

INDUCTION COOKING PLATE

Superflat, modern design

Mobile cooking with superior induction technology



ROMMELSBACHER

Cooking more economically – 90 % power efficiency

Gaining time– 60% time saving

Protecting the environment – 50% energy conservation

The principle of induction is known: An electromagnetic field does not firstly heat the cooking surface but directly the pot bottom. The temperature is as quickly available as at a gas stove but much safer. The high efficiency saves energy, time and money. The appliance offers a power selection in 12 levels, which allows adjusting the heat individually to the food to be cooked. The power-boost function (1,200 W) provides extra power, 2 keep-warm levels (60 °C and 80 °C) grant additional comfort, e.g. for keeping warm dishes or melting chocolate. Superior touch keys, the lock key and additional integrated safety functions – above all the electronic temperature monitoring – grant a very high ease of use. The 180-minute timer and superior easy-care materials round off the equipment. This is the perfect appliance to complement your kitchen range!



Technical data:

- type: CT 2100/IN
- 230 V ~ 2100 W • black/stainless steel
- high-quality LED display
- operation via touch keys
- all-over glass ceramic cooktop, very easy to clean
- cooking zone 120 – 230 mm Ø, for pots up to 260 mm Ø
- 12 power levels, 2 keep-warm levels
- extra power-boost function for extra power
- 180-minute timer
- lock button against unintended use
- pot-recognition, residual heat indication
- dimensions: 38 x 31 x 5 cm