

SAPIENSTONE

induction cooker

Integrated induction cooker

TPB[®]tech

live differently.
Dress your
kitchen.

1 idos!

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SapienStone, an innovative Iris Ceramica Group brand specialising in top quality porcelain countertops, has set up a partnership with TPB Top Porzellanik Barcelona®, a Spanish company which is the first on the market to integrate latest generation induction cookers with touch controls in a kitchen countertop. The partnership is inspired by SapienStone's focus on current trends and on the demands of today's consumers, who are looking for kitchen countertops combining beauty with practicality and technology. The innovative kitchen countertop developed in partnership with the Spanish company combines the technical qualities of Italian porcelain with an integrated TPB tech® induction cooker that can be used to cook directly on the countertop. SapienStone kitchen countertops enclose all the expertise of the Iris Ceramica Group: streamlined form and incredible technical properties such as strength, durability and hygiene.

An exclusive partnership to make the most of the technical qualities of porcelain in an innovative new kitchen concept.

SapienStone

Integrated induction cooker





TPB tech[®]

The most revolutionary
technology



TPB tech® is the most revolutionary technology ever created for kitchen countertops, used to cook by induction directly on the worksurface. The cooking area is integrated with the work area to create a continuous surface on which to cook and work at the same time.

Latest generation induction elements



TPB tech® New generation induction cookers and touch controls are integrated into the kitchen countertop so that the cooking area is completely hidden.

Resistance to heat





Surfaces in porcelain stoneware resist high temperatures, frost and thermal shock. These characteristics are fundamental in a kitchen, as the frequent contact with any hot pots and tools may damage the top. High temperatures and sudden thermal changes are unable to affect this material in any way over time thanks to its high technical performance.



Resistance to scratches



As the worktop is intensively used in a kitchen, it may be scratched or scored very often by sharp or pointed tools, but also by rough everyday objects. Porcelain stoneware is definitely the hardest material among those available on the market; thanks to its natural resistance, it is the ideal choice for avoiding this kind of damage and always having a perfect top that will not change over time in the kitchen.

here you'll
find some

**Instructions
manual**

You'd better

take care

with great

possibilities

comes great

responsibility.

Whether you

agree or not,

Tips and safety alerts

Causes of damage

Read the following instructions carefully. Keep the instructions for use and assembly and the appliance data sheet for later use.

Check the appliance after removing it from the packaging. In the event the appliance has been damaged during transportation, do not connect it, contact the Technical Department and submit a description of the damage in question in writing.

Failure to do so will result in you losing all rights to indemnity.

This appliance should be installed in accordance with the assembly instructions provided.

Very important: No oven or appliance should be placed under the inductors. TPB tech® worktops can be installed outdoor as long as do not be directly exposed to the solar beams.

This appliance has been designed for domestic use.

Use the appliance exclusively for the preparation of food and drinks. Monitor the appliance when in use. Do not use safety guards which are unsuitable for children. They may cause accidents.

This appliance is not designed to operate with an external timer or remote control.

This appliance may be used by children of 8 years of age and over and people with physical, sensory and psychic disabilities, or who have no experience and knowledge of the same, under the supervision of a person responsible for their safety or trained in the correct use of the appliance and aware of the hazards involved.

Do not allow children to play with the appliance. Routine cleaning and maintenance should not be conducted by children of less than 8 years of age and always under the supervision of an adult.

Keep children of less than 8 years of age away from the appliance and the power cable.



People fitted with a pacemaker or similar medical device should pay particular attention when using the appliance or standing close to the induction plates when they are in operation.

Consult your doctor or the manufacturer of the appliance to ensure it complies with the standards in force and to obtain information on possible incompatibilities.

DAMAGE OF FIRE!

- Hot oil and fat is highly inflammable. You should always take great care with hot oil and fat. Never extinguish a fire with water. Turn off the cooking area. Suffocate the flames with a lid, an extinguishing lid or other similar means.
- The cooking areas become very hot. Do not place flammable objects on the cooking plate. Do not store objects on the cooking plate.
- The appliance becomes very hot. Do not store inflammable objects or aerosols in the drawers directly under the cooking plate.

DANGER OF BURNS!

- The cooking areas become very hot. Never touch the hot surfaces. Keep children away.
- Always turn off the cooking plate after use using the main switch. Do not wait for the cooking plate to turn itself off automatically due to the absence of a recipient.

DANGER OF ELECTRIC SHOCK!

- Improper repairs are dangerous. The repair and replacement of defective power cables should only be conducted by duly trained personnel from the Technical Assistance Department. If the appliance is defective, unplug it from the mains. Notify the Technical Assistance Department.
- A defective appliance may cause an electric shock. Never connect a defective appliance. Unplug the appliance from the mains. Notify the Technical Assistance Department. Do not wait for the cooking plate to turn itself off automatically due to the absence of a recipient.

DANGER OF BREAKDOWN!

The plate is equipped with a fan located in the lower part of the same. Drawers under the cooking plate should not be used to store small objects or paper, which, if trapped, could damage the fan and compromise the cooling operation.

A space of at least 2 cm should be left between the content of the drawer and the of the fan entrance.

DANGER OF INJURY!

Pans may jump up suddenly due to the presence of liquid between the base of the recipient and the cooking area. Always ensure the cooking area and base of the recipient are dry.

CAUSES OF DAMAGE

Warning!

- Do not use recipients without the TPB elevation ring.
- Never place empty recipients on the cooking area. This may cause damage.
- Do not place hot recipients on the control panel or the function indicator areas.
This may cause damage.
- Dropping hard or pointed objects on to the cooking plate may cause damage.





