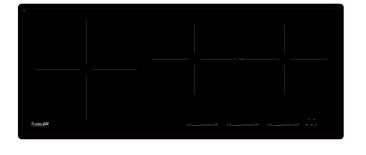
Cooker hob S4000 Induction Bridge 7330 255



Cooker hobs

Code: 7330 255



DETAILS

| Coloring | Black |
|------------------------|---|
| Material | Ceramic glass |
| Edge/Installation Type | Bevelled Edge - for flush-mount or over-mount installation |
| Dimensions | 840x350 mm |
| Base size | 90cm |
| Heating element | Three zones |
| Built-in hole | View technical data sheet (for all Flush-mount / Top-mount models and Under-mount models) |
| Total power | 7.400 W |
| Left | Ø260 mm - 2.600 (3.600)* (3.700)** W |

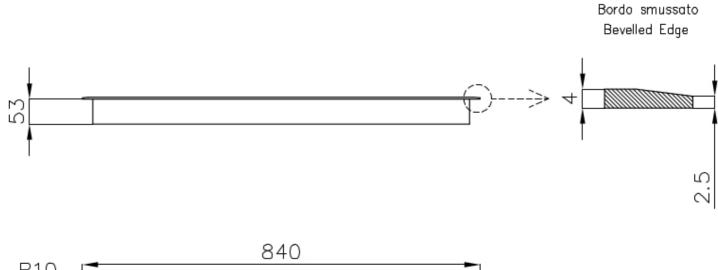
| Centre | 180x220 mm - 2.100 (2.600)* (3.700)** W |
|------------------|---|
| Right | 180x220 mm - 2.100 (2.600)* (3.700)** W |
| Power settings | 9 power settings per zone + double Powerboost |
| Safety | Safety equipment |
| Туре | Induction Hob |
| Type of commands | Touch Control |
| Notes: | * Powerboost ** Double Powerboost |
| | |

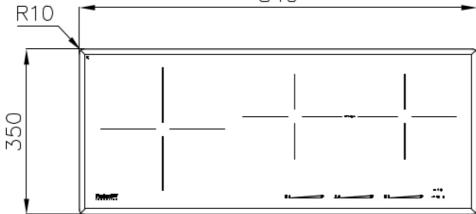
FEATURES

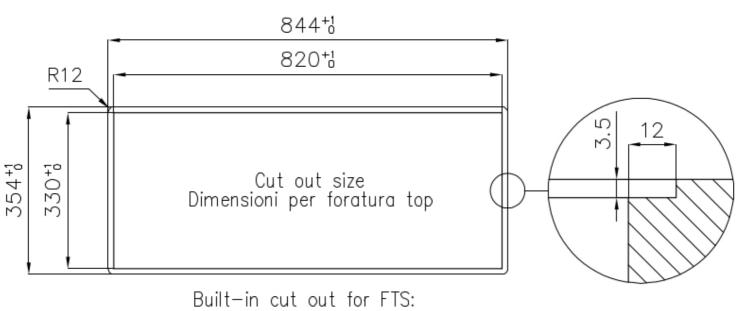
| Double powerboost | Two further levels of power up to 3700 W, to be used on a single zone or distributed over the entire Bridge extended area (where available). |
|----------------------------|---|
| Pot detector | All induction cooker hobs detect the pot resting on them, but they also calculate the 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. |

| 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. |
|------------------------------|---|
| POT SPEED TEST | This feature tests your pots, grading them from 0 to 3 for efficiency and heating speed. |
| Intelligent Pot Localization | It recognizes which zone the pan is placed on and automatically activates the relative controls for power adjustment. |
| 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. |
| AUTOMATIC BRIDGE | When a pot invades 2 different zones, it activates the Bridge function automatically. |

TECHNICAL DATA







Built—in cut out for FTS: Foratura per installazione FTS: 810 x 330

OPTIONAL ACCESSORIES



Induction Pro - Cookware set -8pcs 8210 008