

Under counter top induction Metos Incogneeto



Product information

SKU	4231590
Product name	Under counter top induction Metos Incogneeto
Dimensions	445 × 445 × 114 mm
Weight	6,800 kg
Technical information	220-240 V, 2,7 A, 0,65 kW, 1NPE, 50 Hz

Description

- advanced heating technology and innovative design that creates flexibility to buffet serving lines
- induction compatible serving dishes are heated through the table top with the Incogneeto system
- induction compatible dish size requirements ø20-30 cm
- heat transmitted only to pan, counter stays cool
- suitable in the first hand for natural and synthetic stones, e.g. granite, other samples of materials can be evaluated by factory
- no holes or cuts in the stone are required
- system mounts underneath counter-top on simple track system, which is screwed on to a piece of plywood or glued onto plywood strips
- Magneeto™ 2 controller disc included with each system which is a temperature sensor, communicator and locator that allows heating of induction compatible dishes through standard counter-tops
- automatic pan detection allows instant energy to the pan
- energy efficient solution, 95% of energy emission goes directly into the dish



- system uniquely offers direct pan-contact temperature sensing with 1,1 °C accuracy, temperature control +30-88°C
- temperature selected via control panel, alternatively each Magneeto™ 2 can be programmed through keypad to preset a temperature for automatic control
- specifying maximum temperature limits prevents damage to chafers and food spoilage
- lock feature in control panel prevents unwanted setting changes