

PROMO**👍 BEST CHOICE**

Induction plate

3000 watt, tactile keys

IND-30/DH

Descriptions

mm (W x D x H)

280 x 360 x 105

Page Catalog : **252-Ed8**Page Promo : **26-Pr23**

kW	3
Voltage	230/1N 50-60Hz
gross Weight (Kg)	4 kg
Volume (m³)	0.04 m ³

Product details

- 4 mm plate, usable area 280x280 mm
- 180 mm inductor,
- Regulation on 39 positions of 50 W. - 3000 W. (per 50W between 50W and 900W and per 100W between 1000W and 3000W), 0-99 minute timer.
- Temperature adjustable from 30 to 250°C by 5°C.
- Black glass ceramic plate, high temperature, 100% waterproof
- Stainless steel frame.
- Controls by touch-sensitive keys, with digital display, composed of: On/Off switch, power or temperature selector, timer, "MAX" function
- Equipped with a cooling fan.
- Washable filter, supplied as standard.
- Important: These devices accept most containers made of enamelled sheet metal, cast iron or stainless steel, as well as pots with the acronym "induction".

- Appliances built in compliance with current standards (CE).

The +

- More robust design,
- Installation of a new 5000h induction generator,
- Keyboard with touch-sensitive keys,
- Increase in product height.

ADVANTAGE:

A bit of technique!

The heat is produced by a magnetic field directly inside the container, this field is created electronically, there is no heating element, which gives it great security. Cooking is done almost without any heat loss; it is the most economical technology, the removal of the container is enough to stop cooking.

Three physical phenomena are therefore successively brought into play:

- The transfer of energy from the inductor to the container by electromagnetic means.
- The transformation of electrical energy into heat in the container by the Joule effect.
- The transmission of heat from the container to the food by thermal conduction.

It is a clean and ecological technology that is by far the most efficient and effective.