## The First invisible induction cooking system.

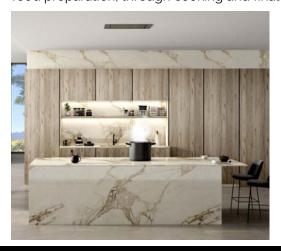
COOKING Surface Prime, the new invisible induction cooking system born from a matching process of Material and Technology



### A revolutionary idea.

COOKING Surface Prime has been developed to be integrated in the most minimalist design solutions, offering the best quality together with an advanced design that perfectly fits in every space.

A system which makes the traditional use of kitchen top obsolete, transforming it in a complete cooking space from food preparation, through cooking and final assembling of the plate. A revolutionary use of the kitchen area.













Do you see it now?







Different designs to show where to place the pots and pans.

### The future of the induction.

What, at a first sight, looks like a simple slab, hides an integrated induction cooking system. It perfectly combines innovative design together with high versatility. It allows easy cleaning as there is nothing else to clean but a smooth hi-performance sintered slab.

The hardness of the material is expressed with a high resistance to scratches, enabling to cut and prepare the food on the same surface, avoiding use of the traditional cutting boards and reducing space and time.



**Chemical Resistance** 



**Ecologic Material** 



**Fire Resistant** 



**Water Resistant** 



**Recyclable Material** 

### Features:

#### Aesthetics.

The induction system is totally integrated in the kitchen top, with no need to cut the hi-performance sintered slabs.

#### - Multifunction and versatility.

When not working for cooking, the kitchen top can be used for other purposes

#### Hygiene and cleaning.

Being a compact surface with no porosity, the kitchen top is highly hygienic and easy to clean.

#### - Safety.

You cannot get burned, only the iron recipients get warm; without them the system doesn't work, and it does not consume energy.

#### - Moneysaving.

The Induction system, thanks to its very high thermal efficiency (more than double compared to the traditional gas system) is the cheaper system cooking system.

#### - Easy to use.

The use of the system is easy and intuitive.

#### - Kitchen top.

The induction cooking system Cooking Surface Prime can be installed only with Ceramic Stone Hi-performance Sintered slabs from NO.BA STUDIO.

- 6 levels of power
- Security system
- Timer
- Temperature control
- · Control by wire



### The induction porcelain stoneware

The induction process takes place when a magnetic field matches a metallic cookware. The induction top detects the metal pot and makes it warm, cooking what is inside.

A perfect material for any kind of application, both domestic and professional, thanks to its exceptional features which remains the same all lifelong. All hi-performance sintered slabs combined with the Cooking induction system have a 10-year warranty.

The hi-performance sintered slabs resist to stains, scratches, blades, thermal shocks, and any other weather condition. It is completely waterproof, and the surface is not porous, for this reason considered highly hygienic and resistant.

Ceramic Stone Hi-performance Sintered slabs from NO.BA STUDIO 163,5 x 323 x 2 cm:



## Køkkenudstyr







## App



You can download our app for free on all devices to control and manage the system.