

COOKING ON THE WORKTOP

Fully integrated hob | Dekton® + Gaggenau



INNOVATION FOR PERFECT WORKTOPS. INDUCTION HOB

HIDDEN BENEATH THE SURFACE.

**ROSSKOPF
+PARTNER**
Ideen Form geben

Gaggenau appliances are handmade. They impress with their performance and quality. The renowned manufacturer also consistently uses exceptional materials, which are assembled into carefully crafted designer pieces with great craftsmanship. We were given the opportunity to contribute to this latest development.

Gaggenau's fully integrated induction hob requires highly precise milling in the surface. It disappears almost invisibly beneath the Dekton® worktop. An additional magnetic spacer on the pot provides enhanced protection for the perfect worktop. What remains visible is an even surface, a dot and a control knob in elegant stainless steel or black.

The hob

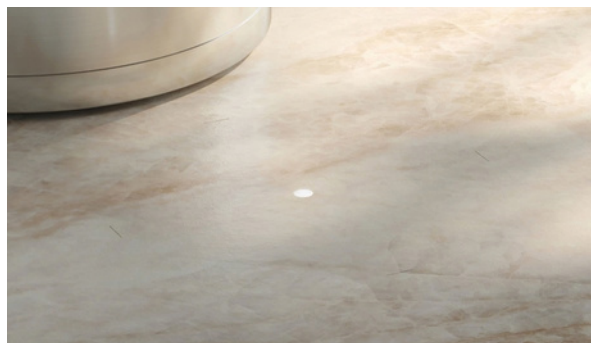
... is available in two different module sizes:

21 cm module: for pots with a diameter of 10–21 cm

28 cm module: for pots with a diameter of 15–28 cm

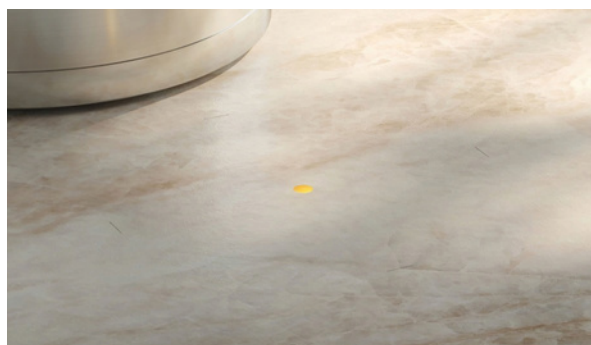
The hob is controlled via a visible knob on the front. Minimal milling lines on the worktop make it easy to place pots and pans in the correct position.

A small glass cylinder, visible as a dot in the worktop, indicates the hob's activity through different light modes.



The right material matters

**This technology is currently approved for 12 mm thick Dekton® worktops. A wide range of decors with different surface textures is available.
(not possible: Dunna + Halo)**



What do I need to consider?

For optimum protection of the worktop, a magnetic protective ring must be placed under the pot.

We charge a flat-rate service fee according to our product price list:

Surface finishing: item HWAUSSR

Installation of the integrated induction hob: item HWEINB

Please send us your plans at: vertrieb@rosskopf-partner.com. Please read the hob manufacturer's installation instructions beforehand.



We will be happy to advise you and create your Dekton® worktop with an invisible hob.



THE NEW WAY OF COOKING. WE
LOOK FORWARD TO HEARING
FROM YOU!