



CV282100

CA282110:

Recirculation filter

GP900001:

System pan diameter 15 cm

GP900002:

System pan diameter 19 cm

GP900003:

Frying sensor pan Ø 21 cm

CA051300:

Teppan Yaki (large)

CA052300:

Griddle Plate

CA060300:

Wireless temperature sensor for cooktop

CA230100:

Magnetic knob, black

CA282811:

Recirculating kit

CA284011:

Exhaust kit

Induction hob with integrated ventilation system

200 series

80 cm

CV282100

Flex function for combining the rectangular cooking areas

Free positioning of cookware inside combined cooking areas

Highly efficient ventilation system integrated in the cooktop

Fully automatic ventilation system functions

Large-scale metal grease filter with high grease absorption

Energy-saving, low-noise fan

Air extraction or air recirculation system

Air recirculation module with activated charcoal filters: space-saving ducting integrated in the lower cabinet as well as easy filter replacement

Twist-Pad control with removable magnetic knob

Easy control of all functions with bicoloured display

Cooking zones

2 flex induction cooking areas 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W).

Performance of ventilation system

Performance and noise level, output level 3/Intensive:

Air output according to EN 61591.

Sound power level according to EN 60704-3.

Sound pressure level according to EN 60704-2-13.

Odour reduction for air recirculation in accordance with EN 61591.

Air extraction:

530 / 690 m³/h.

69 / 75 dB (A) re 1 pW.

57 / 63 dB (A) re 20 µPa.

Air recirculation:

505 / 620 m³/h.

71 / 75 dB (A) re 1 pW.

59 / 63 dB (A) re 20 µPa.

Odour reduction air recirculation 89 %.

Handling

Twist-Pad control with removable magnetic knob.

User friendly control with bicoloured display (white / orange).

Cooking zone and cooking area marking.

Electronic power control of the cooking zone in

Variable 17-stage power settings for each zone.

Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.

Automatic pot detection when the cooktop is switched on.

Professional cooking function.

Cooking sensor function (in use with cooking sensor CA 060 300).

Frying sensor function.

Booster function for pots.

Booster function for pans.

Keep warm function.

Automatic sensor-controlled performance adjustment of the ventilation system.

Automatic activation of the ventilation system when a cooking zone is used.

Interval ventilation, 6 min.

Sensor-controlled run-on function.

Grease filter and air recirculation filter saturation indicator.

Removable, dishwasher-safe grease filter unit.

Enamelled, dishwasher-safe cover for ventilation system.

Fan technology with highly efficient, brushless DC motor (BLDC).

Airflow-optimised interior for efficient air circulation.

Stopwatch.

Cooking timer for up to 99 minutes.

Short-term timer.

Memory function.

Options menu.

Power management.

Consumption data

Energy consumption 49.5 kWh/year.

Ventilation efficiency class A.

Illumination efficiency class -.

Grease filter efficiency class B.

Sound level min. 61 dB / max. 69 dB normal mode.

Safety

Main switch.

Operation indicator.

Pot detection.

2 stage Hh residual heat indicator for each zone

Child lock.

Safety shut-off.

Detachable, dishwasher-safe two-stage overflow protection.

Removable overflow container, 2-litre capacity, dishwasher-safe.

Grease filter detection.

Planning notes

Bottom cabinet width: min. 80 cm.

Worktop depth: min. 60 cm, with shortened drawers. Full drawer depth can be used from 70 cm.

Immersion depth 205 mm.

Ducting system for air extraction or air recirculation must be ordered separately as a special accessory.

Connection piece for air extraction: flat duct DN 150.

In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.

For optimum performance in air recirculation we recommend an outflow surface area of at least 720 cm².

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

Appliance must be fixed from underneath.

Appliance weight: approx. 29.

The appliance must be freely accessible from below.

When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the power supply line of the ventilation appliance needs a suitable safety switch.

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.

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.

