

CX492101

CA051300:

Teppan Yaki (large)

CA060300:

Wireless temperature sensor for cooktop

GN232110:

Teppan Yaki GN 1/1

GN232230:

Teppan Yaki GN 2/3

Full surface induction cooktop 400 series 90 cm

CX492101

- TFT touch display for an intuitive control of all functions
- Dynamic cooking function
- One single big cooking surface
- Professional cooking function for splitting the cooktop into predefined heat areas
- Flush-Top Frame installation: seamless transition of hob and worktop makes cleaning easier and integrates the hob beautifully
- 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 5.5 KW

Frameless for flush installation

Cooking zones

One unique cooking surface of 3200 cm².

Up to 6 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.

Selected digital services (Gaggenau Home Connect)

Cooktop-based ventilation control (with suitable hood).

Remote monitoring.

Remote diagnostics.

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

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. 28.

Connection

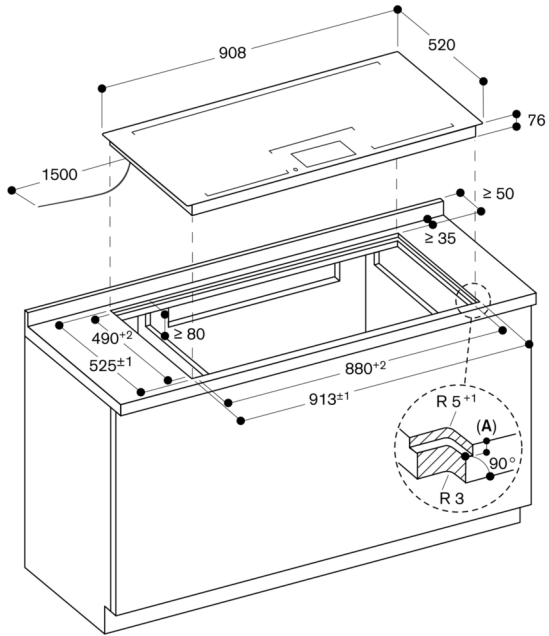
Total connected load 7.4 KW.

Connecting cable 1.50 m without plug.

Power consumption standby/display off 0.5 W.

Power consumption standby/network 2 W.

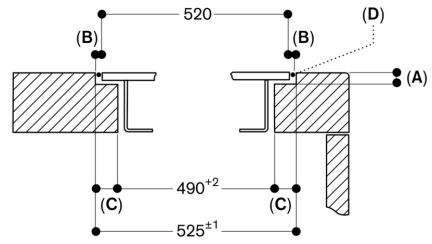
Please check the user manual for how to switch off the WiFi module.



A: $6.5^{+0.5}$

measurements in mm

Cross-section



A: $6.5^{+0.5}$

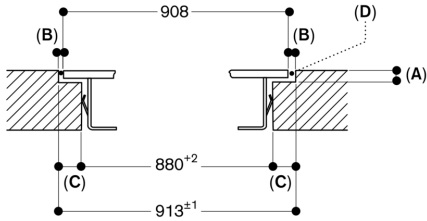
B: 2.5

C: 17.5

D: Fill with silicone

measurements in mm

Longitudinal section



A: $6.5^{+0.5}$

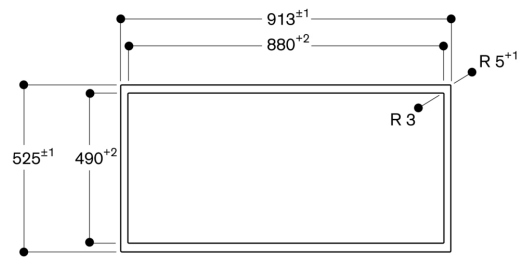
B: 2.5

C: 16.5

D: Fill with silicone

measurements in mm

View from above



measurements in mm