

# SINGLE & DOUBLE COOKING PLATE

## INDUCTION



Cooking more economically – 90 % power efficiency  
Gaining time – 60% time saving  
Protecting the environment – 50% energy conservation

Induction is the modern and efficient way of cooking! The high efficiency of this technology saves energy, time and money. The heat is generated directly in the bottom of the pot and is thus as quickly available as at a gas stove but much safer. The cooking zone itself only absorbs the waste heat of the pot.

No matter if you use it as supplementary cooking zone or as mobile cooking zone for a single apartment, holiday home or the office – induction cooking plates can be used everywhere quickly and flexibly. The power can be selected as required via 10 power levels or either via temperature preselection (60 °C to 240 °C). Touch control sensors, LED display and a 180-minute timer grant a very high ease of use. The automatic switch-off function with signal tone and the residual heat indicator offer additional safety during operation. There are many reasons for a ROMMELSBACHER induction cooking plate!



Induction



### Technical Data:

- type: CT 3405/IN • 220-240 V ~ 3400 W
- 2 cooking zones, 120 – 230 mm Ø (2000/1400 W)
- dimensions 60 x 36 x 7.5 cm
- with premium induction technology
- no heating-up time, immediate power transfer
- pot recognition, energy-saving, easy to use and safe
- suitable for all cooking pots and pans with ferromagnetic (ferrous) bottom
- electronic regulation via Touch Control sensors
- convenient operation, LED display
- temperature preselection from 60 °C to 240 °C
- 10 power levels, residual heat indicator for each cooking zone
- 180-minute timer with switch-off function and signal tone
- type: CT 2005/IN • 220-240 V ~ 2000 W
- cooking zone 120 – 230 mm Ø
- dimensions 30 x 38 x 6.5 cm