



## GOLDEN Induction hobs

### AIR COOKING SERIES



Black glass



Touch Control



Bridge Zones

A line of induction cooktops with contemporary designs that offer unique features, enhanced convenience and performance. Elica induction cooktops come equipped with stream technology, which is a wireless sensor system that connects the cooktop with Elica stream hoods, which stream and receive information from the cooktop about the type of cooking, and regulate their aspiration settings accordingly.

### Dimensions | Models

23 <sup>3</sup>/<sub>4</sub>" x 20 <sup>3</sup>/<sub>4</sub>" | EGL3 24BL  
GOLDEN 24" 3 BL

29 <sup>3</sup>/<sub>4</sub>" x 20 <sup>3</sup>/<sub>4</sub>" | EGL430B L  
GOLDEN 30" 4 BL

35 <sup>3</sup>/<sub>4</sub>" x 20 <sup>3</sup>/<sub>4</sub>" | EGL 536BL  
GOLDEN 36" 5 BL

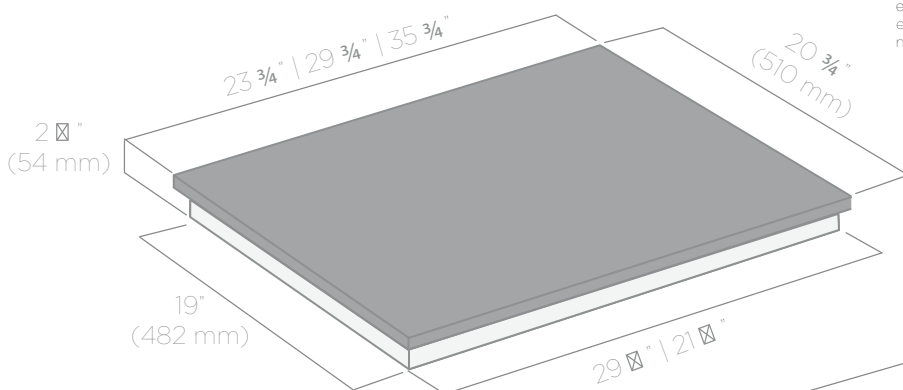


## FEATURES

Size (in) & Type	24", 30" or 36"		
Finish	Black Glass		
Controls	9S		
Cooking Zones	For 24" 3 COOKING ZONES + 1 bridge zone  For 30" 4 COOKING ZONES + 1 Bridge Zone  For 36" 5 COOKING ZONES + 2 Bridge zones		
Electrical	For 24" 208-240 V - 60 Hz 7.7kW at 32.1 Amps 6.7kW at 32.2 Amps	For 30" 208-240 V - 60 Hz 7.7kW at 32.1 Amps 6.7kW at 32.2 Amps	For 36" 208-240 V - 60 Hz 11.5kW at 47.9 Amps 10kW at 48.1 Amps
Additional Features	Touch Control, Power Booster, Residual Heat Indicator, Safe Activation & Child Lock Timer, Cold Surface, 9 Power Level, Wireless Connectivity, Pot Detector		

## PLUS

## Line Drawing



## WIRELESS CONNECTIVITY

The wireless connection ensures constant communication between the induction cooktop and the cooker hood. Usage information of the cooktop (activated zones, cooking power and presence of pots) are transmitted in real time to the hood that processes them. The hood then selects automatically the optimum operating level to ensure a better quality of the air inside the kitchen. In this way it is possible to focus entirely on the food preparation. The hood turns off automatically when it is no longer necessary extracting cooking fumes, thus avoiding a waste of energy.



## TEMPERATURE MANAGER

The cooktop can be used with two programmes (42 or 72 degrees) to always ensure a perfect cooking. Temperature settings are optimized both for very delicate types of cooking (mousse, sauces, keeping food warm) or for cooking that requires high power (boiling).



## BRIDGE ZONES

The special Bridge Zones (2 zones for 36", 1 zone for 30" and 24") can work both individually or combined for a more homogeneous cooking using both baking pans and large pots. Thanks to this technology it is the cooktop surface that adapts itself to the type of pots being used.



## POT DETECTOR

Elica induction cooktops automatically detect the presence of pots on the cooking zones, in order to facilitate cooking, avoiding tedious steps and energy waste: just place the pot and directly select the desired power level.



## STOP&amp;GO

Stop&Go allows you to switch the cooktop off, and then to quickly restart working at the same temperature.