

Under counter top induction Metos Incogneeto

Advanced heating technology and innovative design that creates flexibility to buffet serving lines. Induction compatible serving dishes are heated through the table top with the Incogneeto system - induction compatible dish size requirements ø20-30 cm

- heat transmitted only to pan, counter stays cool
- suitable in the first hand for natural and synthetic stones, e.g. granite, other samples of materials can be evaluated by factory
- no holes or cuts in the stone are required
- system mounts underneath counter-top on simple track system, which is screwed on to a piece of plywood or glued onto plywood strips
- Magneeto™ 2 controller disc included with each system which is a temperature sensor, communicator and locator that allows heating of induction compatible dishes through standard counter-tops
- automatic pan detection allows instant energy to the pan
- energy efficient solution, 95% of energy emission goes directly into the dish
- system uniquely offers direct pan-contact temperature sensing with 1,1 °C accuracy, temperature control +30-88°C
- temperature selected via control panel, alternatively each Magneeto™2 can be programmed through keypad to preset a temperature for automatic control
- specifying maximum temperature limits prevents damage to chafers and food spoilage
- lock feature in control panel prevents unwanted setting changes



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Item width mm	445
Item depth mm	445
Item height mm	114
Package volume	0.066
Unit of volume	m3
Package volume	0.066 m3
Package length	50.8
Package width	50.8
Package height	25.4
Package unit of dimension	cm
Package dimensions (LxWxH)	50.8x50.8x25.4 cm
Net weight	6.8
Net weight	6.8 kg
Gross weight	9
Package weight	9 kg
Unit of weight	kg
Connection power kW	0.65
Fuse Size A	2.7
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug