

SIMU330D



Product family	Cooktop
Installation	Proud or flush mounted
Dimensions	30"
Power supply	Mixed
Type	Induction
EAN code	8017709328924



Aesthetic



Aesthetics	Universal
Color	Black
Finishing	Glass
Material	Glass
Glass	Eclipse ceramic
Glass edge	Straight edge
Control setting type	Touch control - Backlit white
Slider	Yes
Slider	White
Controls position	Front
Silkscreen color	Gray

Program / Functions



Cooking zones	4
Time-setting options	Automatic switch-off
Cooking zones with Booster	4
No. of Flexible zones	2
Main on/off switch	Yes
Power levels	9
Cooking zones	4

Options



Multi-zone	Yes	End-of-cooking acoustic alarm	Yes
Flexible zone	MultiZone	Residual time indicator	Yes
Multi-zone	Yes	Limited power consumption option	Yes
Multi-zone	Yes	Limited Power Consumption Mode in W	2400 a 7400 - step 100 W
Keep-warm automatic function	Yes	Showroom mode	Yes
Grill function	Yes	Child safety lock	Yes
End cooking timer	4	Twin-zone option	Yes
Pause option	Yes	Quick start	Yes
Minute minder	1	Quick level selection	Yes

Technical Features

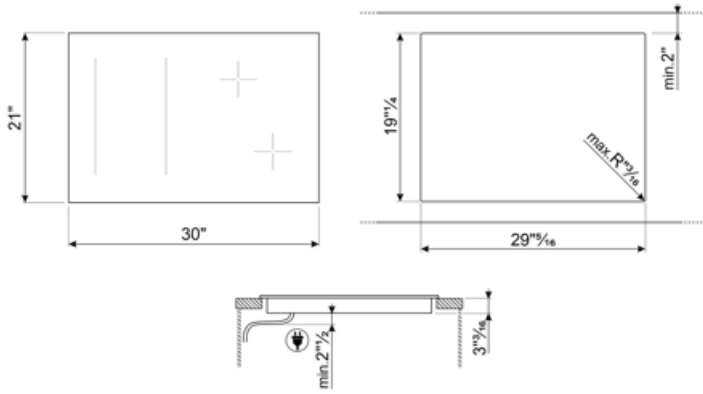


Front-left - Induction - Multizone - 2.10 kW - Booster 2.50 kW - Double booster 3.00 kW - 24.0x18.0 cm
 Rear-left - Induction - Multizone - 2.10 kW - Booster 3.00 kW - Double booster 3.00 kW - 24.0x18.0 cm
 Rear-center - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 20 cm
 Front-right - Induction - single - 1.40 kW - Booster 2.10 kW - Ø 16 cm
 Multizone left - Booster 3.70 kW - 38.5x23.0 cm

Automatic pan diameter adjustment	Yes	Automatic switch-off in case of overflow	Yes
Automatic pot detection	3.5" minimum	Residual heat indicator	Yes
Permanent Automatic Pot Detection with indication of the relative control	Yes	Protection from accidental start	Yes
Automatic switch-off in case of over-heating	Yes		

Electrical Connection

Nominal power	7400 W	Electric cable type	Single phase
Current	33 A	Frequency	60 Hz
Voltage	240 V	Power cord length	47 1/4 "
Voltage 2 (V)	208 V	Terminal box	5 poles



Compatible Accessories



SCRP
























Induction and ceramic hobs and teppanyaki scraper



TPK

Stainless steel grill plate to cook Teppanyaki dishes

Symbols glossary

 <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p>	 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>
 <p>The slider control panel allows you to adjust the power simply by passing your finger across the touch device.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>
 <p>Keep warm function: Keep warm function keeps the cooked food heated. In this mode the heating zone operates at a minimum capacity for 120 minutes and then turns off automatically.</p>	 <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p>
 <p>Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.</p>	 <p>Multizone: allows several pans to be used at once, large or small, offering freedom of placement and greater flexibility</p>
 <p>Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.</p>	 <p>PAUSE_72dpi</p>
 <p>Quick selection, with one touch cooking begins at the highest level, then automatically reduces after time. Ideal for dishes that require quick boiling and then continued cooking without constant control (eg beef broth).</p>	 <p>Quick Start function: the chosen temperature is reached faster. The heating element works at maximum power until the right temperature is reached.</p>
 <p>Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.</p>	 <p>Time elapsed: shows how long the cooking zone has been in use.</p>
 <p>Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.</p>	 <p>TWIN_ZONE_72dpi</p>
 <p>...</p>	 <p>...</p>
 <p>...</p>	 <p>Additional maximum power level for a better energy consumption</p>
 <p>Darkness becomes light</p>	 <p>Evolution Slider totally Back-lighted ghost effect</p>
 <p>Automatic merge of zones for a bigger area</p>	

Benefit (TT)

Induction hobs

Fast cooking and precise temperature control

Glass

Brightness and elegance in the kitchen: the acid-etched glass gives the surface a refined, modern look that enhances the space.

Eclipse

Minimal design and high performance meet in Eclipse black glass, with no visible screen printing

Evo Slider controls visible only when in use: an elegant touch that disappears after cooking, for a clean aesthetic

Control knob position frontal

Instant and intuitive control thanks to front controls, easily accessible for practical use.

Keep Warm function

Dishes always served at the right temperature, even after cooking, thanks to the Keep Warm function

Energy consumption optimization with Eco-Logic Advance, allowing absorption limitation from 2.4 kW in 0.1 kW steps

Nine power levels and Boost function for optimal cooking performance

MultiZone

Large surface created by joining two contiguous zones, perfect for large dishes

In addition to their sleek aesthetics and contemporary design, Smeg induction hobs are equipped with innovative technologies. The Multizone function guarantees maximum flexibility in the use of the hob and endless cooking possibilities, expanding the cooking area to suit the shape and size of different pans

Grill function

Even heat distribution with the grill function, requiring just two minutes of preheating for perfectly grilled dish

Permanent Automatic Pot Detection with indication of the relative control

Automatic activation of the correct cooking zone with Autopot Detection, recognizing the pot without user intervention

Backlit controls with white LEDs

Backlit controls with white LEDs for refined aesthetics and discreet visibility