

| CODE            | MODEL          | TYPE             | POWER SUPPLY    | SERIES          |
|-----------------|----------------|------------------|-----------------|-----------------|
| <b>11590003</b> | <b>M9CIE04</b> | <b>INDUCTION</b> | <b>ELECTRIC</b> | <b>MILO 900</b> |

## DESCRIPTION

**4 ZONES INDUCTION PLATE ON OPEN STAND**
**TECHNICAL DATA**

|                           |                 |
|---------------------------|-----------------|
| Electric power (kW)       | 20              |
| Standard voltage* (kW)    | 380-415 V 3 N ~ |
| N° of cooking zones       | 4x5,0kW         |
| IPX Protection Grade (mm) | IPX4            |

**DIMENSIONS DATA**

|                           |                      |
|---------------------------|----------------------|
| Product dimensions (mm)   | 800W x 900 P x 900 H |
| Net weight (kg)           | 88                   |
| Gross weight (kg)         | 108                  |
| Packaging dimensions (m3) | 845 x 972 x 1264     |
| Packaging volume (m3)     | 1.04                 |


**CONSTRUCTIONAL FEATURES**

Worktop made of 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back panel in 1mm thick AISI 304 stainless steel with Scotch Brite finish. Precise juxtaposition of worktops ensuring maximum hygiene. Stainless steel brackets are provided as standard, allowing the appliances to be effectively fixed side by side (optional gasket). Sloping back guard with built-in exhaust grate and removable steel closing grid. Adjustable feet made of AISI 304 stainless steel with scratch-resistant sole made of insulating plastic material. Foot extension 60mm, standard worktop height 900mm (minimum 895, maximum 955).

**TECHNICAL FEATURES**

6 mm thick glass ceramic worktop, designed for flush alignment with hermetic seal for an easier cleaning. Potentiometer with continuous power adjustment from 1 to 9. Heating provided by the electromagnetic field at the bottom of the pan made of ferro-magnetic material. Use only pans with a minimum diameter of 150 mm certified for the use with induction appliances. Minimal heat radiation into the environment, greater comfort and safety for the operator since all the power and the heat are delivered to the bottom of the pan. Cooling circuit channel system to always keep the components at the correct operating temperature. Electronic diagnostic system with alarm code signaling via dashboard indicator light. Sensors with glowing glass indicator lights. Ergonomic, athermic control knobs with built-in operating LED. Lower open compartment made of AISI 304 stainless steel.

SERIES

## MILO 900

## 4 ZONES INDUCTION PLATE ON OPEN STAND

## TECHNICAL DRAWING



380-415 V 3 N ~