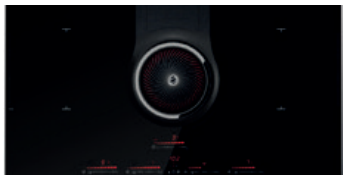
NIKOLA TESLA HP

AIR COOKING SERIES


Bridge zones

Intelligent System

Pot detector

The first aspirating cooktop by Elica. The aspiration system, equipped with a central fan, can reach very high performance levels in terms of air capture, noise level and energy efficiency. Thanks to a direct communication with the cooktop, NikolaTesla receives the information coming from the cooking zones and automatically sets ideal aspiration values.

Available both in aspiration and filtering mode, the cooktop has been designed to fit in any type of living space.

Dimensions | Models

32 11/16" x 20 1/16" x 8 1/4" | ENT436BL
NIKOLA TESLA

TEMPERATURE MANAGER
STOP&GO
POT DETECTOR
BRIDGE ZONES
TOP PERFORMANCE
EASY INSTALLATION
REVOLUTION FILTER
WIRELESS CONNECTIVITY

FEATURES

Size (in) & Type	33"
Finish	Black Glass
Controls	Slider Touch Control 9S+ Booster Cook top Slider Touch Control 3S + Booster Range Hood
Cooking Zones	4 cooking zones 4 (2,1 - 3,7kW) - 7,1x7,9 inches
Heating Level	9 Levels + Booster
Installation Type	Recycling or Duct Out (with an optional kit)
Blower Type	Speed 4 (Booster) 400 CFM Speed 3 350 CFM Speed 2 250 CFM Speed 1 160 CFM
Noise (working speed)	67
Filter Type	Grease Aluminum Filter 6 Layers Revolution Ceramic Filter
Electrical	220-240V – 60 Hz 440 Watts at 3.3 Amps

Line Drawing

Accessories

Description
CODE: KIT0121007

Description
CODE: KIT0120996

Description
CODE: KIT0121001

Description
CODE: KIT0121003

Description
CODE: KIT0121004

Description
CODE: KIT0121006

Description
CODE: KIT0121005

Description
CODE: KIT0121010

Description
CODE: KIT0121008

Description
CODE: KIT0120991

Description
CODE: KIT0121009

PLUS

TOP PERFORMANCE
Special features and very high performances for models with aspiration capacity between 400 and 600 CFM's, and noise level between 65 and 75 db(A) at maximum speed.

EASY INSTALLATION
The Easy Installation plus has been designed to make the installation of a hood easier; in case the hood is wall mounted, through an adjustment of the appliance alignment between the cabinets; if the hood is built-in mounted, through well explained.

REVOLUTION FILTER
This new Elica technology is a must; it is applied to the odour filters and is able to reach filtering levels higher than 82% against the market average of about 60%. This new filter can also regenerate itself and last up to 3 years following the same precautions- the filter must be washed every 2 or 3 months with hot water and mild soap, or in the dishwasher at 65 degrees, and dried in the oven for 10 minutes at 100 degrees. Every single component of Elica hoods finds its 'amazing roots' in technology.

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