### **Cooker hob KE Induction**



Induction Hobs Code: 7384 645



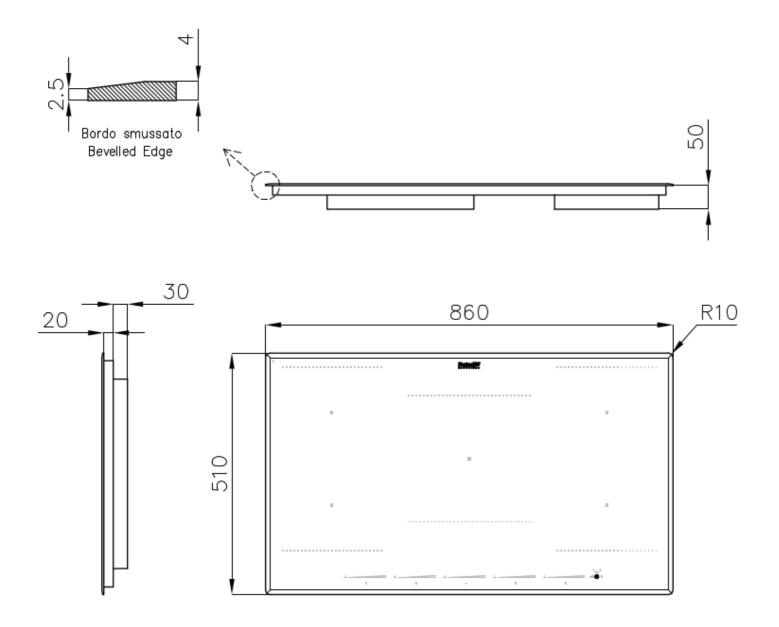
#### DETAILS

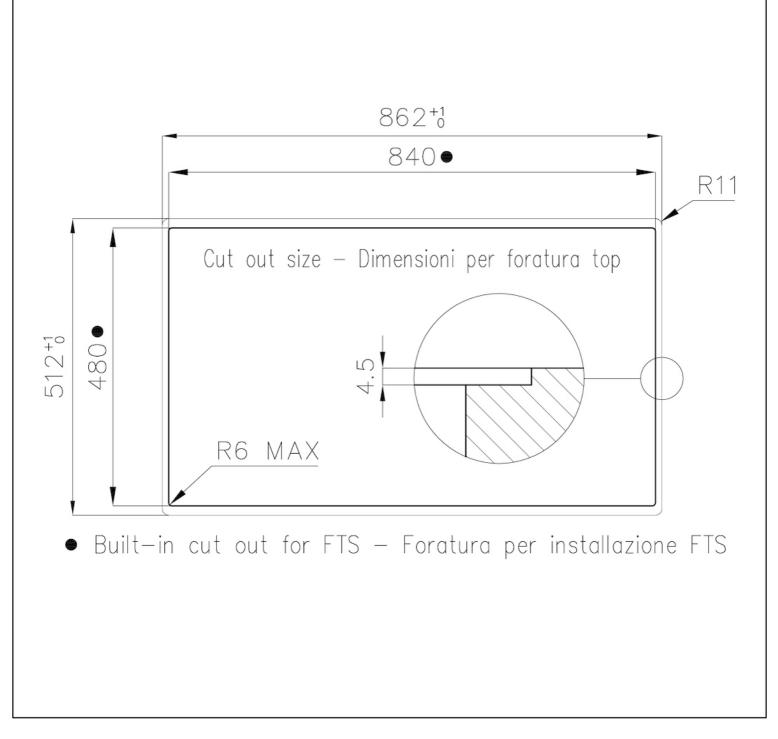
Coloring	Black
Edge/Installation Type	Bevelled Edge - for flush-mount or over-mount installation
Material	Ceramic glass
Dimensions	860x510 mm
Heating element	Five zones
Built-in hole	View technical data sheet
Width	86 cm
Total power	2.800, 3.500, 4.500, 6.000, 7.400, 10.400 W**
Left	210x190 mm - 2.100 (3.000)* W

Up-left	210x190 mm - 2.100 (3.000)* W
Centre	ø250 mm - 2.300 (3.000)* W
Right	210x190 mm - 2.100 (3.000)* W
Up-right	210x190 mm - 2.100 (3.000)* W
Power settings	9 power settings per zone + Powerboost
Safety	Safety equipment
Туре	Induction Hob
Type of commands	Touch Control
Notes:	**With the function PowerControl, maximum power can be set on the user to the listed values *PowerBoost
FEATURES	
Powerboost	Booster function provides increased power to the selected plate. In particular, when the Booster is activated, the plate works for ten minutes at a very high power that allows to heat quickly large quantities of water.
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.
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.

Timer	Indipendent timer from the end-of-cooking function.
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.
Intelligent Pot Localization	It recognizes which zone the pan is placed on and automatically activates the relative controls for power adjustment.
Heat maintenance	Function that allows the food to be kept warm gently (70° C), without reaching boiling temperatures or risking to burn the sauce.
Go&stop function	This device initially turns on the plates at maximum power until the selected temperature has been reached.
Recall	This feature allows you to call back the last settings selected in the previous cooking.
Pause	Useful function that allows you to distract your attention from cooking, interrupting and restoring the settings immediately.
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.
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.
Bridge zone	The new hobs 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 hobs, the exceptional 3700 W power can be concentrated on a single plate or made available uniformly over the enlarged area.
Power control function	PowerControl function allows the use of induction technology also in case of household maximum power as low as 3 kW. The maximum power can indeed be self-limited to the desired level to a minimum of 2.8 kW. Once the maximum power is set, we can forget about the absorbed energy because Foster induction hob will give us a warning about possible limitations, allowing to choose how to allocate the available energy. The hob can be easily reprogrammed at any time to modify or remove the power limit.

#### **TECHNICAL DATA**





#### GALLERY

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#### **OPTIONAL ACCESSORIES**



Induction Pro - Cookware set -8pcs

#### **RECOMMENDED PAIRINGS**



Sink KE