

### Induction cooktop CI 491.

The CI 491 induction hob that is extra-wide and suitable for the largest of cookware, yet minimalistic with its simple stainless steel frame. There are 5 cooking zones, which are controlled by Twist Pad, simply controlled by a removable magnetic knob.

- Width: 90 cm.
- Five cooking zones: Including a 28 cm zone that can be switched on automatically – just the thing for oversized cookware.
- Frying sensor function: For healthier and uniquely delicious frying. Perfect in combination with the stainless steel frying sensor pan, available as a special accessory.
- Automatic pot detection: The heat develops directly at the bottom of the pot and therefore doesn't have to be transmitted from the cooktop to the pot.
- Twist-Pad control: Convenient level control with a removable magnetic knob.
- Quick boil timer: The selected cooking setting is raised to the maximum level for between one and 20 minutes, depending on the individual settings. The cooktop then automatically reverts back to its initial temperature.
- Booster function: For intensive searing or heating up large amounts of liquid in a flash. Temporarily increases the power of any particular cooking zone by about 50 per cent. The power of the large 28 cm zone can even be increased to 4.4 kW.
- Cooking timer: You can set the cooking zones to be automatically switched off at any moment within the following 90 minutes. The integrated clock also acts as the timer.

### Twist-Pad control.

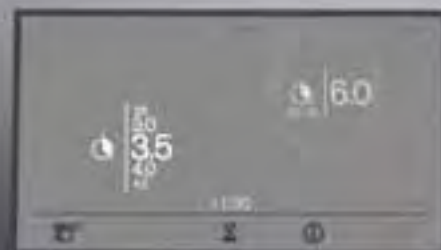
With this system, the handling of a classic knob meets cutting-edge technology. A type of magnetic stainless steel puck takes on the role of a control element on a digital control panel. All cooking zones can be triggered and controlled with this element. Turn it to the right to raise the temperature of the selected zone and turn it to the left to lower it. The magnetic knob is removable and can be cleaned under the tap.







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### Full surface induction cooktop CX 480.

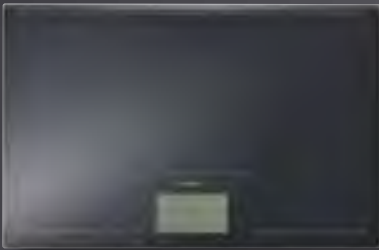
The entire surface of this cooktop can be used as one large cooking area. The cookware is automatically recognised and heated exactly where it stands. The operation is controlled intuitively using an extra-large TFT touch display which shows the positions, sizes and shapes of the cookware.

- Width: 80 cm; frameless to suit flush-fitting.
- One cooking area: Up to four different items of cookware can be placed or moved around on the cooktop and used at the same time.
- Automatic pot detection: The heat is not transferred from the cooktop to the pot but generated directly in the base of the pot by induction. This means that particularly small pots are reliably recognised and even large items of cookware are completely supplied with the desired heat.
- TFT touch display: The positions, sizes and shapes of the cookware are automatically recognised by the full surface induction cooktop and shown on the extra-large TFT touch display. Simply touching the display with a finger is sufficient to select the cooking position or set or change the power levels. A light upwards movement selects a higher power level, a light downwards one selects a lower power level. Activating a timer function for a cooking position, for example, is just as intuitive. Additional information can be called up via the information key. Setting transfer function: Should an item of cookware be removed from the cooking position and replaced on the cooktop in a different position, the previous cooking settings continue to be used.
- Booster function: Temporarily increases the power of any particular cooking position by approximately 50 per cent. For intensive searing or heating up large amounts of liquid in a flash.
- Special accessories: GN232 110 Teppan Yaki.

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### Gas cooktops.

01 VG 295 234 AU 90 cm, aluminium panel

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### Induction cooktops.

02 CX 480 100 80 cm, flush mount, TFT touch display

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03 CI 491 112 90 cm, stainless steel frame, Twist-Pad

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04 CI 263 112 60 cm, stainless steel frame, sensor control