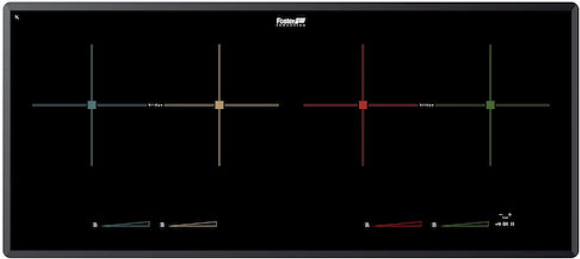


# Cooker hob S4000 Induction Bridge

Induction Hobs

Code: 7334 245



## DETAILS

Coloring	Black
Edge/Installation Type	Bevelled Edge - for flush-mount or over-mount installation
Material	Ceramic glass
Dimensions	900x400 mm
Base size	90cm
Heating element	Four zones
Built-in hole	<a href="#">View technical data sheet</a>
Width	90 cm
Total power	7.400 W

Left	180x220 mm-2.100 (3.700)* W
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Centre-left	180x220 mm-2.100 (3.700)* W
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Centre-right	180x220 mm-2.100 (3.700)* W
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Right	180x220 mm-2.100 (3.700)* W
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Power settings	9 power settings per zone + double Powerboost
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Safety	Safety equipment
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Type	Induction Hob
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Type of commands	Touch Control
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Notes:	* Powerboost
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## FEATURES

Double powerboost	Two further levels of power up to 3700 W, to be used on a single zone or distributed over the entire Bridge extended area (where available).
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Pot detector	All induction cooker hobs detect the pot resting on them, but they also calculate the area they cover. This system allows the energy to be used even more efficiently. Moreover, the plates switch off automatically when the pot is removed.
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End-of-cooking programming	All operations are programmed by means of the touch-control on the glass itself. Each cooking plate is capable of independent programming, and thus the possibility to set different cooking times.
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Timer	Independent timer from the end-of-cooking function.
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## Slider commands

The Slider control allows for extremely quick temperature setting: with a light touch of the finger you may select the desired power level on the TOUCH display.

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## T-chef function

It's a function that allows to set particular temperatures (42 °C, 70 °C, 94 °C) and keep them constant during cooking. Elaborate preparations can be easily obtained, with chef-like results. Cooking in a bain-marie, without the aid of a double container for the water, custard or cream sauce will thus always be perfect. By setting the temperature close to boiling, liquids will immediately reach the requested temperature, increasing speed and performance.

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## Go&stop function

This device initially turns on the plates at maximum power until the selected temperature has been reached.

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## Recall

This feature allows you to call back the last settings selected in the previous cooking.

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## Pause

Useful function that allows you to distract your attention from cooking, interrupting and restoring the settings immediately.

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## Smart fan system

Correct ventilation is essential for the induction hob to function in the best possible way. The Foster system automatically regulates the amount of ventilation to suit the temperatures reached.

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## Safety

All electric cooker hobs feature the most modern and sophisticated safety protections: Centralised power-off function; Child-proof safety lock; Residual heat warning lights. Induction models feature the following functions: Safety System that turn off the hob in the absence of the pot; Overflow detector that automatically turns off the plate in case of liquid overflow; Automatic deactivation to prevent accidents caused by forgetfulness.

