

Induction range Metos

Ardox IE6

Induction range, 6 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 compound bottom. Most cast iron cooking vessels work. Aluminium vessels are not recommended and they usually do not work.



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Item width mm	1200
Item depth mm	800
Item height mm	900
Package volume	1.217
Unit of volume	m3
Package volume	1.217 m3
Package length	126
Package width	92
Package height	105
Package unit of dimension	cm
Package dimensions (LxWxH)	126x92x105 cm
Net weight	85
Net weight	85 kg
Gross weight	153
Package weight	153 kg
Unit of weight	kg
Connection power kW	30
Fuse Size A	50
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50
Startup current A	46.1
Protection rating (IP)	X3
Type of electrical connection	Fixed
Remarks (electrical)	Working current 46,1A
Type	electric
Operation type	electromechanical
Top material type	ceramic
Cooking zone	6

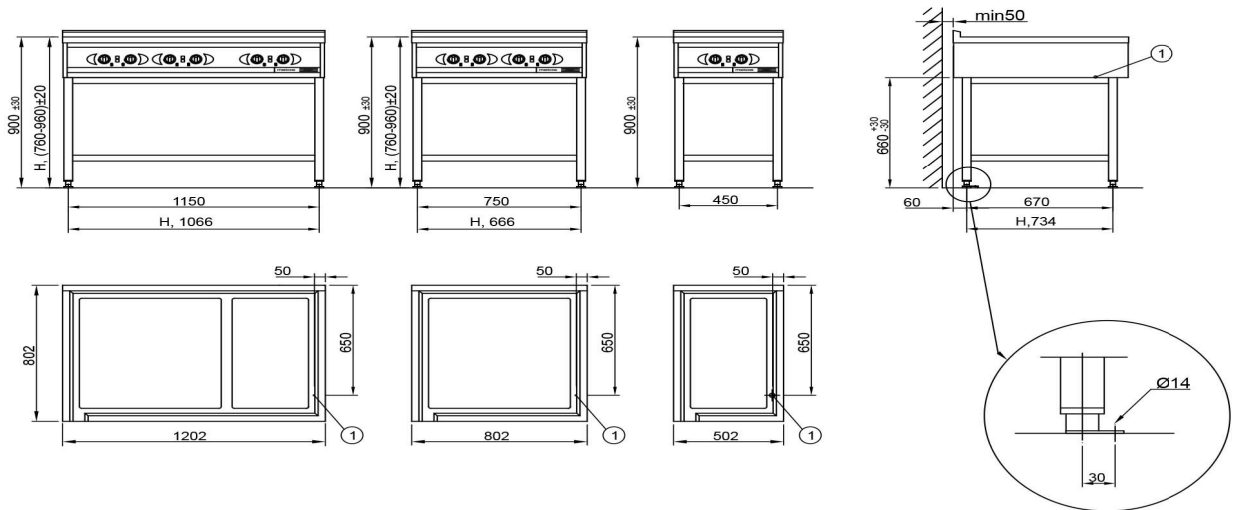
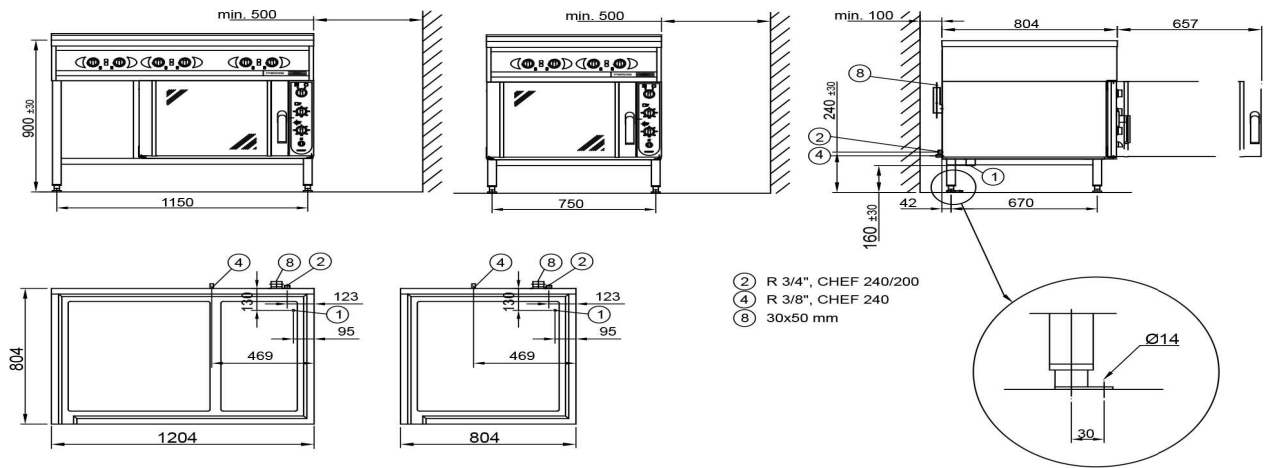
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Cooking zone size mm	260
Cooking zone power kW	5
Power range kW	30

User Manual SE



METOS ARDOX



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