



Color Variants

CX492610
Stainless steel frame
Width 90 cm

Included accessories

1 x wireless temperature sensor for cooktop.

Optional accessories

CA060600
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

CX492610

Full surface induction cooktop 400 series
Stainless steel frame
Width 90 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 3200 cm².
Up to 6 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:

Characteristics

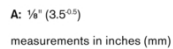
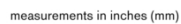
Product name/family
Cooking zone ceramic
Construction type
Built-in
Energy input
Electric
Total number of positions that can be used at the same time
5
Type of control setting devices
Required niche size for installation (HxWxD)
105 x 887-887 x 492-492
Width of the appliance
908
Dimensions
105 x 908 x 520
Dimensions of the packed product (HxWxD)
180 x 1080 x 680
Net weight
35.3
Gross weight
39.6
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
CSA, FCC
Length electrical supply cord
96
Knob Material
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
6240
Gas connection rating
Fuse protection
30
Voltage
208-240
Frequency
60
Universal Product Code
825225930907
Main colour of product
Anthracite
Energy input
Electric
Gas type
Alternative gas type

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. 35 kg.

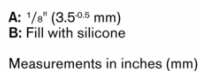
Connection

Total connected load 6.2 KW.
Total Amps: 30 A.
208 - 240 V / 60 Hz.
Connecting cable 1.0 m without plug.
Please check the user manual for how to switch off the WiFi module.

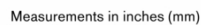
GAGGENAU



Longitudinal section



View from above



Cross section

