

SI2M7953D



| | |
|----------------|------------------------------------|
| Product Family | Hob |
| Built-in type | Ultra-low profile or Fully Flushed |
| Dimensions | 90 cm |
| Power supply | Electric |
| Type | Induction |
| EAN code | 8017709258948 |



Aesthetics



| | |
|-------------------------|---------------|
| Aesthetic | Universale |
| Colour | Black |
| Finishing | Glass |
| Material | Glass |
| Glass type | Ceramic |
| Glass edge | Straight edge |
| Type of control setting | Multi Slider |
| Slider | Yes |
| Slider | Red |
| Control knob position | Front |
| Serigraphy colour | Grey |

Program / Functions



| | |
|-----------------------------------|-----|
| No. of induction cook zones | 5 |
| No. of cooking zones with booster | 5 |
| No. of Flexible zones | 2 |
| Main on/off switch | Yes |
| Power levels | 14 |
| Auto-Vent | Yes |
| Total no. of cook zones | 5 |

Options



| | | | |
|---------------------------|------------|------------------------------------|-----|
| Multizone Option | Yes | End of cooking alarm | Yes |
| Flexible Zone Type | MultiZone | Residual time indicator | Yes |
| Standard cut out | 490x880 mm | Showroom Demo Option | Yes |
| End cooking timer | 5 | Control Lock / Child Safety | Yes |
| Pause option | Yes | Rapid level selection | Yes |
| Minute minder | 5 | | |

Technical Features



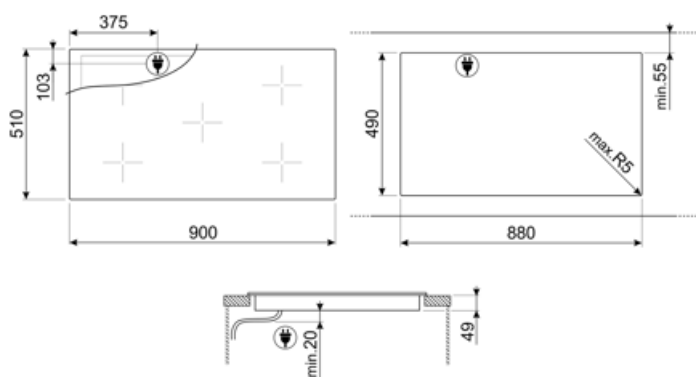
Front-left - Induction - Multizone - 2.30 kW - Booster 3.20 kW - Ø 21 cm
 Rear-left - Induction - Multizone - 2.30 kW - Booster 3.20 kW - Ø 21 cm
 Central - Induction - Giant - 1.80 - 2.80 kW - Booster 3.50 - 3.70 kW - Ø 18/28 cm
 Front-right - Induction - Multizone - 2.30 kW - Booster 3.20 kW - Ø 21 cm
 Rear-right - Induction - Multizone - 2.30 kW - Booster 3.20 kW - Ø 21 cm
 39.2x19.5 cm

39.2x19.5 cm

| | | | |
|---|-----|---|-----|
| Automatic setting according to pan dimension | Yes | Automatic switch off when overflow | Yes |
| pan detection | Yes | Eco-Heat | Yes |
| Minimum pan diameter indication | Yes | Eco-Off | Yes |
| Automatic switch off when overheat | Yes | | |

Electrical Connection

| | | | |
|---|-----------|----------------------------------|-----------|
| Electrical connection rating (W) | 7350 W | Type of electric cable | Universal |
| Current | 32 A | Frequency (Hz) | 50/60 Hz |
| Voltage (V) | 220-240 V | Power supply cable length | 150 cm |
| Voltage 2 (V) | 400 V | Terminal box | 5 poles |



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.



TPK

Stainless steel grill plate to cook Teppanyaki dishes



SCRP

















Induction and ceramic hobs and teppanyaki scraper



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.

Symbols glossary

| | | | |
|--|---|---|---|
|  | A smart infrared system, which allows a hood and hob with this feature to work together. |  | 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. |  | Premium individual Slider control for each zone |
|  | The slider control panel allows you to adjust the power simply by passing your finger across the touch device. |  | Eco-Heat: this function warns when the zone is still hot after being switched off. As well as ensuring maximum safety by preventing burns, this also allows you to make use of residual heat to continue cooking or keep foods hot. |
|  | Eco-Off: This energy-saving function shuts the zone down before the timer sounds, making use of the residual heat in the pan. |  | Giant zone: The giant zone offers extra space and flexibility. |
|  | 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. |
|  | Multizone: allows several pans to be used at once, large or small, offering freedom of placement and greater flexibility |  | Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids. |
|  | PAUSE_72dpi |  | Quick selection, with one touch cooking begins at the highest level, then automatically reduces after time. Ideal for dishes that require quick boiling and then continued cooking without constant control (eg beef broth). |
|  | 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 (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.

Precise and versatile cooking with Multi Slider controls and white LEDs, combining functionality with minimal design

Control knob position frontal

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

Cooking always under control with 14 power levels, ensuring maximum precision

MultiZone

Large surface created by joining two contiguous zones, perfect for large dishes

In addition to their sleek aesthetics and contemporary design, Smeg induction hobs are equipped with innovative technologies. The Multizone function guarantees maximum flexibility in the use of the hob and endless cooking possibilities, expanding the cooking area to suit the shape and size of different pans