

Induction range Metos Flex 10

Continuous temperature measurement at the bottom of the pan with RTCSmp technology (Realtime Temperature Control System multi-point). The reliable overheat protection prolongs the service life of both the induction appliance and the cookware

- consistent power transfer over the entire cooking time for optimal cooking results
- convenient cooking without heating up the cooking environment thanks to direct heat transfer from the hob to the pan by means of induction
- easy to clean thanks to a removable, washable and reusable air filter
- cool to touch cooking surface, means no “burn on” of food debris on the cooking surface
- exceptionally robust and developed for continuous operation in the restaurant industry
- reduction of the maximum power from 100% to 25%
- mains voltage detection and automatic loading of the optimal parameters
- RTCSmp control / monitoring
- height-adjustable, locking feet
- washable air filter
- two heating zone
- ceran glass surface 372 x 609 mm
- inductor diameter \varnothing 220 mm
- suitable pan sizes is \varnothing 120-340 mm
- 2 x 12 power levels
- warm-holding function 25°C to 100°C
- housing of stainless steel



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Product capacity	Cooking zone 372x609 mm
Item width mm	380
Item depth mm	701/720
Item height mm	138/140
Package volume	0.04
Unit of volume	m3
Package volume	0.04 m3
Package length	40
Package width	50
Package height	20
Package unit of dimension	cm
Package dimensions (LxWxH)	40x50x20 cm
Net weight	14
Net weight	14 kg
Gross weight	16
Package weight	16 kg
Unit of weight	kg
Connection power kW	10
Fuse Size A	16
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50/60
Type of electrical connection	Semifixed
Electrical conn. height mm	40
Power type	electric
Type	induction
Operation type	electromechanical
Cooking zone	2
Cooking zone size mm	260

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Cooking zone power kW	5
Power range kW	10
Frying top type	smooth