Protection of the environment

Energy saving tips

- Always use the corresponding lid of each pan. Cooking without a lid requires far more energy. Use a glass lid to enable you to see the food without removing it.
- Use recipients with TPB elevation rings and flat bases. Bases which are not flat consume more energy.
- The diameter of the recipient base should be the same as the size of the cooking area.

N.B.: recipient manufacturers usually state the diameter of the top of the same, which is generally bigger than the diameter of the base of the recipient.

- Use a small recipient for small amounts. A large recipient with little content consumes a lot of energy.
- Use as little water as possible when cooking. This saves energy and conserves the vitamins and minerals of vegetables.
- Select the lowest cooking power level possible. Cooking at excessively high temperatures wastes energy.

Cooking with TPB tech® involves a radical change in the traditional manner of heating, as the heat is generated directly in the recipient.

This ensures a series of advantages:

- Reduced cooking and frying times on heating the recipient directly.
- Energy is saved.
- Simpler maintenance and cleaning. Food which has spilled over does not burn as quickly.
- Heat and safety control; the plate supplies or cuts off energy immediately by operating with the control panel.

The TPB tech® worktop cuts off the power supply when you remove the recipient without having turned it off beforehand.

Cooking with TPB tech®

The advantages

RECIPIENTS

Only ferromagnetic recipients with a TPB elevation ring are appropriate for induction cooking, such as:

- Enameled steel
- Cast iron
- Special dishes for stainless steel induction.

Check the base of the recipient is attracted by a magnet to find out if it is appropriate. There is another type of recipient for induction cooking, the base of which is not totally ferromagnetic.

INAPPROPRIATE RECIPIENTS

Never use baffle plates or recipients with or without a TPB elevation ring made of:

- Normal fine steel
- Glass
- Clay
- Copper
- Aluminium

CHARACTERISTICS OF THE BASE OF THE RECIPIENT

The characteristics of the base of the recipient may affect the uniformity of the food cooked. Recipients made of materials which help spread heat, such as stainless steel sandwich recipients, spread heat uniformly, saving both time and energy. The so-called three-layer recipients.

ABSENCE OF A RECIPIENT OR INAPPROPRIATE SIZE

If you do not place a recipient on the cooking area selected, or if the recipient is not of the appropriate material or size, the cooking level displayed on the cooking area indicator will be **U**. Use an appropriate recipient and the cooking level will appear.

EMPTY OR THIN-BASED RECIPIENTS

Do not heat empty recipients or use recipients with a thin base. The cooking plate is equipped with an internal safety system, but an empty recipient can heat up so quickly that the “automatic shutdown” function has no time to react and can reach an extremely high temperature. The base of the recipient may even melt and damage the TPB tech® surface. If this occurs, do not touch the recipient and turn off the cooking area. If the appliance fails to work after cooling down, contact the technical assistance department.

RECIPIENT SENSOR

Each cooking area has a minimum recipient detection limit, which varies in accordance with the material of the recipient being used. This why the cooking area most suited to the diameter of your recipient should be used.

When using large recipients with a smaller ferromagnetic area diameter, only the ferromagnetic area is heated, whereby the distribution of heat may not be uniform. Recipients with areas of aluminium inserted in the base reduce the ferromagnetic area, meaning the power supplied may be less, the recipient may be hard to detect or may not be detected at all. To ensure good cooking results, we recommend the ferromagnetic area. If the recipient in a cooking area is not detected, test it on the next diameter down or use small three-layer stainless steel recipients (which are totally magnetic and work in any cooking area).

All recipients must be fitted with the TPB elevation ring.

ELEVATION RING



Self-adhesive ring for the TPB tech[®] kitchen set



Kitchen set / A

Contains:
Ø230 mm
Ø210 mm
Ø190 mm
Ø170 mm
Ø150 mm
Ø130 mm
Ø110 mm



Kitchen set / B

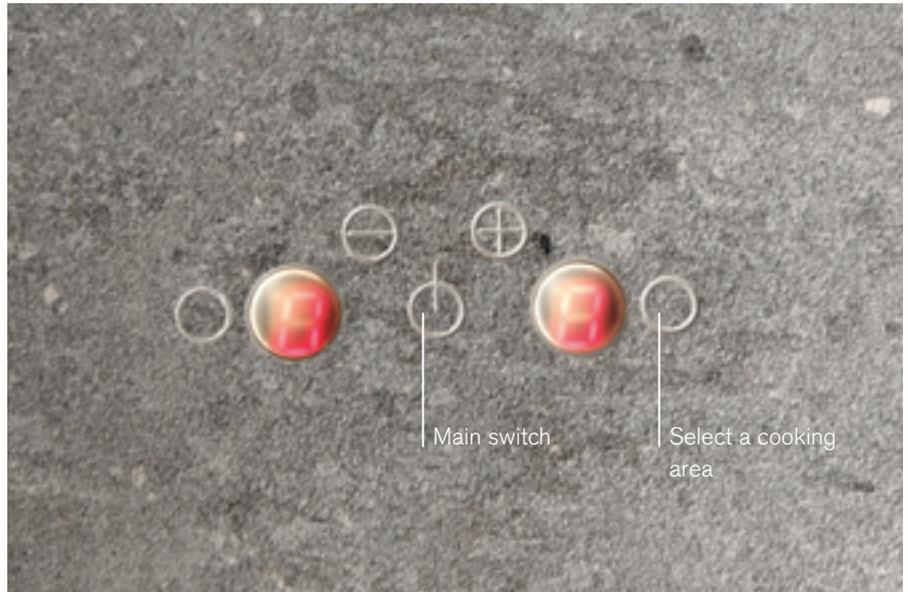
Contains:
Ø240 mm
Ø220 mm
Ø200 mm
Ø180 mm
Ø160 mm
Ø140 mm
Ø120 mm

- Self-adhesive rings suitable for any induction cookware set.
- Dishwasher safe.
- Resistant to high temperatures.
- Not suitable for oven temperatures of over 170° C.
- Not suitable for gas.
- Not suitable for glass ceramics.
- Not suitable for induction.



