

Cooktops.

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200 series gas cooktop

VG 295

- Up to 17 kW/61.2 MJ on 5 burners
- Solid smooth-surface cast pan supports
- Automatic fast ignition, electronic flame monitoring

VG 295 234 AU

Stainless steel with aluminium control panel

Width 90 cm

Natural gas 1.0 kPa

Propane 2.75 kPa

Wok burner with 5 KW/18 MJ

230-240V/50 Hz

Cooking zones

VG 295 234

1 three-ring wok burner

(1.1 - 18 MJ), suitable for pots up to max. \varnothing 32 cm.

2 two-ring high output burners

(0.6 - 14.4 MJ), suitable for pots up to max. \varnothing 28 cm.

2 two-ring standard burners

(0.6 - 7.2 MJ), suitable for pots up to max. \varnothing 28 cm.

Handling

Integrated control panel with cooking zone and output level markings.

One-handed operation.

Gas valve with fine control.

Features

Three-part cast pan support with flat, continuous pot surface.

Brass burner rings.

Safety

Electronic flame monitoring with automatic re-ignition.

Automatic fast ignition.

Planning notes

Plan for an electrical connection (the appliance is not operable without power supply).

Air intake from above.

No intermediate shelf required.

Rear panel and wall trims must be heat-resistant and consist of a non-flammable material.

An oven can be installed under the cooktop.

Appliance must be fixed from underneath.

A minimum lateral clearance of at least 300 mm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation fitted.

A minimum clearance between the individual recess of 50mm is recommended when the hob is fitted onto other appliances in the Vario Series 200.

Cooktop clamping range: 30 - 50 mm.

An air extraction hood must be switched on during operation of the gas cooktop. Corresponding ventilation openings must exist.

All gas appliances must be installed by an authorised person in accordance with local and national regulations.

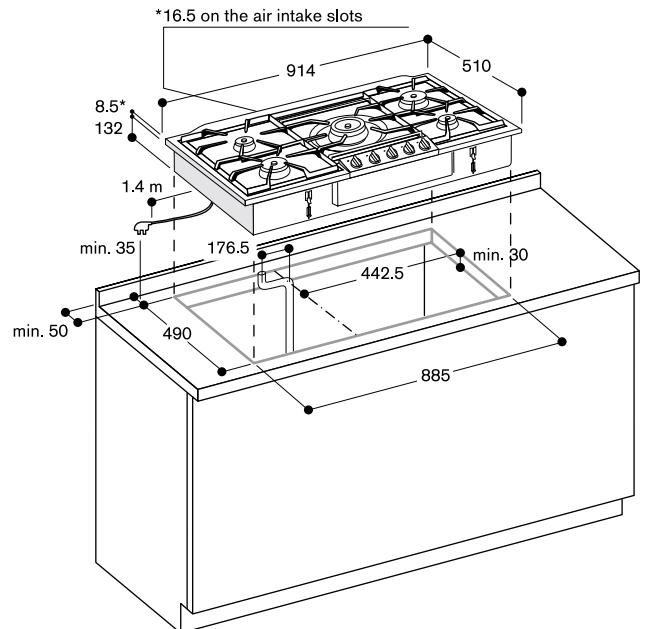
Distance between ventilation hood and gas cooktop at least 760 mm.

Connection

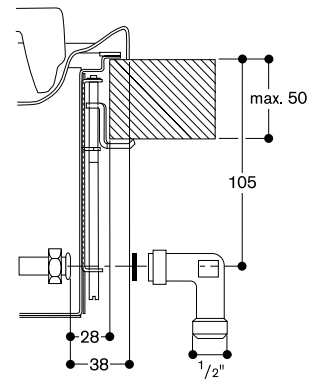
Total connected load gas

17 kW/61.2 MJ.

Connecting cable 1.4 m with 10 amp plug.



Gas connection





Full surface induction cooktop
CX 480

- 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
- Max. power output for big cookware of up to 4.4 kW
- Frameless for flush installation

CX 480 100
Frameless
Width 80 cm

Special accessories

GN 232 110
Teppan Yaki made of 7-Ply material, GN 1/1
For full surface induction hob CX480.
GN 340 230
Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick

230-240V/50 Hz



product design award
2011

Cooking zones

One unique cooking surface of 2800 cm².
Up to 4 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

Booster function.
Timer for each cooking position.
Short-term timer.
Information key with use indications.
Power management.

