

SIMU536B



Product family	Cooktop
Installation	Ultra-low profile
Dimensions	36"
Power supply	Electric
Type	Induction
EAN code	8017709207281



Aesthetic



Aesthetics	Universal
Color	Black
Finishing	Glass
Material	Glass
Glass	Ceramic
Glass edge	Beveled
Control setting type	Touch controls
Slider	Yes
Controls position	Front
Silkscreen color	Gray

Program / Functions



Cooking zones	5
Cooking zones with Booster	5
No. of Flexible zones	2
Main on/off switch	Yes
Power levels	9
Cooking zones	5

Options



Flexible zone	Bridge	End-of-cooking acoustic alarm	Yes
Simmer	Yes	Residual time indicator	Yes
Automatic simmer	Yes	Child safety lock	Yes
End cooking timer	5	Twin-zone option	Yes
Pause option	Yes	Quick level selection	Yes

Technical Features



Front-left - Induction - single - 1.85 kW - Booster 2.50 kW - Ø 18.0 cm

Rear-left - Induction - single - 1.85 kW - Booster 2.50 kW - Ø 18.0 cm

Center - Induction - single - 2.80 kW - Booster 5.40 kW - Ø 30.0 cm

Rear-right - Induction - single - 1.85 kW - Booster 2.50 kW - Ø 18.0 cm

Front-right - Induction - single - 1.85 kW - Booster 2.50 kW - Ø 18.0 cm

Automatic pan diameter adjustment

Automatic switch-off in case of overflow

Automatic pot detection

Residual heat indicator

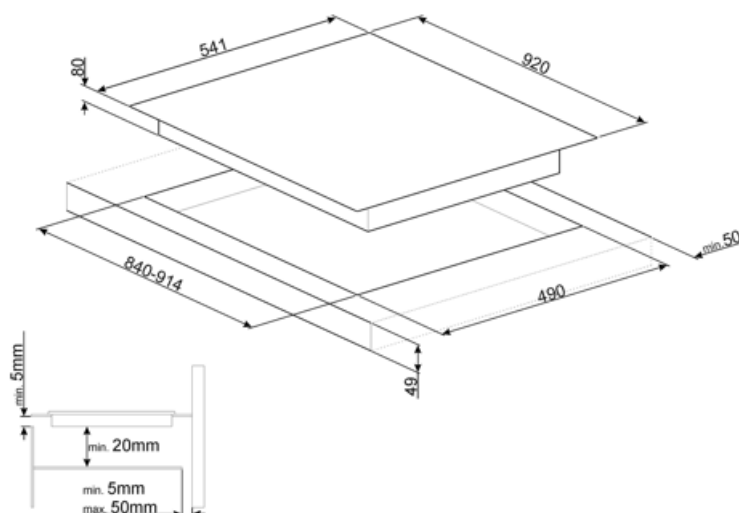
Minimum pan diameter indication

Protection from accidental start

Automatic switch-off in case of over-heating

Electrical Connection

Nominal power	11100 W	Voltage 2 (V)	120/240 V
Current	46 A	Frequency	60 Hz
Voltage	120/208 V		



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.		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.		The slider control panel allows you to adjust the power simply by passing your finger across the touch device.
	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).
	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.		Touch control
	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

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.

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

Bridge Flexible Zone

Large surface created by merging two adjacent zones, ideal for large dishes