Presentation of the appliance

TPB tech[®] touch control panel



TPB tech® TOUCH CONTROL PANEL

CONTROL SURFACES

On pressing a symbol the corresponding function is activated.

N.B.: Keep the control surfaces dry at all times. Moisture may affect the operation.

Control surfaces and indicators

⏻	Main switch
○	Select the cooking area.
+ -	1-9 Power levels
P	Booster function
H	Residual heat
U	Stand-by function when there is no recipient

Presentation of the appliance

The control panel



RESIDUAL HEAT INDICATOR

The cooking plate features a residual heat indicator on each cooking area to show which are still hot. Avoid touching the cooking area displayed as such.

Although the plate is off, the **H** indicator will remain lit while the cooking area is hot.

The **U** and **H** indicators will light up alternately if you remove the recipient before the cooking area has been turned off. If you place the recipient on the cooking area again the power level selected beforehand will light up.

Control surfaces and indicators

	Main switch
	Select the cooking area.
	1-9 Power levels
P	Booster function
H	Residual heat
U	Stand-by function when there is no recipient

PROGRAMMING THE COOKING PLATE

This chapter explains how to set a cooking area. The table illustrates the power levels.

Turning the cooking plate on and off

The cooking plate is turned on and off using the main switch.

To turn it on: press the  symbol. You will hear a beep. The indicator located next to the  symbol and the  indicators on the cooking areas will light up. The cooking plate is ready for use.

To turn it off: press the  symbol until the indicators go out. All the cooking areas are now turned off. The residual heat indicator will remain lit with the **H** symbol until the cooking areas have cooled down sufficiently.

N.B:

- The cooking plate turns itself off automatically when all the cooking areas have been turned off for 20 seconds.
- The settings selected are memorised before the plate is turned off. If the cooking plate is turned back on during this time new settings need to be selected.

SETTING THE COOKING AREA

The power level required is set in the programming area.

Power level **1** = Minimum power.

Power level **9** = Maximum power.

Each power level features an intermediate setting. These levels are set using the   buttons.

Selecting the cooking area and the power level

The cooking plate should be on.

Select the cooking area using the  symbol.

The main reader **□** will light up on the visual display.

Changing the power level

Select the cooking area  and set the power to the level required using the   buttons in the programming area.

Turning off the cooking area

Select the cooking area and press  in the programming area. The cooking area will turn itself off and the residual heat indicator **H** will light up.

N.B:

- If there is no recipient on the cooking area, the power level selected will display **U**.
The cooking area will turn itself off after a time.
- Recipients placed on the cooking area prior to turning on the plate will be detected.

Control surfaces and indicators

	Main switch
	Select the cooking area.
 	1-9 Power levels
P	Booster function
H	Residual heat
U	Stand-by function when there is no recipient

Cooking table

The table below provides some examples.

The cooking times depend on the power level and the type, weight and quality of the food.

As such, cooking times vary. Stir from time to time when heating purées, soups and fine sauces.

Use power level **9** when beginning to cook.

	Power level
Cooking at low heat, boiling at low heat	
Potato dumplings *	4-5
Fish *	4-5
White sauces, e.g: bechamel	1-2
Whipped sauces (e.g: Bernese sauce, Dutch sauce)	3-4
Boiling, steam cooking, simmering	
Rice (with double the amount of water)	2-3
Rice pudding	2-3
Baked potatoes	4-5
Peeled potatoes with salt	4-5
Pasta *	6-7
Stew, soups	3-4
Vegetables	2-3
Deep-frozen vegetables	3-4
Stew in a pressure cooker	4-5
Stewing	
Meatloaf	4-5
Stew	4-5
Goulash	3-4
Roasting / Frying with little oil **	
Natural or breaded fillets	6-7
Deep-frozen fillets	6-7
Natural or breaded cutlets ***	6-7
Steak (3 cm thick)	7-8
Breast (2 cm thick) ***	5-6
Deep-frozen breast ***	5-6
Hamburgers, meatballs (3 cm thick) ***	4-5
Plain fish and fish fillets	5-6
Breaded fish and fish fillets	6-7
Deep-frozen breaded fish (e.g: fish fingers)	6-7
Prawns and shrimps	7-8
Deep-frozen dishes (e.g: sautéed food)	6-7
Crepes	6-7 (Fry one after the other)
Tortilla	3-4 (Fry one after the other)
Fried eggs	5-6
Frying ** (150 - 200 g per portion in 1-2 liters of oil)	
Deep-frozen products (e.g: chips, chicken nuggets)	8 - 9 (Fry one portion after the other)
Deep-frozen croquettes	7-8
Breaded or beer-battered fish	6-7
Breaded or beer-battered vegetables, mushrooms (e.g: champignons)	6-7
Pastries (e.g: doughnuts, beer-battered fruit)	4-5

* Cooking without a lid

** Without a lid

*** Stir frequently

Child-safe system

Child-safe system

The cooking plate features an anti-activation device to prevent children from turning on the cooking areas or placing their hands on the surface.

