



CX482100

#### Optional accessories

CA060300:

Wireless temperature sensor for cooktop

GN232110:

Teppan Yaki GN 1/1

GN232230:

Teppan Yaki GN 2/3

#### installation accessories

### Full surface induction hob 400 series 80 cm

CX482100

One single big cooking surface

Free positioning of cookware

All sizes and formats of cookware can be used

TFT touch display for an intuitive control of all functions

Cooking sensor function for temperature control in pots

Professional cooking functions

Max. power output for big cookware of up to 4.4 kW

Frameless for flush installation

#### Cooking zones

One unique cooking surface of 2750 cm<sup>2</sup>.

Up to 5 items of cookware can be placed simultaneously on the cooktop.

#### Handling

Easy to use colour graphic TFT touch display with use indications.

Electronic power control in Variable 17-stage power settings for each zone.

#### Features

Cooking sensor function.

Professional cooking function.

Dynamic cooking function.

Teppan Yaki function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Individual pot detection.

Cooking timer for each cooking position.

Stopwatch.

Short-term timer.

Information key with use indications.

Power management.

Cooktop-based ventilation control (with suitable hood).

Integrated WiFi module for digital services (Home Connect).

The availability of the Home Connect functionality depends on the availability of the Home Connect Services in your country. Home Connect Services are not available in every country – for further information please check: [www.home-connect.com](http://www.home-connect.com)

#### Safety

Main switch.

Residual heat indication.

Child lock.

Safety shut-off.

Pause function.

#### Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.

The wok pan WP 400 001 cannot be used with this appliance.

Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.

The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.

The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

Appliance must be fixed from underneath.

Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Appliance weight: approx. 27.

#### Connection

Total connected load 7.4 KW.

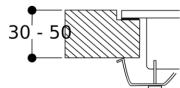
Connecting cable 1.5 m without plug.

Power consumption standby/display off 0.5 W.

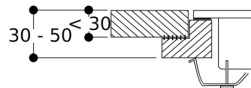
Power consumption standby/network 2 W.

Please check the user manual for how to switch off the WiFi module.

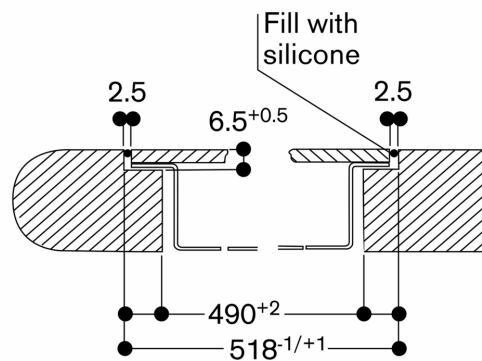
## Worktop strength



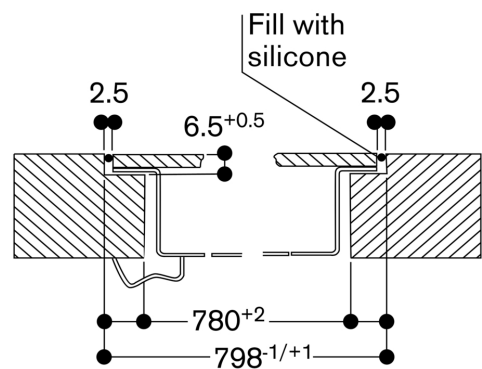
Solid worktop

Thin worktop  
with reinforced substructure

## Cross-section



## Longitudinal section



## View from above

