COMMERCIAL INDUCTION COOKTOP

FCI435OS1PH



The EURODIB **FCI435OS1PH** is a high-performance commercial induction cooktop, designed for professional kitchens that require efficiency, precision, and durability.

Operating at 240V, 60Hz, this unit delivers powerful and consistent heating with four 3,500W induction zones, ensuring rapid heat-up times and precise temperature control. Its compact yet robust design allows for optimal workspace utilization without compromising efficiency.

The **FCI435OS1PH** is built with durable materials and advanced safety features, making it a reliable and energy-efficient solution for busy commercial kitchens.

Technical Specifications

Model	FCI435OS1PH
Power Supply	1 phase - Hardwired (2 connections)
Breaker size	40A (each)
Voltage	240V
Frequency	60Hz
Power Output	3,500 W × 4
Auto Shutoff Timer	6 hours
Dimensions (L × W × H)	27.6 x 31.2" x 35.8"
Shipping Dimensions (L × W × H)	38.79" × 32.48" × 38.5"
Weight	90.39 lbs
Shipping Weight	98.77 lbs
Glass Type	Schott Glass – Made in Germany
Max. Allowable Load for Cooktop	352 lbs
Suitable for Induction Pots & Pans	Base Diameter: ø140 - 280 mm (5.5" - 11")
Glass Size	14.2" × 15"
Warranty	1 year parts & labor except for glass surfaces

Key Features

✓ High-efficiency induction technology for fast and precise cooking.
✓ Four 3.5 kW cooking zones for simultaneous multi-tasking.
✓ Compact and space-saving design, perfect for professional kitchens.
✓ Durable construction for long-term reliability.
✓ Energy-efficient operation, reducing overall power consumption.
✓ User-friendly controls for precise temperature adjustments.
✓ Safety features including overheating protection and automatic pan detection.

Advantages Over Traditional Stovetops

✓ Fast heating and instant response to temperature adjustments.
✓ Lower heat loss compared to gas and electric stoves.
✓ Safety – no open flames.
✓ Easy maintenance – smooth glass-ceramic surface.

V20.11.2025