Appliance depth 4 cm
A not insignificant factor in kitchen design, the minimal depth of many Gaggenau hobs saves space and simplifies installation into a standard worktop. It also leaves plenty of room for a normal drawer and bottom cupboard.

Automatic cooking timer
It is possible to program an automatic switch-off time for one or several of the cooking zones.

Automatic quick-boil facility
This function temporarily raises zone heating to maximum to bring the pan and contents up to temperature at the start of cooking. The duration of the preheat phase depends on the power setting selected. The hob automatically reverts to the selected cooking or warming.

Booster function
The power of the chosen cooking zone can be increased by 50% for two to ten minutes, which is useful for the quick heating of large amounts of water.

Gas hobs
As you would expect from Gaggenau, all its gas cooking zones feature practical one-hand electric ignition and thermoelectric safety pilot. This safety device automatically blocks the gas supply once the flame is out. Further evidence of the superb quality of Gaggenau gas hobs are the cast iron pan supports, the recessed hob position to safeguard against pans boiling over and the hobs' unified appearance. They are a must for those who value the undisputed advantages of cooking with gas.

Glass-ceramic hobs
The high-grade non-porous glass-ceramic used in Gaggenau hobs directs the full intensity of the radiated heat onto the cooking pot. The hob surface is perfectly smooth, so you can easily slide a pot to one side to remove it from the heat. The cooking zones (two, four or five) are marked in pale outline against the dark hob surface, which makes a useful extra working area when the heat is turned off. All Gaggenau glass-ceramic hobs include a supply of special cleaning liquid and a glass-ceramic scraper for easy cleaning.

Holiday lock
All electronic glass-ceramic hobs feature a safety switch-off function and switch off automatically after four hours if the appliance is no longer operated.

Induction hobs
Glass-ceramic induction hobs exploit the latest in energy transfer technology to give optimal energy utilisation and very short preheating times. A conventional hob starts by heating the heating element, which in turn heats the saucepan. This tends to be rather inefficient, as a substantial amount of the heat generated is lost in the transfer process. The induction hob, on the other hand, heats the bottom of the pan (and hence the contents) directly and wastes no energy on heating the cooking zone or the hob. The electromagnetic field reacts immediately to changes in the power setting, so if you reach the power control fast enough you can even save a pan on the very brink of boiling over. The induction hob scores high in the cleaning stakes too: the hob surface is never directly heated, which means no burnt-on food residues. Special induction pots and pans are required.

Memory function
The hob keeps in memory all the cooking levels and time values which have been used during 15 seconds after switching off. This permits to retrieve all the previous values should the appliance be switched off accidentally.

Options menu
Thanks to the options menu, the automatic quick-boil facility and the switching on of the hob can be programmed in order to suit the individual needs.

Residual heat indication
Depending on the heating method used, a cooking zone can take quite a few minutes to cool down after use. Every zone on a Gaggenau glass-ceramic hob has its own residual heat indicator, which lights to show that the zone is still radiating heat and remains lit until the temperature reaches a safe level.

Superfine adjustment
Is a facility that is only available on KG 354/VG 353. Superfine gas regulation technology gives you precise control over the gas supply and power output right down to 130 W.

SuperQuick cooking zones
The SuperQuick cooking zones heat up and cool down very quickly in response to the temperature control. They are highly efficient and radiate heat evenly from the centre to the very edge. Power control is precise and the zone emits a red light that rises and falls in intensity as the power output changes.

The electrical fusing data must be looked upon as being a recommendation. The technical connection conditions of your responsible power supply company and the relevant regulations (e.g. VDE) are decisive.
## Features and data for hobs

<table>
<thead>
<tr>
<th>Feature / Data</th>
<th>CK 596</th>
<th>CK 494</th>
<th>CK 474</th>
<th>CK 471</th>
<th>CK 181</th>
<th>CK 481/482</th>
<th>CK 590</th>
<th>KG 354</th>
<th>CI 360</th>
<th>CI 380</th>
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<tbody>
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<tr>
<td>To be combined with built-in control panel</td>
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<td>Child and holiday lock</td>
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</tbody>
</table>

● = standard
**Glass ceramic hob**

**Electronic**

**Width** 120 cm

**CK 596-115**

- 220 – 230 V / 50 Hz
- Glass ceramic electronic hob with five cooking zones.
- Hexagonal design.
- Two SuperQuick cooking zones Ø 18 cm (1800 W) each, convert to 18 x 41.5 cm (4000 W).
- One SuperQuick cooking zone Ø 18 cm (1800 W).
- One SuperQuick cooking zone Ø 14.5 cm (1100 W) converts to 14.5 x 24 cm (2000 W).
- One SuperQuick cooking zone Ø 14.5 cm (1000 W) converts to Ø 23 cm (2300 W).

