



Project Name: _____

Item Number: _____

Quantity: _____



DIVA 10 CT

**Induction Cooktop
DIVA 10 CT
- countertop model -**

Approved by:



WHY INDUCTION?

SAFETY: Induction heats the cookware, while the surrounding area stays cool to the touch. Built-in safety features include overheat protection, pan recognition, empty pan detection, etc.

PRECISION: Digital touch-sensitive control allows for precise power level adjustment - 12 power settings, from 50 W to 3600 W. Ideal for all types of cooking: from melting chocolate to stir fry. Induction is known and appreciated for lowest heat inertia and prompt heat level change.

POWER & EFFICIENCY: Considerably faster heat source compared to other cooking technologies.

ENVIRONMENT FRIENDLY: Induction is the most economical and energy conserving cooking technology. Minimal ambient heat rejection makes the kitchen cooler and reduces need for ventilation and air conditioning

FLEXIBILITY: Cooktops are light and portable and can be used for cooking in versatile set-ups from kiosks and buffet stations to the kitchens of the world's greatest chefs.

EASE OF CLEANING: Surface simply wipes clean after use.

SUITABLE COOKWARE

Induction will work with pans having a ferritic base, such as cast iron, enameled and induction grade pans. Recommended cookware size diameter: 100 - 330 mm [4" - 13"].

FEATURES

Countertop unit in low-profile stainless steel casing with flush-fitted cooking surface and touch control pad in vitroceramic glass. Unit sits on four rubber feet.

Power: 3.6 kW

Electrical connection: 220 V, 2 Pole+G, 20 A, unit equipped with 1.8 m (6') long cord and NEMA 6-20P plug.

One cooking zone with two concentric coils:

- inner Ø180 mm [7"], and
 - outer Ø 180-280 mm [7"-11"],
- with electronic recognition and override for single or double coil usage.

Touch-sensitive capacitive-type controls: ON/OFF, +/- power level adjustment, three preset power level controls and BOOST control.

Electronic utensil recognition with automatic shut-off when utensil is not detected or removed.

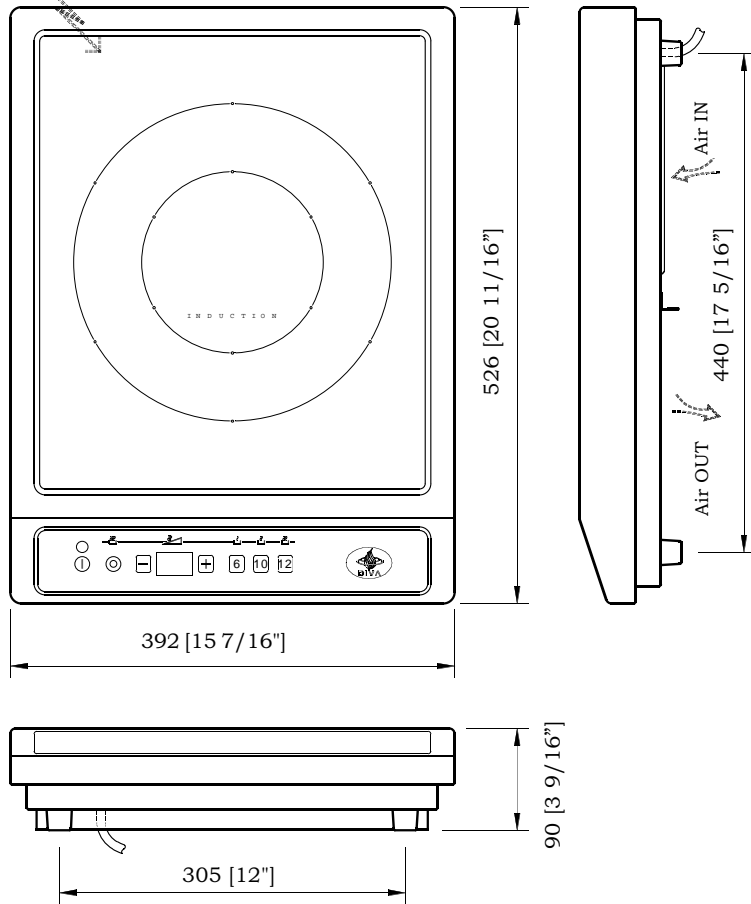
Safety features: utensil temperature monitoring and power-level modulation, utensil recognition, internal component over-heat protection.

On-board cooling fan with removable air intake filter.

Complies with:

- UL 197;
- CAN/CSA-E335-2-36-94;
- NSF 4;
- FCC - CFR 47, Part 18.

220 V, 2 Pole+G, 20 A



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INSTALLATION

The unit must be installed and used in accordance with local building, trade, fire protection and electrical codes. If local codes do not exist, then installation must be done in accordance with federal codes.

The cooktop is to be plugged into an adequate receptacle or 'hard-wired' inside a junction box. **The unit must be properly grounded.**

The clearance to any combustible surface above the unit must be min. **900 mm [36"]**.

The unit must be placed on flat and stable surface. When installing/placing the cooktop, proper air flow for the cooling fan, which is positioned on the bottom of unit, must not be restricted.

SHORT FORM SPECIFICATIONS
Supply induction cooktop by Diva de Provence, DIVA 10 CT, countertop unit, 3.6 kW, 220 V, 2 Pole+G. Stainless steel casing with feet. Vitroceramic cooking surface and vitroceramic pad for controls. Cooktop equipped with touch-sensitive controls. One cooking zone, 280 mm [11"], with two concentric coils. Cooktop equipped with 1.8 m [6'] long cord and plug NEMA 6-20P.

TECHNICAL SPECIFICATIONS

Dimensions: 392 x 526 x 90 mm
[15 7/16" x 20 11/16" x 3 9/16"]

Glass size: 340 x 405 mm [13 3/8" x 16"]

Inductor - coil - size: Ø 280 mm [11"]

Net weight: 9.4 kg [21 lb]

Package size: 495 x 625 x 140 mm
[19 1/2" x 24 5/8" x 5 1/2"]

Gross weight: 10.8 kg [24 lb]

Cooktop electrical characteristics are:

Voltage 220 V ~ 60 Hz

Max. power ... 3600 W - boost setting

Min. power 50 W - setting '1'

Plug type NEMA 6-20P

Connect to ... 220 V, 60 Hz, 2 Pole+G, 20 A
(NEMA 6-20R)