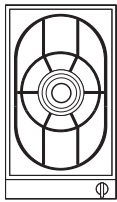


200 Series Vario Gas Wok Cooktop
with integrated control panel
Width: 12" (29 cm)



VG 231-231 CA
Natural gas

VG 231-231 CA

Equipped for natural gas. Jets supplied for conversion to LP gas.

– **Special appliances for the professional kitchen.** Individually put together with continuous aluminum control panel.

– **Wok burner with 17,000 BTU output.** For the typical Asian quick braising and for large pots and pans.

– **Electric ignition of all burners.** Simply press the knob, turn it and hold it there until a stable flame burns.

Brushed stainless steel cooktop.

One super high-output burner (250–5000 W) 850 - 17,000 BTU, suitable for woks and pans up to \varnothing 12 5/8".

Three flame rings.

Electric ignition.

Cast-iron pan support.

Two brass burner rings.

All-gas valve with fine control thermoelectric safety pilot.

Optional accessories:

VD 201-010 Shot-blasted

aluminum appliance cover (**cast-iron grate must be removed before cover can be closed**).

VV 200-000 Connecting strip for

combination with other appliances with integrated control panel.

WP 400-001 Wok pan made of

multiple-layered material, with round bottom and handle, \varnothing 14 3/16", height 3 15/16".

Due to its diameter, do not combine with the VL 041/040 and air baffle LS 041-000.

Planning notes:

Order the cover separately. The gas cooktop is equipped with a connecting cable and a shock-proof plug (55" long).

Special gas cooktop must not be combined with cooktop downdraft VL 051.

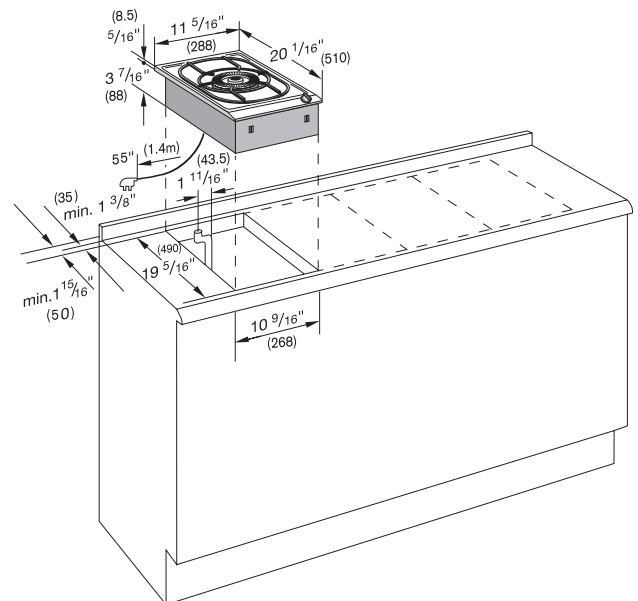
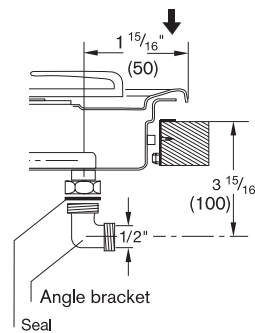
A minimum clearance of 4" from adjacent heat-sensitive furniture or contact surfaces must be observed or thermal insulation must be installed. Appliance clicks into place when inserted in the worktop from above.

Rating:

Total rating: 17,000 BTU

Total Amps: 1

120V / 60Hz



Numbers indicated inside parenthesis () = mm