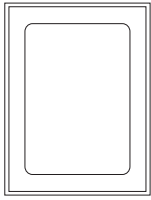


400 Series Vario

Teppan yaki

Width 15" (38 cm)



VP 421-610

VP 421-610

- **Special appliance for the professional kitchen.** Individually combined for a consistent stainless steel look.

- **Cooking in accordance with Japanese tradition,** directly on the metal surface like in the professional kitchen.

- **Exact temperature control with two zones.** Precise cooking and keeping warm on the entire surface or on just one half.

Hard chrome-plated surface for teppan cooking and use as a griddle, broiler, roast, and warming plate.

Electronic temperature control from 240°F - 480°F.

Warming stage.

Two 1150 W independently switchable grill zones each.

Cooking area:

W 12 3/16" x D 17 5/16".

Even with traces of use, always easy to clean like a cast-iron pan.

Two control knobs with illuminated ring, cooking position and output marking.

Vacation lock.

Included accessories:

Two spatulas.

Optional accessories:

VD 400-000 stainless steel cover.

VV 400-000 Connecting strip for

combination with other Vario cooktops (not when using a downdraft).

VZ 400-700 Connecting strip with

timer offers the automatic cooking time function for two appliances or cooking zones. Also, independent short-period alarm timer.

Planning notes:

Installation from above.

Above countertop minimum clearance of 21" from adjacent heat-sensitive cabinets or contact surfaces must be observed or thermal insulation must be installed.

Clamping range: 1 3/16" - 2" cooktop fixings.

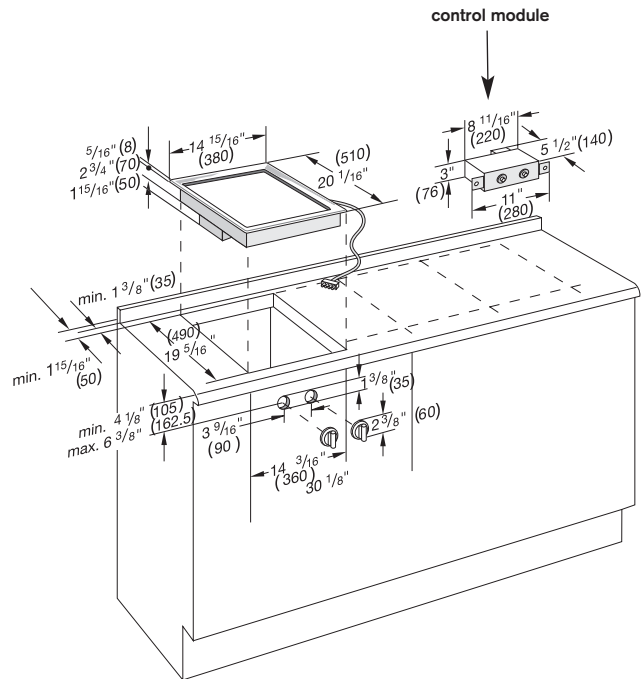
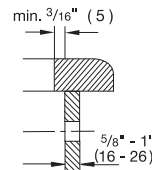
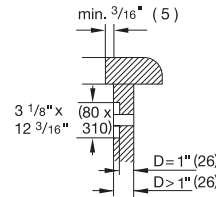
Rating:

Total rating: 2.3 kW

Total Amps: 10

220-240V / 60Hz

Panel thickness 5/8" - 1".
The sketch below must be observed if the panel is more than 1" thick (there must be a recess at the rear).



Numbers indicated inside parenthesis () = mm