

G A S H O B S

The components of Design

Two supports:



1. Steel (enamelled or stainless):

- This is the best support for expressing the look.
- Thanks to stamping, the shapes can be varied.
- Thanks to enamelling, the colours are unlimited.



2. Glass (tempered or glass ceramic):

- With or without frame – glass bevelled or straight.
- Thickness: from 4 to 8 mm.
- The shapes can be varied.
- The colours are limited.

G A S H O B S

Features

Different types of burners:

Classic types of burners	Diameter	Power in Watts at reduced minimum flow	Power in Watts at full flow
Semi-fast auxiliaries	4 to 5 cm	76 to 385	230 to 1,160
Fast	5 to 7.5 cm	385 to 585	2,300 tot 3,500
Ultra-fast	8 cm and +	585 and +	More than 3,500

Small 1 kW auxiliary burner for reductions and sauces.

Fast 1 to 2.5 kW burner for ordinary cooking.

Ultra-fast 3 kW (and more) burner for quickly frying meat, cooking at high heat and heating large volumes.

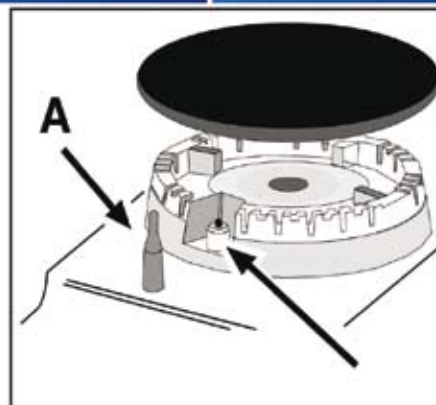
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Easy to use

Lighting

- Automatic “one-hand” lighting.
- Electronic “two-hand” lighting.
- Manual lighting.

To stabilise the flame, you use a burner on “pilot flame” or “self-stabilised flame”.



Integrated lighter

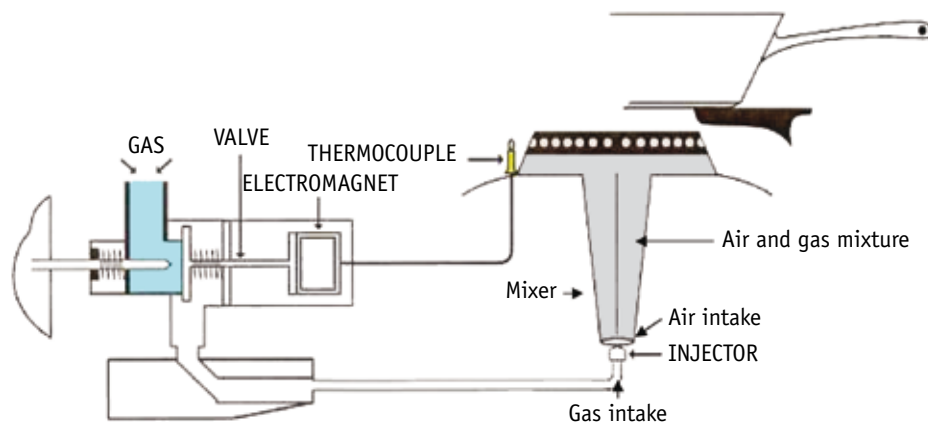
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Safety

Gas safety:

Cutting the flame stops electricity production.

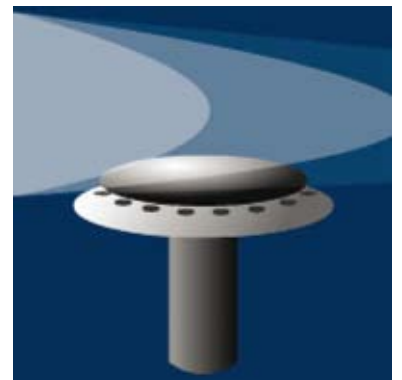
The electromagnet releases the gas valve, preventing gas from passing through.



The thermocouple:

Automatically cuts off the gas if the flame goes out.

Draught of air or spillage



Gas cut off

E L E C T R I C H O B S

Electrical installation

Some important points to be respected:

- Amperage for fuses.
- 1 differential fuse for each appliance.
- The section of the cable.
- Use of invisible flush sockets.



Features

The plates are made up of an element set in an electrical insulator that transmits the heat to a cast iron plate.

Two plates are available:

- Normal plates.
- Quick plates recognisable from the red spot (temperature limiter) in the middle. Their temperature rises more quickly, the thermostat is more precise, they are equally useful for maintaining heat and for high-temperature frying.

