

PSI264



Product Family	Hob
Built-in type	Ultra-low profile or Fully Flushed
Dimensions	60 cm
Power supply	Electric
Type	Induction
EAN code	8017709333898



Aesthetics



Aesthetic	Universale
Colour	Black
Finishing	Glass
Material	Glass
Glass type	Ceramic
Glass edge	Straight edge
Type of control setting	Digi Touch
LED colours	Red
Control knob position	Front
Serigraphy colour	Grey

Program / Functions



No. of induction cook zones	4
Time-setting options	Spegnimento automatico
No. of cooking zones with booster	4
Main on/off switch	Yes
Power levels	9
Total no. of cook zones	4

Options



Worktop Cut-Out	478-482x555-560 mm	Residual time indicator	Yes
End cooking timer	4	Limited Power Consumption Mode	Yes
Minute minder	1	Control Lock / Child Safety	Yes
End of cooking alarm	Yes		

Technical Features



Front-left - Induction - Single - 1.60 kW - Booster 2.10 kW - Ø 21.0 cm

Rear-left - Induction - Single - 1.20 kW - Booster 1.60 kW - Ø 15.0 cm

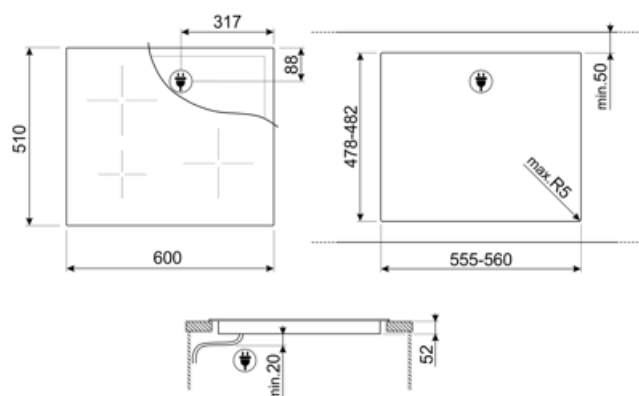
Rear-right - Induction - Single - 1.60 kW - Booster 2.10 kW - Ø 21.0 cm

Front-right - Induction - Single - 1.20 kW - Booster 1.60 kW - Ø 15.0 cm

Automatic setting according to pan dimension	Yes	Automatic switch off when overheat	Yes
pan detection	Yes, min 9 cm	Residual heat indicator	Yes
Minimum pan diameter indication	Yes	Protection against accidental start up	Yes

Electrical Connection

Plug	Not present	Type of electric cable installed	Yes, Single phase
Electrical connection rating (W)	7200 W	Additional connection modalities	Yes, Double and Three Phase
Current	32 A	Frequency (Hz)	50/60 Hz
Voltage (V)	220-240 V	Power supply cable length	120 cm
Voltage 2 (V)	380-415 V		



Compatible Accessories



GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



TPKPLATE












Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs

Symbols glossary

	Power booster: option allows the zone to work at full power when very intense cooking is necessary.		Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.
	CUT_OUT_STANDARD_72dpi		ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
	Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.		Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.
	Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.		Time elapsed: shows how long the cooking zone has been in use.
	Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.		Min diameter pot detection of 9 cm
	Touch control		

Benefit (TT)

Induction hobs

Fast cooking and precise temperature control

Glass

Brightness and elegance in the kitchen: the acid-etched glass gives the surface a refined, modern look that enhances the space.

Ceramic

Stability and design even up to 700°C: the cooktop material resists high temperatures without deforming, maintaining aesthetics and functionality even with intensive use.

Immediate access to functions via touch display, for simple and intuitive control

Control knob position frontal

Instant and intuitive control thanks to front controls, easily accessible for practical use.

Energy consumption optimization with Eco-Logic Advance, allowing absorption limitation from 2.4 kW in 0.1 kW steps

Nine power levels and Boost function for optimal cooking performance