# Induction range Metos Ardox I6 400V3NPE



Induction range, 6 zones, each 3,5 kW, total 21 kW
Diameter of the zones 260 mm.
Dimensions 1200 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.

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| Product number | 4210012 |
| Product name | Induction range Metos Ardox I6 400V3NPE |
| Size (mm) (w * d * h) | 1200 * 800 * 900 |
| Weight | 85,000 KG |
| Capacity | |
| Technical information | 400 V, 40 A, 21 kW, 3NPE, 50 Hz |