

# **SE364TD**

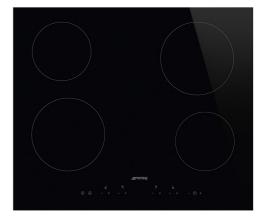


**Product Family** Hob

Built-in type Ultra-low profile or Fully Flushed

**Dimensions** 60 cm Power supply Electric Type Ceramic

EAN code 8017709234720



### **Aesthetics**



**Aesthetic** Universale Colour Black **Finishing** Glass Material Glass Glass type Ceramic Glass edge Straight edge Touch controls Type of control setting

Control knob position Front Serigraphy colour Grey

# **Program / Functions**



No. of ceramic cook zones 4 4 No. of cooking zones with booster Main on/off switch Yes Power levels 9 Total no. of cook zones 4

# **Options**













Standard cut out



490x560 mm

**Limited Power Consumption Mode**  Yes



Keep warm automatic Yes Limited Power 2800, 4000 W function Consumption Mode in W

End cooking timer 4 Showroom Demo Option Yes
Minute minder 1 Control Lock / Child Yes

End of cooking alarm Yes Safety

Residual time indicator Yes Quick start Yes

### **Technical Features**







Front-left - Ceramic - Single - 1.80 kW - Ø 18.4 cm Rear-left - Ceramic - Single - 1.20 kW - Ø 14.8 cm Rear-right - Ceramic - Single - 1.80 kW - Ø 18.4 cm Front-right - Ceramic - Single - 1.20 kW - Ø 14.8 cm

Yes

Automatic switch off

when overheat

Automatic switch off

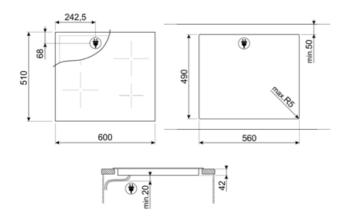
when overflow

Residual heat indicator Yes

### **Electrical Connection**

**Electrical connection** 6000 W Type of electric cable Yes, Three and Single/Tworating (W) supplied phase Current 18 A 50/60 Hz Frequency (Hz) Voltage (V) 220-240 V Power supply cable 150 cm length Voltage 2 (V) 380-415 V

Type of electric cable Double universal Terminal box 6 poles





# **Compatible Accessories**



### SCRP

Induction and ceramic hobs and teppanyaki scraper



## 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.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Keep warm function: Keep warm function keeps the cooked food heated. In this mode the heating zone operates at a minimum capacity for 120 minutes and then turns off automatically.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.



Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.



Quick Start function: the chosen temperature is reached faster. The heating element works at maximum power until the right temperature is reached.



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.



Touch control



## Benefit (TT)

#### Ceramic hobs

Shorter cooking times and constant temperature control thanks to the ceramic cooktop, ensuring high performance

#### 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.

#### **Keep Warm function**

Dishes always served at the right temperature, even after cooking, thanks to the Keep Warm function

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