

## 40cm high performance induction cooktop with wok recess



<b>finish</b>	black ceramic surface, frameless, straight edging, concave wok recess
<b>accessory size</b>	supplied stainless steel wok utensil
<b>size</b>	400mmW x 520mmD x 131mmH NB: height includes 4.36mm ceramic thickness
<b>cutout capacity</b>	365mmW x 465mmD
<b>thermostat</b>	nine heat settings plus power boost
<b>total wattage</b>	3000 watts
<b>current</b>	12.5 amps
<b>electrical connection</b>	dedicated 15 amp power cord and socket or hard wired; power cord is not supplied
<b>timers</b>	safety maximum operating timer, delay stop timer, 99 minute maximum variable programmable timer
<b>safety</b>	LEDs, cooling fan, residual heat indicators, thermal overload protection
<b>pan size</b>	automatic electronic ignition
<b>warranty</b>	two years parts and labour

The SIHP40WG4 has one induction cooking zone — 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.

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 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

Provided the utensil's (wok) contact surface 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.

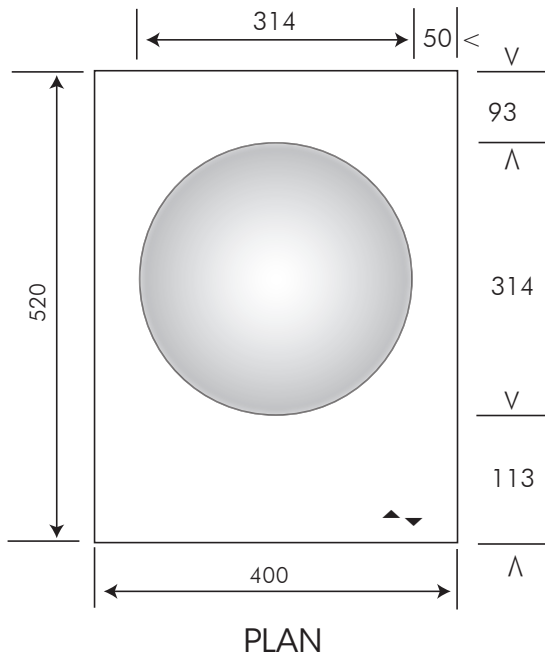
### POWER BOOST

The induction 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

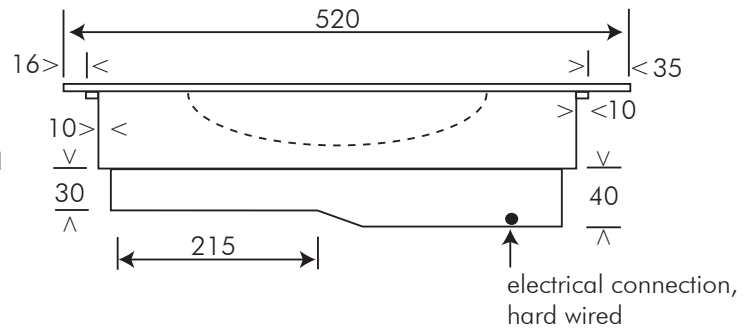
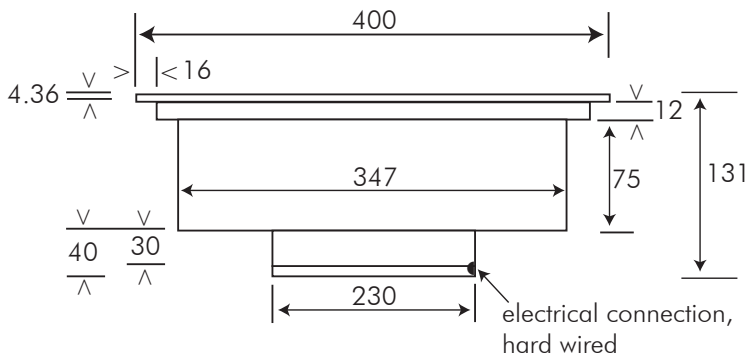
- the induction zone cooks no longer than factory programmed 90 minutes continuously;
- boilovers and boiling dry automatically switches off the cooktop;
- residual heat LEDs indicate any zone above 60°C.

## 40cm high performance induction cooktop with wok recess



<b>overall dimensions</b>	400mmW x 520mmD x 131mmH
<b>cutout for topmounting</b>	365mmW x 465mmD
<b>electricity supply</b>	240 volts, 50 Hz
<b>wattage</b>	2300 watts
<b>power boost</b>	3000 watts
<b>current</b>	12.5 amps
<b>electrical connection</b>	15 amp rated power cord with 15 amp 3-pin plug for direct plugging to a dedicated 15 amp socket OR hard wired (NB: cable and plug not supplied)
<b>supplied</b>	accessory wok utensil, seal, instructions for installation, operation, maintenance NB: clips are not required for installation
<b>packaged dimensions</b>	590mm x 493mm x 195mm = 0.057m <sup>3</sup>
<b>gross weight</b>	14kg
<b>net weight</b>	13kg

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



**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.**