Induction range Metos Ardox I2 400V3NPE

Induction range, 2 zones, each 3,5 kW, total 7 kW
Diameter of the zones 260 mm.
Dimensions 500 x 800 x 900 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.



Product number	4210010
Product name	Induction range Metos Ardox I2 400V3NPE
Size (mm) (w * d * h)	500 * 800 * 900
Weight	50,000 KG
Capacity	
Technical information	400 V, 16 A, 7 kW, 3NPE, 50 Hz