



Cooker hob Ognidove 5041 245

Cooker hobs Code: 5041 245



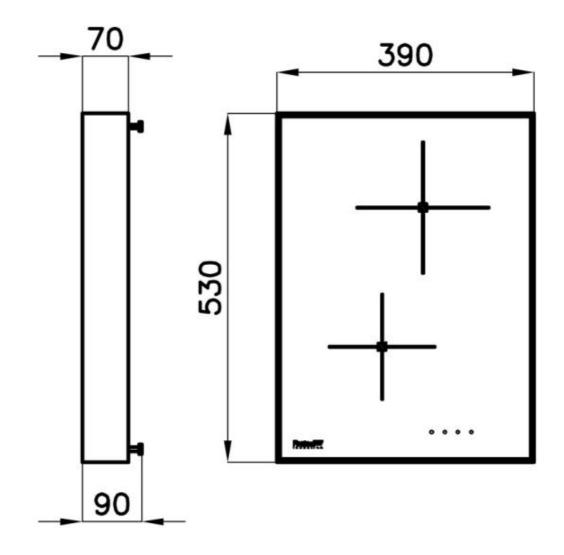
DETAILS

Coloring	White
Material	AISI 304 stainless steel + ceramic glass
Texture	Foster brushed
Supply	230V - 50.60 Hz
Edge/Installation Type	Freestanding
Dimensions	380x520 mm
Base size	45cm
Heating element	Two zones
Down	180x220 mm-2.100 (2.600)* (3.700)** W

Notes:	Sharp edges Included: Schuko electric plug
Total power	3.520 W
Up	180x220 mm-2.100 (2.600)* (3.700)** W
Power settings	9 power settings per zone + double Powerboost
Safety	Safety equipment
Туре	Induction Hob
Type of commands	Touch Control
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).
Double powerboost	
	entire Bridge extended area (where available). 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
End-of-cooking programming	entire Bridge extended area (where available). 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. Useful function that allows you to distract your attention from cooking, interrupting and

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.
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.
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.
T-chef function	It's a function that allows to set particular temperatures (42 °C, 70 °C, 84 °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.
Timer	Indipendent timer from the end-of-cooking function.

TECHNICAL DATA



OPTIONAL ACCESSORIES



Induction Pro - Cookware set -8pcs 8210 008