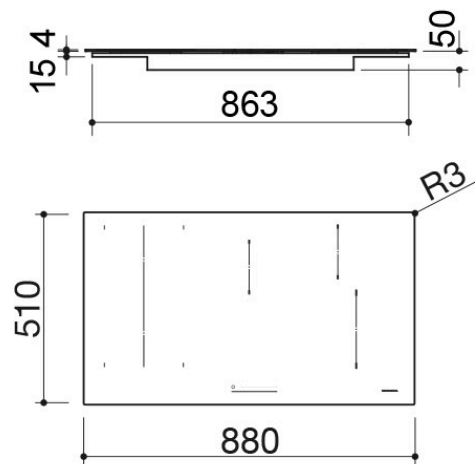




90 cm Icon built-in and flush hob

5 induction zones

1PIDI9



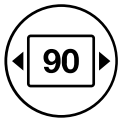
Description

- Touch screen controls
- functions: power management, automatic
- functions (Melt, Warm), Bridge for LH
- zones, automatic pan recognition,
- Booster, automatic preheating, selective
- pan detection, pause/reminder function,
- independent cooking end timers,
- keep warm
- safety devices: electronic child-safety lock,
- residual heat indicator, overflow alarm,
- safety switch-off
- minimum pan diameter:
- \varnothing 90 mm - \varnothing 110 mm
- adjustable power levels:
- 2.2-2.3-2.4...7.0-7.1-7.2 kW
- maximum absorbed power: 7.2 kW
- 87x49 cm cut out
- flush-top: check technical sheet
- Induction zone power:
- 2 zones \varnothing 145mm 1.2-1.8 kW (*)
- 1 zone \varnothing 210 mm: 2.2-3.6 kW (*)
- 2 oval zones 2.2-3.6 kW (*)
- (*) with Booster function



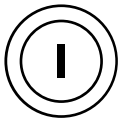
Plus

Detailed Features



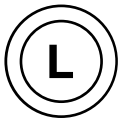
Module width 90

Barazza hobs are available in various widths designed to fit the most common standard kitchen unit modules.



Induction

With induction technology, heat is generated only on the base of the pan and transferred directly to the food. With an efficiency rate of 90%, cooking times are greatly reduced. The hob surface remains cool, offering enhanced safety and ease of cleaning.



Power limiter

This function allows users to set the maximum power level the hob can absorb, helping to prevent electrical overloads.



Automatic cooking programs

Automatic cooking programs allow preset temperatures to be selected on the induction zones, suitable for specific recipes.

• Space hobs:

1. "Warming" (45 °C) keeps cooked food warm.
2. "Melt" (70 °C) is ideal for melting butter or similar foods.
3. "Simmer" (94 °C) ensures slow boiling, perfect for sauces, stews and soups.

• Icon hobs:

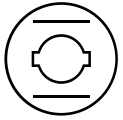
1. "Melt" (70 °C) for gentle melting.
2. "Warm" (45 °C) for keeping food warm.



Bridge function



Allows two adjacent cooking zones to be combined, expanding the usable surface area. Ideal for large cookware.



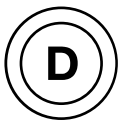
Automatic pan detection

The hob automatically detects when a pan is placed on it, activating the interface for quick parameter adjustment.



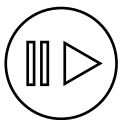
Booster function

This function reduces cooking time by boosting the selected zone to maximum power, especially useful for heating large amounts of liquid.

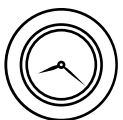


Selective pan detection

The induction plate only operates when it detects metallic cookware of suitable size, preventing activation by other objects.



Pause/Recall function



End of cooking timer

Lets you set a specific cooking time (from 1 up to 99-600 minutes, depending on the model) after which the zone switches off automatically, ensuring control and saving energy.



Child safety lock

Prevents accidental changes to the hob settings, particularly by children.



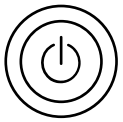
Residual heat indicator

An “H” on the display indicates residual heat on the hob, caused by heat reflected from the cookware.



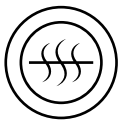
Overflow alarm

If liquid spills onto the command zone, the hob emits a sound and switches off automatically until the liquid is removed.



Automatic safety shut-off

After a set period at a given power level, the hob automatically switches off to prevent risks from user oversight.



Automatic preheating function

Allows the zone to reach temperature faster: after selecting a power level, the zone heats at maximum output for a preset time before stabilising at the chosen level.



Touch screen

High-definition Touch Screen for precise, simple and intuitive adjustment of cooking and oven settings.

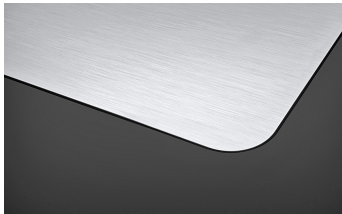


Installations

Installation Method



Flush-top



Ensures perfect alignment with the worktop



Flat glass edge built-in



The linearity of the glass is enhanced by the recessed installation, which reveals its thickness.

