## 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

Safe and proven – the high-quality ROMMELSBACHER induction cooking plate 'Made in Germany'. The principle is well-known: An electromagnetic field does **not** heat the cooking surface first, 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 complement to the existing stove. The new induction cooking plate offers a power selection in 9 levels. The powerboost function 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  $\sim$  2100 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 function 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