



Cooking

Give yourself the ingredients for greatness.

The 400 and 200 series, within the Vario modular system or as standalone cooktops, make any home kitchen, exceptional. As Himalayan salt proves, every culinary element should please both the palate as well as the eye.

Our full surface induction cooktop can be fitted flush to the surface and offers an impressive 2800 cm² of creative space upon which to place four pans, anywhere. A selection of our other induction cooktops offer the professional mode, which allows the private chef to move pans around the cooktop's different heat areas just as the professionals do. Then there's our cooking sensor; maintaining a pot's correct temperature and guarding against over-boiling. Flex induction cooktops even allow the chef to combine cooking zones to accommodate larger pans. All of which frees the private chef from constraint.

For those who simply cannot imagine cooking on anything but gas, the latest technology enables simmering on the quietest of flame and performing powerfully under a wok burner. Equally, the electric grill, steamer, Teppan Yaki and deep fryer, available in both series, offer extremely precise control over these more specialised cooking methods.

These are cooktops to inspire.

The Vario cooktops 400 series

The professional chef does not appreciate limitations. This series fits together perfectly and extends almost infinitely. Uniquely, grill, Teppan Yaki, steamer, downdraft ventilation and deep fryer can sit together as one cohesive workspace with induction or gas cooktops that can range from 38 cm to 90 cm.

Our steel-framed induction cooktops direct heat quickly to the pan. With the power to sear as well as the control for long and gentle simmering, they also come in a wide variety of sizes as well as formats, from set cooking zones to full surface usage to wok attachments, anything is possible.

This is a worktop that frees the imagination, a tribute to boundless cuisine. Illuminated controls can be found on the vertical surface – to hand, without distracting the eye, just as in the professional kitchen. Yet another distinction that makes the Vario cooktops 400 series, imposing but not overwhelming.



Everything out-performs its intended use, with finesse. It pleases the eye as much as the hand.

The **control knob** is an instrument of precision, mounted on the front of the counter as in professional kitchens. Superbly crafted and reassuringly weighty in solid stainless steel, it subtly illuminates in use. This is intuitive control at its finest.

Surface or flush mounting in any favoured configuration; with either a 3 mm visible frame or sitting level, embedded in a countertop. It is simply a matter of taste.

The **flex induction cooktops** extend from a 38 cm single wok option through to 90 cm, offering five cooking zones, a large triple ring for woks and adjustable heating areas. Two individual cooking zones can be combined together to form a larger area that can be controlled as one. And for those with things to do and water to boil, the temporary booster function turns large volumes of liquid from tepid to tempestuous in seconds.

The **deep fryer and the steamer** offer dedicated cooking within a stainless steel oval. The fryer is ideal for everything from tempura to the ubiquitous chip, while the steamer can turn its hand to blanching, juice extracting, cooking, regenerating and stock or wine reduction. Inserts even allow for the segregation of different foods in the same steamer, so vitamin-rich virtuous vegetables remain uncontaminated by the velvety white wine sauce, for now.



The solid stainless steel rotary knobs



Surface or flush mounting



The **gas burners** place up to 6,000 watts of raw power at your disposal. Fully precise electronic control over the flame enables the gentlest simmering and the fiercest of flames, which automatically re-ignite if ever they are blown out. The single wok or paella burner is all consuming with several flame rings or you can push the boundaries, all the way up to five brass burners.

The **Teppan Yaki and grill** offer two very different types of direct heat. Both have two cooking zones, enabling simultaneous heating and warming on a single surface. Alternatively, roast and grill together by replacing one half of the grill with a roasting pan.

The **downdraft ventilation** seemingly defies physics. It draws the heat, steam and vapours down, at source, before they pervade the atmosphere. Up to two minimalist downdraft ventilations can be controlled with an exquisite control knob. The fans are quiet, being sited within the kitchen unit at floor level, while the space-saving ducting does not impinge upon the use of the cupboards below. You will not even know it is there, until you need it.

The **table ventilation** rises regally from the island behind the cooktop, this is a show-stopping extraction solution. It captures the vapour and odours from the very top of the pans, while directly illuminating the worktop. On completion of its mission, it sinks effortlessly once more into the table.



