

Color Variants

CX482110 Stainless steel frame Width 80 cm

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

VA420001

Connection strip for combination with other Vario appliances of the 400 series for flush mounting with appliance cover/filler strip

VA420010

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

VA420011

Connection strip for combination with other Vario appliances of the 400 series for surface mounting with appliance cover/filler strip

VA450800

Stainless steel filler strip 80 cm

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: homeconnect.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 appliances with at least one appliance cover, the filler strip VA 450 is required to compensate for the depth of the appliance without the appliance cover.

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.

Characteristics

Product name/family Cooking zone ceramic

Construction type

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 product (mm)

Dimensions of the product (mm) 65 x 804 x 520

Dimensions of the packed product (HxWxD) (mm)

152 x 951 x 636

Net weight (kg)

27.200

Gross weight (kg)

29.0

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 (cm)

150

150 Knob Material

Sealed Burners

No

heating with booster

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)

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)

[5.5]

Power of 2nd heating element (kW in boost)

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)

Consumption and connection features

Electrical connection rating (W)

Gas connection rating (W)

Current (A)

Voltage (V)

220-240

Frequency (Hz) 50: 60

Universal Product Code Main colour of product

main colour of produ

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In the cut-out, the installation system requires the side edge to be at least 10 mm for surface mounting and at least 13 mm for flush mounting. Ensure a continuous cut surface of 90°. The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the

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.

appliance weight and additional loads.

Additional instructions for flush

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.

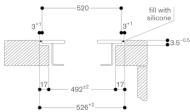
CX482110 Full surface induction cooktop 400 series

Stainless steel frame

Width 80 cm

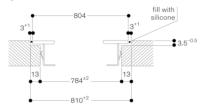
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Cross-section

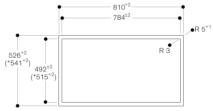


When installing with appliance cover or filler strip, pay attention to the deeper cut-out and the front and rear groove width.

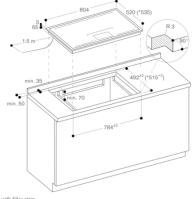
Longitudinal section

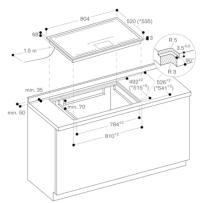


View from above



* with filler strip.





* with filler strip See separate planning notes.