Safety

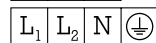
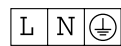
Main switch.
Individual pot detection.
Residual heat indicator.
Child lock.
Display cleaning protection.

Planning notes

Please read the installation details regarding air ducting on page 80.
Immersion depth 64.6 mm.
Intermediate shelf is required.
Appliance must be fixed from underneath.
Cooktop clamping range: 30 – 50 mm.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the working cut-out.

Connection

Total connected load 7.2 kW.
Connecting cable 1.5 m without plug.

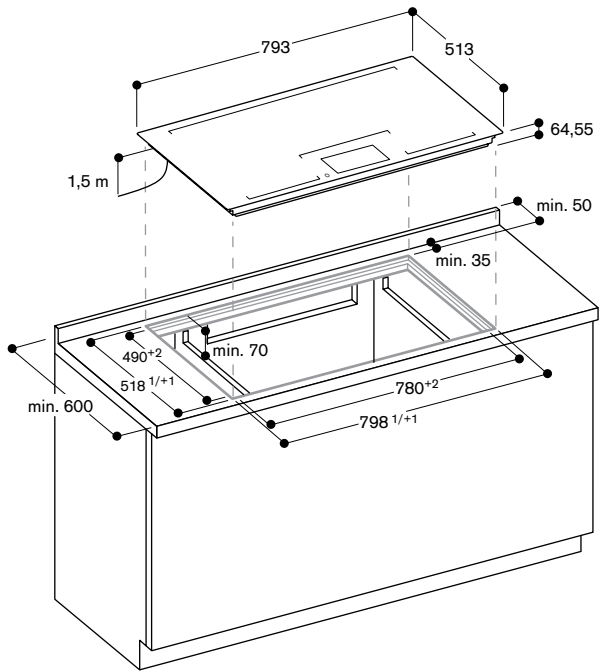


Cooking with induction:

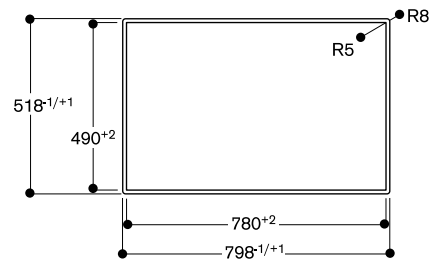
Magnetic induction cooking requires cooking vessels with a ferro-magnetic base. To see if your cookware is suitable, simply test it with a permanent magnet - if the magnet is attracted to the base, the utensil is suitable for induction cooking.

Induction cooktop safety note:

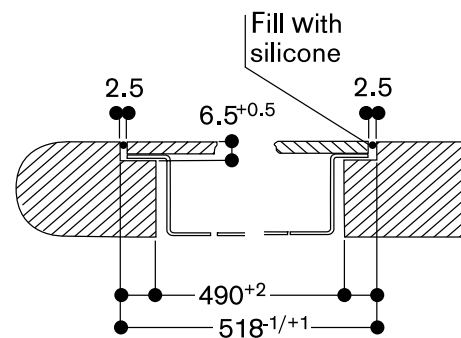
Please refer to inside back cover.



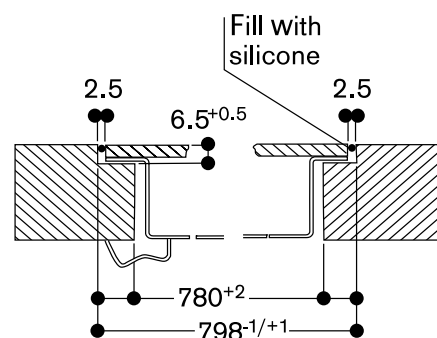
View from above



Cross-section



Longitudinal section





CI 491 112

Stainless steel frame
Width 90 cm

230-240V/50 Hz

Induction cooktop

CI 491

- Sturdy stainless steel frame
- Frying sensor function
- Super booster function for the 28 cm cooking zone with 4.4 kW
- Twist-Pad control with removable magnetic knob

Cooking zones

1 induction cooking zone \varnothing 18 cm (1800 W, with booster 2500 W), automatically switches to \varnothing 28 cm (2800 W, with booster 4400 W).

