



<b>finish</b>	black ceramic surface, frameless, square edges
<b>installation</b>	built-in one-piece hob, can be rebated into stone/resin benches for flush mounting
<b>actual size</b>	580mmW x 510mmDx55mmH (includes 5mm ceramic height)
<b>cutout</b>	560mmW x 490mmD
<b>capacity</b>	2 x 200mm diameter, 2300 watt zones 2 x 160mm diameter, 1400 watt zones
<b>maximum load</b>	7400 watt, 31 amp, hard wired, single phase
<b>thermostat</b>	9 heat settings per zone
<b>timers</b>	independent kitchen minute minder — 99 minutes individual cooking zone timers 60 minute maximum
<b>safety</b>	<ul style="list-style-type: none"> <li>• LEDs plus acoustic acknowledgment</li> <li>• cooling fan</li> <li>• residual heat LEDs thermal overload protection</li> <li>• child safety lockout sequence</li> <li>• individual zone heat level lock</li> </ul>
<b>pan size</b>	automatic electronic recognition
<b>warranty</b>	two years parts and labour

### THE FOOD

Induction now enables the cook unprecedented control over all aspects of hob cooking. From the lowest simmer to the very rapid and even boil, the cooking is completely and easily manageable. Texture, colour, flavour have never been more assured.

### INDUCTION

The OI64B 60cm ceramic cooktop has four induction cooking zones. The heat for cooking is generated in the base of the cooking utensil and not generated by a high-wattage element below the ceramic cooktop surface. There is neither heat nor time lost in heating a medium such as the element itself, and then the ceramic surface. This energy (heat) creation is direct and fast. An induction ceramic cooktop is extremely energy, time and cost efficient.

In each induction cooking zone there is an induction coil just below the ceramic surface. This induction coil produces an electromagnetic field when electrical power is supplied to the cooktop and the particular zone is selected. With the placement of a magnetised utensil onto the induction zone, heat is created instantly in the base of utensil. This instant and highly-controllable heat cooks the food. Importantly, if the utensil is removed from the induction zone, the electromagnetic energy (heat) is instantly stopped. There is no waste of electricity.

#### PLEASE NOTE

Magnetised utensils with steel, steel mesh and cast-iron bases are required for induction cooktops, though not all magnetised utensils are suitable. When purchasing utensils, always check the label for 'suitable for induction'. Advantageously, induction utensils can be used on gas, ceramic and solid electric plate cooktops. However, what is suitable for these latter cooktop versions is not necessarily suitable for induction cooktops.

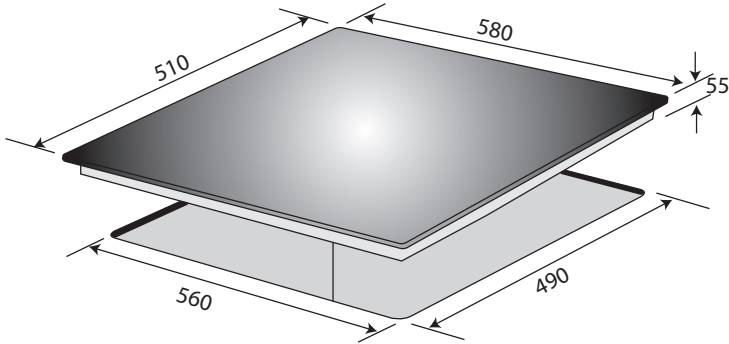
### EFFICIENCY

An induction cooktop is the most efficient surface available. Its efficiencies are both singular and manifold —

<b>speed</b>	induction cooking is at least twice as fast as cooking on gas or high-speed ceramic ribbon element cooktops
<b>response</b>	adjusting heat levels up or down is instantaneous. Low heat levels are achieved where double boilers are required on gas cooktops for similar styles of cooking
<b>energy efficiency</b>	the cooking zone only responds to the area of the utensil's contact surface — a huge saving in heat redundancy
<b>electro-magnetic</b>	there are no physical elements to heat. The base of the utensil is actually the heat source
<b>room temp</b>	because radiant heat (inefficient) is dramatically reduced, actual cooking surfaces, that is, utensil surfaces and hob surface, are at a minimum, thereby radiating very little heat to the kitchen environs

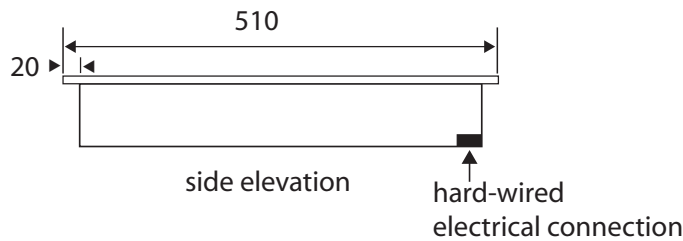
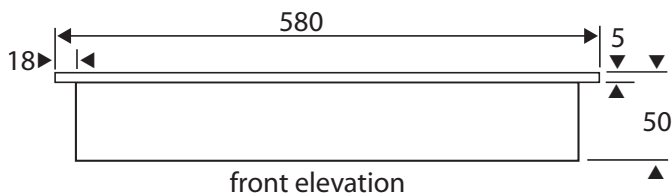
### PAN RECOGNITION

Each circular cooking zone represents a maximum power zone. Cooking utensils smaller than the selected zone will work — that is, be recognised by the zone provided it covers 60% or more of that zone. For a particularly small utensil, choose a smaller induction zone where the 60% minimum minimum utensil base area is most likely to be met. Should a utensil not be suitable because of either area requirement or incompatible material, the respective LED on the cooktop will immediately indicate such.

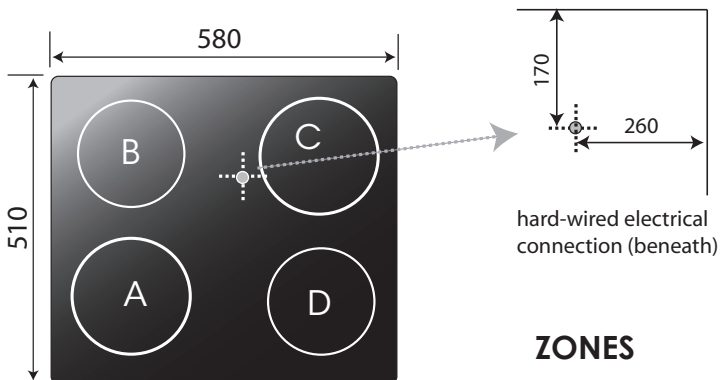


**NB: cutout — 560mmW x 490mmD**

<b>overall height</b>	55mm
<b>height above bench</b>	5mm
<b>max bench displacement height</b>	50mm
<b>width</b>	580mm
<b>depth</b>	510mm
<b>cutout</b>	560mmW x 490mmD
<b>packaged dimensions</b>	120mm x 610mm x 670mm = 0.05m <sup>3</sup>
<b>net weight</b>	11.0kg
<b>gross weight</b>	13.0kg
<b>electrical supply</b>	240 volt, 50 Hz
<b>electrical connection</b>	hard wired, single phase
<b>maximum wattage</b>	7400 watts
<b>current</b>	31 amps
<b>capacity</b>	four induction zones



**PLEASE NOTE: drawings are not to scale — they are to assist only**



**ZONES**

- A | C 200mm diameter, 2300 watt
- B | D 160mm diameter, 1400 watt