Turning the device off and on

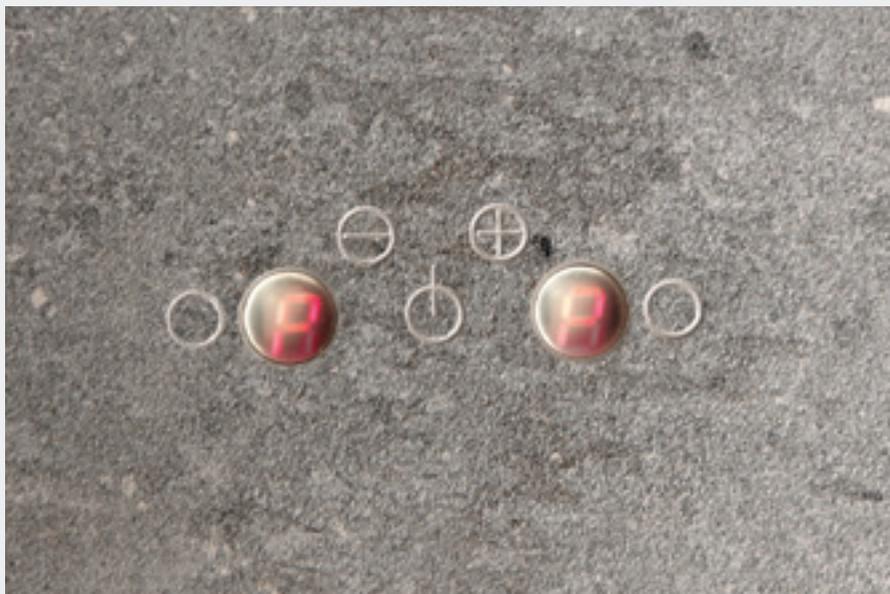
The cooking plate should be off.

To turn the device on and off press the indicators (in the center) with the pad (not with the tip) of your finger for 2 to 3 seconds. If nothing happens lift your finger and repeat the operation.

Automatic child-safe system

The child-safe system activates automatically when the cooking plate is turned off.

Booster function



RESTRICTIONS OF USE

This function is available in cooking areas Ø 28 and Ø 23.

After 5 minutes the appliance will automatically reset to power level **9**.

The Booster function enables you to heat large amounts of water faster than when using power level **9**.

Turning the function on

1. Select a cooking area .
2. Press the  symbol to level **9** and press  once again **P** will appear on the indicator. The function will have been activated.

Turning the function off

1. Select a cooking area .
2. Press the  symbol.

The **P** indicator will disappear and the cooking area will return to power level **9**.

The Booster function is now off.

N.B.:

In certain circumstances the Booster function may turn itself off automatically to protect the electronic components inside the plate five minutes after being turned on.

Maintenance and cleaning

The tips and alerts provide in this chapter serve as assistance for the correct cleaning and maintenance of the TPB tech® worktop.

COOKING AREA

Cleaning

Clean the cooking area each time it is used. This will prevent stuck-on food remains from burning. Do not clean the cooking area until it has cooled down sufficiently.

Use cleaning products which are suitable for cooking plates. Check the information on the packaging of the cleaning products or just use soap and water if there are no stuck-on remains of food.

A sponge may be used taking care not to discolor the cooking areas.

REPAIRS

Defects are normally due to small details. The following tips and alerts should be taken into consideration before notifying the Technical Assistance Department:

INDICATOR	DEFECT	MEASURE
None	The power supply has been cut.	Use other electrical appliances to check if the power supply has been cut off.
	The appliance has not been connected in accordance with the instructions.	Check the appliance has been connected in accordance with the instructions
	Defect in the electronic system.	Dry the control panel area or remove the object.
The indicators are flashing	The control panel is wet or an object has been placed on top of the same.	Dry the control panel area or remove the object.
The cooking area indicators are flashing	There is a defect in the electronic system.	Briefly cover the control panel with your hand to confirm the defect.
U2	The cooking area has overheated and turned itself off to protect the worktop.	Wait for the electronic system to cool down and sufficiently and turn it on again.

* If the defect persists notify the Technical Assistance Department.

Do not place hot recipients on the control panel.

NORMAL OPERATING NOISE

TPB tech® heating technology is based on the creation of electromagnetic fields which ensure the heat is generated directly in the base of the recipient. These recipients, depending on the composition of the same, may emit certain noises or vibrations as described below:

A deep humming noise like that of a transformer

This noise occurs when cooking at high powers levels. It is caused by the amount of energy being transferred from the cooking plate to the recipient. This noise disappears or diminishes when the power level is reduced.

A low whistling noise

This noise occurs when the recipient is empty. It disappears when water or food is placed in the recipient.

A crackling noise

This noise arises in recipients which are composed of different layer materials. It is due to the vibrations produced in the surfaces joining the different layers of materials. This noise comes from the recipient. The intensity of the noise may vary in accordance with the amount and manner in which the food is cooked.

A loud whistling noise

This noise occurs above all in recipients composed of different layers of materials as soon as they are placed under maximum heating power and in two cooking areas at the same time.

This whistling noise disappears or diminishes as soon as the power level is reduced.

The noise of the fan

The cooking plate should operate at a controlled temperature to ensure the correct use of the electronic system. As such, the cooking plate is equipped with a fan which turns itself on when the temperature read is high. The fan may also work due to inertia, after the cooking plate has been turned off, if the temperature is still too high.

The aforementioned noises are normal and are a part of TPB tech® technology, and do not imply a defect.