- Flat stainless steel frame.
- Integrated touch control panel.
- Digital display.
- Sensor keys.
- Nine temperature levels.
- Automatic cooking timer and automatic quick-boil facility for all cooking zones.
- Precise electronic control system ensuring continuous heating.
- Central switch off device.
- Child and holiday lock.
- Individual residual heat indication.
- Cooking zone markings.

**Special accessory:**

**from January 2003**

**BT 481-000** Large capacity aluminium cast roaster, with non-stick coating and lid. For use on cooking zone 18 x 41.5 cm. Lid can also be used as a fish or grill pan.

**Planning note:**

- Clamping range: 30 – 50 mm hob fixings.
- Ideal for corner units.
- Depth of appliance 40 mm, at switch side 90 mm.
- Can be built into corner unit 105/105 cm x 135°.

When installing centrally into a 60 cm base cabinet: allow for depth of appliance (4 cm) within the range of the cabinet to the left of it. Beneath the hob, a Gaggenau oven can be installed centrally or to the left.

For installation into worktops made of stone and light coloured synthetic materials, please use Terostat sealing tape (part no.: 322 793).

**Total rating** 10.1 kW.
**Glass ceramic hob**
**Electronic**
**Width 90 cm**
**CK 494-115**
220 – 230 V / 50 Hz

**Special accessory:**
from January 2003

**Planning note:**
- Clamping range: 40 – 50 mm hob fixings.
- Depth of appliance: 40 mm, at switch side 65 mm (75 x 100 mm).
- Installation in 60 or 70 cm base cupboard possible in the centre. In 50 cm base cupboard possible only when on the left side.
- Below appliance allow 10 mm distance to side wall and intermediate shelf.

**BT 481-000**
Large capacity aluminium cast roaster, with non-stick coating and lid. For use on cooking zone 18 x 41.5 cm. Lid can also be used as a fish or grill pan.

Beneath the hob, a Gaggenau oven can be installed centrally or to the left. For installation into worktops made of stone and light coloured synthetic materials, please use Terostat sealing tape (part no.: 322 793).

**Total rating 10.0 kW.**

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**CK 494-115**
Glass ceramic electronic hob with five cooking zones. Generous spacing between cooking zones and sensor pad operation guarantees a highly efficient performance.

Two SuperQuick cooking zones ø 18 cm (1800 W) each, convert to 18 x 41.5 cm (4000 W).
One SuperQuick cooking zone ø 18 cm (1800 W).
One SuperQuick cooking zone ø 14.5 cm (1100 W) converts to 14.5 x 24 cm (2000 W).
One SuperQuick cooking zone ø 12 cm (750 W) converts to ø 21 cm (2200 W).

Stainless steel frame.
Integrated touch control panel.
Digital display of all cooking zones.
Sensor keys.
Precise electronic control system ensuring continuous heating.
Nine temperature levels.
Automatic cooking timer and automatic quick-boil facility for all cooking zones.
Central switch off device.
Child and holiday lock.
Individual residual heat indication.
Cooking zone markings.

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**CK 474-114**
Glass ceramic electronic hob with four cooking zones. Generous spacing between cooking zones and sensor pad operation guarantees a highly efficient performance.

Two SuperQuick cooking zones ø 18 cm (1800 W) each, convert to 18 x 41.5 cm (4000 W).
One SuperQuick cooking zone ø 12 cm (750 W) converts to ø 21 cm (2200 W).
One SuperQuick cooking zone ø 14.5 cm (1200 W).

Stainless steel frame.
Integrated touch control panel.
Digital display of all cooking zones.
Sensor keys.
Precise electronic control system ensuring continuous heating.
Nine temperature levels.
Automatic cooking timer and automatic quick-boil facility for all cooking zones.
Central switch off device.
Child and holiday lock.
Individual residual heat indication.
Cooking zone markings.

