

SE484EMTD





Product Family Hob

Ultra-low profile Built-in

Dimensions 80 cm Power supply Electric Type Ceramic

8017709324247 EAN code



Aesthetics



Aesthetics Universal Colour Black **Finishing** Glass Material Glass Glass Type Ceramic Glass edge Straight edge VTC controls Type of control setting

Slider Red Control knobs position Front Serigraphy colour Grey

Program / Functions



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

Options













Standard cut out

490x745 mm



Keep warm automatic Yes **Limited Power** Yes function **Consumption Mode** End cooking timer 4 Limited Power 2800, 4000 W Minute minder 1 Consumption Mode in W End of cooking acoustic Yes **Show Room Demo** Yes alarm Option Residual time indicator Yes Control Lock / Child Yes Safety Quick start Yes

Technical Features







Front left - Ceramic - double - 2.30 kW - Ø 21.0 cm Rear left - Ceramic - single - 1.20 kW - Ø 15.0 cm Rear right - Ceramic - extendable - 2.20 kW - Ø 17.0 cm Front right - Ceramic - single - 1.80 kW - Ø 18.5 cm

Yes

Yes

Automatic switch off

when overheat

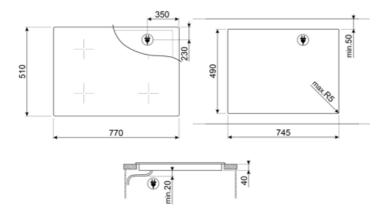
Automatic switch off

when overflow

Residual heat indicator Yes

Electrical Connection

Nominal power (W) Type of electric cable Yes, Double and Three 7400 W Phase Current 22 A Frequency (Hz) 50/60 Hz Voltage (V) 220-240 V Power supply cable 150 cm 380-415 V Voltage 2 (V) length Type of electric cable Single phase **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.



Ultra-low profile: Installation of product with flat edge - height of 1 mm.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Compact Slider intuitive and easy to use



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.



Benefit

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

With the Keep Warm function, your food stays perfectly heated, ready to serve whenever you are

Energy consumption optimizsation with Eco-Logic Advance, allowing absorption limitation from 2.4 kW in 0.1 kW steps, reducing waste and lowering your electricity usage

Nine power levels and Boost function for optimal cooking performance