



VG295114F

WP400001:

Wok pan

Gas Hob 200 series

90 cm, Liquidgas G30,31 28-30/37 mbar

VG295114F

Up to 17 kW on 5 burners

Solid smooth-surface cast iron pan supports
Automatic fast ignition, electronic flame
monitoring

Cooking zones

1 three-ring wok burner (300 W – 5000 W),
suitable for pots up to max. \varnothing 32 cm.

2 two-ring high output burners (165 W – 4000
W), suitable for pots up to max. \varnothing 28 cm.

2 two-ring standard burners (165 W – 2000 W),
suitable for pots up to max. \varnothing 24 cm.

Handling

Integrated control panel with cooking zone and
output level markings.

One-handed operation.

Features

Three-part cast iron pan support with flat,
continuous pot surface.

Brass burner rings.

Safety

Electronic flame monitoring with automatic
re-ignition.

Automatic fast ignition.

Planning notes

Special nozzles can be ordered as spare parts.
Plan for an electrical connection (the appliance
is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant
and consist of a non-flammable material.

Installation in a 90 cm wide lower cabinet is
required.

An oven can be installed under the cooktop.

Appliance must be fixed from underneath.

A minimum lateral clearance of at least 300 mm
from adjacent heat-sensitive furniture or contact
surfaces must be observed or thermal insulation
fitted.

Cooktop clamping range: 30 - 50 mm.

With a total connected load of more than 11 kW
local regulations concerning room ventilation,
room size and combination of extraction or
recirculation hoods must be observed.

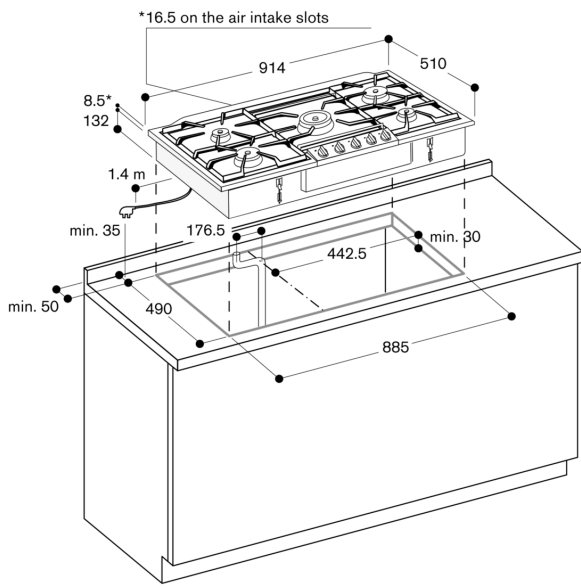
Connection

Total connected load gas 17.0 KW.

Connecting cable 1.4 m with plug.

Appliance weight: approx. 30.

Safety shut-off.



Gas connection

