



Exact heat. For precise cooking

The Induction Hob heats quicker than other hobs. It boils water faster, and the heat adjustments are so subtle that it helps you produce even the most refined, precise dishes with ease.

Product Benefits & Features



Induction Hob. A cooler surface for a safer kitchen

Our Intelligent Induction Hob technology heats pans and the food in them, but nothing else. The surface around the pan stays cool. So, if you accidentally touch the hob near the pans while you're cooking, your fingers are safe.



Multilevel Cooking. Cook more at the same time

With Multilevel Cooking, the additional heating ring ensures your dishes are perfectly cooked even when loaded with two trays at the same time.



Expect spotless with a self-cleaning oven

The Catalytic Cleaning feature prevents dirt and grease from building up in the oven. This self-cleaning technology automatically activates when the temperature reaches 250C and removes cooking residue. No scrubbing, just a spotless oven.



The Timer means you never overcook

To assure that your dishes are never overcooked, this oven boasts an electronic Timer that switches the heat off when the set time has been reached.



Hob2Hood. Your kitchen companion

Hob2Hood is the wireless connection between your hob and hood, effortlessly adjusting the extraction fan based on your cooking temperature. Instantly responsive, this feature ensures you always have extra help in the kitchen.

- Hob2Hood®: Allows you to control the cooker hood via your hob.
- Catalytic cleaning: A special oven coating lets you burn away grease and fat by running the oven at a high temperature.
- Dual circuit grill: Uses the inner and outer part of the grill element, to provide full width even grilling, ideal for 6 pieces of toast.
- Minute minder: Set the minute minder to remind you which dishes have finished cooking.
- Residual heat indicators: Show when the hob surface is still hot after use.
- Electric oven & electric hob.
- Cooling fan: The cooling fan starts automatically when the oven is switched on. It cools the electronic components and the external parts of the oven.
- Conventional Cooking: Heat from the top and bottom elements provides traditional cooking.

