

**Vario cooktops 400 and 200 series.**

The Vario series feature perfectly specialised appliances for every conceivable cooking challenge: classic glass ceramic, gas and induction cooktops and special appliances for grilling, deep frying and steaming, as well as suitable ventilation elements. What's more, everything can be combined.

Appliances from the professional 400 series are 38 cm wide and made of brushed stainless steel. An illuminated orange ring surrounds the knobs on the front. Appliances from the 200 series are 28 cm wide and are made of shot-blasted stainless steel. Here, the control knobs are integrated into the panels of shot-blasted aluminium.







### Gas cooktop VG 421.

The perfect blend of sophistication and functionality.

- Burners: Both a high output and a standard output burner, each with two flame rings for all types of cookware.
- Smooth-surface cast pan support: For the hassle-free moving of cookware from one burner to the other.
- Automatic fast ignition: The flame immediately ignites at the desired setting without having to keep the knob pressed.
- Electronic flame monitoring: Automatically reignites the flame, for example whenever it extinguishes due to a strong draught.
- Stainless steel cover: Included with the appliance.

### Induction cooktop VI 411.

Ideal for preparing Asian wok cuisine. A detailed description of the appliance can be found on pages 60/61.

### Induction cooktop VI 421.

Two independently-controlled cooking zones.

- Automatic pot detection: For pots with a diameter of up to 28 cm. The heat develops directly at the bottom of the pot and therefore doesn't have to be transmitted from the cooktop to the pot.
- Booster function: Temporarily increases the power of any cooking zone by about 50%. For searing and heating up large amounts of liquids in a flash.
- Special accessories: Stainless steel cover.

### Teppan Yaki VP 421.

For frying or cooking directly on the metal surface.

- Two cooking zones: Each with an output of 1150 watt. For cooking, frying or keeping warm on the whole surface or just half of it.
- Special accessories: Stainless steel cover.

### Induction cooktop VI 411.

Ideal for preparing Asian wok cuisine.

- Automatic pot detection: For pots with a diameter of up to 28 cm. The heat develops directly at the bottom of the pot and therefore doesn't have to be transmitted from the cooktop to the pot.

### Downdraft ventilation VL 430/431.

Steam and odours are unfailingly extracted downwards. See pages 80/81 for more details.

### Electric grill VR 421.

For grilling without the grease – directly on the wire rack.

- Two grilling zones: Independently controlled for simultaneous grilling and keeping warm.
- Covered heating elements: Reduces grease burning. To clean, simply fold up the heating elements.
- Two-part cast pan support: Easy to clean.
- Stainless steel container with lava stones: For an even distribution of heat.
- Stainless steel cover: Included with the appliance. Due to safety considerations, it should be attached if your Vario electric grill is positioned directly against a wall. See for yourself on pages 80/81.
- Cast roaster: Also included with the electric grill for frying on a smooth surface.


### Steamer VK 411.

For healthy steaming, warming, thawing, heating up and even simmering without losing vitamins. Doesn't just work with water, but also with stock or white wine.

- Electronic steam control: Saves time and energy as only the amount of steam needed is actually generated.
- Cooking on two levels: Two cooking inserts can be used for simultaneously steaming different foods while ensuring that the taste of one is not transferred to the other. The glass cover ensures that you can always keep an eye on the action.
- Special accessories: Pasta basket, stainless steel cover. See pages 62/63 for more details.







**Pasta basket.**

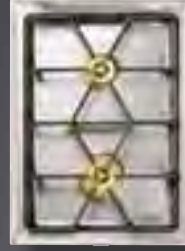
Vegetables, fish and desserts all turn out perfectly with steam. But pasta loves bubbling water. With the special pasta basket accessory, the Vario steamer is transformed into a handy saucepan. This lets you do things like cooking up to 500 grams of spaghetti in four litres of water. Or simply simmer up some tortellini in broth.



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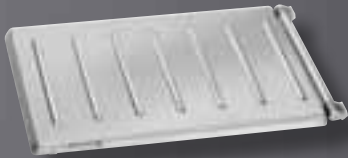
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Vario cooktops of the 400 series, with professional-grade knobs.

