Future cooking

Stylish design

The surface is entirely covered with **ceramic-glass**, which makes this cooking device an incomparable **luxury home decoration** to display proudly in your kitchen.

Branded Plate

Its **surface** glass top is **Schott Ceran's**, therefore made by the international leading producer. You could not have a **higher quality** in this field.

Light and portable

Its dimensions and weight are **ideal for moving** this accessory wherever you need it, whenever you wish.

Easy hygiene

Wipe it with a wet cloth and it will be brand new. Cleanable with a dishwashing detergent and soft cloth. **Overflowed food does not stick to the plate.**

Sensor-touch system control

The touch screen commands on the ceramic glass display are a clever, **futuristic design** feature.

Clear legibility

The 4-digit system LED display is practical and user-friendly.

Timer and Heating setting

You can preset the length of cooking along with the temperature needed. When cooking is over, you can keep your food warm for a long time.

Versatility

Suitable for pots with **accuthermal** bottom as well as for **standard pots**.

Safety

The stylish design incorporates optimum safety in the form of the **Child lock** and hot plate features, which make your kitchen a safer place.

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The next wave of

kitchen technology The new Induction Cooker

from Zepter

Zepter Induction Cooker

CLEAN CONTROL

Quick, safe and clean: this is the cooking tool you have been searching for.
The new Induction Cooker by Zepter is an innovative cooking system to get perfect results in a short time and with complete safety. With no fire, no gas, no risk!

What is induction cooking?

A Safe & Efficient Technology

Induction heating is a heat transfer technology based on the generation of electromagnetic current through the cookware.

How does induction cooking work?

- An **induction energy** coil placed directly beneath the ceramic glass surface **generates a magnetic field**.
- When the cookware, made of a magnetic-based material, is placed onto the induction plate, the field penetrates the metal of the ferrous (magnetic-material) cooking vessel and sets up a circulating electric current, which generates heat.
- The heat is generated **inside** the cookware and is transferred to the food inside. **Nothing outside** the cookware is affected by the magnetic field.
- When the pot is removed from the induction plate it automatically cools: thus, you can easily control the food being heated along with the whole cooking process.
- You can set the temperature for **HEATING**, being sure it will keep the ideal cooking temperature throughout the cooking process. You can also preset the cooking time so the device stops automatically, ensuring food never burns!



Advanced Features



Quick heat

The heat is generated **inside** the cookware very **quickly and effectively.**



Even temperature

The magnetic material within the cookware **heats homogeneously**, so heat spreads to the food evenly and regularly with no hot spots.



Heat saving

All the energy produced goes directly into the pot with no dispersion, and when removing the pan the device switches to standby mode automatically with no further, useless release of heat saving money and the environment.

It restarts when a new pot is placed onto it within one minute.



Hot plate warning

No open flames, no electric hobs' red hot coil, or other direct heat sources. Plus, over 60 °C the "hot plate" alert **red LED will stay on, even if the power button is off.**



Maximum precision

An additional temperature function is available with **8 preset temperature grades**, which range from 60°C to 240°C, the maximum power being used for frying. There are eight levels of Power Boost available.

MATCH IT WITH YOUR ZEPTER MASTERPIECE COOKWARE

All Zepter Masterpiece Cookware pots have the patented accuthermal bottom which work perfectly with the new Zepter Induction Cooker, to let you prepare exquisite meals according to Zepter's healthy cooking philosophy. The Induction Cooker is compatible with every kind of magnetic-based pot, pan or casserole.

LIGHT, PORTABLE, SAFE, STYLISH: ENHANCE YOUR LAID TABLE WITH THIS USEFUL DEVICE.

Now you can keep your food warm, and make your table elegant at the same time. Amaze your guests with this wonder of home technology!

TECHNICAL DATA

Total Dimensions: $39.5 \times 33.5 \times h 7.4 \text{ cm}$ Induction Plate Dimensions: $25 \times 25 \text{ cm}$ Time Range:9 h: 59 min. maxTemperature Range: $60 \,^{\circ}\text{C} \sim 240 \,^{\circ}\text{C}$ Power Range:300W - 2000W

