







ELECTRIC INDUCTION RANGES



- Pegasus Electric Induction Ranges are the ultimate solution for heavy-duty cooking. Featuring glass surface, 9" solid-top burners, provide even-heat distribution and quick heat-up times ideal for soups, sauces, stews, pan-frying, and sautéing.
- The pot gets hot, but not the stovetop itself. Unlike conventional electric ranges, induction stovetops do not retain heat after being turned off. They also feature cooling fans to protect internal components from heat damage.
- Induction ranges are known for their exceptional speed and efficiency. Heat is generated instantly, reducing cooking time significantly. Energy is transferred directly to the cookware, resulting in faster cooking.
- Induction ranges are highly energy efficient. Their direct heat transfer to the cookware minimizes energy wastage.

FEATURES

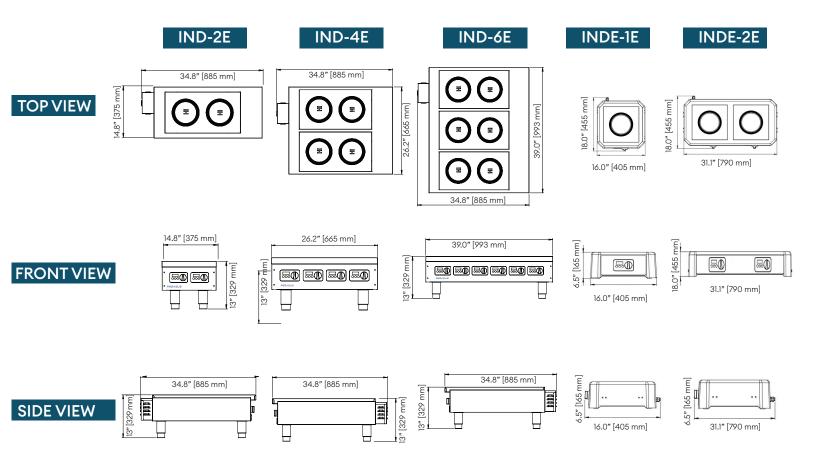
- The cooking surface is made of glass.
- Digital temperature control.
- Easy to clean and hygienic.
- Stainless-steel, heavy-duty body.
- Power: 3 kW / induction burner.
- Voltage: 208V / 1P or 208V / 3P
- One-year limited parts & labor warranty (USA & Canada only).







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TECHNICAL SPECIFICATIONS:

Model	Power	Voltage	Phase	Amps	Dimensions (W x H x D)	Shipping Weight	
IND-2E	6 kW	208 V	1P	30 A	14.7" x 13.0" x 38.8" 375 x 329 x 885 mm	57 lb 26 kg	
IND-4E	12 kW	208 V	1P	40 A	26.2" x 13.0" x 38.8" 665 x 329 x 885 mm	95 lb 43 kg	
IND-6E	18 kW	208 V	1P	50 A	39.0" x 13.0" x 38.8" 993 x 329 x 885 mm	132 lb 60 kg	
INDE-1E	3 kW	208 V	1P	15 A	16.0" x 6.5" x 18.0" 405 x 165 x 455 mm	22 lb 10 kg	
INDE-2E	6 kW	208 V	1P	30 A	31.1" x 6.5" x 18.0" 790 x 165 x 455 mm	44 lb 20 kg	

REQUIRED CLEARANCES:

	Non-Combustible	Combustible Construction
Left	0" (00 mm)	1" (25 mm)
Right	0" (00 mm)	3" (76 mm)
Back	2" (51 mm)	3" (76 mm)







Galaxy Group reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions are nominal.

