



Catalogue
CATERING
Chapter
COOKING

Model
C-1945 400V 3~

19032512

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4-ZONE INDUCTION COOKING TOP, C-1945

Induction tops can work with containers, pans and frying pans with a ferrous metal bottom.

Depending on the container, you may stew, boil, make soup, legumes, scrambled eggs, fried dishes...

2 mm stainless AISI-304 steel top with rounded edges for easy cleaning.

Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish.

6mm thick vitro ceramic glass tight-sealed on a 2 mm thick AISI-304 stainless steel top.

Flat Ø 280 mm working areas with 5 kW heating power for fast heating. Ideal for a quick customized service.

Number of cooking areas: 4.

Perfect control of cooking thanks to the power regulator with 10 different power levels for delicate recipes or a quick service.

It supplies power only to the container contact area. The rest of the surface stays cool.

It only works when a cooking container is detected. When you remove it, the stove stops heating.

This means a great power save (power consumption is reduced around 50% when compared to gas burners).

The working area is more comfortable, since the power is focused on the container to be heated. This reduces heat irradiation and dispersion and the cooking temperature is reached in a shorter time.

Induction surfaces do not receive heat from a heat source underneath (like conventional ceramic stoves) and, therefore, no food remaining will get stuck on the surface and cleaning will be easier.

Overheating safety. Fault diagnoses.

Water-tight and protecting-support controls.

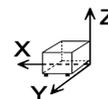
High temperature protector for the chimney made of enamelled cast iron. Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

IPX5 grade water protection equipment.

DIMENSIONS

X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	85,0 kg	Gross Weight	101,0 kg
Net volume	0,222 m3	Gross volume	0,459 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	20,000 kW
Heating power	20,00 kW
Voltage	400V - 3~
Amperage	25A
Electric frequency	50/60Hz