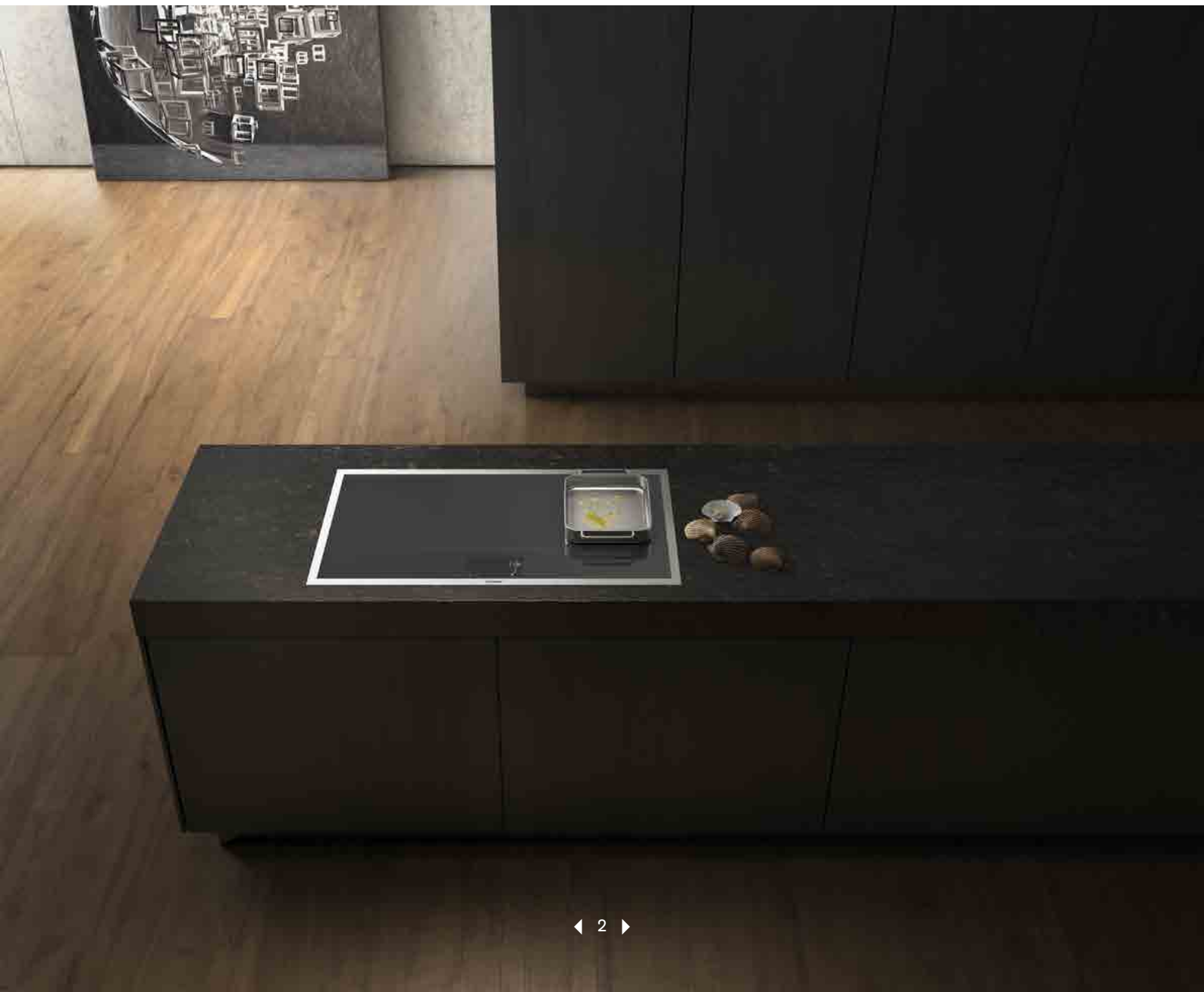
The full surface induction cooktops

Place up to six pans freely, almost anywhere on a seemingly limitless cooking surface. Available in 90 cm and 80 cm widths and with 17 heat levels to choose from including a booster function, there's also a choice of finishes. Frameless it can be placed flush to, or on top of, the work surface. If installed within our stainless steel frame, it can complement any of the Vario 400 series: gas wok, Teppan Yaki, electric grill, in almost limitless combinations.

Type reference
CX 492, CX 482

Dimensions
Width 90 cm, 80 cm

Finishes
Frameless or framed in stainless steel





At up to 3200 cm², the full surface induction provides the space to create freely, as the professionals do. This is fully exploited by the professional and dynamic functions whereby the surface is divided into three sections of predetermined heat: high, medium and low. Just as in the fast-paced professional kitchen, the private chef simply moves their pan between the different temperature sections without needing to touch any controls. The professional function divides the cooktop horizontally; dynamic divides vertically.

The full surface induction cooktops are Home Connect-ready and can be linked to the latest Gaggenau ventilation systems. This allows the private chef to control both appliances from the cooktop's large, intuitive, TFT colour display. Home Connect is able to integrate the full surface induction cooktop into many home management systems, opening up a connected, limitless world of opportunities.

T Teppan Yaki

GN 232 110, GN 232 230

The CX allows the private chef to heat half or all of the two Teppan Yaki accessories.



Cooking sensor

CA 060 300

The cooking sensor enables accurate measurement and control of the actual temperature within the pot. Over-boiling is avoided and precise cooking achieved, automatically.



The extraordinary, becomes connected.

Gaggenau and Home Connect*



The difference is Gaggenau.

This is the beginning of the future of cooking. Aided by a digital device, the private chef can, for instance, pre-heat the oven, turn on ventilation, start the dishwasher, order accessories from the eShop, download digital user manuals and have a technician run a diagnostic check, all remotely.

Integrating into different home managements systems ensures the kitchen remains the heart of the digital home. The private chef can ask Amazon Alexa to prepare a cup of coffee and turn on the ventilation while checking remaining time of the oven.

- Connect: Remotely control** and monitor. Enable remote diagnosis by an online technician.
- Access: Purchase accessories via eShop, download user manuals and utilise our partnering network.
- Integration: Compatible with different home management system.

This is just the start, explore the possibilities at home-connect.com.

*The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

**Not applicable for cooktops, cooktops are not intended for unattended use – cooking process must be supervised.

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For further information

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