



## Models



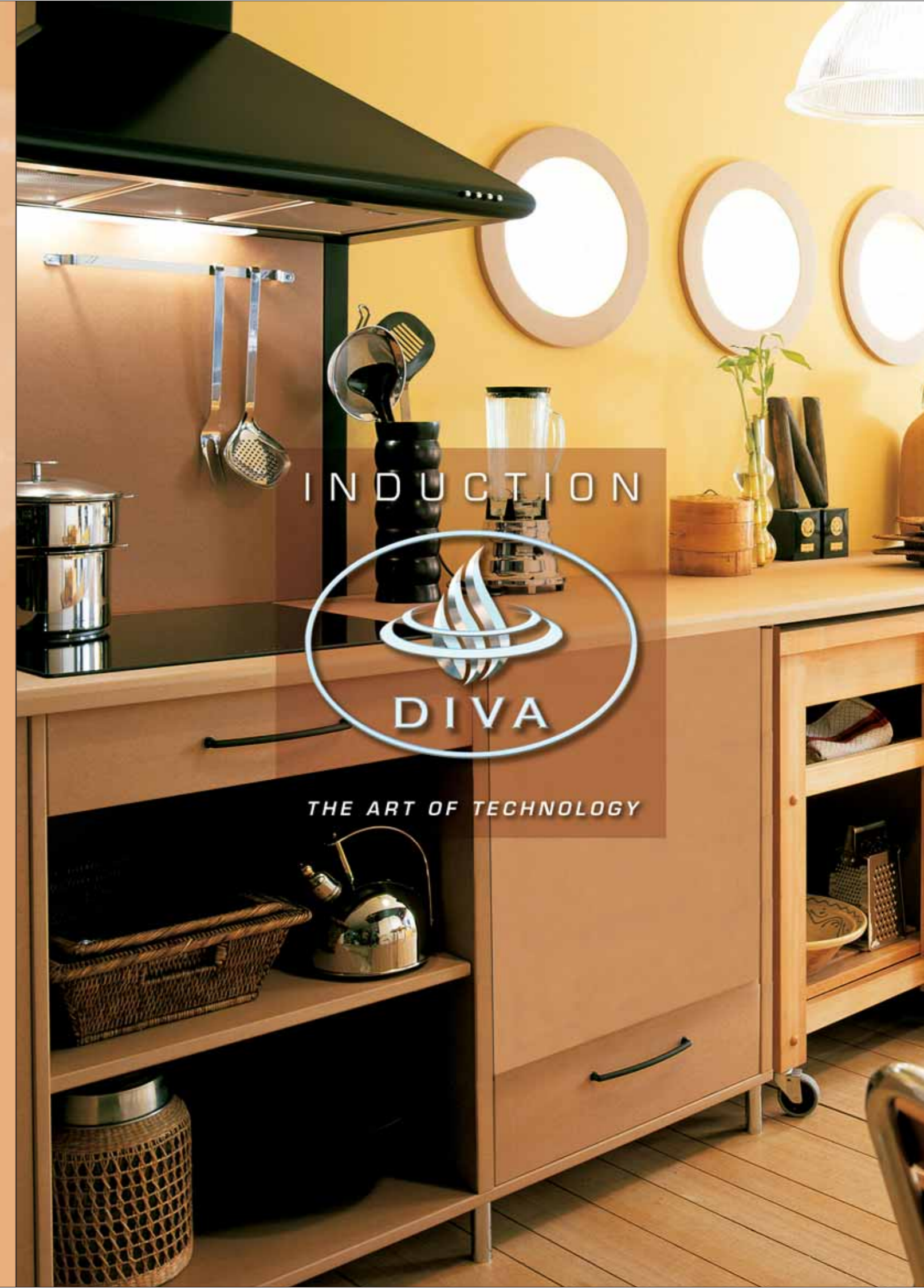
	<b>DDP-5</b>	<b>DDP-4</b>	<b>DDP-3</b>	<b>DDP-2</b>
	5 Induction Elements	4 Induction Elements	3 Induction Elements	2 Induction Elements
Available Colors	Black / White	Black / White	Black	Black
	S/S Frame	S/S Frame	Frameless	S/S Frame
Total Elements	5	4	3	2
Burner Type	Induction	Induction	Induction	Induction
Touch Controls	Yes	Yes	Yes	Yes
Power Presets	Med / Med-Hi / High	Med / Med-Hi / High	No	Med / Med-Hi / High
Power Levels	12	12	9	12
<b>Burner Size &amp; Output</b>				
6"	2 @ 2200W	2 @ 2200W	1 @ 1200W	1 @ 2200W
9"	2 @ 2800W	2 @ 2800W	1 @ 3000W	1 @ 2800W
11"	1 @ 3600W		1 @ 4000W	
<b>Burner Features</b>				
175 BTU Simmer	Yes	Yes	Yes	Yes
Auto Off	Yes	Yes	Yes	Yes
Over-Heat Safety	Yes	Yes	Yes	Yes
Over-Flow Safety	Yes	Yes	Yes	Yes
Width	36 15/16"	31 1/8"	23 15/16"	12 3/16"
Height	20 3/8"	20 3/8"	21 5/16"	20 3/8"
Depth	3 5/8"	3 5/8"	2 1/2"	3 5/8"
Cut-Out Width	35 7/16"	29 1/2"	22 1/4"	10 5/8"
Cut-Out Height	19 1/2"	19 1/2"	19 11/16"	19 1/2"
Power	9600W	7200W	7600W	3600W
Voltage / Amps	240V / 50A	240V / 40A	240V / 40A	240V / 20A
Weight (lbs) net/gross	60 / 65	45 / 50	31 / 34	20 / 24

