

Table de cuisson Teppanyaki



Freestanding

Code: 5025 445



DETAILS

Coloring	Black
Edge/Installation Type	Freestanding
Material	Stainless steel + ceramic glass
Supply	230V - 50.60 Hz
Dimensions	380x520 mm
Base size	40cm
Heating element	Two zones
Cut out	360x490 mm
Down	1.400 W

Notes:	Sharp edges Included: Schuko electric plug
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Total power	2.800 W
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Up	1.400 W
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Power settings	9 power settings per zone
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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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FEATURES

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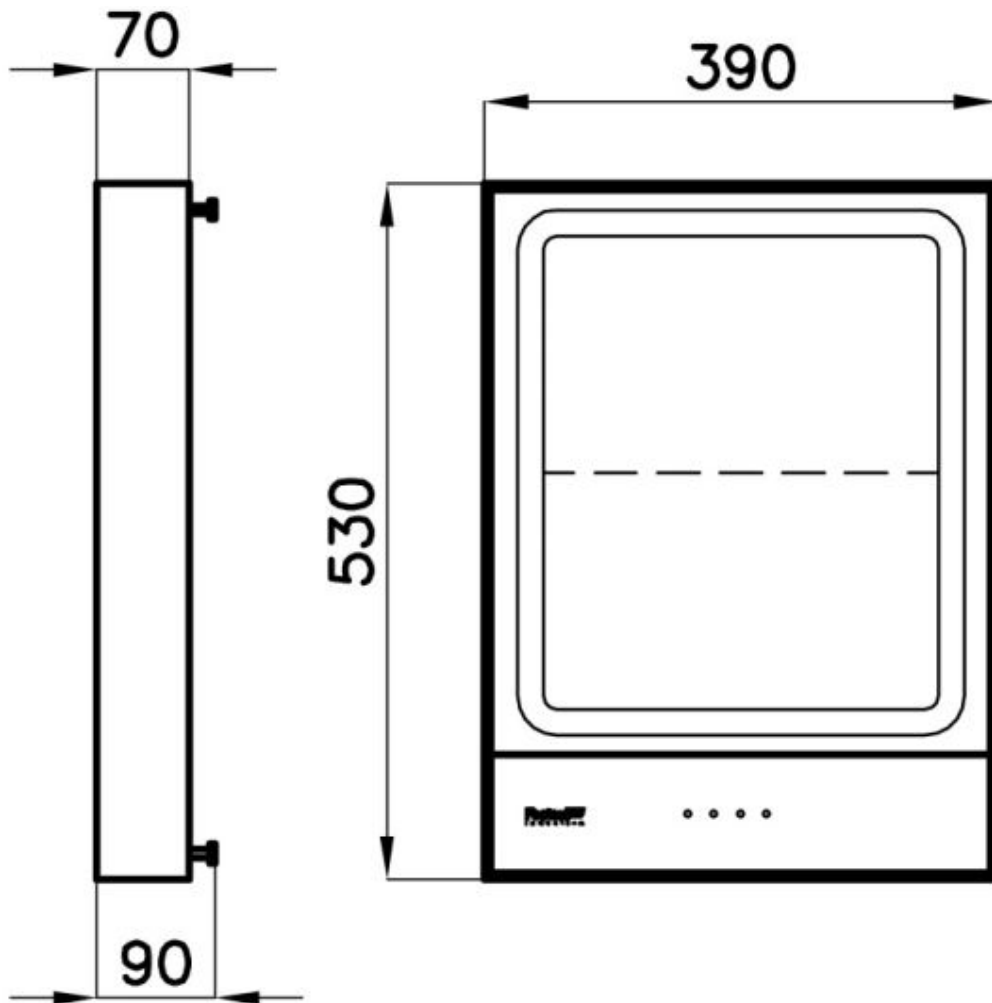
T-chef function

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.

Timer

Independent timer from the end-of-cooking function.

TECHNICAL DATA



GALLERY

