



Cooking

Induction cookers



General characteristics

- 6 mm thick vitro ceramic glass, hermetically sealed in the 1.5 mm thick AISI-304 stainless steel surface top.
- Laser-cut joints and automatic welding. Hidden screws.
- Cooking areas demarcated by a circular Ø 260 mm screen print, with 5 kW power in each area, quick heating and ideal for à la carte service.
- Perfect control of cooking thanks to the energy regulator with 10 power levels which makes it possible to work at low temperatures for delicate recipes or at the highest temperature for quick service.
- Energy is only transferred to the area below the container and the rest of the vitro ceramic surface remains cold.
- It operates when it detects the presence of the container. When the container is removed, it stops heating.
- Consequently, it provides considerable energy savings (energy use is reduced by around 50% compared to gas burners).
- The working environment and atmosphere is more comfortable since the energy is concentrated at the base of the pan, heat radiation and dispersal are reduced and the cooking temperature is reached quickly.
- Safety against overheating. Error messages shown through flashing lights.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machines with IPX5 grade water protection.

VOLTAGE

- 400 V 3ph-
- For other voltages, consult the options at the end of the chapter.

MODEL	CODE	PLATES		TOTAL POWER (kW)	DIMENSIONS	€
		(Ø mm)	5,0 kW			
Induction panels						
C-I725	19057292	300	2	10,00	400x730x290	-
C-I745	19057293	300	4	20,00	800x730x290	-
Wok						
W-I705	19074716	300	1	5,00	400x730x290	-