

## Table de cuisson Teppanyaki



Freestanding

Code: 5025 445



### DETAILS

Coloring Black

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Edge/Installation Type Freestanding

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Material Stainless steel + ceramic glass

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Supply 230V - 50.60 Hz

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Dimensions 380x520 mm

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Base size 40cm

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Heating element Two zones

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Cut out 360x490 mm

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Down 1.400 W

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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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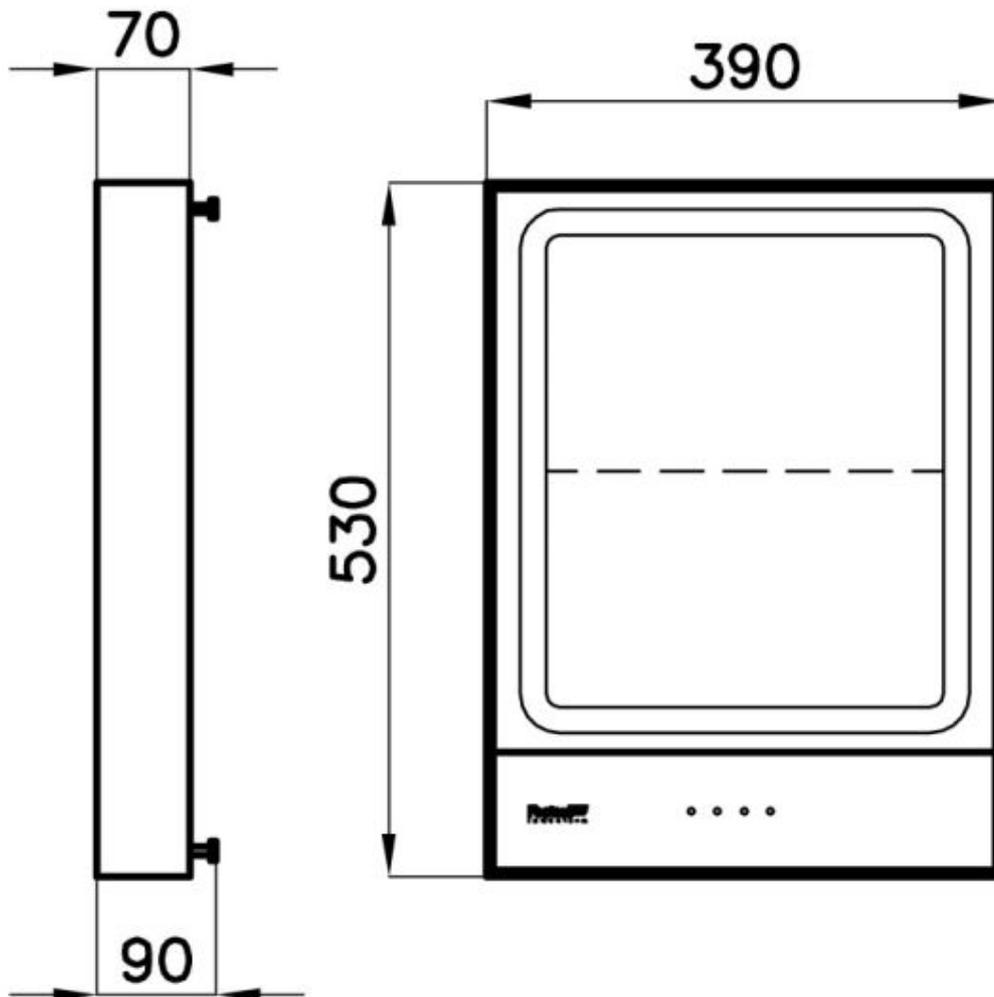
## T-chef function

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

