

1S0VT1I



INDUCTION PYROCERAM COOKING RANGE 4 AREAS



Electric range with pyroceram surface with AISI 304 stainless steel structure, 20/10 mm thickness top. Cooking surface in pyroceram, flush with worktop and sealed. Induction heating. 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.



<i>Power supply</i>	Electricity	<i>Product fitting up</i>	Counter Top
<i>Worktop thickness</i>	2 mm		

Functional features

- Cooking surface in pyroceram, flush with worktop and sealed.
- n. 4 independent cooking areas power rated at 3.5 kW each
- Potentiometer with continuous power regulation from 1 to 10 .
- 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 260 mm, certified for use on induction appliances.
- Heating induced in the ferro-magnetic material of the bottom of the container, through a field created by an electromagnetic inductor.
- Easy to clean thanks to a smooth, hermetic glass ceramic surface.
- Pre-set appliance for installation on under compartment, support surface; with specific accessories on bridge solution and cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Pyroceram glass, thickness 6 mm, max load weight: 0.2 kg/cm².
- Two glass surfaces with dimension each: 32 x 56 cm.
- Fan for the cooling the compartment housing the components with removable and dishwasher safe suction filter.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Non-slip rubber feet h = 2 cm.
- Access to all components through front compartment or 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.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX4 protection rating.

Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷60 Hz	<i>Net Weight</i>	50 kg
<i>Gross Weight</i>	65 kg	<i>Electric Power</i>	14 kW



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22/03/2023

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Icon 7000 prof. 700

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Dimensions

80x72x25 cm

Packing

86x82x65 cm

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