



Vario 400 series gas cooktop VG 491

VG 491 211CA

Stainless steel.

Width 36" (90 cm).

Natural gas.

For conversion to LP gas, LP kit (part #10004447) must be ordered.

Included accessories

- 1 Wok attachment ring

Installation accessories

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

VA 420 004

Invisible connection strip for combination with other Vario 400 series for flush mounting.

VA 420 010

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

Optional accessories

WP 400 001

Wok pan made of multiple-layer material with round bottom and handle ø14 3/16", 6.3 qt., height 4".

Additional connection cables for connecting the electronic control knobs (optional)

Part no. 12013604

1 ft (0.3 m) connection cable.

Part no. 12013606

3 3/8" ft (1 m) connection cable.

Part no. 12013607

5 ft (1.5 m) connection cable.

Combinable with:

AL400791

AI442720 / AI442760

AW442720 / AW442760

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

- Five multi-ring burners with up to 59,700 BTU.
- Full electronic power regulation on 12 levels.
- Precise and reproducible flame size.
- Automatic quick ignition, electronic flame monitoring with automatic re-ignition.
- Simmer function for cooking on a very low output level.
- Solid smooth-surface cast-iron pan supports.
- Solid stainless steel control knobs.
- 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. ø 12 5/8".
2 two-ring high output burners (165 W - 4,000 W) 570 - 13,600 BTU, suitable for pots up to max. ø 11".
2 two-ring standard burners (165 W - 2,000 W) 570 - 6,800 BTU, suitable for pots up to max. ø 11".

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 quick ignition.

Features

Simmer function.
Three-part cast-iron pan support with flat, continuous pot surface.
Brass burner rings.
Equipped for natural gas.
For conversion to LP gas, LP kit (part #10004447) must be ordered.

Safety

Electronic flame monitoring with automatic re-ignition.
Residual heat indication.
Automatic quick ignition.
Safety shut-off.

Planning notes

Depending on the type of installation (surface-mounted or flush-mounted), the specific location of the cut-out and the knob positions may vary. The horizontal positioning of the knobs may be aligned with the specific burners.
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 countertops 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.

Minimum countertop thickness 3/4" (20 mm) for surface mounted installation. Minimum countertop thickness 1 3/16" (30 mm) for flush installation.

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.

Please read additional planning notes on pages 104-106.

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 lateral clearance of at least 12" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation fitted. Installation in a 36" wide base cabinet is required.

The combination with VL 414 is not recommended, since the air extraction from the center burner cannot be guaranteed due to the distance.

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. 70.5 lbs.

Rating

Rating: 10 W (59,700 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.

