



**CX482110**  
**Full surface induction cooktop**  
**Stainless steel frame**  
**Width 80 cm**

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  
Precision crafting of 3 mm stainless steel  
For surface installation with a visible edge or for flush installation  
Can be combined perfectly with other Vario appliances of the 400 series

**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**  
Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.  
If combining several Vario appliances of the 400 series, a connection strip VA 420 must be placed between the appliances. Depending on the type of installation, the corresponding connection strip must be provided.  
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.

**Characteristics**  
**Product name/family**  
Cooking zone ceramic  
**Construction type**  
Built-in  
**Energy input**  
Electric  
**Total number of positions that can be used at the same time**  
5  
**Type of control setting devices**  
**Required niche size for installation (HxWxD)**  
65 x 784-784 x 492-492  
**Width of the appliance**  
804  
**Dimensions**  
65 x 804 x 520  
**Dimensions of the packed product (HxWxD)**  
152 x 951 x 636  
**Net weight**  
27.200  
**Gross weight**  
29.1  
**Residual heat indicator**  
Separate  
**Location of control panel**  
Hob front  
**Type of external control possibility**  
**Basic surface material**  
**Color of surface**  
anthracite, Stainless steel  
**Color of frame**  
Stainless steel  
**Approval certificates**  
AENOR, CE  
**Length of electrical supply cord**  
150  
**EAN code**  
4242006269814  
**Electrical connection rating**  
7400  
**Gas connection rating**  
**Fuse protection**  
**Voltage**  
220-240  
**Frequency**  
50; 60

**Consumption and connection features**  
created on 2021-10-14  
Page 1

Additional instructions for flush installation:  
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 groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.  
The joint width may vary due to size tolerances of the combinations and of the worktop cut-out.  
If installing several appliances in individual cut-outs allow for a division bar of minimum 50 mm between the individual cut-outs.  
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.  
Appliance can be snapped into the worktop from above.  
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.

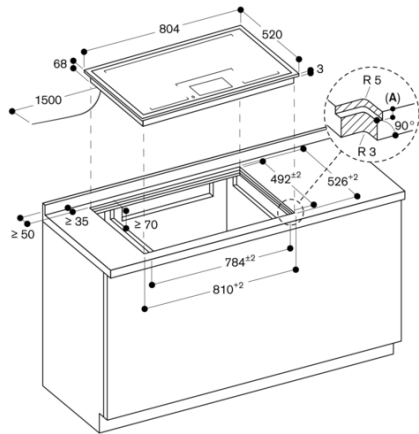
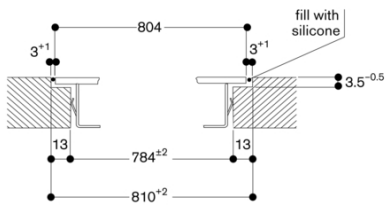
**Color Variants**  
**CX482110**  
**Stainless steel frame**  
**Width 80 cm**

**Included accessories**  
1 x wireless temperature sensor for cooktop.

**Optional accessories**  
**CA060300**  
**GN232110**  
**Teppan Yaki made of multi ply material, GN232230**  
**Teppan Yaki made of multi ply material,**

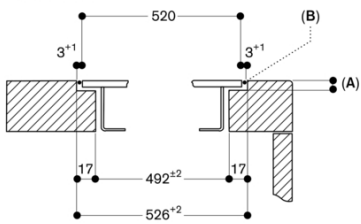
**Installation Accessories**  
**VA420010**  
**Connection strip for combination with other Vario appliances of the 400 series for surface installation**

Longitudinal section



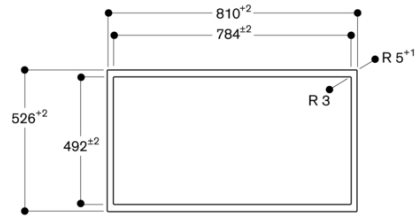
A: 3.5<sup>±0.5</sup>  
 measurements in mm

Cross-section

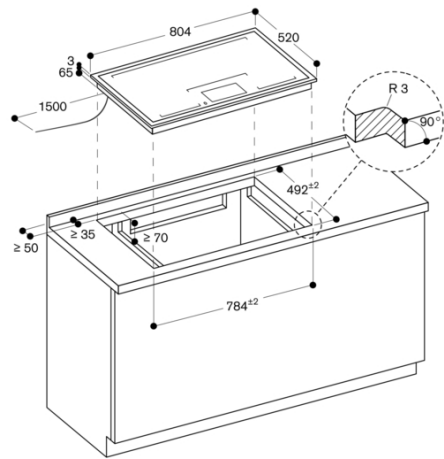


A: 3.5<sup>±0.5</sup>  
 B: Fill with silicone  
 measurements in mm

View from above



measurements in mm



measurements in mm