**Special accessory:**
from January 2003

**Planning note:**
- Clamping range: 40 – 50 mm hob fixings.
- Installation in 60 cm base cupboard possible.
- Depth of appliance: 40 mm.
- Below appliance allow 10 mm distance to side wall and intermediate shelf.

Beneath the hob, a Gaggenau oven can be installed centrally or to the left.

For installation into worktops made of stone and light coloured synthetic materials, please use Terostat sealing tape (part no.: 322 793).

**Total rating 7.4 kW.**
**Glass ceramic hob**

**Electronic**

**Width 70 cm**

**CK 171-114**
220 – 230 V / 50 Hz
until September 2002

**CK 171-115**
220 – 230 V / 50 Hz
from October 2002

**Planning note:**

- Glass ceramic electronic hob with four cooking zones.
- Generous spacing between cooking zones and sensor pad operation guarantees a highly efficient performance.

One SuperQuick cooking zone ø 14.5 cm (1200 W).
One SuperQuick cooking zone ø 18 cm (1800 W).
One SuperQuick cooking zone ø 12 cm (750 W) converts to ø 21 cm (2200 W).
One SuperQuick cooking zone ø 14.5 cm (1100 W) converts to 14.5 x 24 cm (2000 W).

- Flat stainless steel frame.
- Integrated touch control panel.
- Digital display of all cooking zones.
- Sensor keys.
- Nine temperature levels.
- Automatic cooking timer and automatic quick boil facility for all cooking zones.
- Central switch off device.
- Child and holiday lock.
- Individual residual heat indication.
- Alarm clock.
- Cooking zone markings.

Clamping range: 40 – 50 mm hob fixings.
An oven can be installed under the hob.
Depth of appliance: 41 mm.
Use the included sealing tape only.
For installation into worktops made of stone and light coloured synthetic materials, please use Terostat sealing tape (part no.: 322793).
Below appliance allow 10 mm distance to side wall and intermediate shelf.

Total rating: 7.2 kW.

**Glass ceramic hob**

**Electronic**

**Width 60 cm**

**CK 161-114**
220 – 230 V / 50 Hz
until September 2002

**CK 171-115**
220 – 230 V / 50 Hz
from October 2002

**Planning note:**

- Glass ceramic electronic hob with four cooking zones.
- Generous spacing between cooking zones and sensor pad operation guarantees a highly efficient performance.

One SuperQuick cooking zone ø 18 cm (1800 W).
One SuperQuick cooking zone ø 12 cm (750 W) converts to ø 21 cm (2200 W).
Two SuperQuick cooking zones ø 14.5 cm (1200 W).

- Flat stainless steel frame.
- Integrated touch control panel.
- Digital display of all cooking zones.
- Sensor keys.
- Nine temperature levels.
- Automatic cooking timer and automatic quick boil facility for all cooking zones.
- Central switch off device.
- Child and holiday lock.
- Individual residual heat indication.
- Alarm clock.
- Cooking zone markings.

Clamping range: 40 – 50 mm hob fixings.
An oven can be installed under the hob.
Depth of appliance: 41 mm.
Use the included sealing tape only.
For installation into worktops made of stone and light coloured synthetic materials, please use Terostat sealing tape (part no.: 322793).
Below appliance allow 10 mm distance to side wall and intermediate shelf.

Total rating: 6.4 kW.
Glass ceramic hob
Electronic
Width 80 cm
CK 481-110
Stainless steel frame
220 – 240 V / 50 Hz
from October 2002

**CK 481-110**
Glass ceramic electronic hob with four cooking zones.
One SuperQuick cooking zone \( \phi 14.5 \text{ cm (1050 W)} \) converts to
\( \phi 21 \text{ cm (2100 W)} \) or \( \phi 27 \text{ cm (3080 W)} \).
Two SuperQuick cooking zones
\( \phi 18 \text{ cm (1800 W)} \) each, convert
with an intermediate zone to
\( 18 \times 41.5 \text{ cm (4400 W)} \). One SuperQuick cooking zone
\( \phi 14.5 \text{ cm (1200 W)} \).

