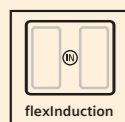


flexInduction and induction hobs

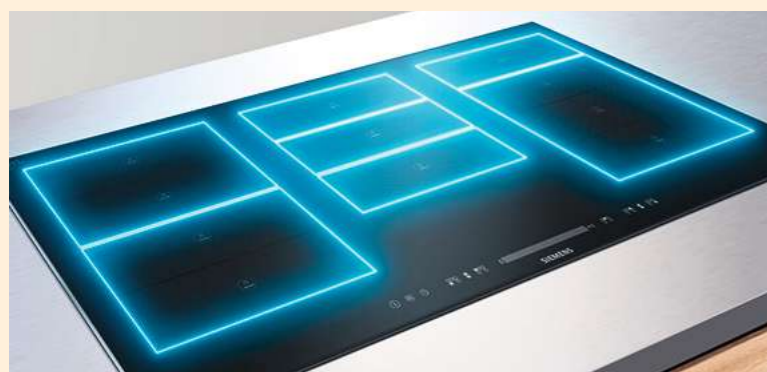


Model shown:
EX975KXW1E flexInduction hob

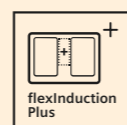
A hob that fits in with your lifestyle, flexInduction is no-compromise cooking at its best.



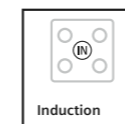
Siemens flexInduction hobs are a must for diverse cooking. The cooking area can be tailored to your needs, enabling you to use as a traditional induction hob with separate zones, or link the zones together for larger cooking pans. The extended cooking surface can accommodate multiple pans of any size, placed anywhere on the surface at the same time. flexInduction also includes boost settings, automatic pan recognition and touchSlider controls.



Each flexInduction zone houses four innovative elongated inductors beneath the glass, which act independently to detect the presence of cookware on the hob. The individual inductors only work when cookware is detected, whether that is a 10cm milk pan placed in one corner, or a large griddle plate covering the whole zone. With only specific areas active at any particular time, no energy is wasted. And for an even more versatile cooking, the newly designed triple flexInduction hob provides the ultimate in flexible cooking with three flexInduction zones. flexInduction is no-compromise cooking at its best.



With flexInduction Plus, the cooking zones automatically adapt to the sizes of your pots and pans of up to 30cm in diameter. If one cooking zone is not sufficient, additional inductors are automatically added to ensure the heat is evenly applied at all times. flexInduction Plus offers additional flex zones for even larger pans. In 90cm variants an additional flex zone is possible with additional inductors below the hob surface situated in the centre of the hob. For 80cm flexInduction Plus hobs, the left and right zones can be extended further to allow for a larger cooking space. For 60cm flexInduction Plus hobs, no matter which side of the pan goes over, a central zone is automatically added.



Induction cooking – the cool heat
Induction cooking is recognised as being one of the quickest, safest and most efficient methods of cooking available.

When a pan with a ferrous or magnetic metal base is placed on the hob, the coil situated below the ceramic surface uses an electromagnetic field to create heat, almost instantly heating the pan. With only the base of the pan heated the cooking zone stays cooler.

Easier to clean and safer to use, because the ceramic cooking top is warmed only by the heat transferred back from the cookware and its contents, spillages are less likely to burn on, and there is normally no need to wait for the glass to cool down before simply wiping it over with a cloth, there is some residual heat from the cooking process but there is a reduced risk of burning on high temperatures from the hob surface. And if the induction hob is turned on without a pot or pan being placed on it, the hob itself will not heat up which reduces the risk of burning yourself.

Black glass finish
Our stunning induction hobs feature a black glass finish and bold displays. Our stylish collection mimicks the aesthetics of our built-in ovens and microwaves so your kitchen appliances can truly complement one another.



Model shown:
EX875KYW1E
flexInduction hob