



VG 415 211CA

Stainless steel
Width 15" (38 cm)
Natural gas. For conversion to LP gas, LP kit (part #10004445) must be ordered.

Included accessory

1 wok attachment ring

Installation accessories

In combination of several Vario cooktops or VL 414 downdraft, connecting strips must be used. Choose respective VA 420 strip from one of the below, depending on type of installation.

VA 420 000

Connection strip for combination with other Vario 400 series appliances for **flush mounting**.

VA 420 010

Connection strip for combination with other Vario 400 series appliances for **surface mounting**.

VA 440 010

Stainless steel appliance cover with mounting strip.
Only available for individual Vario installation.

Optional accessories

WP 400 001

Wok pan made of multiple-layer material with round bottom and handle \varnothing 14 $\frac{3}{16}$ " , 6.3 qt., height 4".

AA 414 010

Stainless steel, removable air deflector for gas Vario next to VL 414 downdraft.

Combinable with:

2 x VL414712
AL400721
AI442720 / AI442760
AW442720 / AW442760
AF210791

Good to know:

Wall installations require the hood to be as large as the cooktop(s). Island installations require the hood to be larger than the cooktop(s).

Important note:

If paired with VL414712, for best performance it's recommended to place a VL on each side of the gas wok.

Vario 400 series gas wok

VG 415

- Three-ring burner with 18,800 BTU
- Full electronic power regulation on 12 levels.
- Precise and reproducible flame regulation
- Automatic ignition, electronic flame monitoring with automatic re-ignition
- Simmer function for cooking on a very low output level
- Solid stainless steel control knob
- Precision-crafted 3 mm stainless steel
- For surface mounting with a visible edge or for flush mounting
- Can be combined with other Vario 400 series products

Cooking zones

1 multi-ring wok burner (300 W – 5,500 W), 1,000 – 18,800 BTU, suitable for pots up to max. \varnothing 12 $\frac{5}{8}$ ".

Operation

Control knobs with illuminated ring, cooking zone and output level markings.

One-handed operation.

Full electronic control in 12 output levels for exact power level regulation plus simmer function.

Automatic ignition.

Features

Simmer function.

Cast-iron pan support with flat, continuous pot surface.

Brass burner rings.

Equipped for natural gas. For conversion to LP gas, LP kit (part #10004445) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.

Residual heat indication.

Safety shut-off.

Planning notes

If using the VL414 downdraft for ventilation, the Vario gas wok must be placed between two VL downdrafts. Recirculation is not recommended. Depending on the type of installation (surface-mounted or flush-mounted, with or without an appliance cover), the specific location of the cut-out and the knob positions may vary. The drawing "Installation of the control knob" must be observed if the panel is more than 1" thick (there must be a recess at the rear).

If combining several Vario 400 series appliances, 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 weight bearing capacity and stability, in the case of thin cooktops 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 countertops made of stone, synthetics or solid wood. Heat resistant and watertight sealing of the cut edges must be observed.

For a suitable heat resistant filler please

consult the countertop 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 countertop cut-out.

If installing several appliances in individual cut-outs allow for a minimum distance of 2" between the cooktops. 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.

A minimum clearance of at least 6" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation fitted.

If operated next to the downdraft ventilation VL 414, the air deflector AA 414 010 is recommended to ensure maximum performance of the cooktop. With a total connected load of more than 37,533 BTU local regulations concerning room ventilation, room size and combination of extraction or recirculation hoods must be observed. Minimum clearance between gas cooktop(s) with more than 37,533 BTU and ventilation hood must be 30".

Appliance can be snapped into the countertop from above.

Appliance weight: approx. 33 lbs.