Stainless steel frame.
Generous spacing between cooking zones and sensor pad operation
guarantees a highly efficient performance.
Integrated touch control panel.
Sensor keys.
Digital display of all cooking zones.
Automatic quick boil facility for all cooking zones.
Automatic cooking timer up to 90 minutes.
Individual residual heat indication.
Options menu.
Child lock.
Holiday lock.

**Special accessory:**
from January 2003
BT 481-000
Large capacity aluminium cast roaster, with non-stick coating and lid.
For use on cooking zone \( 18 \times 41.5 \text{ cm} \). Lid can also be
used as a fish or grill pan.

**Planning note:**
Clamping range: 30-50 mm.
**Depth of appliance:** 46 mm.
Below appliance allow 10 mm distance to side wall and intermediate shelf.
Below the hob, a Gaggenau oven can be installed.
**Total rating:** 8.68 kW.
**CK 482-100**

Glass ceramic electronic hob with four cooking zones.

One SuperQuick cooking zone $\varnothing$ 14.5 cm (1050 W) converts to $\varnothing$ 21 cm (2100 W) or $\varnothing$ 27 cm (3080 W).

Two SuperQuick cooking zones $\varnothing$ 18 cm (1800 W) each, convert with an intermediate zone to 18 x 41.5 cm (4400 W).

One SuperQuick cooking zone $\varnothing$ 14.5 cm (1200 W).

Generous spacing between cooking zones and sensor pad operation guarantees a highly efficient performance.

Integrated touch control panel.

Sensor keys.

Digital display of all cooking zones.

Automatic quick boil facility for all cooking zones.

Automatic cooking timer up to 90 minutes.

Individual residual heat indication.

Memory function.

Options menu.

Child lock.

Holiday lock.

**BT 481-000** Large capacity aluminium cast roaster, with non-stick coating and lid. For use on cooking zone 18 x 41.5 cm. Lid can also be used as a fish or grill pan.

Clamping range: 30-50 mm.

Depth of appliance: 46 mm.

Below appliance allow 10 mm distance to side wall and intermediate shelf.

Beneath the hob, a Gaggenau oven can be installed.

Access to hob from the base cabinet is required (it must be possible to remove the hob housing from underneath).

**For the installation, a 90 cm base cabinet is necessary.**

Because of dimensional tolerances of the glass ceramic plate and of the worktop cut-out, the joint width can vary.

The hob must not be installed lower than the cut-out upper edge.

Total rating: 8.68 kW.
Glass ceramic hob
Electric
Width 90 cm
CK 590-115
220 – 230 V / 50 Hz

Planning note:

Clamping range: min. 30 mm hob fixings.

May be combined with control panel SP 395-105/505 and SP 595/295-115.

For installation into worktops made of stone and light coloured synthetic materials, please use Terostat sealing tape (part no.: 322 793).

CK 590-115
Glass ceramic electric hob with four cooking zones and warming area.

One SuperQuick cooking zone Φ 18 cm (1800 W).
Two SuperQuick cooking zones Φ 14.5 cm (1100 W) converts to 14.5 x 24 cm (2000 W).
One SuperQuick cooking zone Φ 12 cm (750 W) converts to Φ 21 cm (2200 W).
Two-zone stainless steel warming area up to 90°C (2 x 150 W).

Stainless steel frame.
Individual residual heat indication.
Cooking zone markings.
Five control knobs for continuous power control.

Planning note:

Built-in control panel
SP 395-105
Black
220 – 230 V / 50 Hz

Built-in control panel is fitted in a base cabinet at drawer level.
Total rating: 8.3 kW.

SP 395/295-115
Control panel for CK 590-115.
Five control knobs with illuminated rings.
Cooking zone and power markings.
Knobs also available in white (extra charge). Part no.: 157260 (4 x) and 157259 (1 x).

Built-in control console is fitted in a base cabinet at drawer level.
Total rating: 8.3 kW.
Gas hob

**KG 354-114 F**
- Bottled gas: 28 – 30 mbar
- Natural gas: 20 mbar

**220 – 240 V / 50 Hz**

### Special accessory:
- **VV 340-000** connecting strip for combination with other appliances (not when using the hob extractor).

### Installation accessories:
- **SV 302-120** Axle prolongation for 'A' 41 – 105 mm (two required).
- **SV 302-200** Axle prolongation for 'A' 105 – 200 mm (two required).