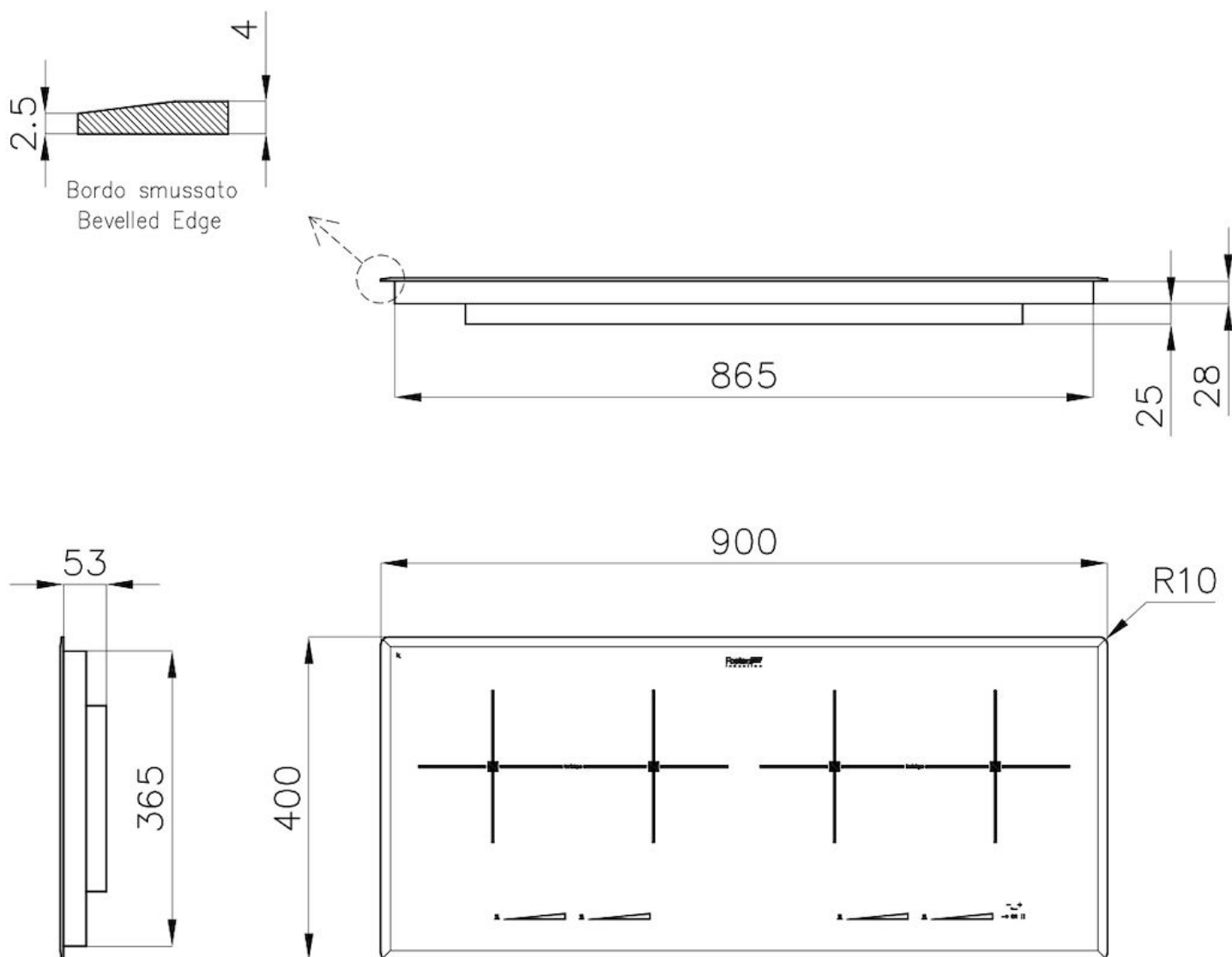
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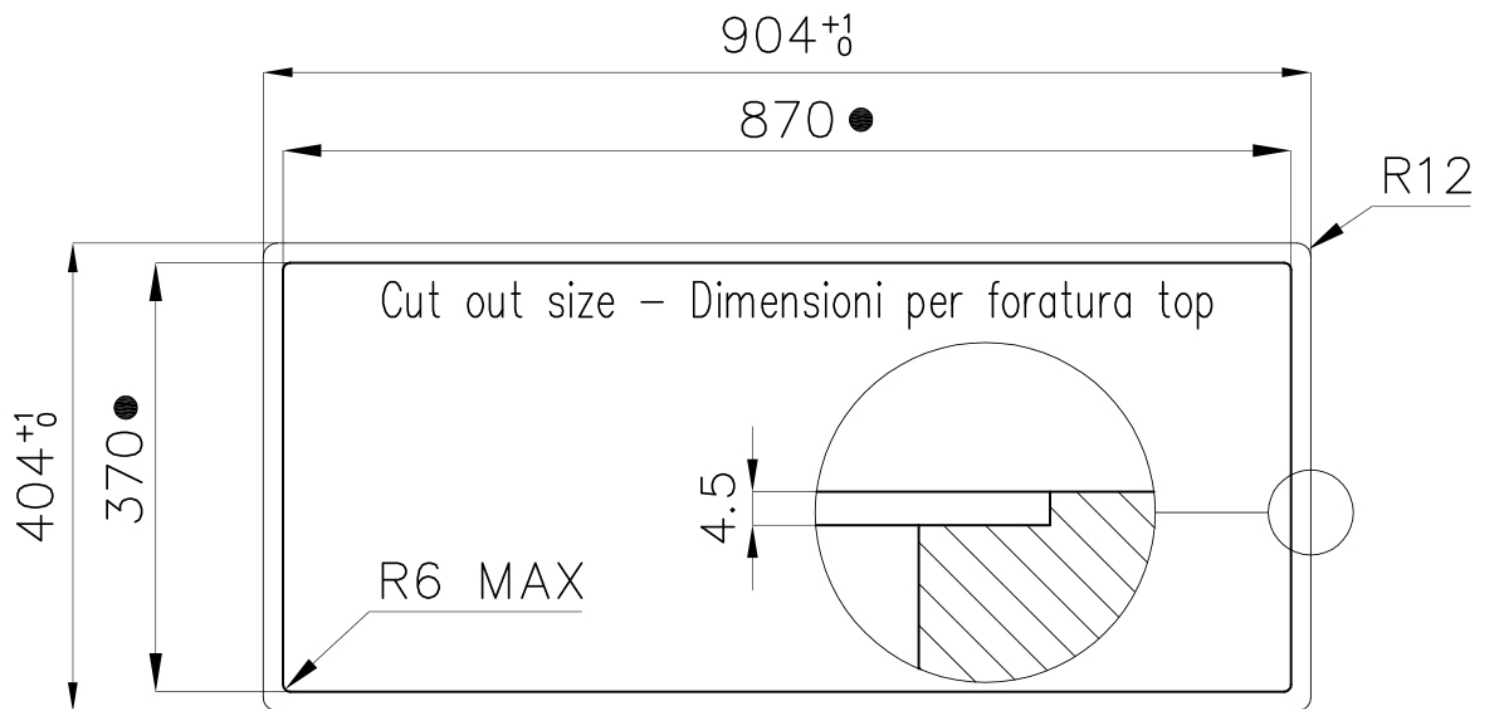
## Bridge zone

The new cooktops with Bridge function allow to associate two zones forming a single extended cooking zone for pots of large size, or for more than one cooking simultaneously, with maximum flexibility in pot positioning. With the additional Double Booster feature provided by all Bridge cooktops, the exceptional 3700 W power can be concentrated on a single plate or made available uniformly over the enlarged area.

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## TECHNICAL DATA





- Built-in cut out for FTS – Foratura per installazione FTS