

78cm high performance induction cooktop with four zones, including wok recess



finish	black ceramic surface, frameless, straight edging, concave wok recess
accessory	supplied stainless steel wok utensil
size	780mmW x 520mmD x 84mmH
cutout	765mmW x 495mmD
capacity	three zones — • 314mm wok recess, 2300 watt/3200watt power boost • 210mm diameter, 2300 watt/3200 watt power boost • 180mm diameter, 1400 watt/1800 watt power boost • 145mm diameter, 1400 watt/1800 watt power boost
thermostat	nine heat settings per zone, plus power boost
total wattage	7400 watts
current	31 amps
electrical connection	hard wired
timers	safety maximum operating timers delay stop timers, 99 minute maximum
safety	LEDs, cooling fan, residual heat indicators, thermal overload protection
pan size	automatic electronic recognition
warranty	two years parts and labour

The SIHP3WG4 has four induction cooking zones, including a 314mm diameter concave specialist wok zone. 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 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 electro-magnetic 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 the 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, although 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.

PAN RECOGNITION

Each induction cooking zone is distinguished by two concentric circles. The inner circle indicates the recommended minimum diameter of a specific utensil base. However, provided the utensil base covers approximately sixty-percent of the inner circle's area, cooking will initiate.

Anything less will not be recognised by the induction coil and no power is supplied. Utensil bases larger than the inner circle are recognised and the appropriate power requirement is adjusted automatically.

FLUSHMOUNT

As an alternative to the traditional topmounting of a cooktop onto a benchtop, consider flushmounting into a benchtop.

Topmounting is when the cooktop sits into a precut cavity with the entire cooktop's surface sitting a few millimetres above the surrounding benchtop surface.

Flushmounting uses the same precut cavity but with a rebated edging to allow the perimeter of the cooktop to 'sink' to a flush height with the surrounding benchtop. This type of installation is applicable to stone benches, such as marble and granite and the quartz resin benchtops.

POWER BOOST

Each zone is selectable for power boosting its nominal wattage. This power boosting effectively speeds heating-boiling time by approximately twenty percent on an already very rapid time.

SAFETY

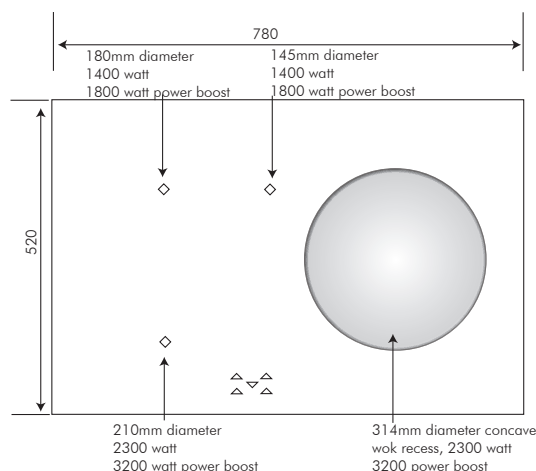
- each zone cooks no longer than factory programmed 90 minutes continuously;
- boilovers and boiling dry automatically switches off the zone;
- residual heat LEDs indicate any zone above 60°C.

SIHP3WG4 ceramic cooktop

ID051208
Code SIHP3WG4

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NOTE: these drawings are not to scale — they are to assist only



CUTOUT: 765mmW x 495mmD
overall height 88mm includes 4mm ceramic thickness
NB: 31 amps, must be hardwired

PLAN

overall dimensions
cutout for topmounting
electricity supply
electrical connection
wattages

780mmW x 520mmD x 84mmH

765mmW x 495mmD

240 volts, 50 Hz

must be hardwired

recessed wok zone
front left 210mm diameter zone
rear left 180mm diameter zone
centre rear 145mm diameter zone

2300 watts, 3200 watts power boost

2300 watts, 3200 watt power boost

1400 watt, 1800 watt power boost 1400 watt,
1800 watt power boost

total wattages

7400 watts

maximum current

31 amps, hardwired

supplied

accessory wok utensil, seal, instructions for
installation, operation, maintenance
NB: clips are not required for installation

packaged dimensions

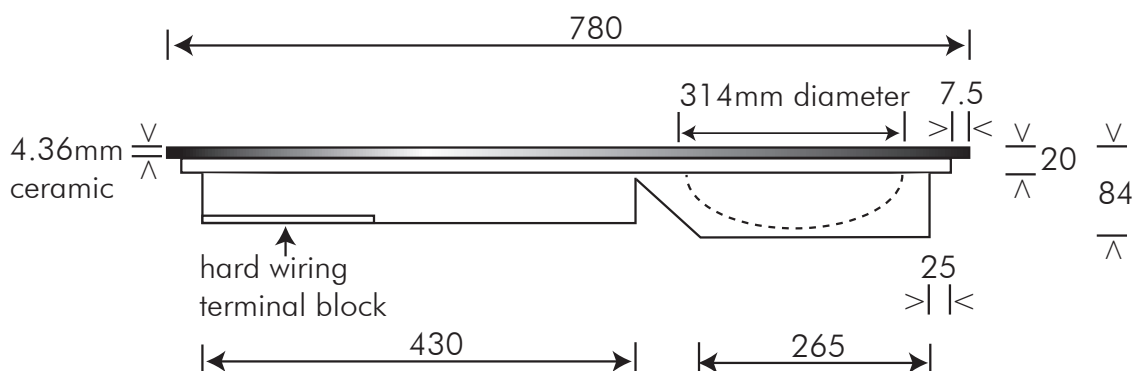
980mm x 625mm x 110mm = 0.68m³

gross weight

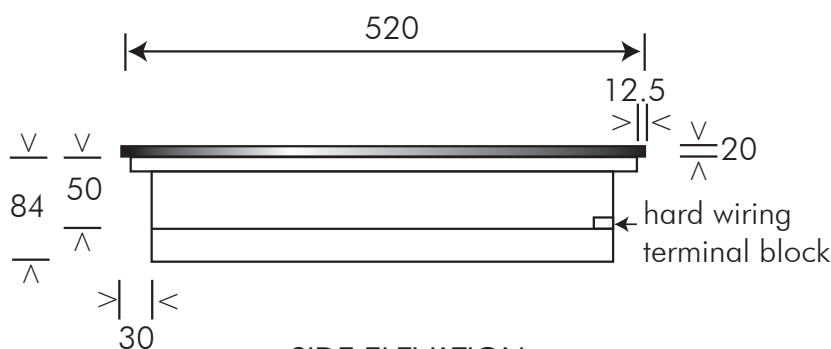
15kg

net weight

14kg



FRONT ELEVATION



SIDE ELEVATION

WARNING: technical specifications and product sizes can be varied by the manufacturer, without notice. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.

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