



Flex function for combining the rectangular cooking areas
Flexible positioning of cookware inside combined cooking areas with automatic extension up to 30 cm
Highly efficient ventilation system integrated in the cooktop
Fully automatic ventilation system functions
Large-scale metal grease filter, easy to remove, dishwasher-safe
Energy-saving, low-noise fan
Air extraction or recirculation system
Integrated activated charcoal filter easily removable from above for air recirculation system
Non-reflective surface with matte finish that effectively reduces the visibility of fingerprints and scratches.
Solid stainless steel knob, also selectable with black robust finishing, for precise control and personalisation

Cooking zones

2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).
2 flex induction cooking areas 23x20 cm (2200 W, with booster 3700 W), linked together 23x40 cm (3300 W, with booster 3700 W), with automatic extension up to 32x30 cm (3300 W, with booster 3700 W).

Performance of ventilation system

Performance and noise level, output level 3/Intensive:
Air output according to EN 61591.
Sound power level according to EN 60704-3.
Air extraction:
532 / 636m³/h.
70 / 74 dB (A) re 1 pW.
Air recirculation:
487 / 611m³/h.
67 / 72dB (A) re 1 pW.
55 / 61 dB (A) re 20 µPa.

Handling

Control knobs with illuminated ring, cooking zone and output level markings.
Electronic power control in 12 stage (1...12).
User friendly control with two color display (white / orange).
Control of ventilation system with 3 electronically controlled power levels and 1 intensive mode.

Features

Flex function for rectangular cooking areas.
Frying sensor function.
Booster function.
Automatic sensor-controlled performance adjustment of the ventilation system.
Automatic activation of the ventilation system when a cooking zone is used.
Interval ventilation, 6 min.
Automatic sensor-controlled or manual run-on function.
Grease filter and activated charcoal filter saturation indicator.
Removable, dishwasher-safe grease filter unit.
High-grade black zinc die-casted cover for ventilation system, dishwasher-safe.

Characteristics

Product name/family
Cooking zone ceramic
Built-in / Free-standing
Built-in
Energy input
Electric
Total number of positions that can be used at the same time
4
Type of control setting devices
Required niche size for installation (HxWxD)
227 x 886-888 x 491-493
Width of the appliance
909
Dimensions
227x909x521
Dimensions of the packed product (HxWxD)
430 x 1090 x 670
Net weight
31.7
Gross weight
35.7
Residual heat indicator
Separate
Location of control panel
External
Type of external control possibility
Basic surface material
Ceramic
Color of surface
Matte black
Color of frame
Length electrical supply cord
150.0
Knob Material
Sealed Burners
No
heating with booster
All
Type of pan support
Power of heating element (kW)
Power of 2nd heating element (kW)
3.3
Power of 3rd heating element (kW)
Power of 4th heating element (kW)
Power of 5th heating element (kW)
Power of 3rd heating element (kW in boost)
Number of speed settings
3-stages + intensive setting
Maximum output air extraction
532
Boost position output recirculating
611.0
Maximum output recirculating air
487
Boost position air extraction
636
Noise level
70
Diameter of air outlet
Grease filter material
Odour filter
No
Operating Mode
Convertible
Grease filter type
Clean filter reminders
Yes
Fuse protection
Voltage
220-240
Frequency
50-60
Universal Product Code
Included accessories
Delay Shut off modes

Consumption and connection features

created on 2025-08-22
Page 1

Fan technology with highly efficient, brushless DC motor.
Airflow-optimised interior for efficient air circulation.
Stopwatch.
Short-term timer.
Memory function.
Options menu.
Power management.

Selected digital services (Gaggenau Home Connect)

Remote control and monitoring of ventilation.
Remote monitoring of cooking zones.
Remote diagnostics.

Product rating

Energy efficiency class A at a range of energy efficiency classes from A+++ to D.
Energy consumption 56.9 kWh/year.
Ventilation efficiency class A.
Illumination efficiency class -.
Grease filter efficiency class B.
Sound level min. 61 dB / max. 70 dB normal mode.

Safety

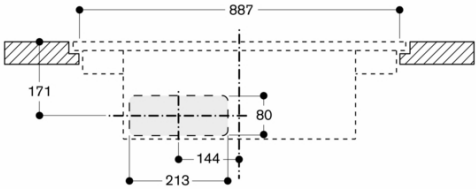
Operation indicator.
Pot detection.
2 stage Hh residual heat indicator for each zone
Child lock.
Safety shut-off.
Detachable, dishwasher-safe two-stage overflow protection.
Removable overflow container, 0,9-litre capacity, dishwasher-safe.

