

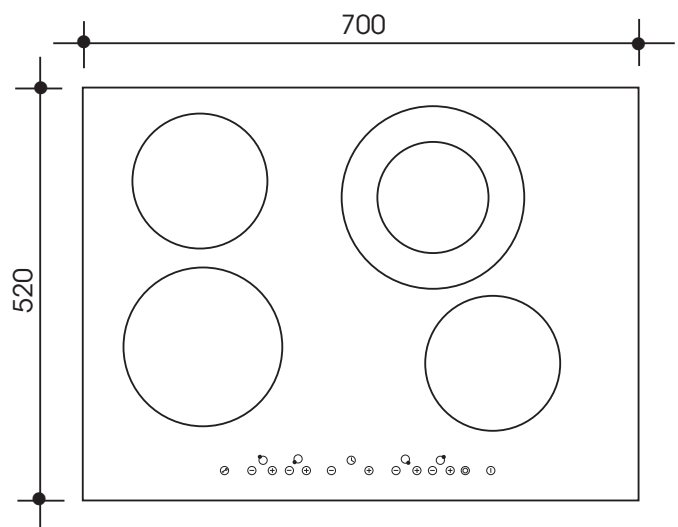
Please note —

The CCT2BB is a highly-efficient heating surface. It is at its most efficient with flat-based cooking vessels. We recommend stainless steel exterior-based vessels — that is, the surface of the vessel making contact with the ceramic surface be of stainless steel. This flat stainless steel will help preserve the unblemished look of the ceramic surface and avoid scratching and permanent marking of the ceramic surface.

finish	black ceramic surface, frameless straight edging
actual size	700mmW x 520mmD x 55mmH NB: height includes 5mm ceramic thickness
cutout	560mmW x 490mmD
installation	built into benchtop, suits 60cm cabinet width
capacity	6400 watts over 4 zones — front left: 200mm, 1800W rear left: 165mm, 1200W rear right: 135mm, 1000W 225mm, 2200W front right: 165mm, 1200W
thermostat	9 heat settings per zone
controls	touch
safety	child safety lock residual heat warning LEDs automatic pan detection automatic stop spillage stop
warranty	one year parts and labour

packaged dimensions	835mm x 675mm x 135mm
gross weight	12kg
net weight	10kg
electricity supply	240volt, 50Hz
electrical connection	hard wired
maximum wattage	6000 watts
current	25 amps

supplied clips, seal, instructions for installation, operation and maintenance



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