

METOS ARDOX S FLAT-TOP RANGES

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, either by using the stepless temperature control or by shifting pans between the cooking zones.

The edges around the range are the same height as the cooking zones. The six zone model has separate two and four section chrome-surfaced stainless cooking tops. You can also order optional side shelves which makes serving easier and allow you to shift pans conveniently over the edge of the range with no risk of tipping. The flat range top makes cleaning quick and easy, and there is even a gutter between the top and the edge to funnel boil-overs and cleaning water. There is also a splash and splatter profile at the back of the range to prevent food matter from getting behind the range.



Besides using the temperature control dial, you can regulate cooking temperature by shifting pans between the cooking zones. The flat chrome surfacing prevents heat radiation and thus saves energy.



Metos Ardox S4 H with height-adjustable stand

Always the right working height

Individual adjustment of the working height is easy for Metos Ardox S H range user. The Ardox is available with a stand with adjustable height. It is a safe and ergonomic for people of different length. The range can be adjusted so that it is always at the right height to avoid unnecessary stretching and uncomfortable working positions.

Make your work fun by using the adjustable Ardox S H range!



ARDOX S WITH SHELF

Open stand with shelf. At the rear edge of the stand there is a protective casing for the connection cable. The six zone range has two and four chrome surfaced cooking zones. The H models are with height adjustment, the working height can be ideally adjusted for every user. Adjustment range is 70 – 90 cm.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S2	4210016	2 x 3,5 kW	500x800x900	400V 3N~7,0 kW 20A
S4	4210023	4 x 3,5 kW	800x800x900	400V 3N~14,0 kW 32A
S6	4210048	6 x 3,5 kW	1200x800x900	400V 3N~21,0 kW 32A
S4 H	4210143	4 x 3,5 kW	800x800x900	400V 3N~ 14,1 kW 32A
S6 H	4210168	6 x 3,5 kW	1200x800x900	400V 3N~ 21,1 kW 32A



Metos Ardox S2



Metos Ardox S4/240 with Metos Chef 240 convection oven in the stand

ARDOX S WITH OVEN

The stand of the S4/220 and S6/220 model is fitted with a Metos Chef 220 roasting-baking oven. The stand of the S4/240 and S6/240 model is fitted with a Metos Chef 240 convection oven.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4/220	3752018	4 x 3,5 kW	800x800x900	400V 3N~ 18,7 kW 32A
S4/240	3752015	4 x 3,5 kW	800x800x900	400V 3N~ 21,5 kW 50A
S6/220	3752019	6 x 3,5 kW	1200x800x900	400V 3N~ 25,7 kW 50A
S6/240	3752017	6 x 3,5 kW	1200x800x900	400V 3N~ 28,5 kW 50A

ARDOX S WITH CABINET

The built-in cabinet or drawer protects dishes and utensils from getting dirty during cooking or cleaning. The cabinet has one shelf. Even the backmost utensils in the drawer can be easily reached. D is an abbreviation for a cabinet and B for a drawer. S4 D: a double door cabinet underneath. S4 B: a big drawer underneath. S6 D: a three-door cabinet underneath. S6 DB: a big drawer and a single door cabinet underneath.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4 D	4210104	4 x 3,5 kW	800x800x900	400V 3N~14 kW 32A
S4 B	4210111	4 x 3,5 kW	800x800x900	400V 3N~14 kW 32A
S6 D	4210129	6 x 3,5 kW	1200x800x900	400V 3N~21 kW 32A
S6 DB	4210136	6 x 3,5 kW	1200x800x900	400V 3N~21 kW 32A



Metos Ardox S6 DB with a cabinet and drawer (on the right)

ARDOX S TABLETOP



Metos Ardox S Tabletop

Ardox S Tabletop serves as a flexible way of adding cooking capacity. The range has a hard chrome top and a gutter and drawer for boil-overs. Takes only 800 x 510 mm table top space.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
Tabletop	3753577	2 x 3.5 kW	800x510x190	400V 3N~7 kW 20A

Also models with 4 and 6 cooking zones available.

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METOS ARDOX INDUCTION AND CERAMIC RANGES

Metos Ardox IE 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.

Heating by induction is based on a magnetic field created between the cookware and the induction coil below the range surface. The top is electrically and magnetically passive, and it heats up just from the heat transferred to the cookware. The heat is not absorbed in the plates, only the vessel bottom and the food in the pot or container are heated. The electromagnetic field reacts instantly to the position of the heat selector generating really quick changes of temperature. The use of the induction range is very fast and also safe, since the top around the pot remains cold. Likewise, cleaning is easy, since food does not burn on the cold top. The pots used on an induction range must be of magnetising material, which can be tested with a small magnet; for instance copper, glass or aluminium bottom are not suitable.

Metos Ardox C is a classical glass ceramic range, where the cooking vessels are heated with an infrared radiant heat element. The Ardox C has large, square 4kW heating elements in the back and smaller 2.4kW round elements in the front. The benefits of the Ardox C over a cast iron range include near instantaneous warming, smaller amount of excess heat and easier maintenance. The Ardox C range can be completed with Metos Chef convection and baking oven.

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



Ardox induction range surface is glass ceramics and cooking zones are square



Ardox induction range panel



In the combi model Ardox IEC the induction cooking zones are square and infrared zones round.



