

SIM631WLDR



| | |
|----------------|---------------|
| Product Family | Hob |
| Built-in type | Traditional |
| Dimensions | 38 cm |
| Power supply | Electric |
| Type | Induction |
| EAN code | 8017709221935 |



Aesthetics



| | |
|-------------------------|-----------------|
| Aesthetic | Dolce Stil Novo |
| Colour | Black |
| Finishing | Copper |
| Material | Glass |
| Glass type | ceramic Eclipse |
| Glass edge | Straight edge |
| Type of control setting | Multi Slider |
| Slider | Yes |
| LED colours | White |
| Control knob position | Front |
| Components finishing | Copper |
| Serigraphy colour | Grey |

Program / Functions



| | |
|-----------------------------------|-----|
| No. of induction cook zones | 2 |
| No. of cooking zones with booster | 2 |
| No. of Flexible zones | 1 |
| Main on/off switch | Yes |
| Power levels | 9 |
| Total no. of cook zones | 2 |

Options



| | | | |
|---|------------|------------------------------------|-----|
| Multizone Option | Yes | Pause option | Yes |
| Flexible Zone Type | MultiZone | Minute minder | 1 |
| Worktop Cut-Out | 490x310 mm | End of cooking alarm | Yes |
| Simmering Function | Yes | Residual time indicator | Yes |
| Keep warm automatic function | Yes | Showroom Demo Option | Yes |
| Melting/Low temperature cooking function | Yes | Control Lock / Child Safety | Yes |
| End cooking timer | 2 | Rapid level selection | Yes |

Technical Features

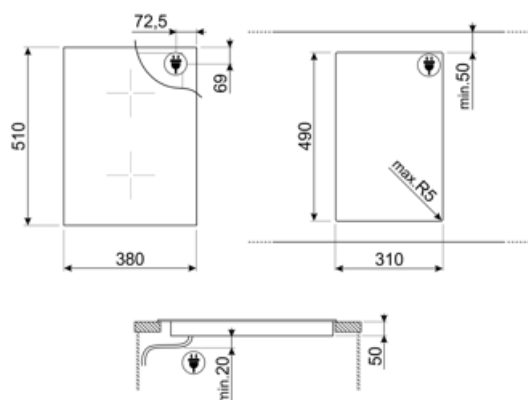


Front-centre - Induction - Multizone - 2.10 kW - Booster 3.60 kW - 18.0x23.0 cm
 Rear-centre - Induction - Multizone - 2.10 kW - Booster 3.60 kW - 18.0x23.0 cm
 Multizone center - Booster 3.60 kW - 38.5x23.0 cm

| | | | |
|--|----------------|---|-----|
| Automatic setting according to pan dimension | Yes | Automatic switch off when overflow | Yes |
| pan detection | Yes, min. 9 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

| | | | |
|---|-------------|---|-------------------|
| Plug | Not present | Type of electric cable installed | Yes, Single phase |
| Electrical connection rating (W) | 3700 W | Frequency (Hz) | 50/60 Hz |
| Current | 16 A | Power supply cable length | 120 cm |
| Voltage (V) | 220-240 V | | |



Compatible Accessories



LGCN

Connecting Strip Built-in hobs, stainless steel, 475/495 mm



SCRP





















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



TPK

Stainless steel grill plate to cook Teppanyaki dishes

Symbols glossary

| | | | |
|--|--|---|---|
|  | Permanent auto pot detection |  | Power booster: option allows the zone to work at full power when very intense cooking is necessary. |
|  | Standard installation: Traditional installation in tabletop, suitable for any kitchen sets |  | 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. |  | This function allows you to keep cooked food warm without burner it |
|  | 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. |  | 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. |  | All cooking zones can be reduced to the minimum power level, so the hob can be left unattended for a short period without food overcooking or burning. Then just press again this function, the previously set power levels can be reactivated. |
|  | 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. |
|  | 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. |  | Min diameter pot detection of 9 cm |
|  | Darkness becomes light |  | Premium individual Slider control for each zone |

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

Eclipse

Minimal design and high performance meet in Eclipse black glass, with no visible screen printing

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

Keep Warm function

Dishes always served at the right temperature, even after cooking, thanks to the Keep Warm function

Nine power levels and Boost function for optimal cooking performance

Melting/Low temperature cooking function

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

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.

Permanent Automatic Pot Detection with indication of the relative control

Automatic activation of the correct cooking zone with Autopot Detection, recognizing the pot without user intervention

Backlit controls with white LEDs

Backlit controls with white LEDs for refined aesthetics and discreet visibility