The table ventilation



The cooktops 400 series

We go to extraordinary lengths to ensure our individual cooktops deliver perfection. This full surface induction cooktop is 80 cm of unlimited creative space, enabling impulsive pan placement. The entire area is your cooking zone – wherever you position the pan, that is where it will cook. Move the pan to make room for others and it remembers the setting and reapplies it to the pan wherever you set it back down.

This is an enormous blank canvas on which you are given free reign to create your masterpieces. The TFT touch display control panel will be familiar to anyone with a smart phone as it offers scrolling power level regulation alongside the usual timing information and available cooking functions.



The flex induction cooktop with downdraft ventilation 400 series is the flush cooktop that provides you with an ample, adaptable 88 cm wide surface. With its seamless integration into your cooking surface it satisfies your desire for excellent design while also impressing in regards to performance. You are able to expand its cooking zones to accommodate larger and long pans, Teppan Yaki, griddle plate or wok when used with a wok ring. Indulge your impulse to experiment.

Combined with this creative freedom, it also offers a sensible, serious option: central, integrated downdraft ventilation, cleansing your immediate environment. Both of its cooking areas benefit from highly efficient, yet discrete, vapour and odour removal. Control is achieved by the illuminated stainless steel knobs and clear orange and white display.

This is an induction cooktop capable of change, eager to cleanse and designed to inspire.



The CG 492 stretches out for a metre, flush to the surface and can even be welded into a stainless steel worktop. Beneath cast iron supports, a large central wok or paella burner is surrounded by two high power and two standard burners, all brass. Full electronic gas valves provide precise and reproducible power regulation, allowing the gentlest of simmering alongside the highest of heat levels for wok and flash frying. When dealing with up to 18,000 watts of heat, control is important.



The Vario cooktops 200 series

Where counter space is at a premium, we offer a more compact modular system with controls incorporated into the cooktop. Ranging in scale from 28 cm to 70 cm, this is a very cohesive series, fusing state-of-the-art performance with intelligent design. So while the area may be limited, culinary ambitions need not.

Sitting comfortably alongside the gas, induction and glass ceramic cooktops are the more specialised options such as the grill, deep fryer, Teppan Yaki and steamer. Matching downdraft ventilation completes the harmonious picture framed in brushed stainless steel control panels.





The range of options extends far beyond the capacity of most kitchens, therefore the chef is encouraged to mix and match and creating a very personalised display. The gas two-ring cooktop and the wok burner flanked by three brass flame rings cater for a variety of tastes, providing ample room for all guises of cookware. For the kitchen powered exclusively by electricity and the chef with a taste for healthy cuisine and a penchant for the theatrical: the induction cooktop, steamer, and Teppan Yaki will inspire. In each case, the downdraft ventilation will clear away any excess vapours from the atmosphere.

The steamer offers assorted methods of preparation from fresh steam-cooking, blanching, juice extraction, cooking, regenerating as well as creating stocks and reducing wine. It can even separate two ingredients with the use of inserts, where their gentle progress can be monitored through the glass lid.

The downdraft ventilation removes steam and odours at source, recirculating or extracting the air. A quiet, minimalist, subtle answer to the perennial problem of smaller kitchens.

The induction cooktop boost function produces a burst of 50 percent more power for searing or boiling large pots of liquid, this is the induction for the impatient.

The Teppan Yaki gives the thrill of speed frying at 240 °C using the full 1,800 watts of power or it can be re-purposed to provide a gentle warming plate. This will quickly become the cooktop for entertaining.



The control knobs



The cooktops 200 series

Each with a different character, this part of the range presents widths from 60 cm to 90 cm. Whether it is flush- or surface-mounted, gas, induction or glass ceramic – where space is limited, ambition is not.

The flex induction cooktops are for the enthusiasts who want to express themselves beyond the restrictions of a small cooking surface. They offer a number of normal sized induction zones to choose from, as you would expect. But for larger pans or their bespoke accessories such as the griddle plate and Teppan Yaki plate, you can touch a button and merge two zones into one large one.

Activating the professional cooking function enables you to cook like a chef, with pre-set areas of high, medium and low heat. Ordinarily, pans can be moved within the flex induction cooking areas and the cooktop will remember the heating level and reapply it wherever the pan settles within the heating area. And when you have finished creating, the visual elements virtually disappear into your surface.

