



**THE OUTER
DINING AREA STAYS
COOL TO ALLOW FOR
FULL TABLE SETTINGS**



WHEN SWITCHED ON,
THE ONE-PIECE SURFACE DIVIDES
INTO THREE (3) DIFFERENT
TEMPERATURE SECTIONS:

1

THE HOT COOKING CENTRE

Sinks down slightly towards the heat source,
thus forming a shallow concave pit up to ~450°F|230°C

2

THE WARMING AREA

a ring up to 3-1/2" wide surrounding the cooking
centre. The temperature in that area is approximately
50% lower than the set cooking temperature.

3

THE DINING AREA*

the remaining space towards the edge of the surface,
which **STAYS COOL** (*tables only)

WHEN ON

the cooking center gently
bows downward...

just enough to keep all the delicious food juices
contained in the now slightly concave cooking pit.
Those food juices are the ideal base for delicious sauces.

**WHEN OFF
THE SURFACE REVERTS BACK
TO FLAT... AS IF NOTHING
EVER HAPPENED!**

MADE IN GERMANY



COOKING
REIMAGINED