1 induction cooking zone \varnothing 21 cm (2200 W, with booster 3300 W).

2 induction cooking zones \varnothing 18 cm (1800 W, with booster 2500 W).

1 induction cooking zone \varnothing 15 cm (1400 W, with booster 1800 W).

Handling

Twist-Pad control with removable magnetic knob.

Cooking zone marking.

Electronic power control in 17 output levels.

Features

Frying sensor function for \varnothing 18 cm and \varnothing 21 cm cooking zones.

Booster function for each cooking zone.

Super booster function for \varnothing 28 cm cooking zone.

Quick boil timer, with individually adjustable boiling time.

Cooking timer for up to 90 minutes.

Short-term timer.

Memory function.

Options menu.

Power management.

Safety

Main switch.

Operation indicator.

Pot detection.

Individual residual heat indicators.

Child lock.

Safety lock.

Planning notes

Please read the installation details regarding air ducting on page 80.

Immersion depth 55 mm.

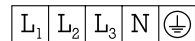
Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 40 mm.

Connection

Total connected load 10.8 kW.

Connecting cable 1.5 m without plug.

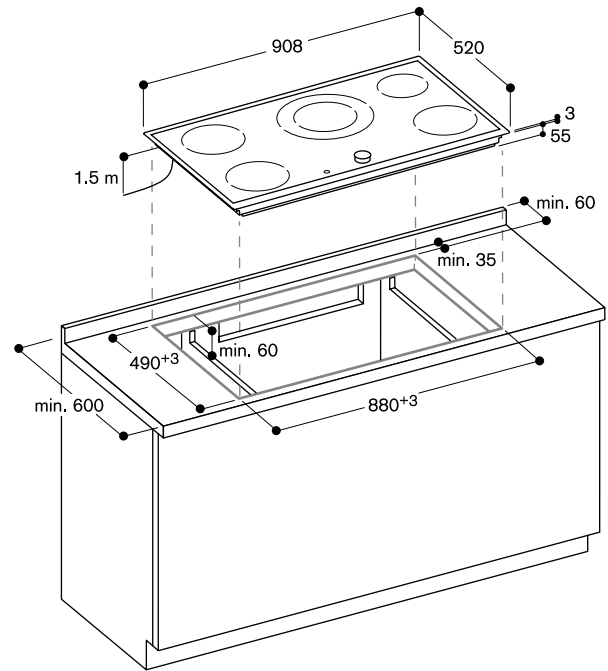


Cooking with induction:

Magnetic induction cooking requires cooking vessels with a ferro-magnetic base. To see if your cookware is suitable, simply test it with a permanent magnet - if the magnet is attracted to the base, the utensil is suitable for induction cooking.

Induction cooktop safety note:

Please refer to inside back cover.





CI 263 112
Stainless steel frame
Width 60 cm

230-240V/50 Hz

Induction cooktop CI 263

- Sturdy stainless steel frame
- Frying sensor function
- Oval roasting zone switches on automatically
- Sensor control with direct selection of output level

Cooking zones

1 induction cooking zone \varnothing 18 cm (1800 W, with booster 2500 W), automatically switches to a 18x28 cm roasting zone (2000 W, with booster 2600 W).

1 induction cooking zone \varnothing 21 cm (2200 W, with booster 3300 W).

2 induction cooking zones \varnothing 15 cm (1400 W, with booster 1800 W).

Handling

Sensor control with direct selection of output level.

Cooking zone marking.

Electronic power control in 9 output levels.

Features

Frying sensor function for \varnothing 15 cm and \varnothing 21 cm cooking zones.

Booster function for each cooking zone.

Quick boil timer, with individually adjustable boiling time.

Cooking timer for up to 90 minutes.

Short-term timer.

Memory function.

Options menu.

Power management.

Safety

Main switch.

Operation indicator.

Pot detection.

Individual residual heat indicators.

Child lock.

