

## SINGLE & DOUBLE COOKING PLATE INDUCTION



**ROMMELSBACHER**

cooking more efficiently – 90 % power efficiency  
gaining time – 60 % time saving  
protecting the environment – 50 % energy conservation

Induction is the modern way of cooking. An electromagnetic field does not firstly heat the cooking surface but the pot bottom directly. The temperature is as quickly available as at a gas stove but much safer. The high efficiency saves energy, time and money. Perfect as addition to the existing stove or as mobile cooking facility for single apartment, holiday flat or office. The induction cooking plate offers a power selection in 10 levels and a temperature pre-selection from 60 °C to 240 °C. The regulation via touch control, the LED-display and the 180-minute timer ensure a high ease of use. The frameless glass ceramic cooking zone does not have bridges and therefore is easy to clean. The automatic switch-off with signal tone and residual heat indicator make the modern appliances very safe in use.



### Technical data:

- type: CT 2010/IN • 230 V~ 2000 W
  - cooking zone 120 – 230 mm Ø
  - dimensions: 30 x 38 x 6 cm
  - EAN: 40 01797 672001
- type: CT 3410/IN • 230 V~ 3400 W
  - 2 cooking zones 120 – 230 mm Ø each (2000/1400 W)
  - dimensions: 60 x 36 x 6.6 cm
  - EAN: 40 01797 673008
- with superior induction technology
  - no pre-heating time, immediate power transfer
  - pot recognition, energy-saving, user-friendly and safe
  - suitable for all pots/pans with ferromagnetic bottom
  - electronic regulation via touch control sensors
  - convenient operation, LED-display
  - temperature pre-selection from 60 °C to 240 °C
  - power selection in 10 levels, residual heat indicator for each cooking zone
  - 180-minute timer, automatic-switch-off and signal tone
  - planar glass ceramic surface, very easy to clean