Planning notes

Bottom cabinet width: min. 60 cm.
Worktop depth: min. 60 cm with unducted recirculation, min. 65 cm with ducted recirculation/extraction.
Immersion depth 227 mm.
The unducted recirculation set CA 082 011 requires a vertical aperture of min. 25 mm behind the backpanel of the furniture. Suggested for ideal performance are 50 mm.
The air outlet on the backside of the appliance can directly be accessed with a flat duct element (DN 150).
In air extraction a one-way flap with a maximum opening pressure of 65 Pa should be installed.
For optimum performance in air recirculation we recommend an outflow surface area of at least 400 cm².
Operates with magnetic (induction) iron pots and pans only. For an optimal heat distribution, the use of sandwich bottom cookware is recommended.
Special accessories (order as spare parts):
Part No. 17006018 Frying sensor pan, ø 20 cm Part No. 17006184 Frying sensor pan, ø 24 cm Part No. 17006185 Frying sensor pan, ø 28 cm Part No. 17006019 Frying sensor pan, ø 32 cm
The equivalent ducting length to ensure good performance is Lmax 28 m.
Appliance must be fixed from underneath.
Appliance weight: approx. 32.
The appliance must be freely accessible from below.
When installing a ventilation hood with air extraction mode and a chimney-vented fireplace, the hood's power supply line needs to feature a suitable safety switch.
Installation is possible in worktops made of stone, synthetics or solid wood. Heat resistance and watertight sealing of the cut edges must be observed. Concerning other materials please consult the worktop manufacturer.
The bearing capacity and stability, in the case of thin worktops in particular, must be supported using suitable substructures. Take into account the appliance weight and additional loads.
The groove must be continuous and even, so that uniform placing of the appliance on the gasket is ensured. Do not use discontinuous lining.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

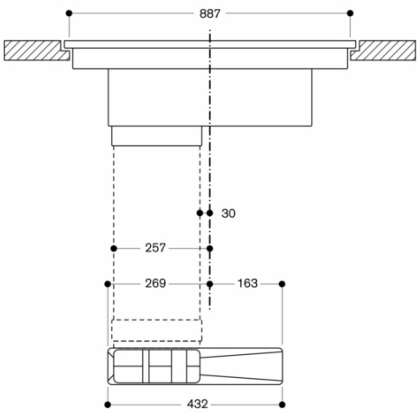
GAGGENAU

Front view – furniture cut-out for unducted recirculation;
flush (CA 082 010)

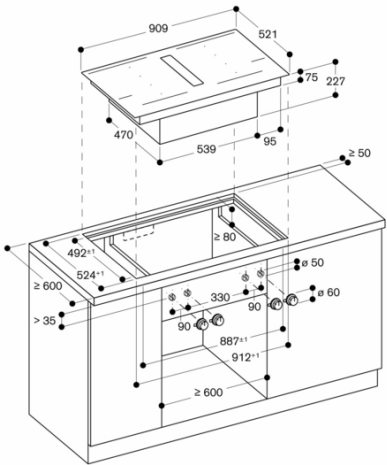


measurements in mm

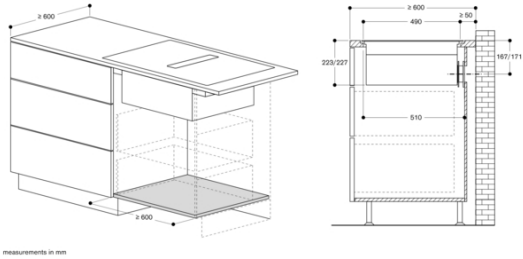
Front view of CV 492 with ducted recirculation



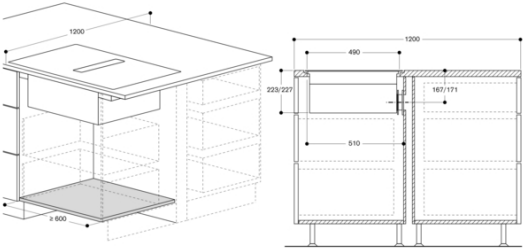
Measurements in mm



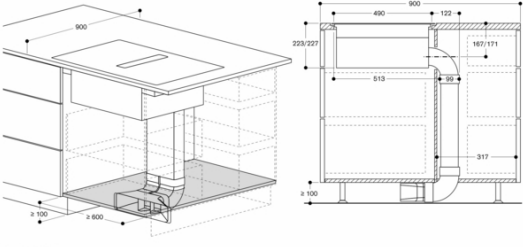
Measurements in mm



measurements in mm



measurements in mm



measurements in mm

