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 cm².
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

EAN code
4242006218645

Consumption and connection features

Electrical connection rating (W)
7200

Gas connection rating (W)

Current (A)
220-240

Voltage (V)
50-60

Frequency (Hz)

2019-09-24

Page 1

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

* with filler strip
See separate planning notes.

View from above

* with filler strip.
See separate planning notes.