

Induction range Metos Ardox IE4

Induction range, 4 zones Diameter of the zones 260 mm. Made completely out of stainless steel. On an open stand with a stainless shelf.

Fast, efficient and safe.

- Induction range produces virtually no excess heat to the kitchen
- Considerably faster than an electric or gas range
- Immediate reaction to power adjustment
- The range 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. 120mm is on the zone
- Energy consumption significantly lower than that of an electric range

Because of the operating principle, the cooking vessels used must have a magnetic bottom. Best results can be achieved with steel vessels with either sandwich or compound bottom. Most cast iron cooking vessels work. Aluminium vessels are not recommended and they usually do not work.



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Item width mm	800
Item depth mm	800
Item height mm	900
Package volume	0.831
Unit of volume	m3
Package volume	0.831 m3
Package length	86
Package width	92
Package height	105
Package unit of dimension	cm
Package dimensions (LxWxH)	86x92x105 cm
Net weight	60
Net weight	60 kg
Gross weight	95
Package weight	95 kg
Unit of weight	kg
Connection power kW	20
Fuse Size A	32
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50
Startup current A	30.7
Protection rating (IP)	X3
Type of electrical connection	Fixed
Remarks (electrical)	4 x 5kW, work. current 30,7A
Power type	electric
Type	induction
Operation type	electromechanical
Top material type	ceramic

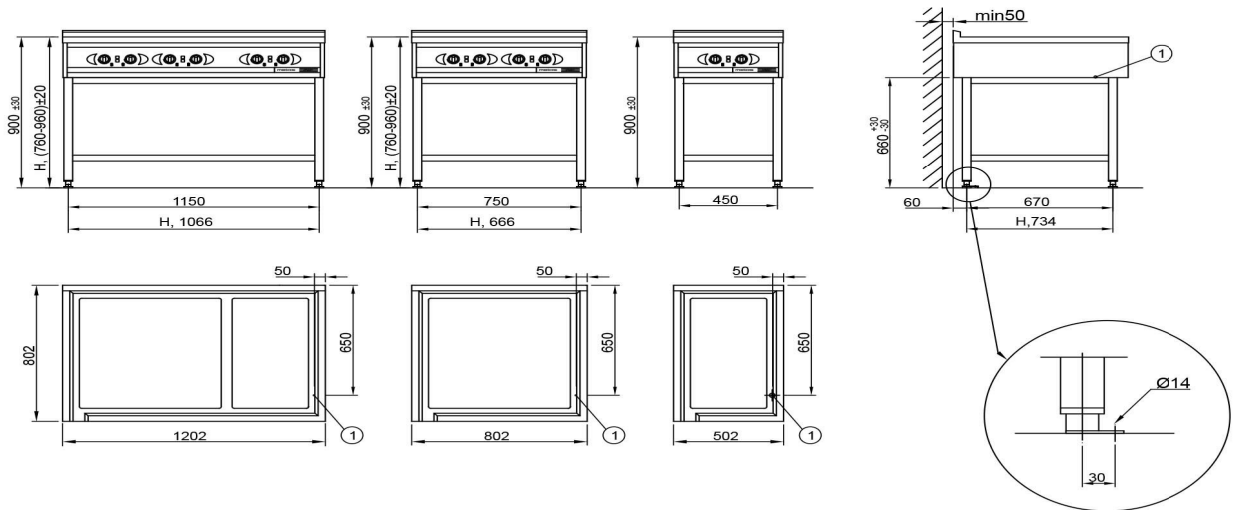
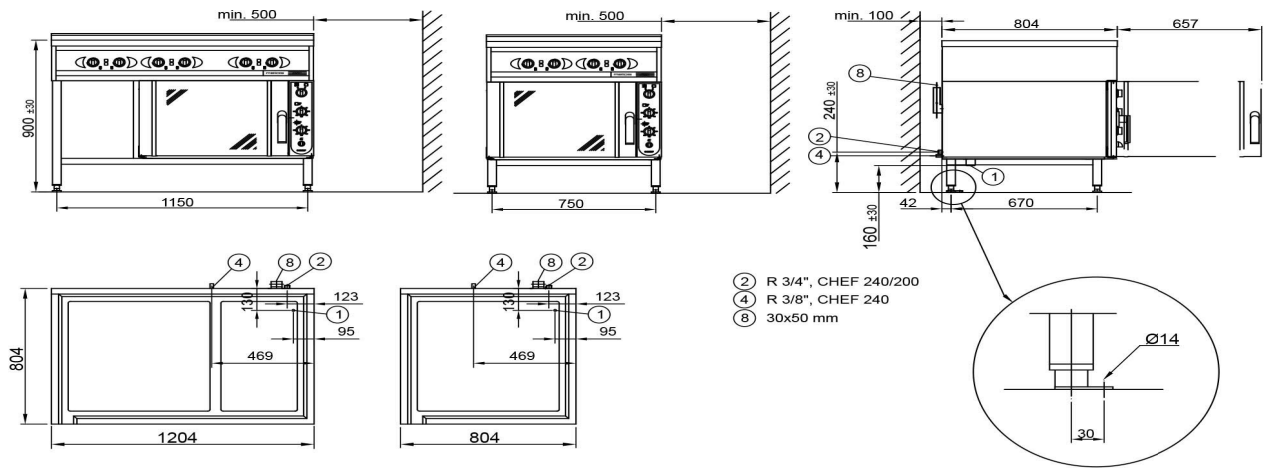
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Cooking zone	4
Cooking zone size mm	260
Cooking zone power kW	5
Power range kW	20
Frying top type	smooth

User Manual SE



METOS ARDOX



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