



CX482110
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
 Cooking sensor function for temperature control in pots
 Professional cooking functions
 Max. power output for big cookware of up to 5.5 KW
 Precision crafted 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 2750 cm².
 Up to 5 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
 Cooking sensor function.
 Professional cooking function.
 Dynamic cooking function.
 Teppan Yaki function.
 Booster function for pots.
 Booster function for pans.
 Keep warm function.
 Individual pot detection.
 Cooking timer for each cooking position.
 Stopwatch.
 Short-term timer.
 Information key with use indicators.
 Power management.
 Cooktop-based ventilation control (with suitable hood).
 Home network integration for digital services (Home Connect) wireless via WiFi.
 The use of the Home Connect functionality depends on the Home Connect services, which are not available in every country. For further information please check: home-connect.com.

Safety
 Main switch.
 Residual heat indication.
 Child lock.
 Safety shut-off.
 Pause function.

Planning notes
 Depending on the type of installation (surface-mounted or flush-mounted), the specific definition of the cut-out must be observed.
 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 thinner worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
 Additional instructions for flush mounting:

Color Variants

CX482110
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Included accessories

1 x wireless temperature sensor for cooktop.

Optional accessories

CA060300
Cooking sensor for temperature regulation within pots
GN232110
Teppan Yaki plate made of multi ply material,
GN232230
Teppan Yaki plate made of multi ply material,

Installation Accessories

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

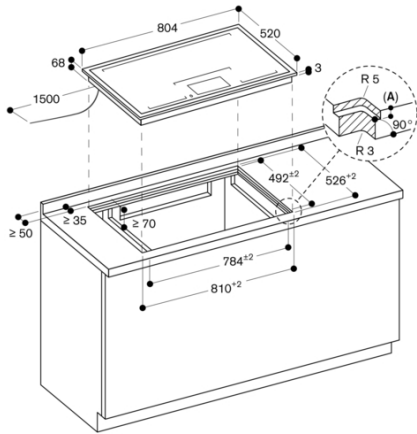
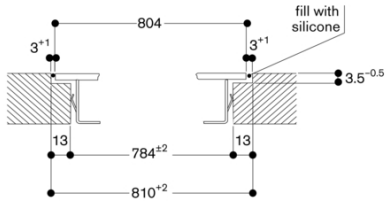
Characteristics
Product name/family
 Cooking zone ceramic
Construction type
 Built-in
Energy input
 Electric
Total number of positions that can be used at the same time
 5
Type of control setting devices
Required niche size for installation (HxWxD)
 65 x 784-784 x 492-492
Width of the appliance
 804
Dimensions
 65 x 804 x 520
Dimensions of the packed product (HxWxD)
 152 x 951 x 636
Net weight
 27.200
Gross weight
 29.1
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
 150
Knob Material
 No
Sealed Burners
 No
heating with booster
 All
Type of pan support
Natural Gas Connection Rating
LP Gas Connection Rating
Dimension of 1st heating element (in)
Power of heating element (kW)
 3.5
Power of 1st burner
Dimension of 2nd heating element (in)
Power of 2nd heating element (kW)
Power of 2nd burner
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
Dimension of 6th heating element (in)
Power of heating element (kW in boost)
 [5.5]
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)
Connection rating
 7400
Gas connection rating
Fuse protection
Voltage
 220-240
Frequency
 50; 60
Universal Product Code
Main colour of product
 anthracite
Energy input
 Electric
Gas type
Alternative gas type
Approval certificates

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.
 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. 27 kg.

Connection

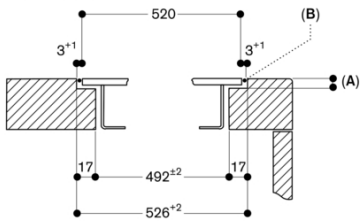
Total connected load 7.4 KW.
 Connecting cable 1.5 m without plug.
 Power consumption standby/display off 0.5 W.
 Power consumption standby/network 2.0 W.
 Please check the user manual for how to switch off the WiFi module.

Longitudinal section



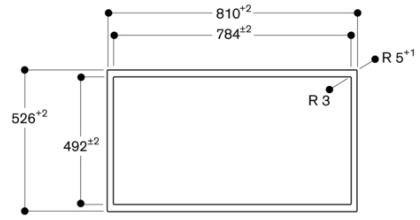
A: 3.5^{-0.5}
 measurements in mm

Cross-section

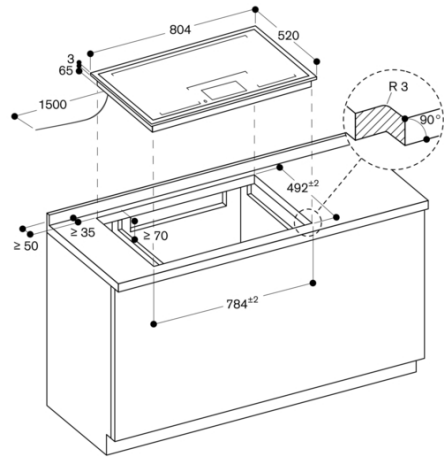


A: 3.5^{-0.5}
 B: Fill with silicone
 measurements in mm

View from above



measurements in mm



measurements in mm