



CX492111

CA051300:
Teppan Yaki (large)

CA060300:
Wireless temperature sensor for cooktop

GN232110:
Teppan Yaki GN 1/1

GN232230:
Teppan Yaki GN 2/3

VA420004:
Connecting strip Serie 400, flush, short

VA420010:
Connecting strip Serie 400, top, short

Full surface induction cooktop 400 series

90 cm

CX492111

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 3200 cm².
Up to 6 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.

Selected digital services (Home Connect)

Cooktop-based ventilation control (with suitable
hood).

Remote monitoring.

Remote diagnostics.

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

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 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.

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.

Additional instructions for flush 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.

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. 30 kg.

Connection

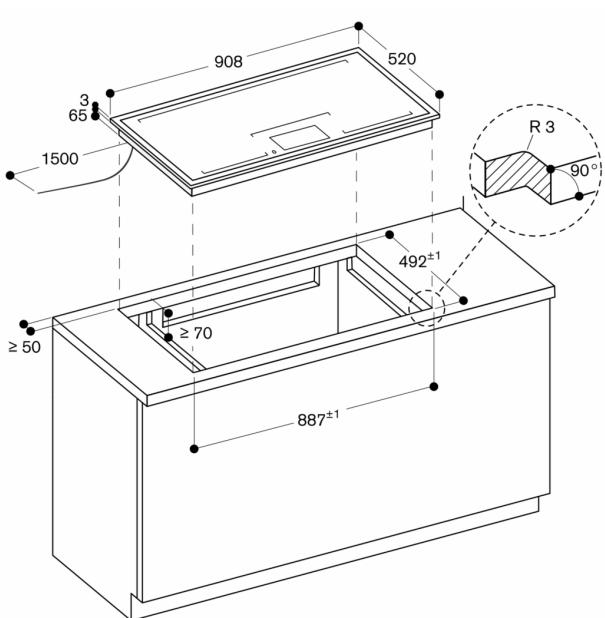
Total connected load 7.4 KW.

Connecting cable 1.5 m without plug.

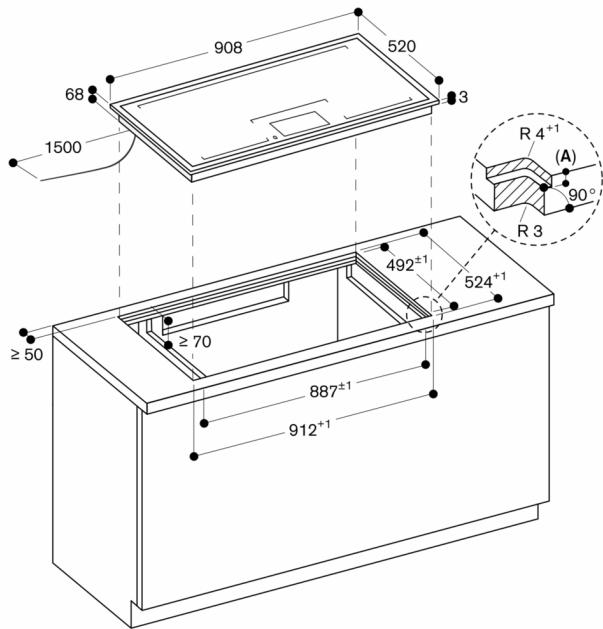
Power consumption standby/display off 0.5 W.

Power consumption standby/network 2.0 W.

Please check the user manual for how to switch
off the WiFi module.



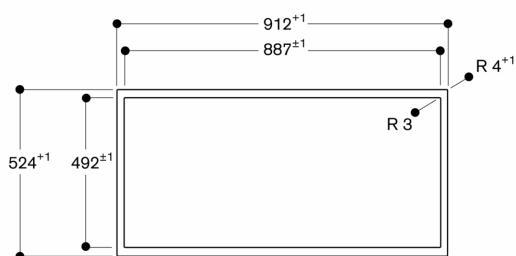
measurements in mm



A: 3.5^{-0.5}

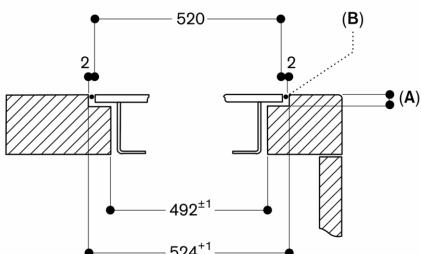
measurements in mm

View from above



measurements in mm

Cross-section

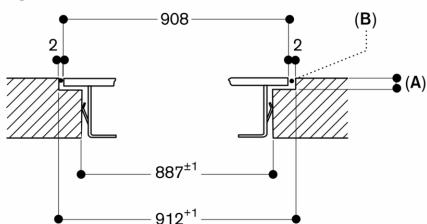


A: $3.5^{-0.5}$

B: Fill with silicone

measurements in mm

Longitudinal section



A: 3.5^{-0.5}

B: Fill with silicone

measurements in mm