

Range Induc/ceramic range

Ardox IEC4 H

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. Height-adjustable stand 700-900 mm, with a stainless steel 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.



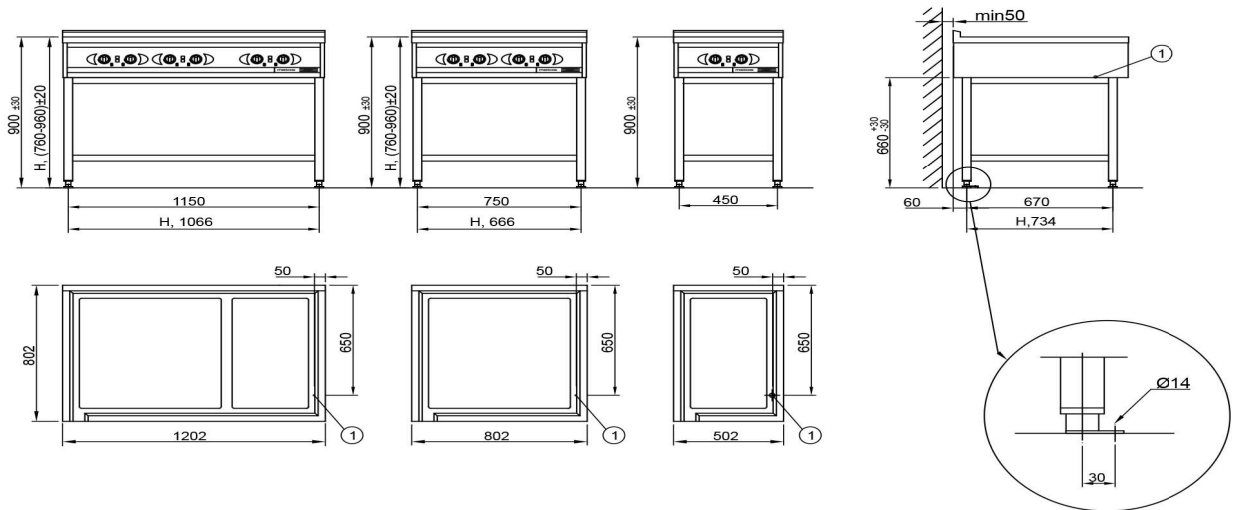
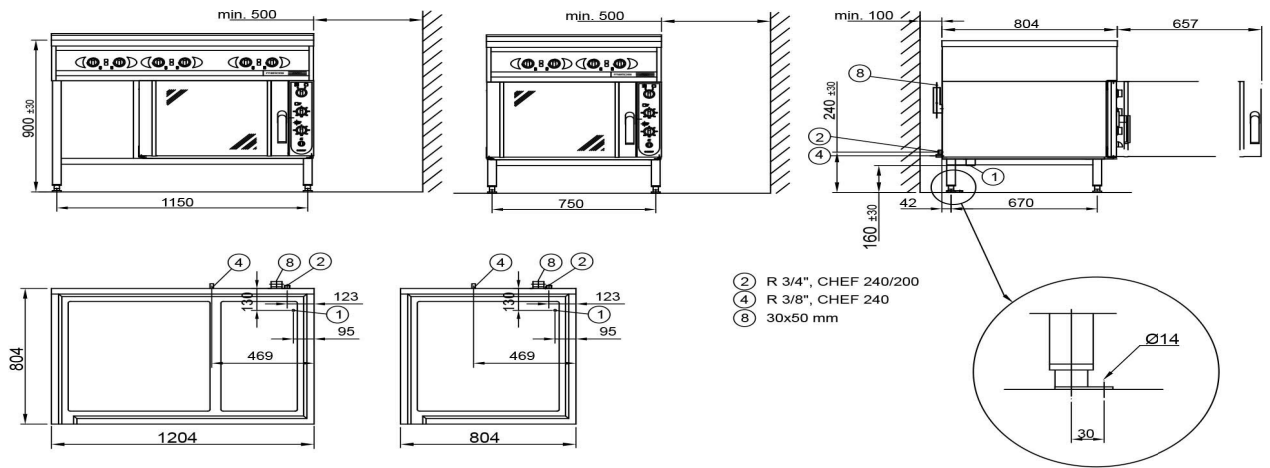
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Product capacity	2 x induction + 2 x ceramic
Item width mm	800
Item depth mm	800
Item height mm	900
Package volume	0.831
Unit of volume	m3
Package volume	0.831 m3
Package length	86
Package width	92
Package height	105
Package unit of dimension	cm
Package dimensions (LxWxH)	86x92x105 cm
Net weight	60
Net weight	60 kg
Gross weight	95
Package weight	95 kg
Unit of weight	kg
Connection power kW	15
Fuse Size A	32
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50
Protection rating (IP)	X3
Remarks (electrical)	Working current 26,1A

User Manual SE



METOS ARDOX



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