E L E C T R I C H O B S

Aesthetics - Design

Two supports:

1. Steel
(enamelled or stainless)



2. Tempered glass



Limited possibilities:

- Thickness: 4 mm.
- Glass colour: black or white.
- Without frame: - bevelled glass
- straight glass
- Exterior shapes can be varied.
- The silk-screen printing colours are limited.
- Frame: stainless steel (or colour).

GLASS CERAMIC HOBS

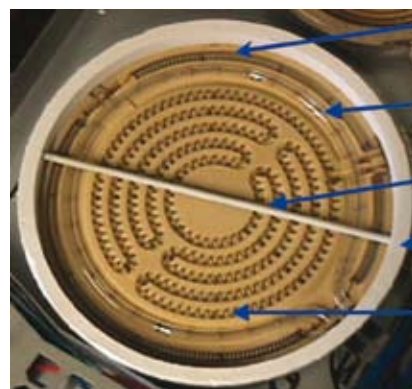
Features

Special glass:
Hightrans[®] NO EXPANSION:

- Mechanical resistance
72 kg/cm², or a 1.8 kg weight dropped 10 times from a height of 50 cm.
- Thermal resistance
Up to 800°C without risk.
- Impact resistance
Indelible silk-screen printing encrusted as part of the ceramic process.



Notes



Peripheral element

Halogen tube

Limiter (safety)

Insulator

Central element

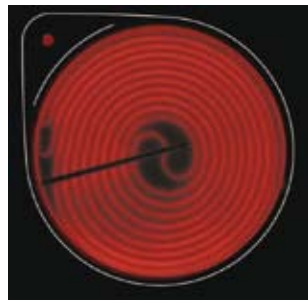
(works for all types of cooking and is regulated with the other heating elements).

GLASS CERAMIC HOBS

Features

Rings suitable
for all types of cooking:

- The Radiant ring:

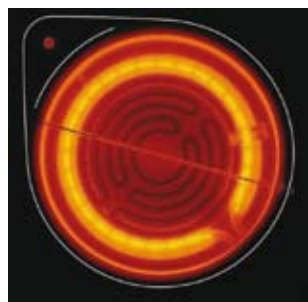


For slow cooking and simmering.
Ring working 80% by conduction
and 20% by radiation.

It is made up of a spiral element
(normal rings) or flat element
(quick rings = Quickring or Highlight).

Time taken to turn red depends on the element:
between 20 s and 30 s for normal rings
and 3 s for Quickrings.

- The Halogen ring:



Quick and ordinary frying...

Ring working 80% by radiation
and 20% by conduction.

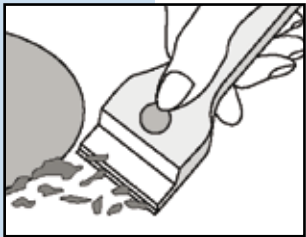
It consists of 2/3 halogen and only 1/3 radiation.

It allows infrared emission features to be
kept constant. These rings turn red instantly.

It is also called "Mixed halogen". It is called
a "Haloring" when the lamp is circular.

GLASS CERAMIC HOBS

Easy to use



Cleaning:

A piece of glass, smooth and without added parts: ideal for cleaning.

Type of command:

- Sensitive keys



- Controls



GLASS CERAMIC HOBS

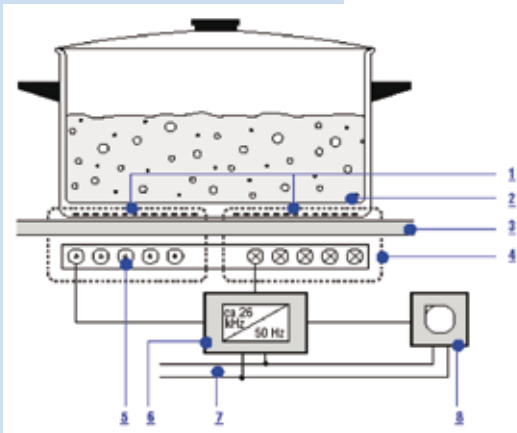
In summary...

- Perfectly smooth surface, non-porous and easily maintained.
- Clearly-defined cooking area with no heat loss.
- Stability of pans ensured by the perfectly flat surface.
- When not in use, they can be used as a work surface.
- Residual heat warning lights show rings whose temperature is above 60.
- A glass ceramic hob is cleaned cold with an ordinary sponge.
- Never allow splashes to become baked on.
- Fix the hob down to prevent deformation phenomena.



