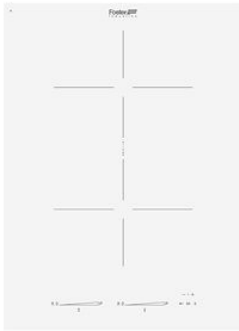


## Cooker hob S4000 Domino Induction

Induction Hobs

Code: 7341 255



### DETAILS

Coloring White

Edge/Installation Type Vertical edge - for flush-mount or over-mount installation

Material Ceramic glass

Dimensions 380x520 mm

Base size 45cm

Heating element Two zones

Built-in hole [View technical data sheet](#)

Width 38 cm

Total power 3.700 W

Up 180x220 mm-2.100 (2.600)\* (3.700)\*\* W

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Down 180x220 mm-2.100 (2.600)\* (3.700)\*\* W

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Power settings 9 power settings per zone + double Powerboost

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Safety Safety equipment

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Type Induction Hob

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Type of commands Touch Control

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Notes: \* Powerboost  
\*\* Double Powerboost

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## FEATURES

Double powerboost Two further levels of power up to 3700 W, to be used on a single zone or distributed over the entire Bridge extended area (where available).

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Pot detector All induction cooker hobs detect the pot resting on them, but they also calculate the area they cover. This system allows the energy to be used even more efficiently. Moreover, the plates switch off automatically when the pot is removed.

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End-of-cooking programming All operations are programmed by means of the touch-control on the glass itself. Each cooking plate is capable of independent programming, and thus the possibility to set different cooking times.

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Slider commands The Slider control allows for extremely quick temperature setting: with a light touch of the finger you may select the desired power level on the TOUCH display.

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Timer Independent timer from the end-of-cooking function.

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## T-chef function

It's a function that allows to set particular temperatures (42 °C, 70 °C, 94 °C) and keep them constant during cooking. Elaborate preparations can be easily obtained, with chef-like results. Cooking in a bain-marie, without the aid of a double container for the water, custard or cream sauce will thus always be perfect. By setting the temperature close to boiling, liquids will immediately reach the requested temperature, increasing speed and performance.

## POT SPEED TEST

This feature tests your pots, grading them from 0 to 3 for efficiency and heating speed.

## Intelligent Pot Localization

It recognizes which zone the pan is placed on and automatically activates the relative controls for power adjustment.

## Recall

This feature allows you to call back the last settings selected in the previous cooking.

## Pause

Useful function that allows you to distract your attention from cooking, interrupting and restoring the settings immediately.

## Smart fan system

Correct ventilation is essential for the induction hob to function in the best possible way. The Foster system automatically regulates the amount of ventilation to suit the temperatures reached.

## Safety

All electric cooker hobs feature the most modern and sophisticated safety protections: Centralised power-off function; Child-proof safety lock; Residual heat warning lights. Induction models feature the following functions: Safety System that turn off the hob in the absence of the pot; Overflow detector that automatically turns off the plate in case of liquid overflow; Automatic deactivation to prevent accidents caused by forgetfulness.

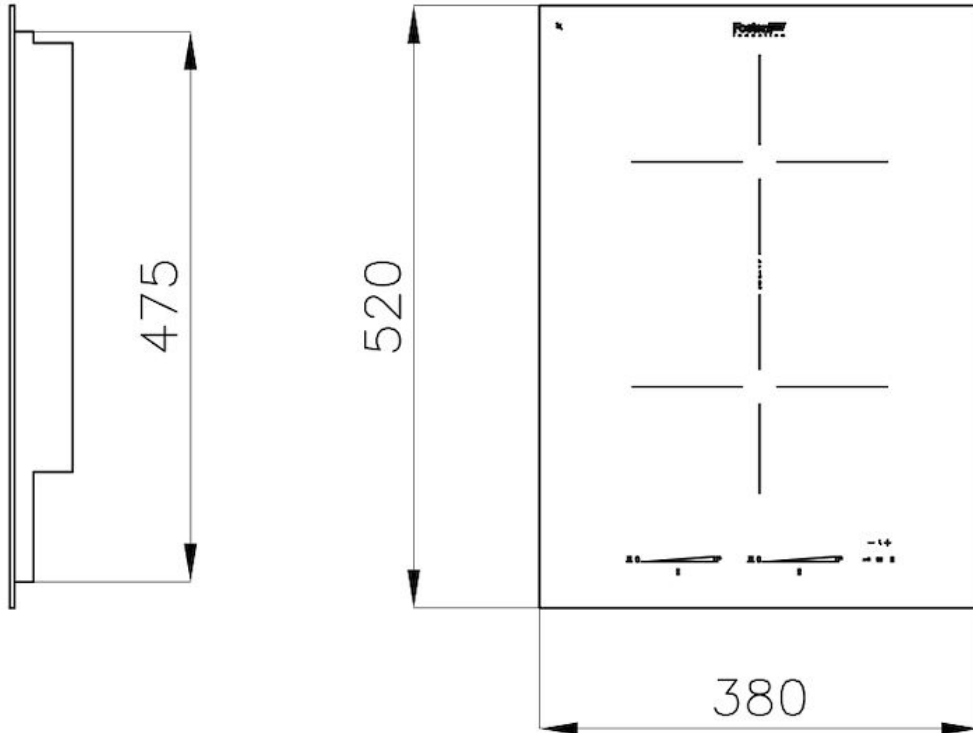
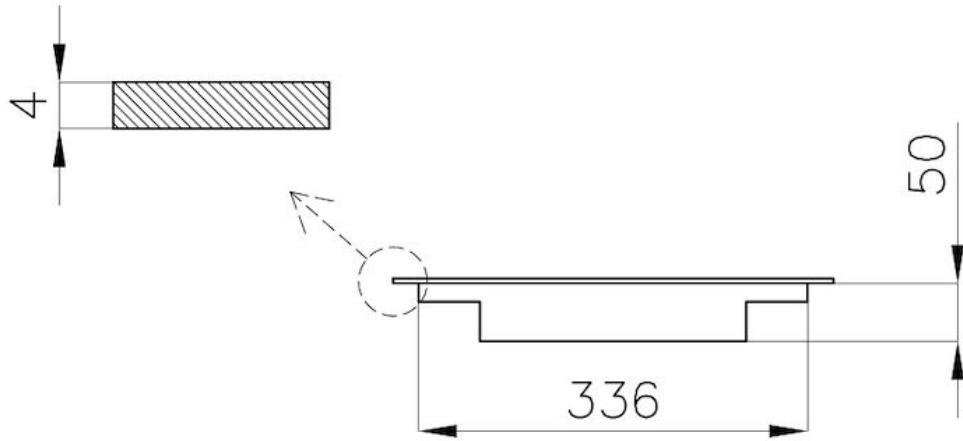
## AUTOMATIC BRIDGE

