GAGGENAU

200 series flex induction cooktop
CI 292

CI 292 602
Frameless.
Width 36″ (90 cm).

Included accessories

CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

Optional accessories

CA 051 301
Teppan Yaki plate made of multi ply material. For flex induction cooktop.

CA 050 300
Flex Pan set, 3 pcs. Non-stick coating. For flex induction cooktop.

CA 055 300
Flex Pan large on-stick coating. For flex induction cooktop.

CA 060 600
Cooking sensor for temperature regulation within pots.
For flex induction cooktop.

CA 230 100
Black magnetic twist control knob. For flex induction cooktop.

Part No. 17006018
Stainless steel frying sensor pan. Non-stick coating, ø 6″

Part No. 17006184
Stainless steel frying sensor pan. Non-stick coating, ø7″.

Part No. 17006185
Stainless steel frying sensor pan. Non-stick coating, ø 8″.

Part No. 17006019
Stainless steel frying sensor pan. Non-stick coating, ø 11″.

Combinable with:

AL400792
AW442720
AI230700
AW230790
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).

Highlights

— Frameless for flush mounting only.
— Flex function for combining the rectangular cooking areas.
— Free positioning of cookware inside combined cooking areas.
— Cooking sensor function for temperature control in pots.
— Frying sensor function for temperature control in pans.
— Large cooking zone for pots up to ø 13″.
— Twist-Pad control—the maneuverable magnetic knob sets cooking zone and temperature.
— Easy control of all functions with bi-colored display.

Cooking zones

2 flex induction cooking areas 7 ½″ x 9″ (2,200 W, with booster 3,700 W), linked together 15″ x 9″ (3,300 W, with booster 3,700 W).
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1 induction cooking zone ø 9″ (2,200 W, with booster 3,700 W), automatically switches to ø 10″ (2,600 W, with booster 3,700 W) and to ø 13″ (3,300 W, with booster 3,700 W).

Operation

Twist-Pad control with removable magnetic knob.
User friendly control with bi-colored display (white / orange).
Cooking zone, and cooking area marking.
Electronic power control in 17 output levels.

Features

Flex function for rectangular cooking areas.
Cooking sensor function (in use with cooking sensor CA 060 600).
Frying sensor function.
Booster function for pots.
Booster function for pans.
Keep warm function.
Stopwatch.
Options menu.
Power management.

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

Main switch.
Operation indication.
Pan detection.
2-stage residual heat indication.
Child lock.
Safety shut-off.

Planning notes

Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of flat bottom cookware is recommended.
Minimum countertop thickness 1 ³/₁₆″ (30 mm) for flush installation.

The wok pan WP 400 001 cannot be used with this appliance.
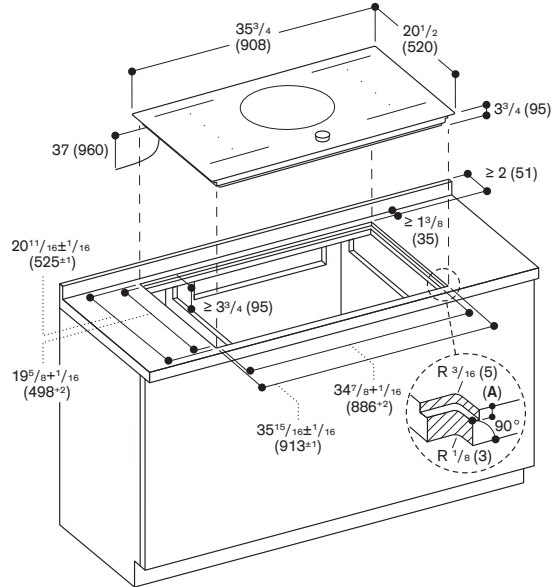Immersion depth depending on installation situation, 2 ¾″ for flush-mount.

To insure that the appliance works correctly, the cooktop must be sufficiently ventilated either from the rear or base of the cabinet. Appliance must be fixed from underneath. Hardware required. Cooktop clamping range: 1 ³/₁₆″ – 1 ⁹/₁₆″. Appliance weight: approx. 54 lbs.

Please read additional planning notes on page 117.

Please read the installation details regarding air ducting on page 143.
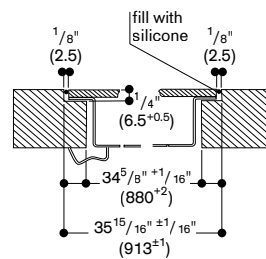
Rating

Rating: 9,360 W (208 / 220 V)
10,800 W (240 V).
Minimum fuse protection: 50 A.
Electrical: 208 / 220–240 V / 60 Hz.
Electrical connection:
Hardwire required, 37″ cable length.

Minimum countertop thickness 1 ³/₁₆″ (30 mm) for flush installation

Longitudinal section

Cross-section

Numbers indicated
inside parenthesis (   ) = mm