

## INDUCTION PYROCERAM COOKING RANGE 2 AREAS ON CABINET

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. 2 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. Integrated lower open compartment.



Power supply

Electricity

Product fitting up

with integrated  
undercompartment

Worktop thickness

2 mm

### Functional features

- Cooking surface in pyroceram, flush with worktop and sealed.
- n. 2 independent cooking areas power rated at 3.5 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.
- 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 260 mm, certified for use on induction appliances.
- Heating induced in the ferro-magnetic material of the bottom of the container, through a field created by an electromagnetic inductor.
- Easy to clean thanks to a smooth, hermetic glass ceramic surface.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

### Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Pyroceram glass, thickness 6 mm, max load weight: 0.2 kg/cm².
- Glass surface dimension: 32 x 56 cm.
- Cooling fan in the components compartment with removable and dishwasher safe suction filter.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radius rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment or 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.
- Residual heat indicator light under glass.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX4 protection rating.

### Optionals and Accessories

- The lower compartment can be fitted with doors, wheels.

### Technical Data



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# 0S1VT1I



*Working voltage* 400V 3N ~ 50 ÷ 60 Hz

*Electric Power* 7 kW

*Dimensions* 40x72x90 cm

*Packing* 46x82x130 cm

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I con 7000 prof. 700



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