



**CI292610**  
**Flex induction cooktop 200 series**  
**Stainless steel frame**  
**Width 90 cm**

Sturdy stainless steel frame  
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 32 cm  
Twist-Pad control with removable magnetic knob  
Easy control of all functions with bicoloured display

#### Cooking zones

2 flex induction cooking areas 19x21,5 cm (2200 W, with booster 3600 W), linked together 38x21,5 cm (3300 W, with booster 3600 W).  
1 induction cooking zone ø 21 cm (2200 W, with booster 3700 W), automatically switches to ø 26 cm (2600 W, with booster 3700 W) and to ø 32 cm (3300 W, with booster 3700 W).

#### Handling

Twist-Pad control with removable magnetic knob.  
User friendly control with bicoloured display (white / orange).  
Cooking zone and cooking area marking.  
Electronic power control in 17 stage 1,1..2..9.

#### 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.  
Cooking timer for up to 99 minutes.  
Short-term timer.  
Options menu.  
Power management.

#### Safety

Main switch.  
Operation indicator.  
Pot detection.  
2-Stage Hot Surface Indicators  
Child lock.  
Safety shut-off.

#### Planning notes

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.  
Immersion depth 107 mm.  
Intermediate shelf is recommended.  
Appliance must be fixed from underneath.  
Cooktop clamping range: 20 - 40 mm.  
Appliance weight: approx. 27.

#### Connection

Total connected load 9.4 KW.  
Connecting cable 1.0 m without plug.

#### Product Features

**Knob Material**  
Full metal

**Sealed Burners**  
No

**Burners with booster**  
All

**Type of grate**

**Natural Gas Connection Rating**

**LP Gas Connection Rating**

**Dimension of 1st heating element (in)**

**Power of heating element (W)**

**Power of 1st burner**

**Dimension of 2nd heating element (in)**

**Power of 2nd heating element (W)**  
3.3

**Power of 2nd burner**

**Dimension of 3rd heating element (in)**

**Power of 3rd heating element (W)**

**Power of 3rd burner (BTU)**

**Dimension of 4th heating element (in)**

**Power of 4th heating element (W)**

**Power of 4th burner (BTU)**

#### Consumption and connection features

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#### Color Variants

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#### Optional accessories

CA051300  
Teppan Yaki made of multi ply material  
CA060600  
Cooking sensor for temperature regulation within pots  
GP900001  
Stainless steel frying sensor pan.  
GP900002  
Stainless steel frying sensor pan.  
GP900003  
Stainless steel frying sensor pan.  
GP900004  
Stainless steel frying sensor pan.

