

VI492103

Optional accessories

CA051300:

Teppan Yaki (large)

CA052300:

Griddle Plate

GP900001:

System pan diameter 15 cm

GP900002:

System pan diameter 19 cm

GP900003:

Frying sensor pan Ø 21 cm

GP900004:

System pan diameter 28 cm

WP400001:

Wok pan

WZ400000:

Wok ring

Installation accessories

VA420004:

Connecting strip Serie 400, flush, short

Flex induction cooktop 400 series

VI492103

Flex function for combining the rectangular cooking areas

Free positioning of cookware inside combined cooking areas

Frying sensor function for temperature control in pans

Large cooking zone for pots up to ø 32 cm Ideal for the original wok pan with round bottom, with wok ring

Easy control of all functions with bicoloured display

Solid stainless steel control knob

Frameless for flush mounting

Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).

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1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

Handling

Control knobs with illuminated ring, cooking zone and output level markings.

Electronic power control in 12 output levels. 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.

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

Operation indicator.

Pot detection.

2-stage residual heat indication.

Safety shut-off.

Planning notes

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).

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.

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.

Appliance can be snapped into the worktop from above.

Appliance weight: approx. 23 kg.

Connection

Total connected load 11.1 KW.
Connecting cable 1.5 m without plug.
Power consumption standby/display off 0.5 W.
Power consumption standby/network 1.9 W.
Please check the user manual for how to switch off the WiFi module.



912⁺¹ 887^{±1} R 3 R 3 measurements in mm