INDUCTION



**Diva de Provence**  
Toronto, ON Canada  
888.852.8604  
www.divainduction.com

PASCO, Paris 33 1 47 86 82 82  
November, 2007





## Induction welcomes you

The secret of induction is simple. Make the cookware the heat source. From this idea, induction technology was born. With Diva Induction Cooktops, you can expect faster heat, better control and a cooler kitchen.

The principle of induction revolves around electromagnetic energy. An alternating current is created by the induction coil, in turn, creating a magnetic field that transfers to the cookware which excites the metal molecules creating heat. In short, only the cookware heats



## The minimalist design

When you have Diva Induction in your kitchen, you might forget it's there. The onyx vitroceraamic glass will be the sleekest and sexiest surface you'll own. Yet it will not show off like some giant gas range that can overtake one's limited kitchen space.

Re-enforcing the glass is a stainless steel frame that is made to be abused all day - by the professional restaurant chef who uses five burners at a time, cooking many meals several times-a-day or, by Mom and Dad making pancakes, bacon and eggs for four before the school bus arrives.

The face of our cooktops are both simple and beautiful. Concentric cooking areas neatly outline the glass surface. Unlike traditional burners, they do not rise obtrusively, but are incorporated into the sleek design. Diva Induction Cooktops are configured with 6", 9" and 11" coils. This wide surface area creates room for pans ranging in size from 4-7 inches in diameter for the 6" coil, and pans 7-10 inches for the 9" coil and 11-14 inches for the 11" coil.

## Power

Make no mistake. The Diva Induction Cooktops are the most powerful cooktops on the market. With an output of 3600 Watts, Prometheus would be jealous. Boil water in half the time of the most powerful gas or electric burner. Cook a Holiday meal in half the time it took last year. In fact, you would need a 25,000 BTU gas burner just to match their power.

Also, the cooking zones can provide full power to each burner or can share the power when two or more burners are

up. Take an egg, for example: when the frying pan is in contact with the induction zone, the egg cooks. But the egg will not cook on the glass surface, which remains cold.

Induction has come a long way since its introduction in the 80s. The Diva Induction Cooktop has 3 to 4 times the power and are better designed to meet consumer demands.

Inside exist 3.6 kW generators which create thousands of BTUs of power... enough to make any professional chef jealous. These generators are governed by a state-of-the-art electronic nerve center which monitors everything from cooktop temperatures, to interior temperatures, to fluctuating power flow through the induction coils. And to think, all this from the simple touch of a button.



Easiest of all, they are powered by your fingertips on a flat control pad built into the glass. It is smooth to the touch and incorporates a "capacitive" technology that has precise pressure sensitivity and cannot be affected by varying lighting conditions. It offers 9 or 12 power settings and 3 presets for medium, high and maximum outputs.

engaged. Such unprecedented technology in a cooktop creates a dual benefit: speed and power. All burners can be adjusted from maximum to just a mere 50 Watts simmer, or bring a simmer back to a roaring boil in seconds, instead of waiting minutes.



Remarkably, all this power creates less energy waste. With an efficiency of over 90%, compared to 50% for gas or even 60% for other electric technologies, induction heats fast using less, therefore, wasting less.

The result is inductive, a substantial energy savings of 17-30% over energy consumed by standard cooking technologies. Even when compared to a microwave, nothing can match the speed, power and safety of the Diva Induction Cooktop.



So amazing you could kiss it... Really, give her a peck; she won't hurt you. Whether they are turned on or off, the surface on our cooktops remain cool, making the only undesirable part of cooking - cleaning - a breeze. Wipe off glazed onions in one stroke; remove a mislipped crepe with ease. It's a surface so remarkable you won't believe your eyes, or your lips.



## Models

The **DDP-5** 36" 5 burner induction cooktop delivers over 88,000 BTU's of power. Its 5 burner design is unique and offers flexibility for both larger size cookware and placement. The "Multi-Crown" Burner or auto-expandable center element, using a pan recognition sensor, will automatically adjust in size to accommodate cookware ranging in size from 4" to 11". The DDP-5 is absolutely perfect in black or white glass and can easily accommodate three 14" pans and outpower cooktops larger in size.