TPB tech[®]

Price list



TPB tech® INTEGRATED INDUCTION PLATE - 1200-4

article	code	size (cm)	finish	cooking areas	price (€) piece
Basalt Black	SSH6212501IND	120x62	natural	4	5.700,00
Malm Black	SSP6212510IND	120x62	pre-polished	4	5.700,00

TPB tech® INTEGRATED INDUCTION PLATE - 900-3

article	code	size (cm)	finish	cooking areas	price (€) piece
Basalt Black	SSH629501IND	90x62	natural	3	3.700,00
Malm Black	SSP629510IND	90x62	pre-polished	3	3.700,00

NOTE

SapienStone slabs come from the transformation of natural raw materials (earth, water and fire) wisely processed to recreate uniqueness, suggestions and colours, a valuable prerogative of each natural material.

To guarantee top performance and resistance, the SapienStone induction plate was created by joining native thicknesses of 12 and 6 mm; for this reason, it is impossible to guarantee a perfect homogeneousness among the different thicknesses due to the characteristic variability of natural materials.

COOKWARE SET INCLUDES

Suitable only for TPB tech® worktops



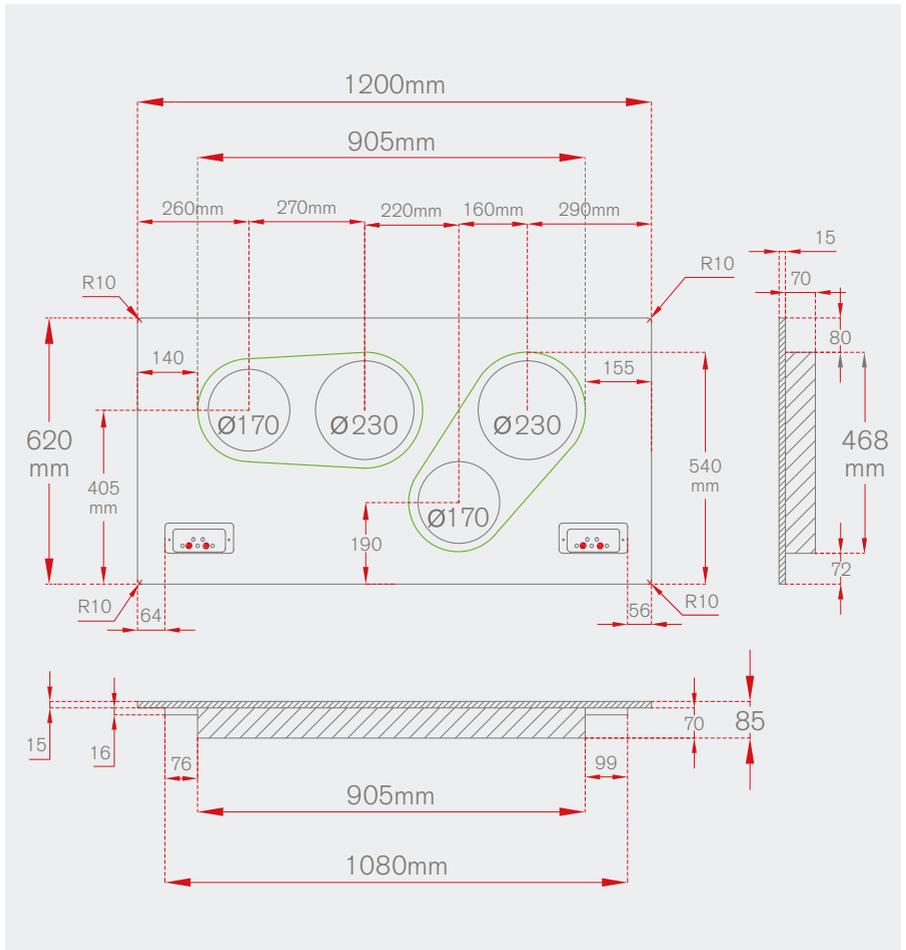
TPB tech® 1200-4 Basalt Black

TPB Tech® 1200-4

Basalt Black
natural



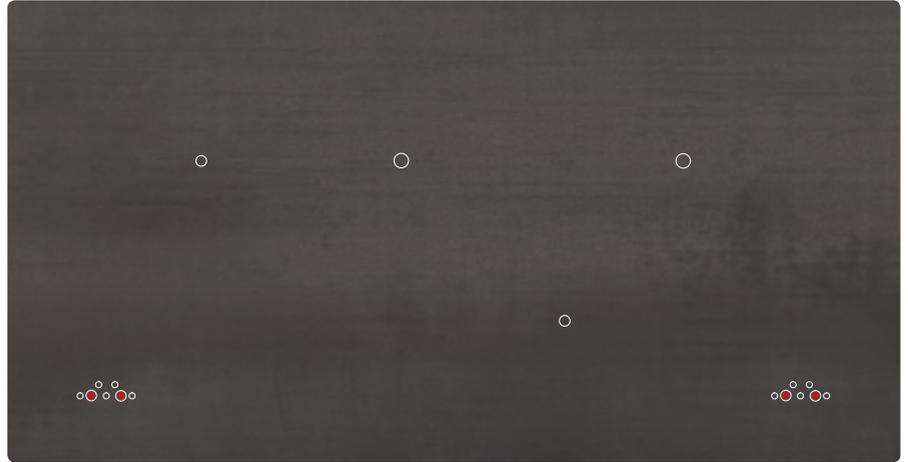
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INDUCTORS
Diameters 230 2300 W 10 amp
Power Max 9 + Booster
Diameters 170 1400 W 6 amp
Power max 9
7400W 32 amp
CURRENT
Voltage 180 V 240 V
Frequency 50 Hz - 60 Hz
Polished edge
Worktop weight 30 kg
No over or appliance should be placed under the inductors