Safety lock.

Planning notes

Please read the installation details regarding air ducting on page 80.

Immersion depth 55 mm.

Intermediate shelf is recommended.

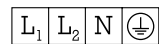
Appliance must be fixed from underneath.

Cooktop clamping range: 20 – 40 mm.

Connection

Total connected load 7.0 kW.

Connecting cable 1.5 m without plug.

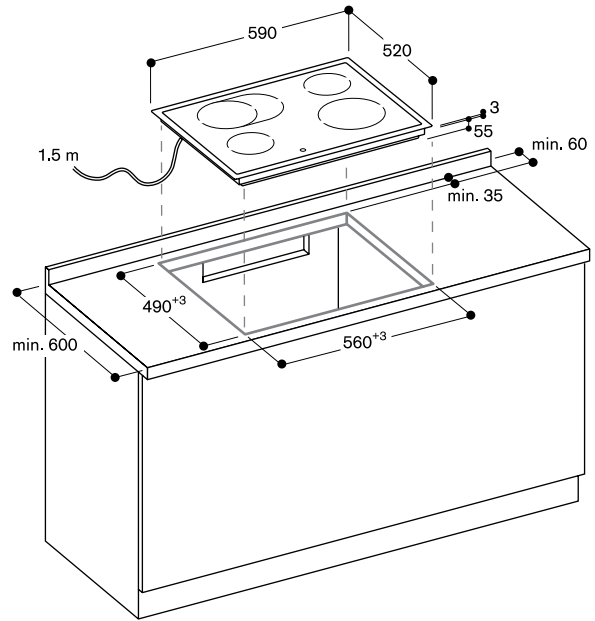


Cooking with induction:

Magnetic induction cooking requires cooking vessels with a ferro-magnetic base. To see if your cookware is suitable, simply test it with a permanent magnet - if the magnet is attracted to the base, the utensil is suitable for induction cooking.

Induction cooktop safety note:

Please refer to inside back cover.



Installation notes for induction cooktops.

Applies to CI 26./49 and CX 480.

Intake air ducting

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

A Air duct behind a cabinet or built-in oven

An open cross-section of a minimum of 20 mm is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.

B intake through the cabinet's back wall

In the cabinet's back wall, plan a recess of at least 45 mm in height from the worktop's bottom edge.

The minimum width is

- 550 mm for a Vario cooktop or a 60-cm to 80-cm induction cooktop
- 820 mm for a 90-cm induction cooktop

Intermediate shelf

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommended, except for with 90 cm cooktops.

Width of cut-out at least

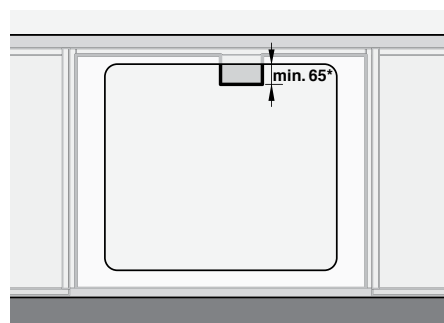
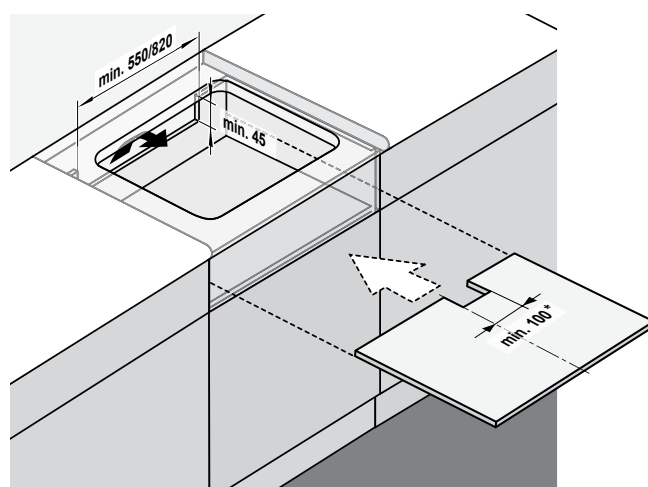
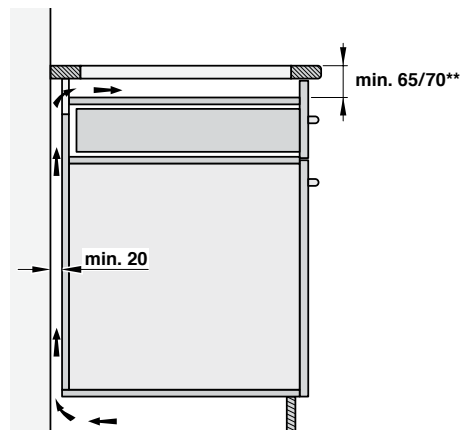
- 100 mm for a 60 to 80 cm induction cooktop