Ardox glass ceramic range panel



ARDOX IE & IEC

Ardox	Code	Dimensions mm	El. connection
Metos Ardox IE 2	4210064	500 x 800 x 900	400V 3N~ 10kW 16A
Metos Ardox IE 4	4210066	800 x 800 x 900	400V 3N~ 20kW 32A
Metos Ardox IE 6	4210068	1200 x 800 x 900	400V 3N~ 30kW 63A
Metos Ardox IEC 4	4210070	800 x 800 x 900	400V 3N~ 15kW 32A
Ardox IE 4 H	4210071	800 x 800 x 900	400V 3N~ 20kW 32A
Ardox IE 6 H	4210072	1200 x 800 x 900	400V 3N~ 30kW 63A
Ardox IEC 4 H	4210073	800 x 800 x 900	400V 3N~ 15kW 32A

The H models are with height adjustment, adjustment range is 70 – 90 cm

Also Tabletop models available.



Metos Ardox IE 4



Metos Ardox I 2

All the Ardox IE, IEC and C ranges are similar in dimensions and looks. All have the depth of 800mm and height of 900mm. The widths are 500mm (2 zones), 800mm (4 zones) and 1200mm (6 zones). The 2 and 4 zone models have one glass plate, whereas the 6 zone model has two separate glass plates. All have a groove round the glass plate to collect any spillage or cleaning water.

ARDOX C

The stand of the C 4 /220 and C 6 /220 model is fitted with a Metos Chef 220 roasting-baking oven. The stand of the C 4 /240 and C 6 /240 model is fitted with a Metos Chef 240 convection oven.

Ardox	Code	Dimensions mm	El. connection
Metos Ardox C 2	4210025	500 x 800 x 900	400V 3N~ 6.5kW
Metos Ardox C 4	4210026	800 x 800 x 900	400V 3N~ 13kW
Metos Ardox C 6	4210027	1200 x 800 x 900	400V 3N~ 19.5kW
Ardox C 4 /220	3752020	800 x 800 x 900	400V 3N~ 17.5kW
Ardox C 4 /240	3752021	800 x 800 x 900	400V 3N~ 20.5kW
Ardox C 6 /220	3752022	1200 x 800 x 900	400V 3N~ 24.2kW
Ardox C 6 /240	3752023	1200 x 800 x 900	400V 3N~ 27kW
Ardox C 4 H	4210058	800 x 800 x 900	400V 3N~ 13.1kW
Ardox C 6 H	4210059	1200 x 800 x 900	400V 3N~ 19.6kW

The H models are with height adjustment, adjustment range is 70 – 90 cm

Also Tabletop models available.

Installation drawing p. 158.



Metos Ardox C 4 with convection oven in the stand.



The open stand has one shelf with rounded edges. In the back legs there are bolt holes for sturdy installation.



The Ardox C range is available with Metos Chef oven in the stand.

METOS FUTURA RP MODELS



Metos Futura RP range with cast iron hotplates

Metos Futura RP range hotplates are of durable cast iron. The range is easy to clean. The 300x300 mm hotplates are hinged, so they can be lifted up for cleaning. Beneath the hotplates there is a removable spillage tray. Each hotplate has seven settings and an indicator light. A detachable shelf is included in the stand of RP2, RP4 and RP6 models as standard. The stand of RP4/220 and RP6/220 ranges is fitted with a Metos Chef 220 roasting-baking oven. The stand of RP4/240 and RP6/240 ranges is fitted with a Metos Chef 240 convection oven.



It is easy to keep the range clean, as the hinged hotplates of the RP range can be lifted up and all parts likely to get dirty can be easily cleaned.



Metos Futura RP4/240 range with Chef 240 convection oven in the stand.

Metos	Code	Cooking plates	Dimensions mm	Electric connection
RP2	3494319	2 x 3 kW	500x800x900	400V 3N~ 6.0 kW
RP4	3494358	4 x 3 kW	800x800x900	400V 3N~ 12.0 kW
RP6	3494397	6 x 3 kW	1200x800x900	400V 3N~ 18.0 kW
RP 4/220	3751993	4 x 3 kW	800x800x900	400V 3N~ 16.7 kW
RP 4/240	3751997	4 x 3 kW	800x800x900	400V 3N~ 19.6 kW
RP 6/220	3752004	6 x 3 kW	1200x800x900	400V 3N~ 23.5 kW
RP 6/240	3752008	6 x 3 kW	1200x800x900	400V 3N~ 25.6 kW
RP4 H	4210002	4 x 3 kW	800x800x900	400V 3N~ 12.1 kW
RP6 H	4210004	6 x 3 kW	1200x800x900	400V 3N~ 18.1 kW

The H models are with height adjustment, adjustment range is 70 – 90 cm

Also Tabletop models available.

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METOS MINOR



Metos Minor 4 is the RP4-range miniature. The external measures are 600 x 600 x 900 mm so it fits perfectly a small kitchen with 600 mm work bench depth. Hinged hotplates of cast iron 220 x 220 mm, 4 x 2 kW. Each hotplate has a 4-steps power regulator and a signal light. Under the hotplates is a removable tray of stainless steel for easy cleaning. Open stand with a shelf.



It is easy to keep the range clean, as the hinged hotplates of the range can be lifted up and all parts likely to get dirty can be easily cleaned.

Metos	Code	Cooking plates	Dimensions mm	Electric connection
Minor	3753592	4x 2 kW	600x600x900	400V 3N~ 8,0 kW 16A

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