

The full surface induction cooktops

Where endless imagination, meets limitless inspiration.

GAGGENAU

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Place up to six pans freely, almost anywhere on a seemingly limitless cooking surface. The cooktop is available in two widths: the CX 492 at 36 inches and now, the CX 482 at 30 inches, with two choices of installation – flush for seamless integration within the kitchen countertop or surface mounted. As well, the cooktop can be paired with any of the Vario cooktop 400 series appliances including the gas wok, Teppan Yaki or the electric grill.

Model reference

CX 492, CX 482

Dimensions

Width 36 inch, 30 inch

Finishes

Framed in stainless steel





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. This allows the private chef to control both appliances from the cooktop's large, intuitive, TFT color 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.

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 difference is Gaggenau.

For further information

- ▶ Models & Dimensions
- ▶ www.Gaggenau-usa.com

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