### Planning note:
- Installation in 60 cm bottom cupboard possible.
- Knobs are fitted in a base cabinet at drawer level.
- Panel thickness 16 – 26 mm.
- The gas hob is equipped with a connecting cable and an earthing-pin plug (1.25 m long).
- Nozzles for other gas types must be ordered separately.
- nozzle sets KG 354 part no.
  - town gas a 8 mbar 155 530
  - town gas b 8 mbar 323 391
  - town gas d 8 mbar 155 531
  - natural gas LL G 25 20 mbar 324 205
- Clamping range: 30 – 50 mm hob fixings.

**Ventilation as per drawing is required.**

- Can be combined with VL 331/330 and special built-in appliances series 300.
- For installation into worktops made of stone and light coloured synthetic materials, please use Terostat sealing tape (part no.: 322 793).
- A minimum clearance of 10 cm from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed.
- Room size should be a minimum of 25 m² and be fitted with a window opening to the outside.
- Plan an intermediate shelf when installing in base cabinets featuring doors.
- **Total heat output:** 13 kW.

**KG 354-...**
- Gas hob 4 burners suitable for pots up to max. 30 cm.
- Two two-ring super-high output burners (220 – 3900 W).
- One two-ring high output burner (180 – 3100 W).
- One two-ring standard burner (130 – 2100 W).
- Stainless steel hob.
- Four control knobs with cooking zone and power markings.
- Electric ignition for one-handed operation.
- Two part pan support, also suitable for small pots.
- Gas valve with superfine control and thermoelectric safety pilot.
Glass ceramic induction hob
Electronic
Width 80 cm
CI 380-114

230 V / 50 Hz

CI 380-114
Glass ceramic induction hob with five cooking zones.
One induction cooking zone ø 14.5 cm (1200 W, with booster 1600 W).
Two induction cooking zones ø 18 cm (1600 W, with booster 2400 W).
One induction cooking zone ø 21 cm (2000 W, with booster 3000 W).
One warming zone ø 14 x 20 cm (90 W).

Main switch.
Sensor keys.
Digital display.
Electronic power control in twelve steps.
Two pre-set power levels (level 3 and 6).
Automatic quick boil facility for all cooking zones.
Booster function for all cooking zones (the booster function can be used simultaneously for one zone on the right and one on the left side of the hob).
Automatic cooking timer up to 99 minutes for two cooking zones (ø 18 cm back left and ø 21 cm front right).
Child lock.
Holiday lock (safety switch-off).
Pan detection.
Individual residual heat indication.
Cooking zone markings.

Only for special induction cooking pots and pans.

Accessories included in the price:
Magnet, instruction manual.

Planning note:

Allow for ventilation gap of at least 4 mm.
May be built in above a ventilated built-in oven according to installation instructions.
The rear wall of the cabinet has to be removed to ensure good ventilation of the hob.
Appliance clicks into place when inserted into the worktop from above.

Total rating: 6.49 kW.
Glass ceramic induction hob
Electronic
Width 60 cm

CI 360-114

230 V / 50 Hz

Glass ceramic induction hob with four cooking zones.
One induction cooking zone
φ 14.5 cm (1200 W, with booster 1600 W).
Two induction cooking zones
φ 18 cm (1800 W, with booster 2400 W).
One induction cooking zone
φ 21 cm (2000 W, with booster 3000 W).

Main switch.
Sensor keys.
Digital display.
Electronic power control in twelve steps.
Two pre-set power levels (level 3 and 6).
Automatic quick boil facility for all cooking zones.
Booster function for all cooking zones (the booster function can be used simultaneously for one zone on the right and one on the left side of the hob).
Automatic cooking timer up to 99 minutes for two cooking zones (φ 18 cm back left and φ 21 cm front right).
Child lock.
Holiday lock (safety switch-off).
Individual residual heat indication.
Cooking zone markings.

Only for special induction cooking pots and pans.

Accessories included in the price:
Magnet, instruction manual.

Planning note:

Allow for ventilation gap of at least 4 mm.
May be built in above a ventilated built-in oven according to installation instructions.
The rear wall of the cabinet has to be removed to ensure good ventilation of the hob.
Appliance clicks into place when inserted into the worktop from above.
Total rating: 6.4 kW.