

Built-in induction cooker

InductCook® 220

Article number 1 30 220 00



Ready to plug induction cooking unit, suitable for use in hotels, restaurants, and other fields of the hospitality industry.

Advantages:

- ✓ Combined GN1/1-size cooker. The two hobs can be used together or in two GN1/2 separately
- ✓ Compact device, universally applicable e.g., in the kitchen or for effective front cooking
- ✓ Even glass ceramic surface for easy cleaning and disinfection
- ✓ Fast, easy installation, “plug & play”
- ✓ Extremely short heating times, as the heat is generated directly in the bottom of the pot by an electromagnetic field
- ✓ Particularly energy-saving cooking thanks to induction technology

Features:

10 cooking levels	Up to 3.4kW, two fields for single or double use
Timer function	0 – 180 minutes
LED display	display of the current operating status and warming levels
Ceramic glass surface	black, extra strong, easy to clean
Buttons	for intuitive operation
Recognition of pan type	pan type is recognized, and power is adjusted accordingly
Protection	Integrated pan protection system

Technical Data

Dimensions:	681 x 401 x 61.4 mm
Weight:	6.3 kg
Max. power:	3400 W (left stove: 1400W/ right stove 2000W)
Input voltage range:	220 – 240 V AC
Frequency range:	50-60 Hz
Electrical fuse protection:::	16 A
Size of cookware:	Max. GN 1/1

