

# SI5641D



Product Family Hob

Built-in Ultra-low profile or Fully Flushed

Dimensions 60 cm
Power supply Electric
Type Induction

**EAN code** 8017709199968



### **Aesthetics**



AestheticsUniversalColourBlackFinishingGlassMaterialGlassGlass TypeCeramicGlass edgeStraight edgeType of control settingTouch control

Control knobs positionFrontSerigraphy colourGrey

## **Program / Functions**



No. of induction cook zones 4

No. of cooking zones with booster 2

Main on/off switch Yes

Power levels 9

Total no. of cook zones 4

# **Options**









Standard cut out 490x555-560 mm

Residual time indicator Yes



End cooking timer 4 Control Lock / Child Yes

Minute minder 1 Safety

End of cooking acoustic Yes Rapid level selection Yes

### **Technical Features**



alarm

Front left - Induction - single - 1.85 kW - Booster 2.10 kW - Ø 21.0 cm

Rear left - Induction - single - 1.40 kW - Ø 18.0 cm

Rear right - Induction - single - 1.85 kW - Booster 2.10 kW - Ø 21.0 cm

Front right - Induction - single - 1.40 kW - Ø 18.0 cm

Automatic setting Yes Automatic switch off Yes

according to pan when overheat

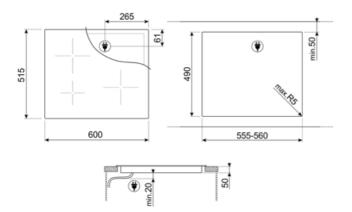
dimension Residual heat indicator Yes
Automatic pan Yes Protection against Yes

detection accidental start up
Minimum pan diameter Yes

Minimum pan diameter indication

### **Electrical Connection**

Nominal power (W)7200 WType of electric cableSingle and Double phaseCurrent32 AFrequency (Hz)50/60 HzVoltage (V)220-240 VPower supply cable120 cmVoltage 2 (V)380-415 Vlength





# **Compatible Accessories**



### **SCRP**

Induction and ceramic hobs and teppanyaki scraper



#### **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.



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



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.



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).



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**

#### Induction hobs

Fast cooking and precise temperature control

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