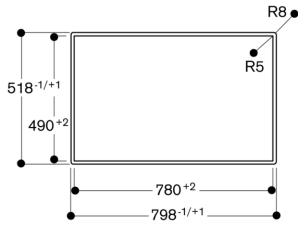
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

Connection

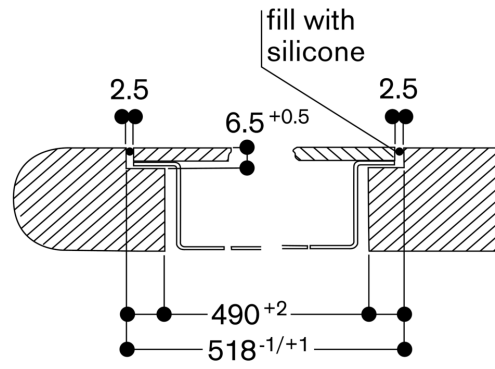
Total connected load 7.4 KW.

Connecting cable 1.5 m without plug.

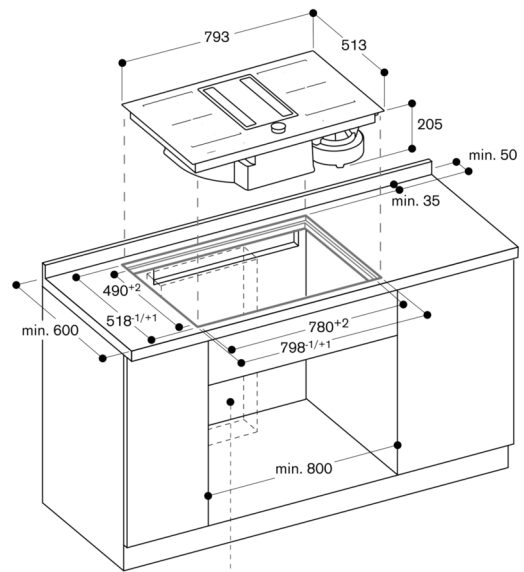
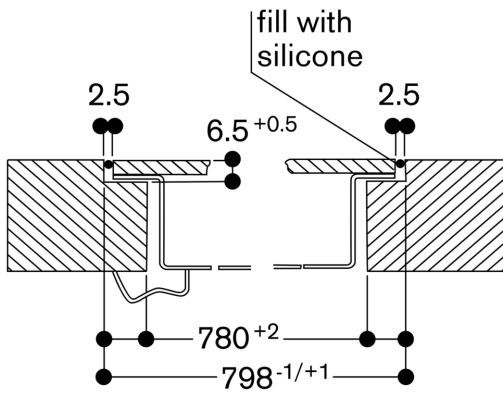
View from above



Cross section

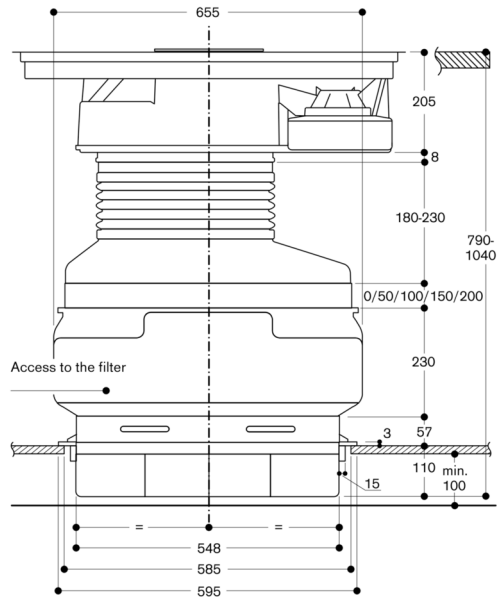


Longitudinal section

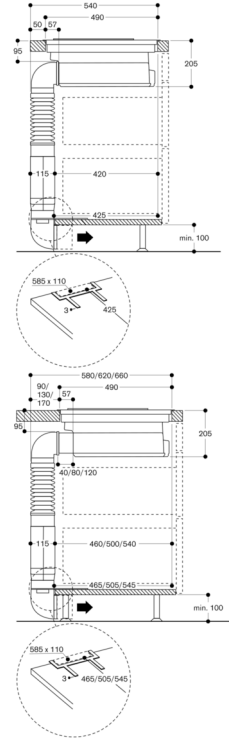


Area for the air recirculation module or the duct.
Exact position depends on worktop depth.

Front view CV 28. with air recirculation module CA 282 811



Side view CV 28. with air recirculation module CA 282 811



Front view CV 28. with flat duct connecting piece CA 284 011

