

Cod: 42310960

Refrigerator cell height 2540 mm price excluding motor 2940x3540x2540h mm



Description

Professional induction hob

The induction hotplate is a type of portable hotplate for travelling kitchens or small kitchens, suitable for cooking food using the induction heating principle.

How does the induction hotplate work?

The induction hob is equipped with one or more burners that heat up in the absence of flame. The heating is triggered by the creation of electromagnetic fields, generated by the heating elements placed underneath the plate. When these resistors are actuated, by means of the electric current, they generate a magnetic field that creates heat on contact with a conducting material, such as stainless steel, cast iron, enamelled steel.

The advantage of the induction hob is energy saving. Compared to other types of power supply,

heating is immediate and you do not have to wait long cooking times before the pots or pans are ready to use. It is recommended to use a flat bottom that is not too thick, maximum 6 mm, to allow the heat to expand evenly.

How to clean the induction hob

If food accidentally falls onto the induction hob, you can clean the surface with non-abrasive sponges or scrubbers so as not to damage the coating. It is recommended that induction hobs should not come into contact with aluminium or plastic.

Induction hob on Ristoattrezzature

All induction hobs in our catalogue are CE-marked.

Dimensions

Spessore pareti	70 mm
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