

## K6ECI05TT

TOP INDUCTION RANGE 2 PLATES



## PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

4 mm-thick pyroceram work top. 23 cm rond radiating areas that are placed under glass and work thanks to a potentiometer with 9 power levels. Continuous power control. Provided with a display placed under glass, so you can check the set power level and see error messages (if any) on the front panel. Safety ensured by a sensor against overtemperature in case of functioning with empty pots. Pot detection sensor. Detection sensor of pots with a smaller diameter than 12 cm.

Booster function: transfer of the maximum power of 3.5 kW to one cooking zone in the case of single-zone use, with distribution of the total power 50% to two plates when the second cooking zone is switched on.

AISI 304 work surface with rounded corners for easy cleaning. Stainless steel AISI 304 front panel.

Possibility to work with any kind of pots suitable for induction: made of iron, cast iron or other ferromagnetic material. Constant energy efficiency, even if utensils of different shapes are used.

Remarkable time and power savings because of cooking times reduced by 30% and energy consumption against traditional cooking systems. Better work environment because of lower heat losses.

Increased users' safety: only pots become hot while cooktop remains cold, so that the possibility to get burned is strongly reduced. Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Accessories available on demand.







## **TECHNICAL SPECIFICATIONS**

Width: 300 mm Depth: 600 mm Height: 295 mm Weight: 9 kg Volume: 0.12 m³

Electrical power: 3.50 kW