Control is achieved by means of sensors on the cooktop surface usually in combination with the Twist Pad, that simply lifts off for effortless cleaning of the surface. An ingenious interface, also available in black, whose simplicity belies its power. Gas cooktops utilise 'sword' knobs to choose from nine mechanically regulated power levels. This is a cooktop range designed to be both easy to use and capable of creative, professional cooking.

The Vario cooktops 400 series



Vario flex induction cooktop
VI 492 ■
Width 90 cm
5 cooking zones
Flush or surface installation
Front mounted control knobs



Vario flex induction cooktop
VI 482 ■
Width 80 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs



Full surface induction cooktop
CX 480 ■
Width 80 cm
One single large cooking surface
TFT touch display
Free positioning of cookware



Vario flex induction cooktop
VI 462 ■
Width 60 cm
4 cooking zones
Flush or surface installation
Front mounted control knobs



Vario flex induction cooktop
VI 422 ■
Width 38 cm
2 cooking zones
Flush or surface installation
Front mounted control knobs



Vario induction cooktop
VI 414 ■
Width 38 cm
1 cooking zone
Ideal for wok pan, with wok ring
Flush or surface installation
Front mounted control knob



Vario gas cooktop
VG 491 ■
Width 90 cm
5 burners
With wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs



Vario gas cooktop
VG 425 ■
Width 38 cm
2 burners
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs



Vario gas wok
VG 415 ■
Width 38 cm
1 wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knob



Vario Teppan Yaki
VP 414 ■
Width 38 cm
One hardchromed metal surface
Exact temperature control
Flush or surface installation
Front mounted control knobs



Vario electric grill
VR 414 ■
Width 38 cm
2 zones
Open cast grill, with lava stones
Flush or surface installation
Front mounted control knobs



Vario steamer
VK 414 ■
Width 38 cm
Steam cooking on two levels
Accurate temperature control
Flush or surface installation
Front mounted control knobs



Vario deep fryer
VF 414 ■
Width 38 cm
3-zone basin
Accurate temperature control
Flush or surface installation
Front mounted control knobs



Table ventilation
AL 400 ■
Width 120/90 cm
Extendible, can be completely lowered into the worktop when not in use
Flush or surface installation
Energy efficiency class: A+ in a configuration with the remote fan unit AR 400 142*



Vario downdraft ventilation
VL 414 ■
Width 11 cm
Highly efficient ventilation system at the cooktop
Flush or surface installation
Front mounted control knobs
Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*

The flex induction cooktop with integrated ventilation system provides automated flexibility. An impressive 80 cm wide, it offers four cooking zones that can be combined into two larger ones. Its magnetic Twist Pad is available in stainless steel or, as an accessory, in black. It is easily removed for cleaning or to accentuate the clean lines of the cooktop when not in use.

All of this flexibility is combined with automated air quality control with the integrated ventilation system. The extractor can be set to self-adjust according to the atmosphere, removing vapour and odours before they rise above the cooktop. This frees up the private chef to concentrate on the more creative aspect of cooking.

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel

Home Connect

*Energy efficiency class: at a range of energy efficiency classes from A++ to E

The cooktops 400 series



Full surface induction cooktop
CX 480 ▲ ■
Width 80 cm
1 single large cooking surface
TFT touch display
Free positioning of cookware



Flex induction cooktop with downdraft ventilation
CVL 420 ▲
Width 88 cm
2x2 flex induction cooking areas
For flush mounting
VL 410 111 | Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*



Flex induction cooktop with downdraft ventilation
CVL 410 ▲
Width 88 cm
2 flex induction cooking areas
1 induction cooking zone
Ideal for wok pan, with wok ring
For flush mounting
VL 410 111 | Energy efficiency class: A+ in a configuration with the remote fan unit AR 403 122*



Gas cooktop
CG 492
Width 100 cm
5 burners
Stainless steel control knobs
With wok burner
Full electronic power level regulation
Flush or surface installation
Front mounted control knobs

