

Ref: IND-35/DH

Induction Cooking

Induction plate 3500 watt, tactile keys



Your professional partner

Brand : DIAMOND



INDUCTION



3500 W

·mm (BxDxH) :280x360xh105

·kW :3,5

·Volt : 230/1N 50-60Hz

·kg :5

·M³ : 0,03

- 4 mm plate, usable area 280x280 mm
- 210 mm inductor,
- Control on 44 positions of 50 W. - 3500 W. (per 50W between 50W and 900W and per 100W between 1000W and 3500W), 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).

PLUS:

- 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.