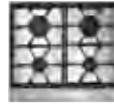
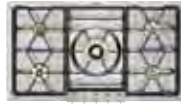
* does not apply to 90 cm cooktops

** min. 65 mm for cooktops with frame and min. 70 mm for cooktops without frame as well as for CX 480 with frame.

Combination with other appliances

Installation above dishwasher or washing machine is not permitted.





Appliance type	Gas cooktop	Gas cooktop
Series	200 series	200 series
Width (cm)	91.4	58
Stainless steel control panel with integrated knobs	VG 295 234 AU	
Aluminium control panel with integrated knobs		VG 264 234 AU
Brushed stainless steel cooktop / frame	•/-	•/-
Shot blasted stainless steel cooktop / frame	-/•	-/•
Top-mounted	•	•
Cooking zones		
Number of cooking zones	5	4
Three-ring wok burner (1.1 - 18 MJ)	1	
Two-ring high output burners (0.6 - 14.4 MJ)	2	
Two-ring standard burners (0.6 - 7.2 MJ)	2	
High-output burner (2 - 10.1 MJ)		2
Standard burner (1.4 - 6.8 MJ)		2
Features / accessories		
Automatic fast ignition	•	
Electronic flame monitoring with automatic re-ignition	•	
Electric ignition		•
Cast pan support	3-part	2-part
Aluminium appliance cover		2x VD 201 034 ^{1, 2}
Connection		
Total connected load gas (kW/MJ)	17/61.2	9.4/33.8
Total connected load electric (W)	25.0	1.0

• Standard. – Not available.

¹ Special accessory. ² Hinge holder required to fit cover.

Accessories and special accessories.

VD 201 034

Shot-blasted aluminium appliance cover 200 Series
Hinge holder required for installation with VI 230 / VP 230 / VG 264



VV 200 034

Aluminium connection strip for combination with further 200 Vario cooktops





Appliance type	Full surface induction cooktop	Induction cooktop
Width (cm)	80	90
Frameless	CX 480 100	
Stainless steel frame		CI 491 112
Operation		
TFT touch display	•	
Sensor control / touch keys		-/•
Twist-Pad control		•
Cooking zones / combinations		
Number of cooking zones or items of cookware	4	5
Induction cooking zone ø 15 cm (1400 / 1800 W)		1
Induction cooking zone ø 18 cm (1800 / 2500 W)		2
Induction cooking zone ø 21 cm (2200 / 3300 W)		1
Roaster zone 18 x 28 cm (2000 / 2600 W)		
Features / accessories		
Electronic output control	•	•
Number of output levels	17	17
Pot detection	•	•
Residual heat indicator	•	•
Cooking timer: Number of cooking zones	4	5
Booster function: Number of cooking zones	4	5
Quick boil timer: Number of cooking zones		5
Frying sensor function: Number of cooking zones		1 x 18 cm 1 x 21 cm
Child lock	•	•
Safety lock	•	•
Memory function		•
Options menu	•	•
Teppan Yaki	GN 232 110 ¹	-
Connection		
Total connected load electric (kW)	7.2	10.8

• Standard. – Not available.

¹ Special accessory.

Accessory.

Teppan Yaki
GN 232 110
To suit CX 480 (W x D x H 353 x 325 x 20mm)





Induction cooktop

60

CI 263 112

•/•

4

2

1

1

•

9

•

•

4

4

4

1 x 15 cm

1 x 21 cm

•

•

•

•

-

7.0