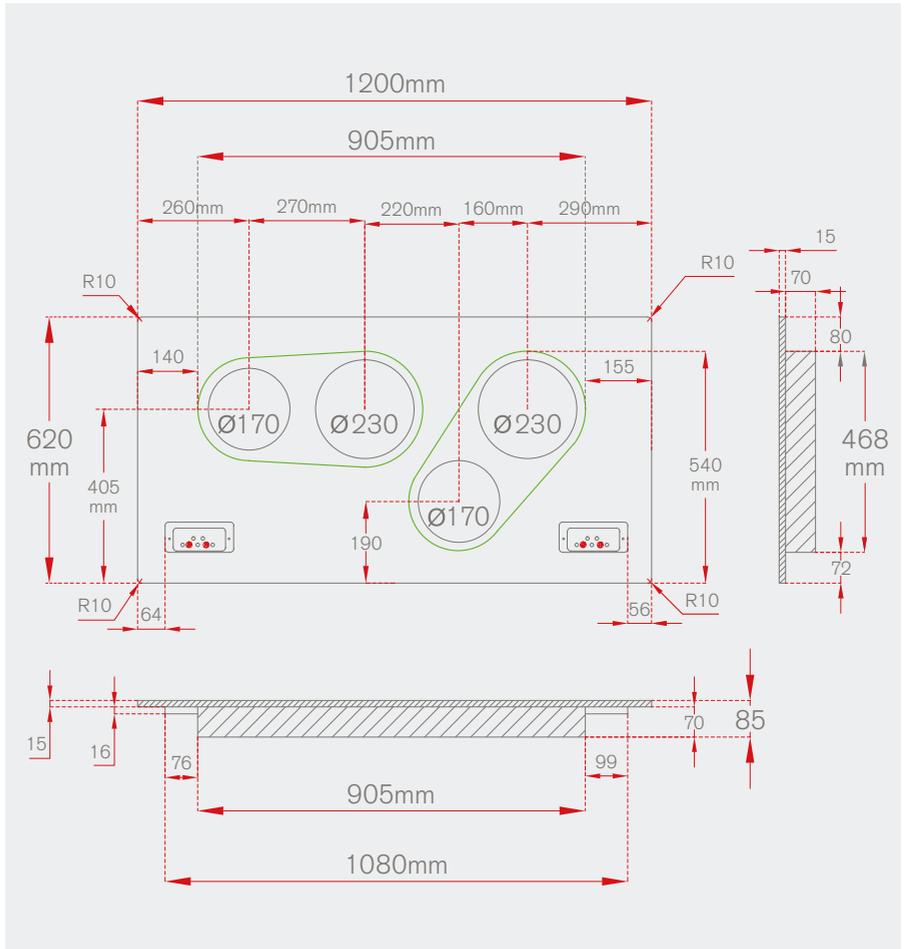
TPB tech® 1200-4 Malm Black

TPB Tech® 1200-4

Malm Black
pre-polished



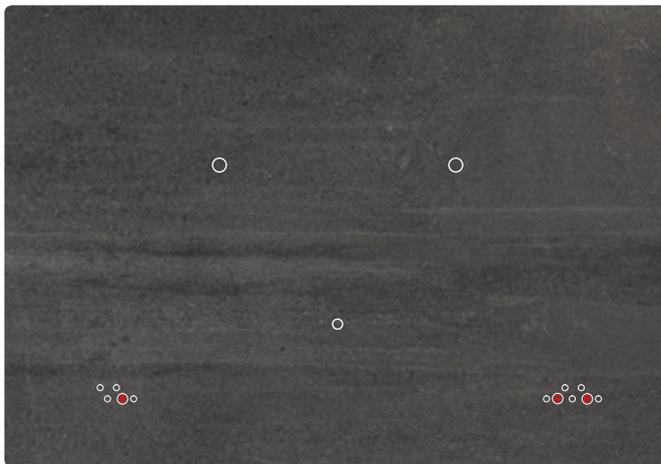
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SSP6212510IND
INDUCTORS
Diameters 230 2300 W 10 amp
Power Max 9 + Booster
Diameters 170 1400 W 6 amp
Power max 9
7400W 32 amp
CURRENT
Voltage 180 V 240 V
Frequency 50 Hz - 60 Hz
Polished edge
Worktop weight 30 kg
No over or appliance should be placed under the inductors



