

SI5633B



Product Family	Hob
Built-in type	Ultra-low profile
Dimensions	60 cm
Power supply	Electric
Type	Induction
EAN code	8017709191610



Aesthetics



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

Program / Functions



No. of induction cook zones	3
No. of cooking zones with booster	3
Main on/off switch	Yes
Power levels	9
Total no. of cook zones	3

Options



Simmering Function	Yes	Limited Power Consumption Mode	Yes
--------------------	-----	--------------------------------	-----

End cooking timer	3	Limited Power	2500, 4000, 6000 W
End of cooking alarm	Yes	Consumption Mode in W	
Residual time indicator	Yes	Control Lock / Child Safety	Yes

Technical Features



Front-left - Induction - Single - 1.20 kW - Booster 1.65 kW - Ø 14.5 cm

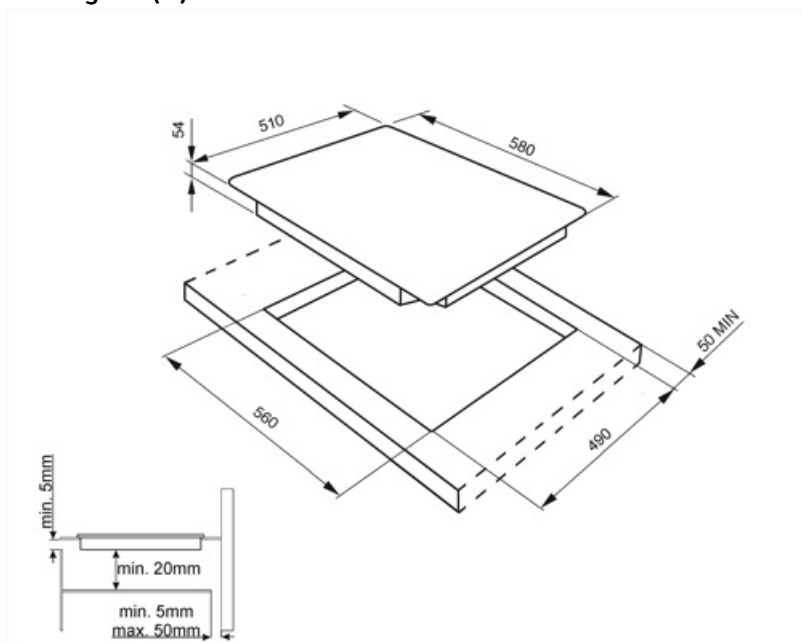
Rear-left - Induction - Single - 2.10 kW - Booster 2.50 kW - Ø 21.0 cm

Right - Induction - Giant - 2.10 kW - Booster 4.00 kW - Ø 28.0 cm

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

Electrical Connection

Plug	Not present	Type of electric cable installed	Universal
Electrical connection rating (W)	7200 W	Frequency (Hz)	50/60 Hz
Current	30.4 A	Power supply cable length	150 cm
Voltage (V)	220-240 V	Terminal box	5 poles
Voltage 2 (V)	380-415 V		



Compatible Accessories



SCRP














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



TPK

Stainless steel grill plate to cook Teppanyaki dishes

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.		Touch control
	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		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.
	Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.		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.
	Simmering function: ideal for long-cooking recipes, preventing food from boiling over or sticking to the pan.		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.

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