

metos
kitchen intelligence[®]

Metos Ardox Electric & Induction Ranges



METOS ARDOX RANGES

Metos Ardox S – chrome-surface range

Metos Ardox S is a chrome-surfaced flat-top stainless steel range with a choice of two, four or six 3,5 kW heating zones. The advantage of the flat-top range over a conventional iron plate range lies in its tempered chrome surfacing which reduces heat loss, cuts the kitchen's heat generation and saves energy. You can regulate the temperature of every cooking zone separately with stepless control or just by shifting pans between the cooking zones. You can also use Ardox S as a griddle and fry directly on the surface. Height adjustable models available.



Ardox S can be used as a range or a griddle.

Metos Ardox I – induction range

Metos Ardox I is a freestanding full induction range. The cooking vessels are heated efficiently, quickly, safely and controllably with induction. Even over 90% of the energy used can be transferred to the cooking vessel. The range also reacts immediately to power regulation, making it very easy to find the desired power level.



Metos Ardox C – ceramic range

Metos Ardox C is a classic glass ceramic range. The Ardox C has large, square 4 kW heating elements in the back and smaller 2.4 kW round elements in the front. The benefits of the Ardox C over a cast iron range include near instantaneous up-warming, smaller amount of excess heat and easier maintenance.

Metos Ardox IC – induction and ceramic range

Metos Ardox IC is a product concept that combines the benefits of induction to a reasonable price level and the possibility to carry on using cookware that is not induction compatible. The Ardox IC has two induction cooking zones and two round infrared cooking zones.

Ardox S chrome	Cooking zones	Dimensions mm	Power
S2	2x 3,5 kW	500x800x900	7 kW
S4	4x 3,5 kW	800x800x900	14 kW
S6	6x 3,5 kW	1200x800x900	21 kW
Ardox I induction			
I 2	2x 3,5 kW	500x800x900	7 kW
I 4	4x 3,5 kW	800x800x900	14 kW
I 6	6x 3,5 kW	1200x800x900	21 kW
Ardox IC induction and ceramic			
IC 4	2x 3,5 kW + 2x 2,4 kW	800 x 800 x 900	11,8 kW
Ardox C ceramic			
C 2	4 kW + 2,4 kW	500x800x900	6,4 kW
C 4	2x 4 kW + 2x 2,4 kW	800x800x900	12,8 kW
C 6	3x 4 kW + 3x 2,4 kW	1200x800x900	19,2 kW



Ardox S and C ranges can be completed with a Chef roasting or convection oven in the stand, Ardox S also with cupboard or drawer in the stand.



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