

K6ECI10TT

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: 600 mm
Depth: 600 mm
Height: 295 mm
Weight: 16 kg
Volume: 0.21 m³
Electrical power: 7.00 kW

