

CI 261 102

Frameless

Width 60 cm

Special accessories

GP 900 001

Stainless steel frying sensor pan

Non-stick coating, for ø 15 cm cooking zone.

GP 900 003

Stainless steel frying sensor pan

Non-stick coating, for ø 21 cm cooking zone.

Induction cooktop

CI 261

- Frameless for flush installation
- Oval roasting zone switches on automatically
- Frying sensor function
- Twist-Pad control with removable magnetic knob

Cooking zones

1 induction cooking zone ø 18 cm (1800 W, with booster 2500 W), automatically switches to a 18 x 28 cm roasting zone (2000 W, with booster 2600 W).

1 induction cooking zone ø 21 cm (2200 W, with booster 3300 W).
2 induction cooking zones ø 15 cm (1400 W, with booster 1800 W).

Handling

Twist-Pad control with removable magnetic knob.
Cooking zone marking.
Electronic power control in 17 output levels.

Features

Frying sensor function for ø 15 cm and ø 21 cm cooking zones.
Booster function for each cooking zone.
Quick boil timer, with individually adjustable boiling time.
Cooking timer for up to 90 minutes.
Short-term timer.
Memory function.
Options menu.
Power management.

Safety

Main switch.
Operation indicator.
Pot detection.
Individual residual heat indicators.
Child lock.
Safety lock.

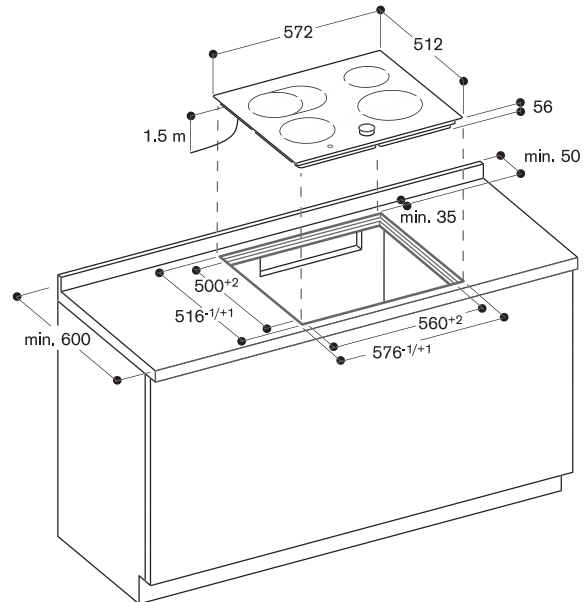
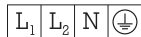
Planning notes

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 56 mm.
Intermediate shelf is recommended.
Appliance must be fixed from underneath.
Cooktop clamping range: 20 - 40 mm.
Joint width may vary due to dimensional tolerances of the glass ceramic cooktop and the worktop cut-out.

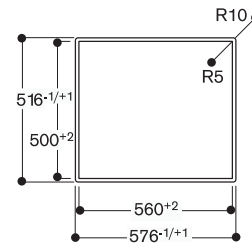
Please read the installation details regarding air ducting on page 105.

Connection

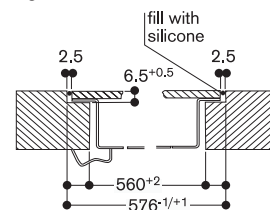
Total connected load 7.0 kW.
Connecting cable 1.5 m without plug.



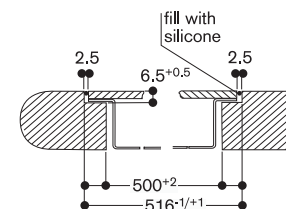
View from above



Longitudinal section



Cross section



Installation notes for induction cooktops

Intake air ducting

A Air duct behind a cabinet or built-in oven

B Intake through the cabinet's back wall

Intermediate shelf

Combination with other appliances

Combination with AT 400

A In front of the air duct

B Adjacent to the air duct

C At the housing's rear edge

Applies to CI 26./27./48./49.

Induction cooktops have a cooling fan to protect the appliance's electronics from overheating. In the case of insufficient air circulation in the cabinet, the appliance's output will be reduced to prevent electronic damage.

An open cross-section of a minimum of 20 mm is needed across the full width and full height of the cabinet. Cabinets with a closed bottom also need a respective cross-section in the air duct area.

