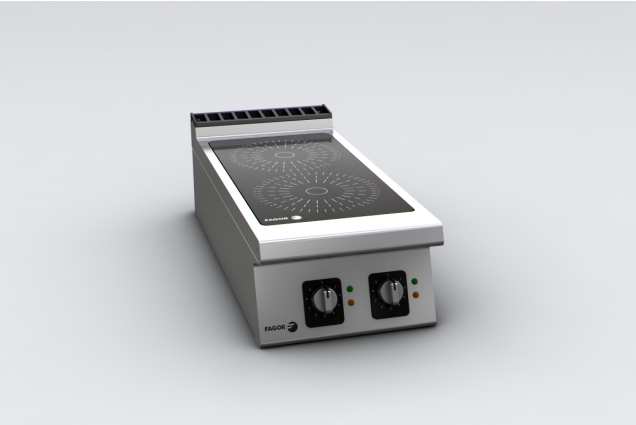


Catalogue
FOOD SERVICE
Chapter
COOKING

Model
C-I925 400V 3~

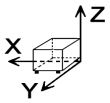
19075577 28/02/2020

INDUCTION COOKER, C-I925

- 6 mm thick vitro ceramic glass, hermetically sealed in the 2 mm thick AISI-304 stainless steel cooktop.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Perfect control of cooking thanks to the energy regulator with 10 power levels which makes it possible to work at low temperatures for delicate recipes or at the highest temperature for quick service.
- Energy is only transferred to the area below the container and the rest of the vitro ceramic surface remains cold.
- It operates when it detects the presence of the container. When the container is removed, it stops heating.
- Consequently, it provides considerable energy savings (energy use is reduced by around 50% compared to gas burners).
- The working environment and atmosphere is more comfortable since the energy is concentrated at the base of the pan, heat radiation and dispersal are reduced and the cooking temperature is reached quickly.
- Safety against overheating. Error messages shown through flashing lights.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Machine with IPX5 grade water protection.

- Two cooking areas demarcated by a circular Ø 280 mm screen print, with 5 kW power in each area, quick heating and ideal for à la carte service.
"
"

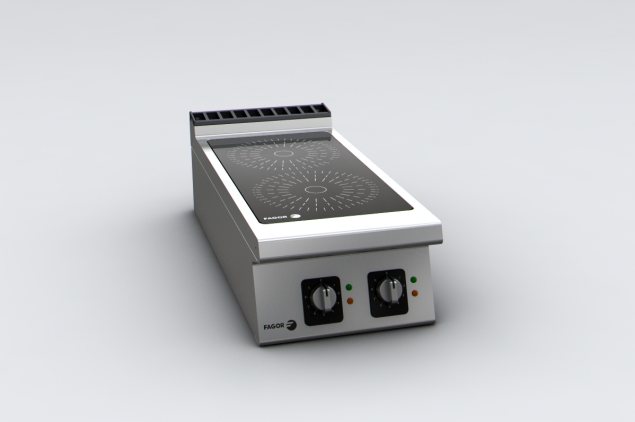
DIMENSIONS



X Width	400	mm	X Gross width	440	mm
Y Depth	930	mm	Y Gross depth	1022	mm
Z Height	290	mm	Z Gross height	535	mm
Net Weight	40,0	kg	Gross Weight	55,0	kg
Net volume	0,111	m3	Gross volume	0,241	m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	10,000 kW
Amperage (A)	25A
Heating power	10,00 kW
Voltage	400V - 3~
Electric frequency	50/60Hz



Catalogue
FOOD SERVICE

Chapter
COOKING

Model
C-I925 400V 3~

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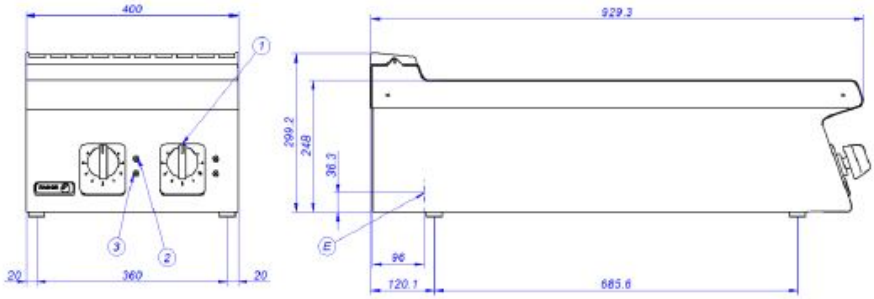
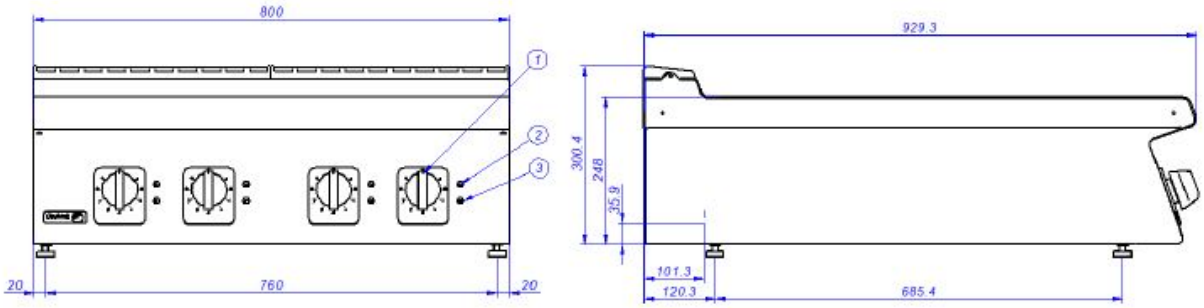
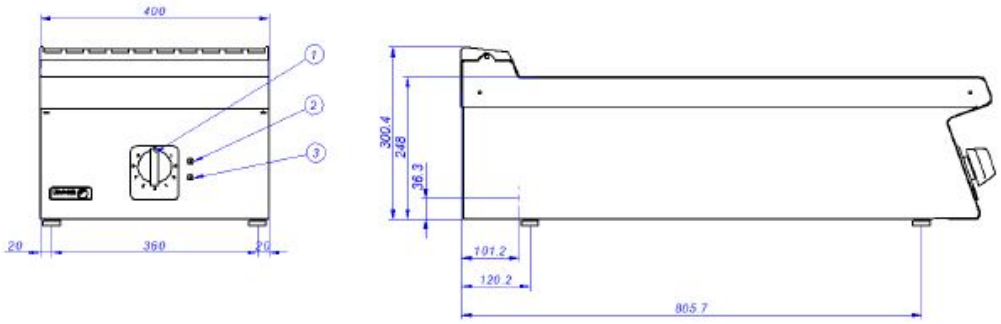
C-I925



C-I945



W-I905



E – Conexión eléctrica
1 – Mando eléctrico
2 – Piloto verde
3 – Piloto ambar

Electrical connection
Electric control
Green pilot
Ambar pilot