INDUCTION HOBBS

Features



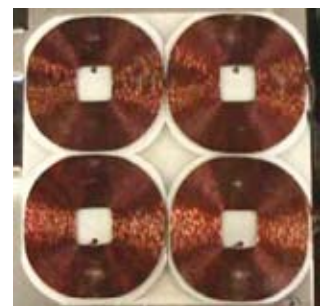
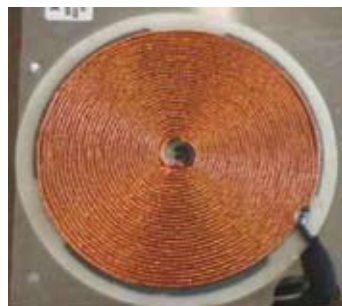
Induction:

- The ring does not give off any heat.
- It is the contact between the pan and the hob that releases the heat.
- A hob at maximum power with nothing on it will not heat up.

1. Foucault's currents heat the bottom of the pan - 2. Magnetic pan bottom - 3. Glass ceramic - 4. Alternative magnetic field - 5. Induction coil - 6. Converter - 7. Mains - 8. Control

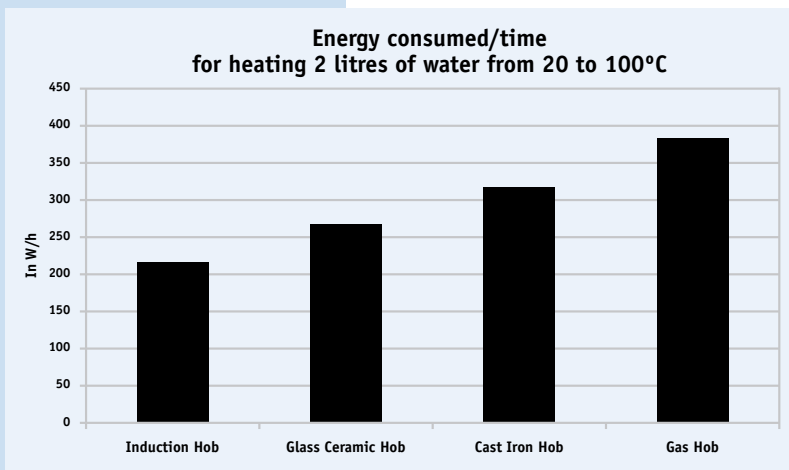
The induction ring:

- This is a simple copper coil mounted on an aluminium plate.
- Everything is controlled by several electronic circuits.



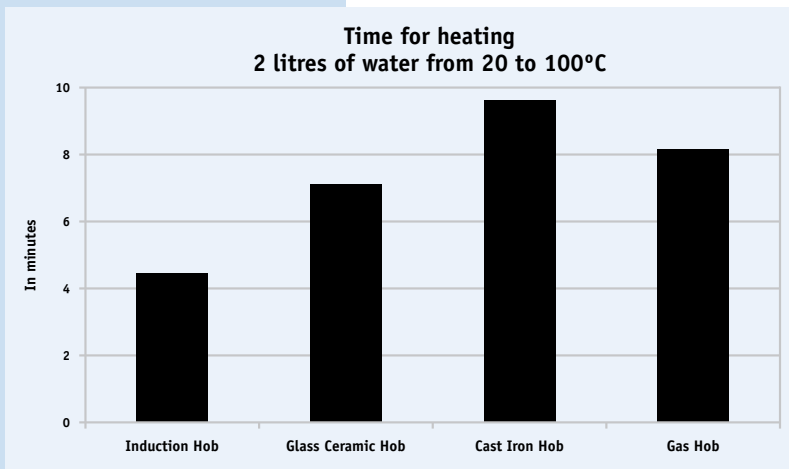
I N D U C T I O N H O B S

Features



Considerable
energy saving:
between 40 and 60 %:

- On / Off simply by contact.
- Consumption proportional to the size of the pan.



Performance:

- Almost twice as good as gas.
- Ideal for fast frying or simmering.

I N D U C T I O N H O B S

Features

Pans:

Utensils must have a magnetic iron bottom that can be covered by the magnetic field.



- Enamelled steel Yes
- Cast iron Yes
- Stainless steel with multi-layer bottom Yes
- Copper, Aluminium No
- Glass No
- Clay, ceramic No



I N D U C T I O N H O B S

In summary...

Speed

Flexibility

Economy

Safety

- Child security key
- Overheating safety
- Safely turned off
- Residual heat indicators
- Anti-spill system
- Pan detection...

Easy maintenance

