

# SINGLE COOKING PLATE INDUCTION

**Secure energy and time saving**



**ROMMELSBACHER**

*cooking more efficiently – 90 % power efficiency*

*gaining time – 60 % time saving*

*protecting the environment – 50 % energy conservation*

And here it is, Rommelsbacher's new induction cooking plate.

The principle is well-known: An electromagnetic field does not 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. It is the perfect addition to the existing stove. The new induction cooking plate offers a power selection in 9 levels. The powerboost function with 2200 W supplies additional performance. The 21 temperature levels ensure a fine adjustment in steps of 10 °C from 60 °C up to 260 °C. This allows for melting chocolate or gentle simmering but also searing. 99-minute timer, integrated safety functions, well-thought-out displays and low-maintenance materials stand for high convenience. Superior technology made in Germany.



## Technical data:

- Type: CT 2215/IN
- 230 V ~ 2200 W • stainless steel • heating zone 100 – 200 mm Ø
- casing made of brushed stainless steel in softline design
- Schott Ceran® cooking surface, superior and easy to clean
- with superior induction technology, pot recognition
- safe, user-friendly and extremely energy-saving
- temperature selection in 21 levels in steps of 10 °C from 60 °C (keeping warm) up to 260 °C
- power selection in 9 levels, powerboost (2200 W) for additional performance
- timer up to 99 minutes, automatic switch-off and signal tone
- electronic regulation via touch control sensors
- integrated safety functions, overheating protection
- indicators for residual heat, standby and power-on
- EAN: 40 01797 195302

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