



**CX480111**  
**Full surface induction cooktop 400 series**  
**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**  
**Max. power output for big cookware of up to 4.6 KW**  
**Precision crafting of 3 mm stainless steel**  
**For surface mounting with a visible edge or for flush mounting**  
**Can be combined perfectly with other Vario appliances of the 400 series**

**Cooking zones**  
 One unique cooking surface of 2800 cm<sup>2</sup>.  
 Up to 4 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 17 output levels.

**Features**  
 Booster function.  
 Individual pot detection.  
 Cooking timer for each cooking position.  
 Timer.  
 Information key with use indicators.  
 Power management.

**Safety**  
 Main switch.  
 Residual heat indicator.  
 Child lock.  
 Safety shut-off.  
 Display cleaning protection.

**Planning notes**  
 Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.  
 If installing with the appliance cover VA 440 or filler strip VA 450 take into account the additional space required for the depth.  
 If combining several appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.  
 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. In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°.  
 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. Additional instructions for flush mounting:  
 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.

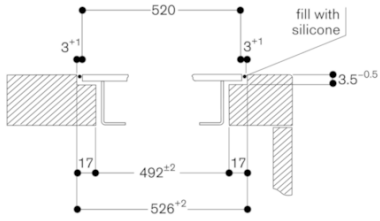
**Characteristics**  
**Product name/family**  
 Cooking zone ceramic  
**Construction type**  
 Built-in  
**Energy input**  
 Electric  
**Total number of positions that can be used at the same time**  
 4  
**Type of control setting devices**  
**Required niche size for installation (HxWxD)**  
 65 x 780-780 x 490-490  
**Width of the product (mm)**  
 804  
**Dimensions of the product (mm)**  
 65 x 804 x 520  
**Dimensions of the packed product (HxWxD) (mm)**  
 120 x 930 x 615  
**Net weight (kg)**  
 27.504  
**Gross weight (kg)**  
 29.0  
**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 electrical supply cord (cm)**  
 150  
**Knob Material**  
**Sealed Burners**  
 No  
**Heating with booster**  
 All  
**Type of pan support**  
**Natural Gas Connection Rating (BTU)**  
**LP Gas Connection Rating (BTU)**  
**Dimension of 1st heating element (in)**  
**Power of heating element (kW)**  
 3.6  
**Power of 1st burner (BTU)**  
**Dimension of 2nd heating element (in)**  
**Power of 2nd heating element (kW)**  
**Power of 2nd burner (BTU)**  
**Dimension of 3rd heating element (in)**  
**Power of 3rd heating element (kW)**  
**Power of 3rd burner (BTU)**  
**Dimension of 4th heating element (in)**  
**Power of 4th heating element (kW)**  
**Power of 4th burner (BTU)**  
**Dimension of 5th heating element (in)**  
**Power of 5th heating element (kW)**  
**Power of 5th burner (BTU)**  
**Dimension of 6th heating element (in)**  
**Power of heating element (kW in boost)**  
 [4.6]  
**Power of 2nd heating element (kW in boost)**  
**Power of 3rd heating element (kW in boost)**  
**Power of 4th heating element (kW in boost)**  
**Power of 5th heating element (kW in boost)**  
**Power of 6th heating element (kW in boost)**  
**Consumption and connection features**  
**Electrical connection rating (W)**  
 7200  
**Gas connection rating (W)**  
**Current (A)**  
**Voltage (V)**  
 220-240  
**Frequency (Hz)**  
 50; 60  
**Universal Product Code**  
 825225915249  
**Main colour of product**  
 anthracite

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.  
 Intermediate shelf is recommended. Appliance can be snapped into the worktop from above.  
 Appliance weight: approx. 28 kg.

**Connection**  
 Total connected load 7.2 kW.  
 Connecting cable 1.5 m without plug.

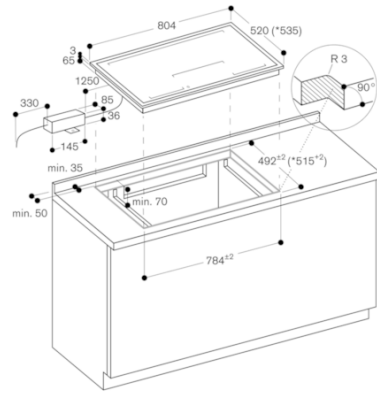
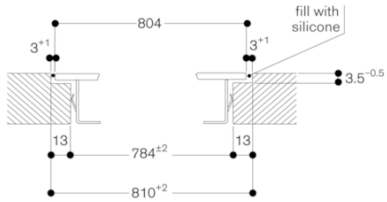
**Color Variants**  
**CX480111**  
**Stainless steel frame**  
**Width 80 cm**

Cross-section



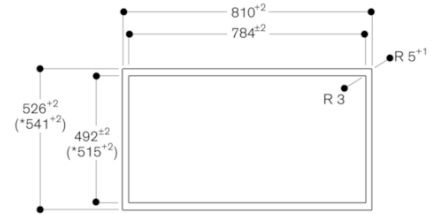
When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.

Longitudinal section

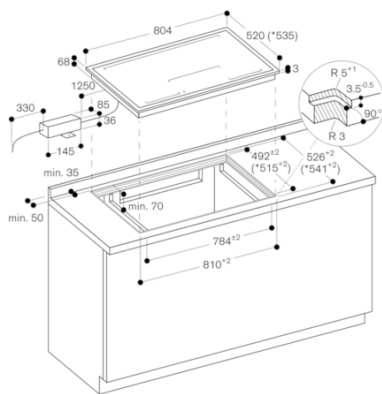


\* with filler strip.  
 See separate planning notes.

View from above



\* with filler strip.



\* with filler strip.  
 See separate planning notes.