

76cm Series 7 4 Zone Induction Cooktop

Minimal



This Series 7 cooktop is a joy to use, with the instant response and energy efficiency of induction technology.

- Immediate heat response and extremely accurate temperature control
- Cooktop remains cool to touch until a pot or pan is placed on the surface
- PowerBoost activates a very high heat, bringing liquid to boil in less than a minute
- Easily control each cook zone with Touch&Slide

DIMENSIONS

Height	54 mm
Width	760 mm
Depth	530 mm

FEATURES & BENEFITS

Complementary Design

The subtle black glass and durable matte black detailing are designed to pair with the Minimal style Series 7 Ovens. With premium styling and detailing, these cooktops seamlessly blend with other appliances for a cohesive, considered kitchen design.

Enhanced Features

PowerBoost and GentleHeat deliver either very high or very low heat, fast. Perfect for specialised cooking tasks such as searing meat and melting chocolate. An integrated timer ensures a great result every time

Instant Response

Go from a boil to a simmer in seconds. Touch&Slide controls react immediately when you adjust the temperature so you don't waste time in the kitchen.

Safer Choice

Induction cooktops only start heating your pot or pan once you've placed it on the ceramic surface and stop as soon as you remove it – so you don't have to worry about curious little fingers or leaving a cook surface on.

Easy Cleaning

The surface around your cookware stays cool when you cook – preventing baked-on spills and making cleaning up a breeze. The ceramic cooktop surface, including anodised detailing for durability, just needs a quick wipe after use to maintain its good looks.

Superior Efficiency

Less heat is wasted during induction cooking because only the cookware is heated, not the cooktop surface. This makes induction cooking more energy-efficient than electric or gas cooktops.

SPECIFICATIONS

Cleaning

- Flat easy clean glass surface

Consumption

Energy rating	Grade 3
Heating efficiency	86%

Controls

- Auto cut-off timer for each zone
- Minute timer
- Soft-touch electronic controls
- Touch and slide controls

Performance

- Gentle heat
- Heat settings 9
- Induction cooking technology
- PowerBoost

Power requirements

- Standby power
- Supply voltage 220 - 240 V

Product dimensions

Depth	530 mm
Height	54 mm

Width	760 mm
Safety	
Keylock	•
Pan detection system	•
Safety time out	•
Spillage auto off	•
Surface hot indicators	•
Zone ratings	
Left front zone (PowerBoost set)	2300W (3700W)
Left rear zone (PowerBoost set)	1400W (2200W)
PowerBoost	up to 3700W
Right front zone (PowerBoost set)	1850W (3000W)
Right rear zone (PowerBoost set)	1850W (3000W)
SKU	83033

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