The cooktops 200 series



Flex induction cooktop
CI 292 ▲ ■
Width 90 cm
5 cooking zones
Twist-Pad control



Flex induction cooktop
CI 283 ▲ ■ 🏠
Width 80 cm
5 cooking zones
Twist-Pad control



Flex induction cooktop
CI 282 ▲ ■
Width 80 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop
CI 272 ▲ ■
Width 70 cm
4 cooking zones
Twist-Pad control



Flex induction cooktop
CI 290 ■
Width 90 cm
3 cooking zones
Twist-Pad control



Flex induction cooktop
CI 262 ▲ ■ 🏠
Width 60 cm
4 cooking zones
Twist-Pad control



Induction cooktop
CI 261 ■
Width 60 cm
4 cooking zones
Sensor control



Flex induction cooktop with integrated ventilation system
CV 282 ▲ ■
Width 80 cm
4 cooking zones
Twist-Pad control
Energy efficiency class: A*



Glass ceramic cooktop
CE 291 ▲ ■
Width 90 cm
5 cooking zones
Sensor control



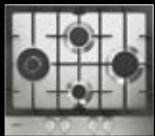
Glass ceramic cooktop
CE 261 ■
Width 60 cm
4 cooking zones
Sensor control



Gas cooktop
VG 295
Width 90 cm
5 burners
Control panel
With wok burner
Top mounted control knobs



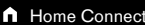
Gas cooktop
CG 291
Width 90 cm
5 burners
Mechanical power level regulation
With wok burner
Top mounted control knobs



Gas cooktop
CG 261
Width 60 cm
4 burners
Mechanical power level regulation
With wok burner
Top mounted control knobs

Design options

- ▲ Frameless
- Stainless steel frame
- Stainless steel control panel



*Energy efficiency class: at a range of energy efficiency classes from A++ to E

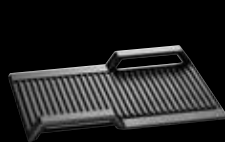
The accessories



Cast pan
Enamelled, half or full size



Cast roaster open



Griddle plate
Cast aluminium, non-stick



Teppan Yaki plate
Made of multi-ply material



Wok pan
Made of multi-layer material



Wok ring
Attachment for wok pan



Frying sensor pan
Stainless steel
Non-stick coating
Available in 4 sizes to fit cooking zones:
Ø 15, Ø 18, Ø 21, Ø 28



Pasta basket



Lava stones
For refilling



Twist-Pad
Black



Cooking sensor
For temperature regulation within pots
For flex induction cooktops

The Vario cooktop 200 series



Vario induction cooktop
VI 270 ●
Width 70 cm
4 cooking zones
Top mounted control knobs



Vario induction cooktop
VI 260 ●
Width 60 cm
4 cooking zones
Top mounted control knobs



Vario induction cooktop
VI 230 ●
Width 28 cm
2 cooking zones
Top mounted control knobs



Vario gas cooktop
VG 264 ●
Width 60 cm
4 burners
Top mounted control knobs



Vario gas cooktop
VG 232 ●
Width 28 cm
2 burners
Top mounted control knobs



Vario gas wok
VG 231 ●
Width 28 cm
One wok burner
Top mounted control knob



Vario glass ceramic cooktop
VE 270 ●
Width 70 cm
4 cooking zones
Top mounted control knobs



Vario glass ceramic cooktop
VE 260 ●
Width 60 cm
4 cooking zones
Top mounted control knobs



Vario glass ceramic cooktop
VE 230 ●
Width 28 cm
2 cooking zones
Top mounted control knobs



Vario Teppan Yaki
VP 230 ●
Width 28 cm
1 metal surface
Accurate temperature control
Top mounted control knob



Vario electric grill
VR 230 ●
Width 28 cm
2 separately controllable zones
Open cast grill, with lava stones
Top mounted control knobs



Vario steamer
VK 230 ●
Width 28 cm
Steam cooking on 2 levels
Accurate temperature control
Top mounted control knobs



Vario deep fryer
VF 230 ●
Width 28 cm
3-zone basin
Accurate temperature control
Top mounted control knobs



Vario downdraft ventilation
VL 041/040 ●
Width 8.5 cm
Highly efficient ventilation system at the cooktop
Top mounted control knob
Energy efficiency class: B*