

Technical data sheet



Product features

Induction cooker table electric with digital control

Model	SAP Code	00038011
RIB 35 T	A group of articles - web	Microwaves



- Material: AISI 304
- Material thickness of device [mm]: 4
- Number of burners/hot plates: 1
- Control type: Digital
- Minimum device temperature [°C]: 40
- Maximum device temperature [°C]: 220
- Timer: Yes
- Loading: 230 V / 1N - 50 Hz
- Power electric [kW]: 3.500
- Number of power control stages: 12
- Construction type of device: Table top
- Net Weight [kg]: 7.00

Technical data sheet

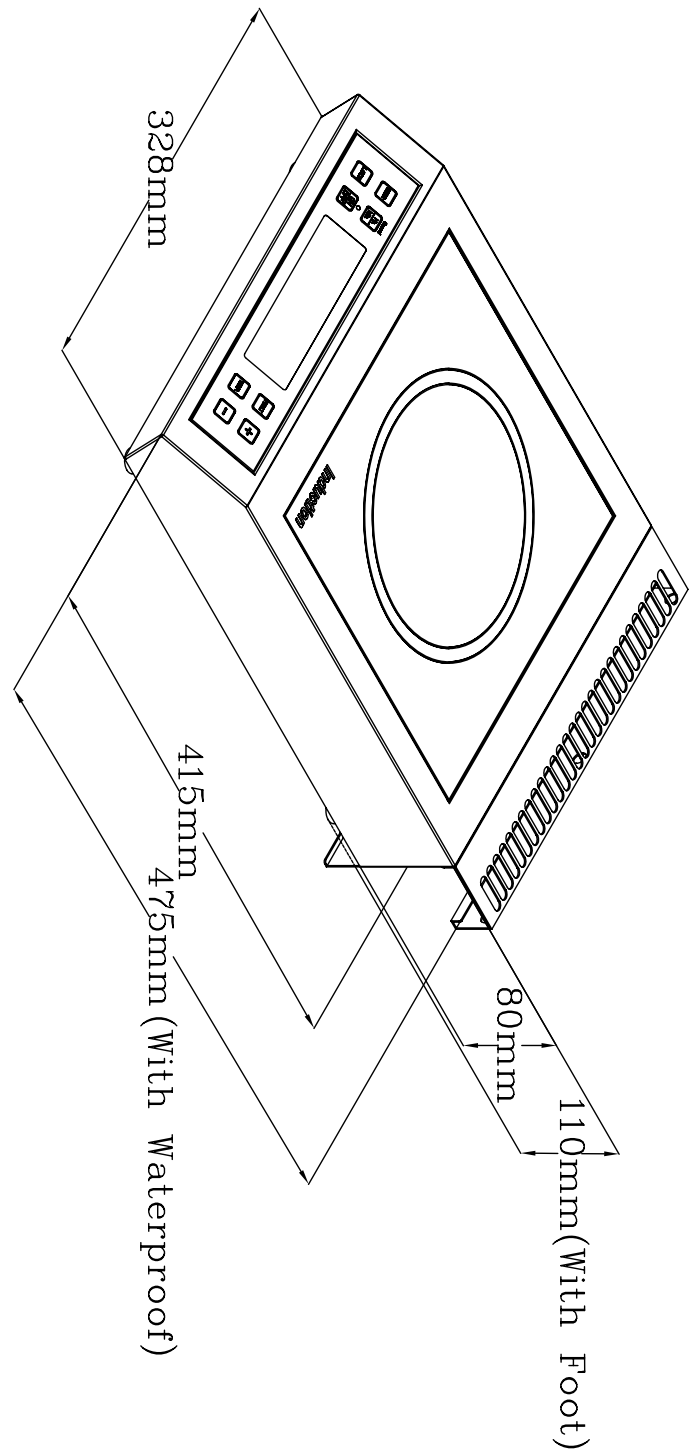


Technical drawing

Induction cooker table electric with digital control

Model	SAP Code	00038011
RIB 35 T	A group of articles - web	Microwaves

2024-02-15



1

www.rmgastro.com

Technical data sheet



Product benefits

Induction cooker table electric with digital control

Model	SAP Code	00038011
RIB 35 T	A group of articles - web	Microwaves

1 **Tabletop device**
simple handling, a device suitable for all operations
– variability of use; easy to move, can be placed anywhere on the table; saving space or purchasing costs for other equipment

2 **Glass cooking surface**
easy cleaning
– saving time and human energy

3 **Safety lock**
increased operational safety
– safer operation

4 **Touch control**
simple operation and touch control
– saving time and human energy when cooking

5 **Automatic safety shut-off**
if the temperature of the bottom of the cookware is too high, the power is turned off.
– higher operational safety, preventing damage, injury or fire

6 **Overcooking time detector**
if the pot is left on the induction hob for more than 2 hours or if the user does not use any functions for more than 2 hours, the hob is automatically turned off.
– higher operational safety, preventing damage, injury or fire

7 **Integrated circuit automatic reset device**
the main control microprocessor is equipped with a monitoring device that automatically resets itself if the software program fails.
– more convenient servicing, saving time, costs and energy for possible servicing

8 **2-step start**
safety feature regulated by legislation
– legislatively compliant safety element - increases operational safety

9 **For best results, use pots with a diameter of 12 to 26 cm.**
high variability of use of different diameters of pots, pans and saucepans
– saving purchasing costs regarding the size of pots and pans - it is possible to cook in containers of different sizes

10 **Material compatibility detector**
if the induction unit is switched on for more than 60 seconds without a pot or with an incompatible pot, the unit will automatically switch off.
– higher operational safety, preventing injuries and fires

11 **Small object detector**
if the material of the pan or pot or its dimensions are not suitable for the induction unit, the power indicator will not light up. The induction unit will not recognize any objects or utensils smaller than 5 cm in diameter.
– higher operational safety, preventing injuries, damage or damage and fires

12 **Suitable for iron, cast iron, stainless steel, enameled pots and pans with a flat magnetic bottom.**
possibility of using cookware made of a wide range of materials
– saving purchasing costs - different materials of cooking containers can be used

13 **Possibility of pairing with a temperature probe**
remote display of real-time values
– greater precision and convenience when cooking