Rating

Rating: 25 W (18,800 BTU)

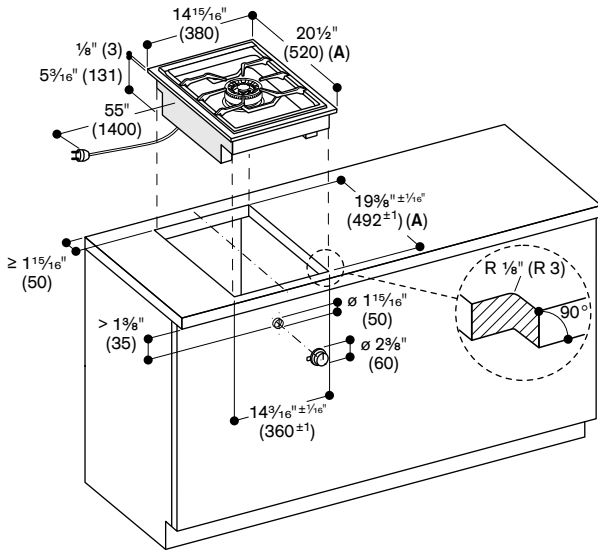
Minimum fuse protection: 15 A

Electrical: 120 V / 60 Hz

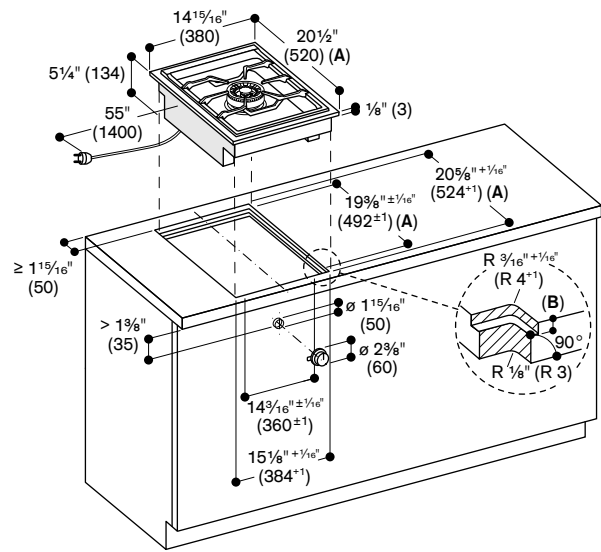
Electrical connection:

Plan for a 55" long connecting cable with 3 prong NEMA 5-15 plug.

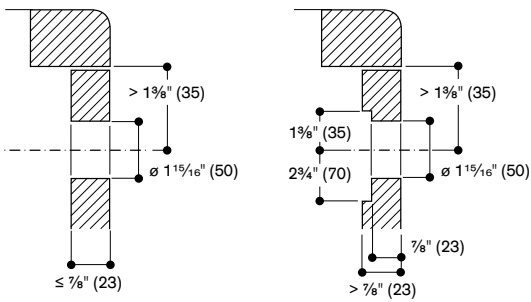
Surface-mount Installation



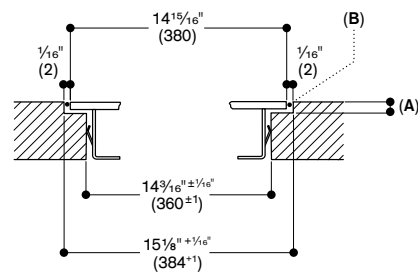
Flush-mount Installation



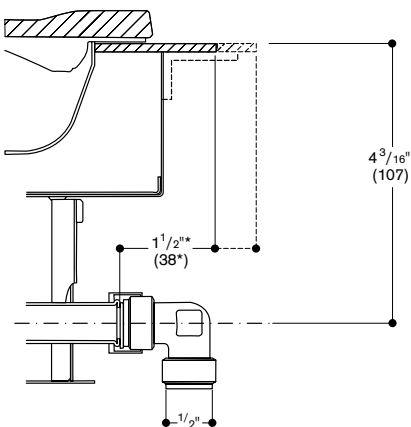
Installation of the control knob



Longitudinal section



Gas connection



* 2 1/16" (53 mm) with appliance cover or adjustment strip.

Cross-section

