

## Induction/ceramic range Metos Ardox IEC6



### Produktdata

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Varenummer	3756391
Varenavn	Induction/ceramic range Metos Ardox IEC6
Størrelse	1202 x 802 x 900 mm
Vægt	160,000 kg
Teknisk informasjon	400 V, 40 A, 23 kW, 3NPE, 50 Hz

### Beskrivelse

Induction and infrared combination Ardox range, on an open stand with a shelf, made completely out of stainless steel.

The range has six cooking zones:

Four induction cooking zones á 270 x 270 mm, each 5 kW

Two infrared cooking zones, one Ø 230 mm, 2.4 kW and one 270 x 270 mm, 4 kW

The range combines the benefits of induction and glass ceramic infrared ranges:

- the induction zones have superior speed and efficiency
- the infrared zones can be used with also non induction suitable cooking vessels

Benefits of induction cooking.

- induction zones produce virtually no excess heat to the kitchen
- considerably faster than an electric or gas range
- immediate reaction to power adjustment
- the zone itself does not warm up and is always cooler than the cooking vessel



- spill-overs do not burn in the cool surfaces
  - heat is produced only when a cooking vessel with min diam. 120 mm is on the zone
  - energy consumption significantly lower than that of an electric range
- Because of the operating principle, the cooking vessels to be used on the induction zones must have a magnetic bottom. Best results can be achieved with steel vessels with either sandwich or compoind bottom. Most cast iron cooking vessels work. Aluminium vessels are not recommended to be used on the induction zones and they usually do not work.
- The back feet should be fixed into the floor.