



VI482111
Vario flex induction cooktop 400 series
Stainless steel frame
Width 80 cm

Flex function for combining the rectangular cooking areas
 Free positioning of cookware inside combined cooking areas with automatic extension up to 32 cm width
 Frying sensor function for temperature control in pans
 Easy control of all functions with bicoloured display
 Solid stainless steel control knob
 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
 2 flex induction cooking areas with each 19x23 cm (2200 W, with booster 3700 W), linked together 38x23 cm (3300 W, with booster 3700 W), with automatic extension up to 30x32 cm (3300 W, with booster 3700 W).

Handling
 Control knobs with illuminated ring, cooking zone and output level markings.
 Electronic power control in 12 stage (1...12).
 User friendly control with bicoloured display (white / orange).

Features
 Flex function for rectangular cooking areas.
 Frying sensor function.
 Booster function.
 Stopwatch.
 Short-term timer.
 Options menu.

Safety
 Individual residual heat indicators.
 Safety shut-off.

Planning notes
 Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary.
 The horizontal positioning of the knobs may be aligned with the specific cooking areas.
 The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
 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.
 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.
 The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.

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)
 57 x 782-786 x 490-494
Width of the appliance
 804
Dimensions
 57 x 804 x 520
Dimensions of the packed product (HxWxD) (mm)
 111 x 1109 x 712
Net weight (kg)
 20.442
Gross weight (kg)
 22.2
Residual heat indicator
 Separate
Location of control panel
 External control
Type of external control possibility
Basic surface material
 Ceramic
Color of surface
 Black, Stainless steel
Color of frame
 Stainless steel
Approval certificates
 AENOR, CE
Length electrical supply cord (cm)
 150
Knob Material
 Full metal
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)
Power of 1st burner (BTU)
Dimension of 2nd heating element (in)
Power of 2nd heating element (kW)
 3.3
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)
 3.7
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)
 3.7
Connection Rating (W)
 7400
Gas connection rating (W)
Current (A)
Voltage (V)
 220-240
Frequency (Hz)
 60; 50
Universal Product Code
Main colour of product
 Black
Energy input
 Electric
Gas tune

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.
 Appliance can be snapped into the worktop from above.
 Appliance weight: approx. 20.

Connection
 Total connected load 7.4 KW.
 Connecting cable 1.5 m without plug.

Color Variants

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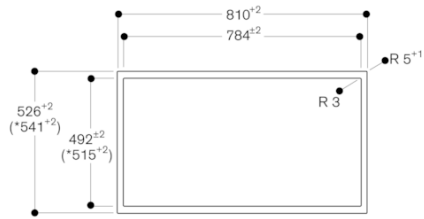
Optional accessories

GP900003
Stainless steel frying sensor pan

Installation Accessories

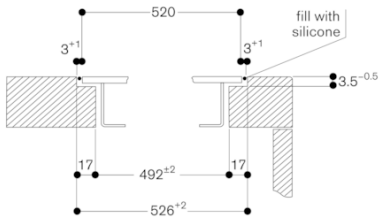
VA420000
 Connection strip for combination with other Vario appliances of the 400 series for flush installation
VA420010
 Connection strip for combination with other Vario appliances of the 400 series for surface installation

View from above



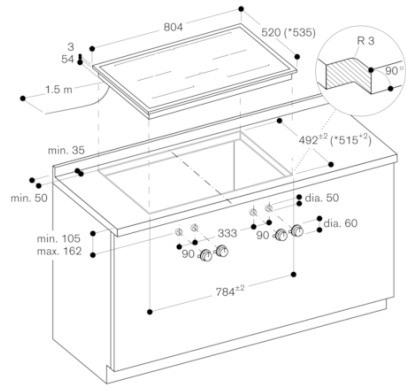
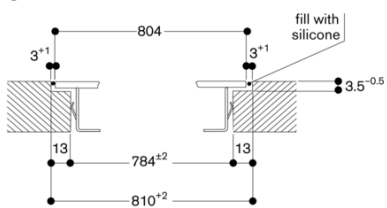
* With filler strip.

Cross-section

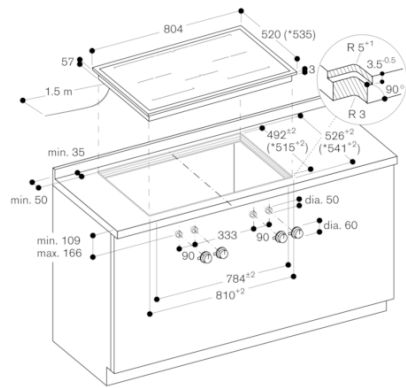


When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.

Longitudinal section

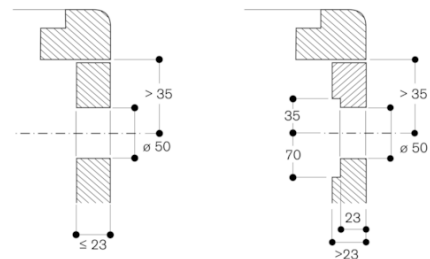


* with filler strip
 For further installation options, see the installation instructions.



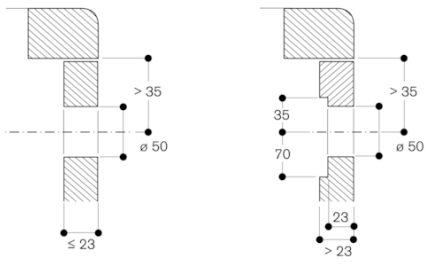
* with filler strip
 For further installation options, see the installation instructions.

Installation of the control knob; flush installation



measurements in mm

Installation of the control knob; surface mounting



measurements in mm