The **DDP-3** 24" 3 burner induction cooktop delivers over 52,000 BTU's of power. Its 3 burner design is unique and offers flexibility for consumers limited to a smaller cooktop, allowing them to utilize larger size cookware. The DDP-3 is absolutely perfect for today's smaller kitchen configurations or for consumers wanting to utilize two or more cooktops in their cooking area.



In addition, this eliminates the danger of burns - a nice feature if you have young children. It's the safest cooktop around because every inch of the cooking surface, other than that of the cookware, remains cool as a cucumber. This is because induction directs electromagnetic energy, not heat, directly into your cookware, pot or whatever your recipe calls for. That means there is no risk if you leave a spoon nearby, or your wedding band rests by the burner as you stir your famous chocolate Marnier sauce. You can even prop a child upon the cooktop to let he or she watch your culinary genius at work.

With Diva Induction, everyday chefs, like you, can have it all: power, precise control, efficiency, easy cleaning and a more comfortable kitchen. For more information contact us toll-free **888.852.8604** or visit us online at **www.divainduction.com**.

### Induction by Diva - The Art of Technology

The **DDP-4** 30" 4 burner induction cooktop delivers over 63,000 BTU's of power. Its 4 burner design is the first of its kind shifting the position of the larger burners to the outside and grouping the smaller burners closer together in the center. This design eliminates cookware movement and makes it easier to accommodate larger size pans. Available in black or white glass, the DDP-4 is perfect for the island or as a replacement for your existing cooktop.



The **DDP-2** 12" 2 burner induction cooktop delivers over 30,000 BTU's of power. Its 2 burner design makes it the perfect component cooktop beside an indoor grill or fryer, on the countertop adjacent to your range, on the island beside your prep sink, on the patio beside your built-in BBQ or in the kitchenette in the master bedroom, close by for that late night cup of tea.



## Diva 365

Diva de Provence breaks new ground with the **Diva 365**, a revolutionary new induction range. This 36-inch stainless steel professional range is an industry first, successfully combining an all-electric convection self-cleaning oven with a five burner induction cooktop.

This new professionally-styled range features five cooking zones on the induction cooktop including an auto-expandable 11" double coil with two 6" and two 9" coils. The 11" coil is rated at 4,000W or 27,300 BTUs. The 6" coils are rated at 1200W or 8,200 BTUs and the 9" coils are rated at 3,000W or 20,500 BTUs. Each pair of 6" and 9" coils use a unique power-sharing technology which allows for a transfer of power from 100% to 50% depending on the amount of power required by the other shared coil. The "capacitive" touch controls are located at the front of the cooktop itself and not on the oven control panel.

The DIVA 365's octagonal oven cell's stylish design is a platform for efficiency, reliability, and serviceability. This 4.7 cubic foot octagonal oven cell delivers five professional sized oven rack positions capable of 28 square feet of cooking surface. That's a lot of cookies! The octagonal oven cell design is not just for style. The angled corners, flat surfaces, and beveled edges allow for a smooth air flow pattern and minimal air turbulence that's not normally generated with hard 90° wall angles.

An additional benefit and special feature of our octagonal oven cell is the newly designed and developed Four Corners™ Halogen Interior Lighting System. For the first time, halogen lighting has been taken to a higher level. Actually, it has been taken all the way to the top...

Our Bake & Broil Elements are 3500 watts, three seconds to hot, producing temperatures above 1800°F. Our range sails to 350° in just under 8 minutes and comfortably maintains a temperature swing of only +/- 2°F. The elements' design ensures steaks broiled or cookies baked on the edge of the oven rack surface are cooked to perfection and finished



at the same time as those in the center. Each element is protected by a high infra-red transparency ceramic glass shield that allows energy to pass from the elements to the food with very little loss.



The Convection System incorporates the very same high infra-red transparency glass ceramic shield used with the bake and broil elements and has specially designed air deflectors that double as protection from any potential oven rack impact. Convection air flows through the machined aperture centered on the convection system's glass, heated by a 2200 watt circular element, and passed left and right through the platinum coated catalytic converters. The catalytic converters straighten the air flow and destroy any smoke or odors at low temperatures before sending the heated air past the air deflectors and through the octagonal cell - resulting in uniform temperatures from top to bottom and side to side.

An ergonomically angled front panel holds detailed graphics and an easy to read large button electronic display and control right-centered on the unit. The range has a custom designed and easy to use electronic control with the following features and functions: BROIL - BAKE - CONVECTION BAKE - WARM - SELF CLEAN. The control also offers a TIMER - LIGHT - CLOCK and LOCK feature.

