



VI462103
Vario flex induction cooktop 400 series
Frameless
Width 60 cm

Flex function for combining the rectangular cooking areas
 Free positioning of cookware inside combined cooking areas with automatic extension up to 30 cm width
 Frying sensor function for temperature control in pans
 Easy control of all functions with bicoloured display
 Solid stainless steel control knob
 Frameless for flush mounting
 Can be combined perfectly with other Vario appliances of the 400 series

Cooking zones
 2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 30x30 cm (3300 W, with booster 3700 W).
 2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W).

Handling
 Control knobs with illuminated ring, cooking zone and output level markings.
 Electronic power control in 12 output levels.
 User friendly control with bicoloured display (white / orange).

Features
 Flex function for rectangular cooking areas.
 Frying sensor function.
 Booster function.
 Stopwatch.
 Short-term timer.
 Options menu.
 Power management.
 Cooktop-based ventilation control (with suitable hood).
 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
 Operation indicator.
 Pot detection.
 2-stage residual heat indication.
 Safety shut-off.

Planning notes
 The horizontal positioning of the knobs may be aligned with the specific cooking areas.
 The drawing "Installation of the control knob" must be observed if the panel is more than 23 mm thick (there must be a recess at the rear).
 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.
 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.

Characteristics
Product name/family
 Cooking zone ceramic
Construction type
 Built-in
Energy input
 Electric
Total number of positions that can be used at the same time
 4
Type of control setting devices
Required niche size for installation (HxWxD)
 57 x 568-570 x 491-493
Width of the appliance
 591
Dimensions
 57 x 591 x 521
Dimensions of the packed product (HxWxD)
 123 x 875 x 610
Net weight
 16.701
Gross weight
 18.3
Residual heat indicator
 Separate
Location of control panel
 External control
Type of external control possibility
Basic surface material
 Ceramic
Color of surface
 Black
Color of frame
Approval certificates
 AENOR, CE
Length electrical supply cord
 150
Knob Material
 Full metal
Sealed Burners
 No
heating with booster
 All
Type of pan support
Natural Gas Connection Rating
LP Gas Connection Rating
Dimension of 1st heating element (in)
Power of heating element (kW)
Power of 1st burner
Dimension of 2nd heating element (in)
Power of 2nd heating element (kW)
 3.3
Power of 2nd burner
Dimension of 3rd heating element (in)
Power of 3rd heating element (kW)
Power of 3rd burner (BTU)
Dimension of 4th heating element (in)
Power of 4th heating element (kW)
Power of 4th burner (BTU)
Dimension of 5th heating element (in)
Power of 5th heating element (kW)
Power of 5th burner
Dimension of 6th heating element (in)
Power of heating element (kW in boost)
 3.7
Power of 3rd heating element (kW in boost)
Power of 4th heating element (kW in boost)
Power of 5th heating element (kW in boost)
 3.7
Connection rating
 7400
Gas connection rating
Fuse protection
 2[°] 16
Voltage
 220-240
Frequency
 50; 60
Universal Product Code
Main colour of product
 Black
Energy input
 Electric
Gas tune

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. 17 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 1.7 W.
 Please check the user manual for how to switch off the WiFi module.

Color Variants

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Frameless
Width 60 cm

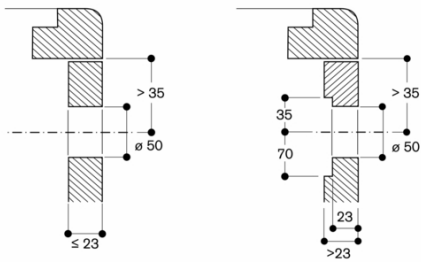
Optional accessories

CA051300
 Teppan Yaki plate made of multi ply material
CA052300
 Griddle plate in cast aluminium
GP900001
 Stainless steel frying sensor pan
GP900002
 Stainless steel frying sensor pan
GP900003
 Stainless steel frying sensor pan
GP900004
 Stainless steel frying sensor pan

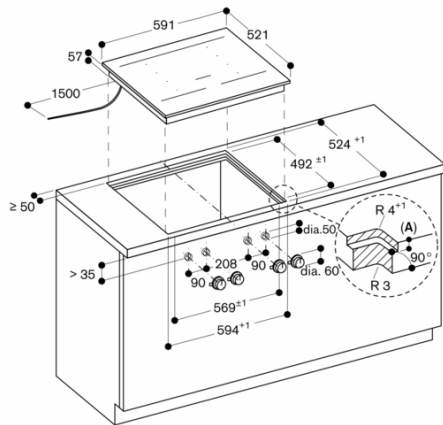
Installation Accessories

VA420004
 Connection strip for combination with other Vario appliances of the 400 series for flush mounting

Installation of the control knob; flush installation

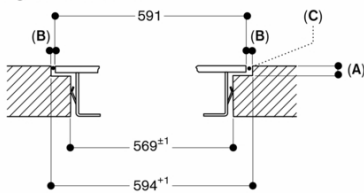


measurements in mm



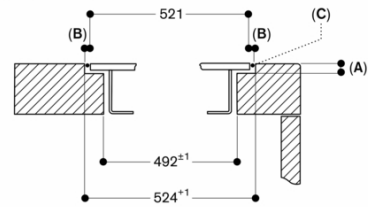
A: $6.5^{+0.5}$
 measurements in mm

Longitudinal section



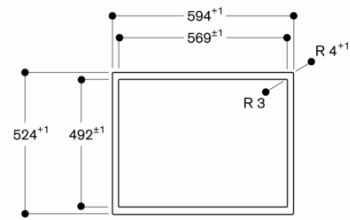
A: $6.5^{+0.5}$
 B: 1.5
 C: Fill with silicone
 measurements in mm

Cross-section



A: $6.5^{+0.5}$
 B: 1.5
 C: Fill with silicone
 measurements in mm

View from above



measurements in mm