



The difference is Gaggenau.

The flex induction cooktops
The cooktops 200 series



The flex induction cooktops

Available in different widths, the flex induction cooktops will complement kitchens of any size. Created in a variety of formats, some of these zones can automatically adjust to the size of the pan. Distinct cooking areas can be controlled individually or combined at the touch of a button, providing the private chef with a vastly enlarged cooking surface. Pans can be moved within the cooking areas, the cooktop will remember the power level and reapply it wherever the pan settles within the heating area.

The flex induction cooktops are designed to liberate the private chef from the confines of cooking zones. Two models are even equipped with efficient integrated ventilation, freeing the chef from monitoring air quality.

The added integrated ventilation system can be set to automatically vent the air whenever in use.

Type reference
CI 292, CI 290, CI 282, CI 272, CI 262, CV 282

Dimensions
Width 90 cm, 80 cm, 70 cm, 60 cm

Finishes
Stainless steel frame for surface mounting or frameless for flush mounting

Available in air recirculation or air extraction mode, it can determine its own power level based on the vapour detected in the atmosphere and can continue when no longer being used. An energy-efficient, powerful motor works in tandem with airflow ducting to ensure minimal volume of both noise and space, but maximum effectiveness: 85 percent of odours are removed during air recirculation thanks to the activated charcoal filters. All of which enables the private chef to concentrate on creating cuisine, not clearing the air.

Simple to install, they are a highly efficient solution in every kitchen plan, offering the private chef a huge array of cooking experiences in one appliance.

The flex function

Within the confines of a finite kitchen space, the flex induction opens up the chef's options. The various cooking zones can be used as are, or two zones can be merged into one. This provides the private chef with a larger cooking zone, perfect for the addition of the Teppan Yaki or griddle plate accessories.

The professional cooking function

Different areas of the cooktop will be pre-set to high, medium and low. Simply move the pans around and the pre-set heat will come on when the pan lands on it and cut off when it leaves. Low energy consumption, professional results.

The frying sensor function

For gentler frying, this function gradually increases the heat while the display shows the progression. The private chef can choose from any one of five heat settings.

The cooking sensor function

By attaching the cooking sensor, temperature can be controlled within the pot. The gradual heating-up is displayed, thereby allowing a controlled cooking process. A boil over is avoided and continual readjustment of power levels rendered unnecessary.

The control concept

A display with a clean design in white and orange only indicates the functions that can be used, ensuring intuitive operation. Functions are controlled by the magnetic knob, which simply lifts off when cleaning the cooktop and is available in black as a special accessory.

The Teppan Yaki
CA 051

The Teppan Yaki is made specifically for the flex induction cooktop. A multi-ply material ensures direct heat transference and durability.



The griddle plate
CA 052

The cast aluminium griddle plate is a non-stick surface with intense searing abilities.



The black magnetic knob
CA 230



Certain functions are specific to individual appliances.

For further information refer to the publication "The models and dimensions" or www.gaggenau.com.

The cooktops 200 series

The cooktops within this range are designed to be both easy to use and capable of adventurous, professional cookery.

Each with a different character, the cooktops 200 series presents widths from 60 to 90 cm. Whether it is flush- or surface-mounted, gas, induction or glass ceramic; where space is limited, ambition is not.