When a pot invades 2 different zones, it activates the Bridge function automatically.

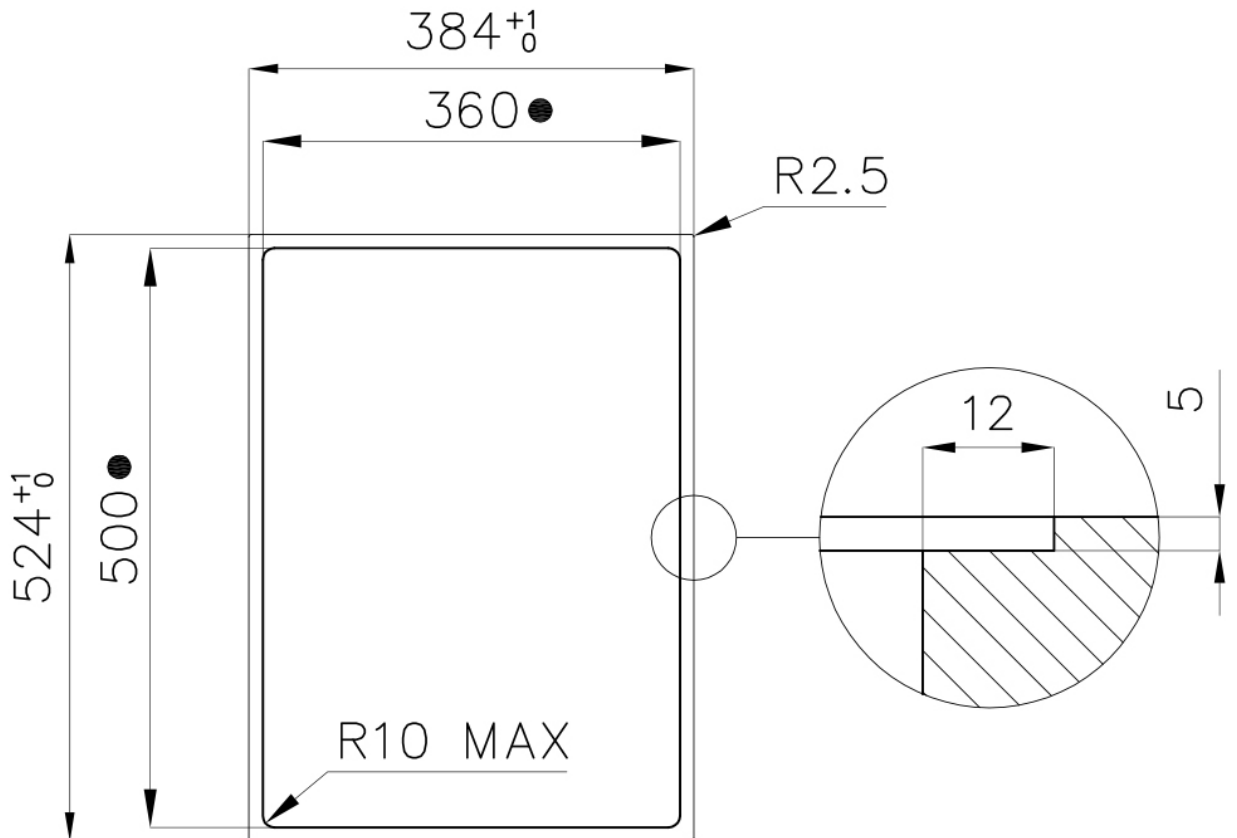
## Bridge zone

The new cooktops with Bridge function allow to associate two zones forming a single extended cooking zone for pots of large size, or for more than one cooking simultaneously, with maximum flexibility in pot positioning. With the additional Double Booster feature provided by all Bridge cooktops, the exceptional 3700 W power can be concentrated on a single plate or made available uniformly over the enlarged area.

## TECHNICAL DATA



Cut out size  
Dimensioni per foratura top



- Built-in cut out for FTS – Foratura per installazione FTS

## OPTIONAL ACCESSORIES



**Spacer for Domino elements**  
8320 000

## RECOMMENDED PAIRINGS



**Hood S4000 Domino Ghost**  
2451 000



**Sink S4001 Filotop**  
3365 050