

Ref: E22/4ID8T(230/3)-N
Electric cooker with 4 induction
cooking zones -TOP- "Maxima 2200"



Your professional partner

Brand : DIAMOND



·**mm (BxDxH) :800x900xh250**

·**kW :20**

·**Volt : 230/3 50-60Hz**

·**kg :75**

·**M³ : 0,5**

- 4 separate cooking zones (4x 5 kW).

- Manufactured in stainless steel AISI 304, submerged "top", (20/10 mm), adjustable legs in stainless steel, watertight "IPX5".

- Vitroceramics induction plates (6 mm), diameter of the cooking zone 280 mm, energy regulator.

- Principle of INDUCTION: Heat is generated directly by a magnetic field inside the container, this field is created electronically, there is no heating element, which makes it very safe. Cooking is virtually no loss of heat; it is the most cost-effective technology, the removal of the container is sufficient to stop the cooking process. Three physical phenomena are thus successively involved: A) The transfer of energy from the inductor to the container electromagnetically. B) The transformation of the electrical energy into heat in the container by Joule effect. C) The heat transfer of the food container by thermal conduction. NB accept all container enamel steel, cast iron or stainless steel, bearing the initials "INDUCTION".

ADVANTAGE:

- Ecological Technology and by far the most efficient.

- 50% savings in energy consumption.

- 25% faster than gas (0 to 100°C in 10 seconds).

- No heat emission, no risk of burns, cold cooking surface.

- 90% of the energy used, restored full power.

- Easy to maintenance.