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INDUCTION PYROCERAM COOKING RANGE ALL AREAS

Electric range with pyroceram surface with AISI 304 stainless steel structure, 30/10 mm thickness top. Cooking surface in pyroceram, flush with worktop and sealed. Induction heating. All area with 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	3 mm
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Functional features

- · n. 4 independent rectangular cooking areas (all area) 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.
- 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, 30/10 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.
- $\cdot \;$ 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.
- $\cdot\,\,$ Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

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Tec	hni	ical	Data

Working voltage	400V 3N~ / 50Hz	Net Weight	50 kg
Gross Weight	55 kg	Electric Power	20 kW
Dimensions	80x92x25 cm	Packing	86x102x116 cm

