

Induction/ceramic range Metos Ardox IEC4



Product information

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| SKU | 4210070 |
| Product name | Induction/ceramic range Metos Ardox IEC4 |
| Dimensions | 800 × 800 × 900 mm |
| Weight | 95,000 kg |
| Capacity | 2 x induction + 2 x ceramic |
| Technical information | 400 V, 32 A, 15 kW, 3NPE, 50 Hz |

Description

Induction / infrared combination range

2 induction 260 mm zones, each 5 kW
 2 infrared 230 mm zones, each 2.4 kW
 Made completely out of stainless steel.
 On an open stand with a stainless shelf.

The range combines the benefits of induction and glass ceramic infrared ranges:

- The induction zones have superior speed and efficiency
- The infrared zones can be used with also non induction suitable cooking vessels

Benefits of induction cooking.

- Induction zones produce virtually no excess heat to the kitchen
- Considerably faster than an electric or gas range



- Immediate reaction to power adjustment
- The zone 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 to be used on the induction zones must have a magnetic bottom.

Best results can be achieved with steel vessels with either sandwich or compound bottom.

Most cast iron cooking vessels work.

Aluminium vessels are not recommended to be used on the induction zones and they usually do not work.