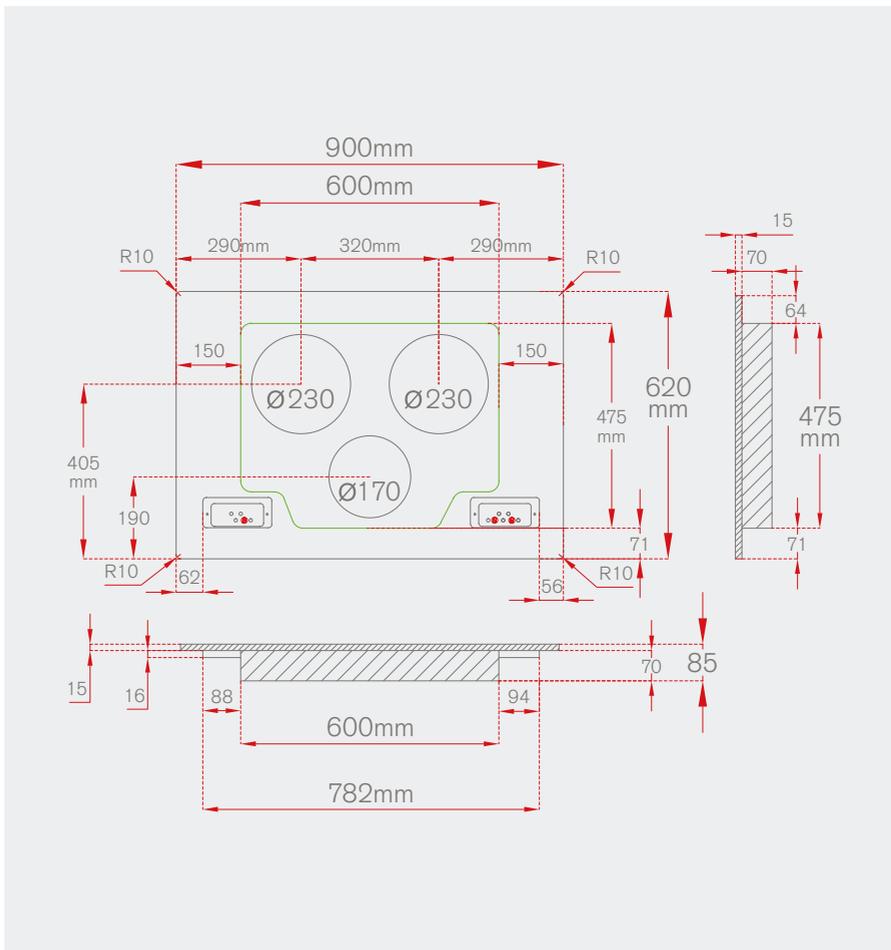
TPB tech® 900-3 Basalt Black

TPB tech® 900-3

Basalt Black
natural



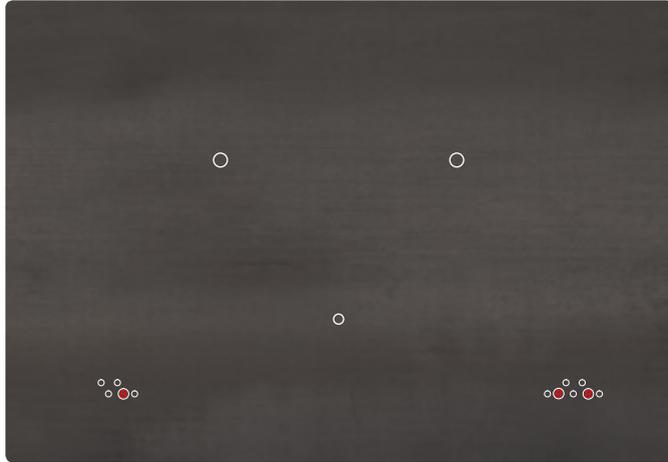
CODE
SSH6295011ND
INDUCTORS
Diameters 230 2300 W 10 amp
Power Max 9 + Booster
Diameters 170 1400 W 6 amp
Power max 9
6000W 26 amp
CURRENT
Voltage 180 V 240 V
Frequency 50 Hz - 60 Hz
Polished edge
Worktop weight 22 kg
No over or appliance should be placed under the inductors



