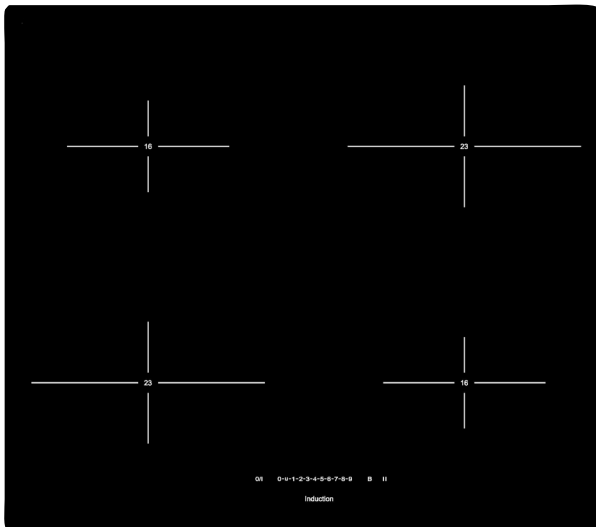


## SIHP264S

smeg 60cm induction cooktop, four zones



<b>finish</b>	black ceramic surface, bevelled edge
<b>installation</b>	built-in hob, topmount
<b>size</b>	590mmW x 520mmD x 4.36mmH ceramic surface
<b>cutout</b>	560mmW x 490mmD
<b>capacity</b>	four zones — front left: 230mm, 2300W   <b>boost 3000W</b> rear left: 160mm, 1200W   <b>boost 1400W</b> front right: 160mm, 1200W   <b>boost 1400W</b> rear right: 230mm, 2300W   <b>boost 3000W</b>
<b>total power</b>	7400 watts
<b>thermostat</b>	nine heat settings per zone
<b>current</b>	31 amp, must be hard wired
<b>timers</b>	<ul style="list-style-type: none"> <li>3 timers, simultaneous or separate operation</li> <li>independent egg timer</li> </ul>
<b>controls</b>	ergonomic slider front control
<b>safety</b>	<ul style="list-style-type: none"> <li>pan detection</li> <li>automatic cut-off</li> <li>touch-control lock</li> <li>residual heat indicators</li> <li>automatic spillage stop</li> </ul>
<b>pan size</b>	automatic pan size recognition
<b>warranty</b>	two years parts and labour

### BOOST FUNCTION

Provides an additional surge of power for even more intense heat and is ideal for heating large quantities of water rapidly (eg for cooking pasta). The temperature will revert to power level 9 when complete (extra power will last for 8–10 minutes if not stopped beforehand).

The SIHP264S 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 the utensil. This instant and highly-controllable heat cooks the food. When 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*'. 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 delineated by a cross. The zone's horizontal crossbar is the maximum recommended diameter of the cooking utensil's base, with the vertical crossbar being the minimum diameter. Only the base area of the utensil is recognised by the electromagnetic field within the cooking zone. There is no wastage of power since the zone or part only of the zone recognises only the contact area of the base of the utensil.

### INSTALLATION

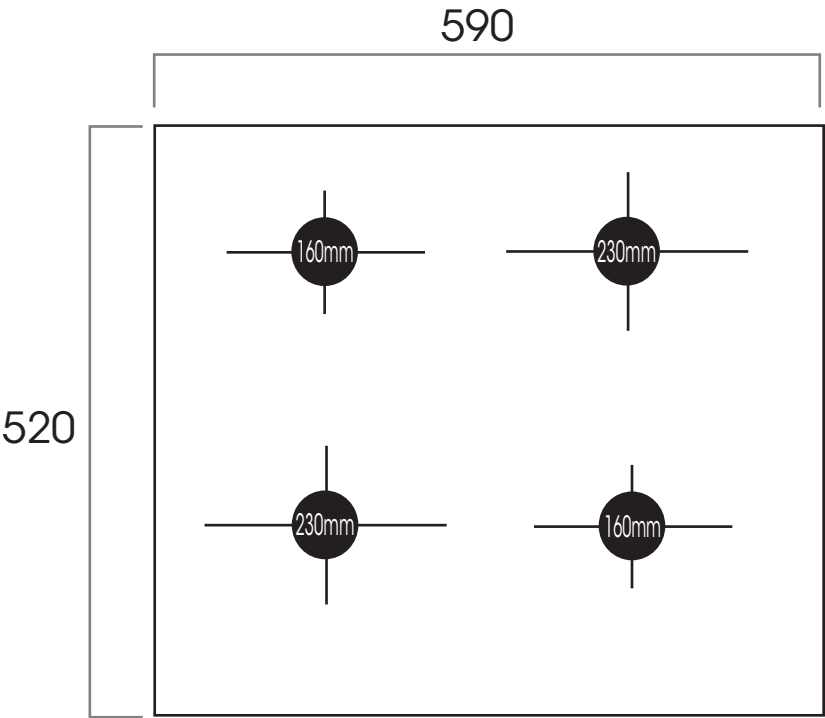
*Topmounting* is when the cooktop sits into a precut cavity with the entire cooktop's surface sitting above the surrounding benchtop surface.

### SAFETY

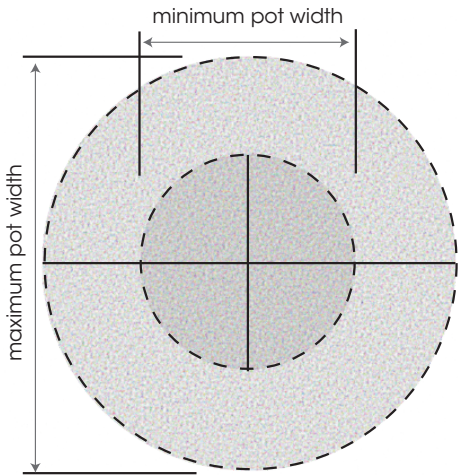
- A utensil boiling over or cooking dry automatically switches off the respective induction zone(s).
- Once the zone's surface reaches 60°C, an illuminated 'H' appears next to the zone's touch control.
- Cooling fans temper the air within the carcass to diminish overheating of the electronic controls and electromagnetic coils.

SIHP264S

smeg 60cm induction cooktop, four zones



diameter	power 9	boost
2X230mm	2300W	3000W
2X160mm	1200W	1400W



for topmounting —

