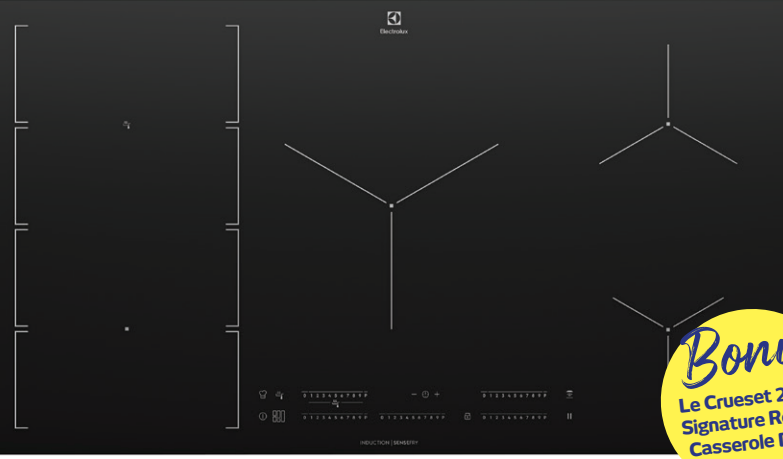




CONTROL AT YOUR FINGERTIPS
The touch controls on this hob lets you heat up, down or switch off immediately. Just gently slide your finger across the control to the temperature you need and you can be confident it will respond right away, so you can create delicious meals effortlessly. The Stop & Go feature offers a useful keep warm setting if you're unexpectedly interrupted.

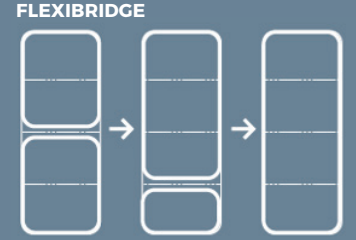


Electrolux 90cm Induction Cooktop EH977BE
7 Cooking Zones with FlexiBridge, MaxiZone, Hob2Hood Technology, Black Ceramic Glass Surface.

\$1998

With our induction hobs, the heat is instant. Pans heat up faster and ingredients cook at the precise temperature so you get delicious results every time.

MORE SPACE TO CREATE
Preparing many dishes at the same time or cooking a large dish for a dinner party? FlexiBridge provides the ultimate in flexibility. Combine cooking areas for a long pan or cook lots of dishes separately at different temperatures with this fully adaptable zone.



COOK LIKE A CHEF

- 1. Keep warm:** The low heat setting for keeping your dishes warm without over cooking them.
- 2. Cooking:** The medium heat setting that keeps your dishes cooking at a steady, even temperature.
- 3. Heat up:** The high heat setting that heats up your dishes fast.

*Selected models



SLIDE FROM SEAR TO SIMMER
The PowerSlide function allows you to slide your pots between the three pre-set temperature zones so that you can easily control the cooking levels. This is ideal for bringing sauces to the boil, simmering and then keeping warm for tastier results.



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THE HANDS-FREE HOOD
With Hob2Hood, your hob will wirelessly activate the cooker hood and automatically adjust the fan speed depending on how and what you're cooking. Whether steaming rice, boiling soup or deep frying, leave Hob2Hood to regulate the fan while you concentrate on refining the flavours and textures of your dishes.



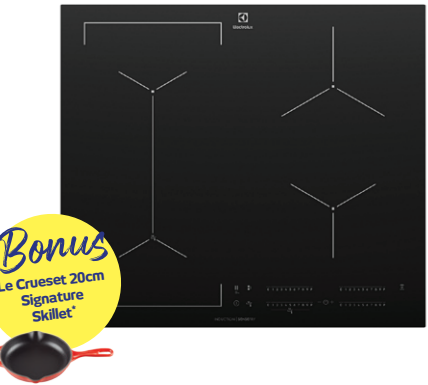
Electrolux 90cm Induction Cooktop EH955BE
5 Cooking Zones MaxiZone, Stop & Go, Hob2Hood Technology, Black Ceramic Glass Surface.

\$1898



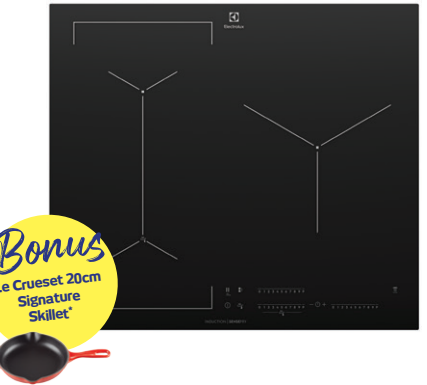
Electrolux 70cm Induction Cooktop EH745BE
4 Cooking Zones, SenseFry, Bridge Zone, PowerBoost and Hob2Hood capability

\$1598



Electrolux 60cm Induction Cooktop EH645BE
60cm 4 zone induction cooktop with SenseFry, Bridge zone, PowerBoost and Hob2Hood capability.

\$1398



Electrolux 60cm Induction Cooktop EH635BE
3 Cooking Zones, MaxiZone, Hob2Hood Technology, Black Ceramic Glass Surface.

\$1198

Even frying. Automatically.

SenseFry measures heat under the pan and automatically adjusts to deliver evenly cooked results.



The stir-fry expert

PowerBoost provides a powerful burst of heat to quickly boil water or intensely stir-fry rice.



Combine zones for more flavour

The Bridge function lets you combine two separate cooking zones to create a single large surface.



HALLOUMI & LENTILS

Ingredients
½ cup beluga/puy lentils, uncooked
1 cube vegetable bouillon
Water, to cover
One big handful fresh parsley
One small handful fresh mint
½ lemon juice
1½ tbsp balsamic vinegar
½ tbsp honey
Salt & pepper
250g asparagus
200g halloumi
Butter
Honey to serve

**SERVES: 4 | DIFFICULTY LEVEL: EASY
COOK TIME: 25 MINUTES**

Method

1. Rinse the lentils and place in a small sauce pan along with the bouillon. Fill up with water. Cook for roughly 15-20 min, or until soft but with a slight bite. Drain and let cool slightly.
2. Chop parsley and mint and add to the lentils. Also add lemon juice, balsamic vinegar, honey, salt & pepper. Stir to combine. Set aside.
3. Cut the ends off the asparagus. Heat a little butter to a skillet, then gently fry the asparagus until browned and softened.
4. Also slice halloumi and cook in a little oil or butter until browned.
5. Arrange 4-5 asparagus spears on serving plates, top with lentil salad and a few pieces of halloumi. Drizzle with a little honey on top or, arrange it all on a big sharing plate. Enjoy warm.



Electrolux 90cm Induction Cooktop EHH957BE
4 Cooking Zones with hybrid induction, Stop & Go, Hob2Hood Technology, Black Ceramic Glass Surface.

\$3898



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