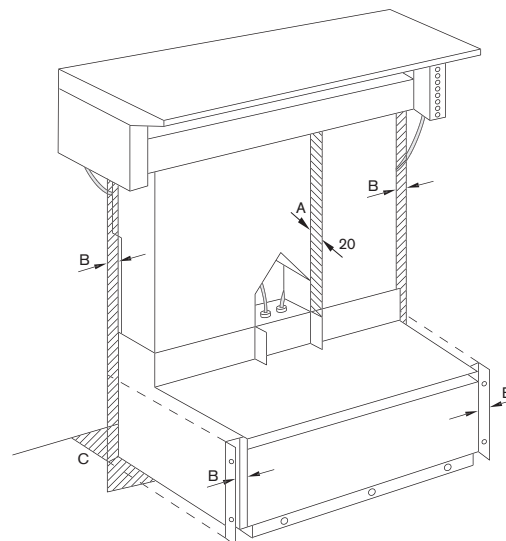
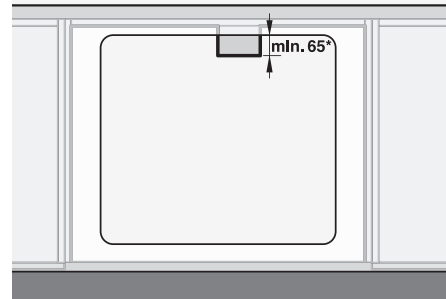
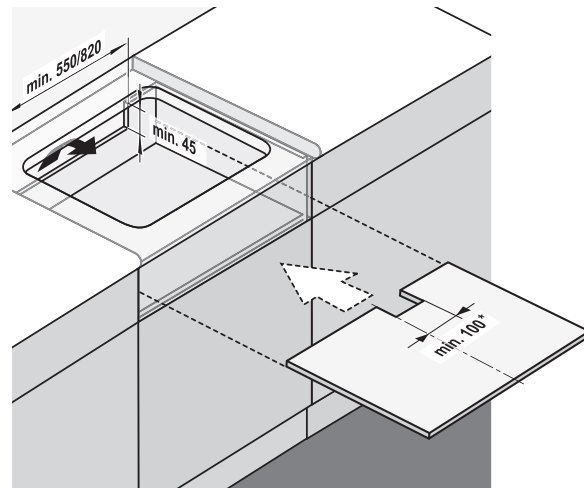
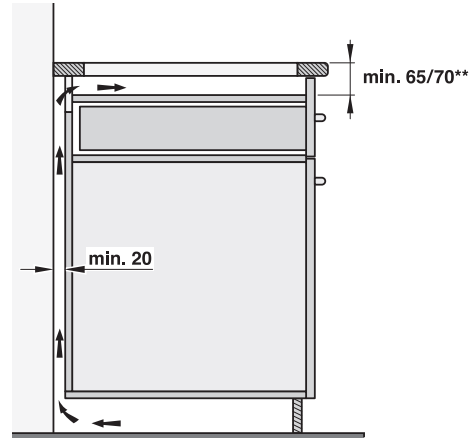
In the cabinet's back wall, plan a recess of at least 45 mm in height from the worktop's bottom edge.

- The minimum width is**
- 550 mm for a Vario cooktop or a 60-cm to 80-cm induction cooktop
 - 820 mm for a 90-cm induction cooktop

To prevent the content of drawers underneath the cooktop from heating up, the use of an intermediate shelf is recommended, except for with 90 cm cooktops. Width of cut-out at least

- 100 mm for a 60 to 80 cm induction cooktop

- * does not apply to 90 cm cooktops
- ** min. 65 mm for cooktops with a frame and min. 70 mm for cooktops without a frame.



Installation above dishwasher or washing machine is not permitted.

In addition to the measures mentioned above, the following unobstructed cross sections must be planned between of the cabinet and the AT 400 to allow for proper intake and exhaust air circulation for the induction cooktop.

20 mm distance between the back side of drawers, an oven or the cabinet's interior wall.

The resulting gap between the air duct and the cabinet's side wall needs to remain open.

The resulting cross section between the housing and the wall, as well as between the housing and the floor, must remain open.

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