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INDUCTION PYROCERAM COOKING RANGE 4 AREAS



Electric range with pyroceram surface with AISI 304 stainless steel structure, 20/10 mm thickness top. Cooking surface in pyroceram, flush with worktop and sealed. Induction heating. 4 cooking independent areas. Kettle recognition sensors and automatic check devices. Forced cooling of electronic components. By the electromagnetic induction, pots (minimum Ø 120 mm) of suitable material are required.



Power supply	Electricity	Worktop thickness	2 mm
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Functional features

- n. 4 independent cooking areas power rated at 5 kW each
- Potentiometer with continuous power regulation from 1 to 10 kW.
- Very low radiation of heat to the environment and greater comfort for the operator, as all the power and heat are supplied to the base of the pan.
- Electronic diagnostic system with signaling alarm code through light on the controle console.
- It is possible to use a wide range of induction pots and pans, thanks to the adaptive technology APIS (Adaptive Power Induction System), available on 400V voltage models.
- Indirect cooking (not with contact) in pans with minimum diameter 120 mm, with 4 pans side by side at the same time of the same maximum diameter of 300 mm, certified for use on induction appliances.
- Easy to clean thanks to a smooth, hermetic glass ceramic surface.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Installations through suitable accessories: on under compartment, counter solution on feet, bridge solution, cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Cooking surface in pyroceram, thickness 6 mm, flush with worktop and sealed, max load weight: 0.2 kg/cm².
- 2 cooking hobs with dimensions: 32 x 67 cm.
- Fan for the cooling the compartment housing the components with removable and dishwasher safe suction filter.
- Access to all components through front compartment and control console.

Safety equipment and approvals

- Greater safety in the working area ensured by three sensors positioned underneath the glass ceramic surface to prevent improper operation.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Technical Data

Working voltage	400V 3N~ / 50Hz	Net Weight	80 kg
Gross Weight	86 kg	Electric Power	20 kW
Dimensions	80x92x25 cm	Packing	86x102x70 cm

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Icon9000 prof.900 - 2 mm

