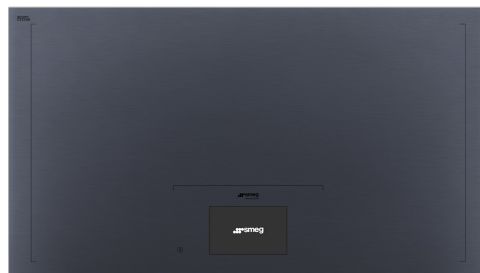


SIA1963DG



Product Family	Hob
Built-in	Ultra-low profile or Fully Flushed
Dimensions	90 cm
Power supply	Electric
Type	Induction
EAN code	8017709328016



Aesthetics



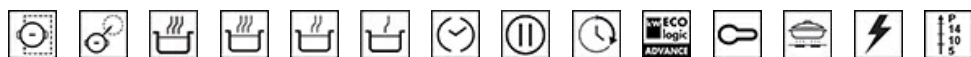
Aesthetics	Linea
Colour	Neptune Grey
Finishing	Glass
Material	Glass
Glass Type	Ceramic glass
Glass edge	Straight edge
Double ceramization	Yes
Type of control setting	Vivo Screen Max
Slider	Yes
Slider	TFT
Control knobs position	Front
Serigraphy colour	Black
Alternative colours available	Black

Program / Functions



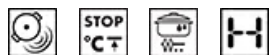
No. of induction cook zones	6
Time-setting options	Automatic switch-off
No. of cooking zones with booster	6
No. of Flexible zones	3
Main on/off switch	Yes
Power levels	17

Options



Multizone Option	Yes	Minute minder	1
Flexible Zone Type	AreaZone	End of cooking acoustic alarm	Yes
Standard cut out	500-916 mm	Residual time indicator	Yes
Auto Multizone	Yes	Limited Power Consumption Mode	Yes advance
Follow Pot	Yes	Limited Power Consumption Mode in W	2400 a 11100 - step 100 W
Auto-boiling Function	Yes	Show Room Demo Option	Yes
Simmering Function	Yes	Control Lock / Child Safety	Yes
Keep warm automatic function	Yes	Bridge option	Yes
Melting/Low temperature cooking function	Yes	Quick start	Yes
End cooking timer	6	Rapid level selection	Yes
Pause option	Yes		

Technical Features

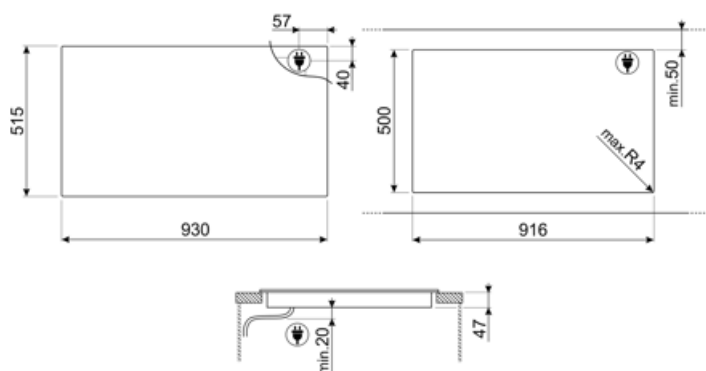


Central - Induction - Multizone - 2.40 kW - Booster 3.70 kW - 84.0x40.0 cm

Automatic setting according to pan dimension	Yes	Automatic switch off when overflow	Yes
Automatic pan detection	Yes, min 10 cm	Residual heat indicator	Yes
Permanent Automatic Pot Detection with indication of the relative control	Yes	Protection against accidental start up	Yes
Automatic switch off when overheat	Yes		

Electrical Connection

Nominal power (W)	11100 W	Type of electric cable	Single and Double phase
Current	49 A	Type of electric cable supplied	Yes, Single and Double phase
Voltage (V)	220-240 V	Frequency (Hz)	50/60 Hz
Voltage 2 (V)	380-415 V	Power supply cable length	120 cm
Type of electric cable	Three-phase	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

	Automatic Boiling function: a sensor confirms once the boiling point has been reached and then an acoustic alert signals that the ingredients can be added, saving time and energy.		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.		The slider control panel allows you to adjust the power simply by passing your finger across the touch device.
	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.
	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.		Melting function, suitable for slowly melting delicate foods such as chocolate or butter.
	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).		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.		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.
	TWIN_ZONE_72dpi		...
	...		Possibility to freely move the pot everywhere without turn off the initial settings chosen.
	7 inches TFT touch, high resolution display, true colours		Automatic merge of zones for a bigger area
	Elegant silver or black glass with under glass serigraphy which allows smoothness, brilliance and no noise to the surface		

Benefit

Induction hobs

Fast cooking and precise temperature control thanks to powerful induction technology

Glass

Brightness and elegance in the kitchen: the acid-etched glass gives the surface a refined, modern look that enhances the space.

Elegant aesthetics with Glassy glass, glossy and transparent in a black undertone

Vivo Screen Max display

Instant visual control with the 7" TFT display, which detects the pot's position, shape, and size for a customised experience

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

Extreme flexibility with 17 power levels for accurate temperature control

Automatic boiling function

Automatic boiling at 92°C simplifies preparations that require precision

Melting/Low temperature cooking function

Delicate ingredients like butter or chocolate can be melted at 44°C in a controlled way

AreaZone

Free pot positioning thanks to Area technology, which removes fixed cooking zones

Permanent Automatic Pot Detection

Autopot detection knows exactly where your pot is and activates the right zone instantly for effortless precision, every time

Follow Pot

Settings remain active even when pots are moved, thanks to the Follow Pot function