- |    |               |   |
|----|---------------|---|
| 01 | VG 411 210 AU | 38 cm, gas wok, stainless steel                               |
| 02 | VG 421 210 AU | 38 cm, gas cooktop, stainless steel                           |
| 03 | VI 411 111    | 38 cm, induction wok, stainless steel frame                   |
| 04 | VI 421 110    | 38 cm, induction cooktop, stainless steel frame               |
| 05 | VC 422 110    | 38 cm, glass ceramic cooktop, stainless steel frame           |
| 06 | VF 411 110    | 38 cm, deep fryer, stainless steel                            |
| 07 | VR 421 110    | 38 cm, electric grill, stainless steel frame                  |
| 08 | VP 421 111    | 38 cm, Teppan Yaki, stainless steel frame                     |
| 09 | VK 411 110    | 38 cm, steamer, stainless steel                               |
| 10 | VL 431 107    | downdraft ventilation, control unit, stainless steel          |
|    | VL 430 107    | downdraft ventilation, supplementary element, stainless steel |
| 11 | VZ 400 000    | connection strip with timer, stainless steel                  |
|    | VV 400 000    | connection strip, stainless steel                             |
| 12 | VD 400 000    | appliance cover, stainless steel                              |





### Steamer VK 230.

For healthy steaming, warming, thawing, heating up and even simmering without losing vitamins. Doesn't just work with water, but also with stock or white wine.

- Panel: Aluminium control panel.
- Electronic steam control: Saves time and energy as only the amount of steam needed is actually generated.
- Cooking on two levels: Two cooking inserts can be used for simultaneously steaming different foods while ensuring that the taste of one is not transferred to the other. The glass cover ensures that you can always keep an eye on the action.
- Special accessories: Pasta basket, aluminium cover.

### Downdraft ventilation VL 041 and VL 040.

During air extraction operation, steam and odours are quietly and effectively extracted downwards directly from where they arise. The ideal solution for kitchens where wall or island ventilation hoods cannot be installed due to the presence of slanted ceilings or windows. The perfect match for the Vario cooktops 200 series.

### Induction cooktop VI 230.

An efficient induction cooktop with a width of 28 cm.

- Panel: Aluminium control panel.
- 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.
- Booster function: Temporarily increases the power of any cooking zone by about 50%. For searing and heating up large amounts of liquid in a flash.
- Special accessory: Aluminium cover.

### Teppan Yaki VP 230.

For frying or cooking directly on the metal surface.

- Panel: Aluminium control panel.
- Single cooking zone: 1800 watt output. For cooking, frying or keeping warm.
- Special accessory: Aluminium cover.

### Gas wok VG 231.

High power in a small space. For easy cooking with paella or wok pans.

- Panel: Aluminium control panel.
- One burner: A large wok burner with three flame rings and up to 6 kW of power. For paella and wok pans or pots with a diameter of up to max. 32 cm.
- Brass burners: Made from especially robust and high-quality material for long years of continual use across a wide range of power settings.
- Special accessory: Aluminium cover.

### Induction cooktop VI 230.

An efficient induction cooktop with a width of 28 cm.

- Panel: Aluminium control panel.
- 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.
- Booster function: Temporarily increases the power of any cooking zone by about 50%. For searing and heating up large amounts of liquid in a flash.
- Special accessories: Aluminium cover.

### Electric grill VR 230.

For grilling without the grease – directly on the wire rack.

- Panel: Aluminium control panel.
- Two grilling zones: Independently controlled for simultaneous grilling and keeping warm.
- Stainless steel container with lava stones: For an even distribution of heat.
- Aluminium cover: Included with the appliance. Due to safety considerations, it should be attached if your Vario electric grill is positioned directly against a wall.
- Special accessories: Cast roaster.





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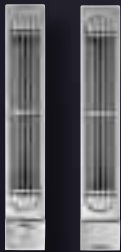
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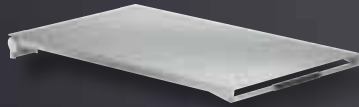
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### Vario cooktops of the 200 series.

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|----|---------------|---|
| 01 | VG 264 234 AU | 60 cm, gas cooktop, aluminium panel                           |
| 02 | VI 230 134    | 28 cm, induction cooktop, aluminium panel                     |
| 03 | VG 231 234 AU | 28 cm, gas wok, aluminium panel                               |
| 04 | VG 232 234 AU | 28 cm, gas cooktop, aluminium panel                           |
| 05 | VP 230 134    | 28 cm, Teppan Yaki, aluminium panel                           |
| 06 | VR 230 134    | 28 cm, electric grill, aluminium panel                        |
| 07 | VK 230 134    | 28 cm, steamer, aluminium panel                               |
| 08 | VL 041 134    | downdraft ventilation, control unit, aluminium panel          |
|    | VL 040 134    | downdraft ventilation, supplementary element, aluminium panel |
| 09 | VD 201 034    | appliance cover, aluminium                                    |