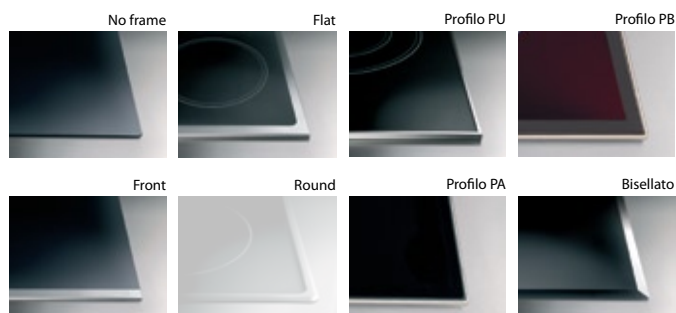


**TOUCH**

BTE / BTV: Space to the pots, only the controls that are really needed; they are situated below or vertically with respect to the cooking areas, so you have the minimum occupied space with the maximum yield. It is ideal for those who like cooking in a more elaborate way and therefore require essentiality in the instruments used on a daily basis.

BTO: For those who love technology, for those who have everything, one key one function, the power level, the timer, the grill, the residual heat of each cooking area. BTO technology lets you relax in the kitchen, because everything is always under your control.



width 60