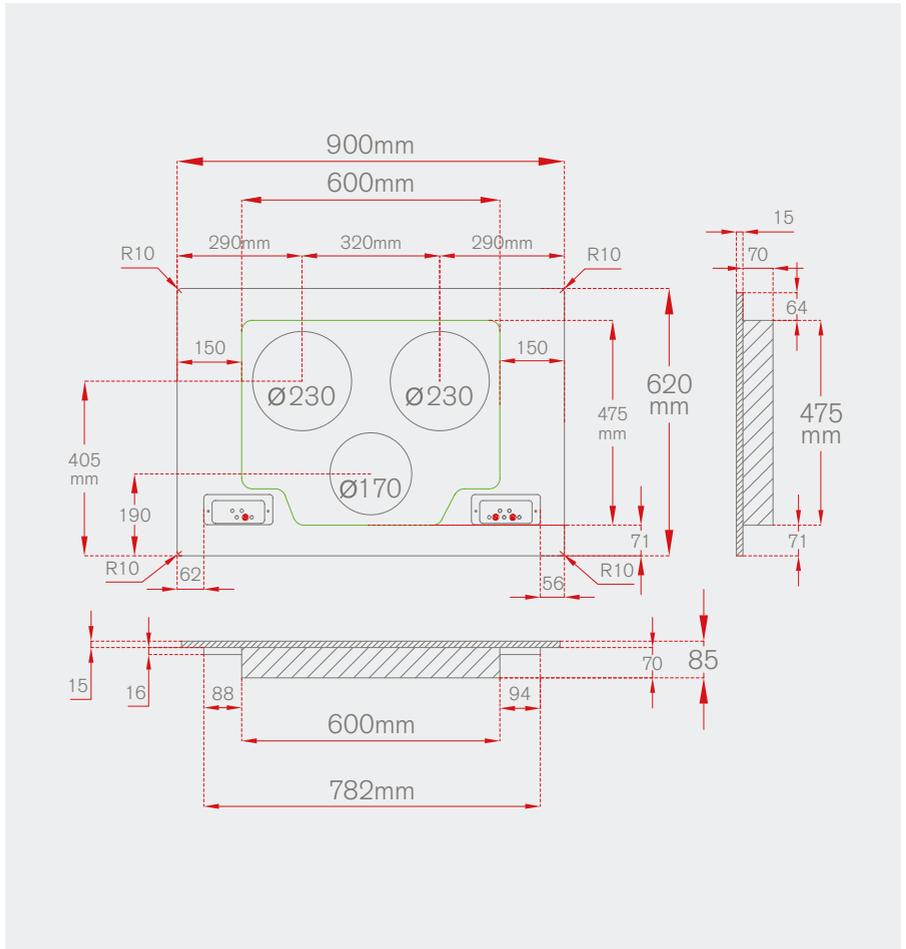
TPB tech® 900-3 Malm Black

TPB tech® 900-3

Malm Black
pre-polished



CODE
SSP629510IND
INDUCTORS
Diameters 230 2300 W 10 amp
Power Max 9 + Booster
Diameters 170 1400 W 6 amp
Power max 9
6000W 26 amp
CURRENT
Voltage 180 V 240 V
Frequency 50 Hz - 60 Hz
Polished edge
Worktop weight 22 kg
No over or appliance should be placed under the inductors



Cookware set exclusively designed

The TPB tech® integrated induction cooking plate comes with a BRA® cookware set exclusively designed to have the maximum strength and great resistance to deformation.



HIGH SAUCEPAN MADE OF CAST ALUMINIUM SPECIAL FOR TPB tech®

Suitable only for TPB tech® worktops

- It is the perfect utensil for stews, casseroles, soups, pulses and pasta.
- Made of cast aluminium, the utensil TPB represents the future for hobs.
- Designed to have the maximum strength and great resistance to deformation.
- Inside and outside non-stick top-quality PLATINUM PLUS TEFLON® coating free from PFOA. You will achieve astonishing results as it respects all the flavour and properties of food without allowing the food to stick while ensuring incredibly easy cleaning.
- Suitable for TPB Tech® cooktops.
- Dishwasher safe.
- Made from a single piece and therefore completely suitable for the oven.
- Includes removable heat-insulating silicone mitts, making it easy and hygienic to clean.
- Includes an impact-resistant tempered glass lid.
- Saucepan thickness : 6 mm.
- High Casserole 20 cm TPB
- High Casserole 24 cm TPB





LOW SAUCEPAN MADE OF CAST ALUMINIUM SPECIAL FOR TPB tech®

Suitable only for TPB tech® worktops

- It is the perfect utensil for stews, sautés and rice dishes.
- Made of cast aluminium, the TPB utensil represents the future for hobs.
- Designed to have the maximum strength and great resistance to deformation.
- Inside and outside non-stick top-quality PLATINUM PLUS TEFLON® coating free from PFOA. You will achieve astonishing results as it respects all the flavour and properties of food without allowing the food to stick while ensuring incredibly easy cleaning.
- Suitable for TPB Tech® cooktops.
- Dishwasher safe.
- Made from a single piece and therefore completely suitable for the oven.
- Includes removable heat-insulating silicone mitts, making it easy and hygienic to clean.
- Includes an impact-resistant tempered glass lid.
- Saucepan thickness : 6 mm
- Low Casserole 28 cm TPB
- Low Casserole 32 cm TPB



TPBtech®



**Cookware set
exclusively designed**

The TPB tech® integrated induction cooking plate comes with a BRA® cookware set exclusively designed to have the maximum strength and great resistance to deformation.



**FRYING PAN MADE OF CAST ALUMINIUM
SPECIAL FOR TPB tech®**

Suitable only for TPB tech® worktops

- Made of cast aluminium, the new TPB frying pan represents the future for hobs.
- Designed to have the maximum strength and great resistance to deformation.
- Inside and outside non-stick top-quality PLATINUM PLUS TEFLON® coating free from PFOA. You will achieve astonishing results as it respects all the flavour and properties of food without allowing the food to stick while ensuring incredibly easy cleaning.
- Suitable for TPB tech® cooktops.
- Dishwasher safe.
- Ergonomic handle and perfectly stackable for storage.
- Frying pan thickness : 6 mm.
- Frying pan 20 cm TPB
- Frying pan 24 cm TPB
- Frying pan 28 cm TPB



TPBtech®

ELEVATION RING

- All the recipients include a ring on its base of longterm durability.
- Suitable for oven.



**Cookware set
exclusively designed**

The TPB tech® integrated induction cooking plate comes with a BRA® cookware set exclusively designed to have the maximum strength and great resistance to deformation.



GRILL PAN (SMOOTH / STRIPED) MADE OF CAST ALUM. SPECIAL FOR TPB tech®

Suitable only for TPB tech® worktops

- Made of cast aluminium, the new TPB grill pan represents the future for hobs.
- Designed to have the maximum strength and great resistance to deformation.
- Inside and outside non-stick top-quality PLATINUM PLUS TEFLON® coating free from PFOA. You will achieve astonishing results as it respects all the flavour and properties of food without allowing the food to stick while ensuring incredibly easy cleaning.
- Suitable for TPB tech® cooktops.
- Dishwasher safe.
- Ergonomic, practical and safe handle made from heatresistant Bakelite.
- Grill pan thickness: 6 mm
- Grill pan 28 cm TPB



TPBtech®



REMOVABLE HEAT-INSULATING SILICONE MITTS

- Removable heat-insulating silicone mitts, making it easy and hygienic to clean.



TEMPERED GLASS LID

- An impact-resistant tempered glass lid.



SELF-ADHESIVE RINGS

- Self-adhesive rings suitable for any induction cookware set.



SapienStone reserves the right to modify technical and formal details included in this catalogue.



See Official Listing

rethinking
kitchen
countertops
as smart
surfaces



Made in Italy

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