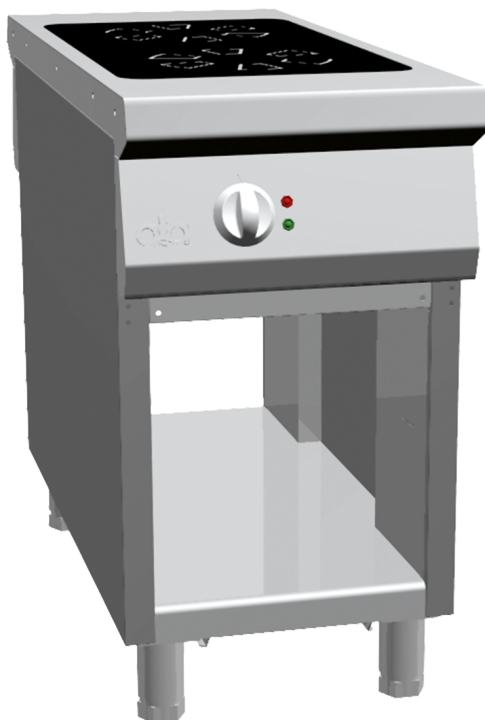


K1ECI05VV

INDUCTION PASS-THROUGH RANGE 2 PLATES + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Glass ceramic plate with a thickness suitable to transmit the heat. **Designed cooking areas** marked by pots suitable for use.

Perfectly smooth glass ceramic surface for **easy cleaning**.

Wide work surface: shifting pots and pans becomes faster and more comfortable.

Remarkable time and power savings because of halved cooking times and energy consumption against traditional cooking systems. Continuous power control.

Possibility to work properly with **any kind of pots suitable for induction:** made of iron, cast iron or other ferromagnetic material.

Constant energy efficiency, even if utensils of different shapes are used.

A better work environment because of **lower heat losses**.

Increasing the user's safety: only pots become hot while cooktops stay cold and the possibility to get burned is strongly reduced.

Height-adjustable stainless steel legs.

Accessories available **on demand**.

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TECHNICAL SPECIFICATIONS

Width: 1100 mm

Depth: 450 mm

Height: 850 mm

Weight: 67 kg

Volume: 0.90 m³

Electrical power: 14.00 kW



K1ECI07VV

INDUCTION PASS-THROUGH RANGE 2 PLATES SIDE UNIT + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Glass ceramic plate with a thickness suitable to transmit the heat. **Designed cooking areas** marked by pots suitable for use.

Perfectly smooth glass ceramic surface for **easy cleaning**.

Wide work surface: shifting pots and pans becomes faster and more comfortable.

Remarkable time and power savings because of halved cooking times and energy consumption against traditional cooking systems. Continuous power control.

Possibility to work properly with **any kind of pots suitable for induction:** made of iron, cast iron or other ferromagnetic material.

Constant energy efficiency, even if utensils of different shapes are used.

A better work environment because of **lower heat losses**.

Increasing the user's safety: only pots become hot while cooktops stay cold and the possibility to get burned is strongly reduced.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 680 mm
Depth: 1100 mm
Height: 850 mm
Weight: 86 kg
Volume: 1.02 m³
Electrical power: 14.00 kW



K1ECI10VV

INDUCTION PASS-THROUGH RANGE 4 PLATES + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Glass ceramic plate with a thickness suitable to transmit the heat. **Designed cooking areas** marked by pots suitable for use.

Perfectly smooth glass ceramic surface for **easy cleaning**.

Wide work surface: shifting pots and pans becomes faster and more comfortable.

Remarkable time and power savings because of halved cooking times and energy consumption against traditional cooking systems. Continuous power control.

Possibility to work properly with **any kind of pots suitable for induction:** made of iron, cast iron or other ferromagnetic material.

Constant energy efficiency, even if utensils of different shapes are used.

A better work environment because of **lower heat losses**.

Increasing the user's safety: only pots become hot while cooktops stay cold and the possibility to get burned is strongly reduced.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 1100 mm

Depth: 900 mm

Height: 850 mm

Weight: 125 kg

Volume: 1.31 m³

Electrical power: 28.00 kW



K1EWK05VV

INDUCTION PASS-THROUGH WOK + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Glass ceramic plate with a thickness suitable to transmit the heat.

Perfectly smooth glass ceramic surface for **easy cleaning**.

Remarkable time and power savings because of halved cooking times and energy consumption against traditional cooking systems. Continuous power control.

Possibility to work properly with **any kind of pots suitable for induction**: made of iron, cast iron or other ferromagnetic material.

Constant energy efficiency, even if utensils of different shapes are used.

A better work environment because of **lower heat losses**.

Increasing users' safety: only pots become hot while cooktops stay cold and the possibility to get burned is strongly reduced.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 1100 mm

Depth: 450 mm

Height: 850 mm

Weight: 70 kg

Volume: 0.90 m³



K1EWK07VV

INDUCTION PASS-THROUGH WOK SIDE UNIT + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Glass ceramic plate with a thickness suitable to transmit the heat.

Perfectly smooth glass ceramic surface for **easy cleaning**.

Remarkable time and power savings because of halved cooking times and energy consumption against traditional cooking systems. Continuous power control.

Possibility to work properly with **any kind of pots suitable for induction**: made of iron, cast iron or other ferromagnetic material.

Constant energy efficiency, even if utensils of different shapes are used.

A better work environment because of **lower heat losses**.

Increasing users' safety: only pots become hot while cooktops stay cold and the possibility to get burned is strongly reduced.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 680 mm
Depth: 1100 mm
Height: 850 mm
Weight: 85 kg
Volume: 1.02 m³
Electrical power: 12.00 kW



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