Induction range Metos Ardox IE4 400/3PE/50 Marine



Product information

SKU	4210066MK
Product name	Induction range Metos Ardox IE4 400/3PE/50 Marine
Dimensions	800 × 800 × 900 mm
Weight	60,000 kg
Technical information	400 V, 32 A, 20 kW, 3PE, 50/60 Hz

Description

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

compoind bottom.
Most cast iron cooking vessels work.
Aluminium vessels are not recommended and they usually do not work.