

COMMERCIAL FREESTANDING INDUCTION COOKTOP

FCIHD435OS3PH



Key Features

- ✓ High-efficiency induction technology for fast and precise cooking.
- √ Four 3,500W cooking zones for simultaneous multi-tasking.
- ✓ Freestanding design for enhanced flexibility in 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.

The EURODIB **FCIHD4350S3PH** is a high-performance commercial freestanding induction cooktop, designed for professional kitchens that require efficiency, precision, and durability.

Operating at 208V, 60Hz, this unit delivers powerful and consistent heating with four 3,500W induction zones, ensuring rapid heat-up times and precise temperature control. Its freestanding design provides enhanced flexibility, making it an excellent choice for high-demand professional kitchens.

The **FCIHD4350S3PH** is built with durable materials and advanced safety features, making it a reliable and energy-efficient solution for busy commercial kitchens.

Technical Specifications

Model	FCIHD435OS3PH
Power Supply	3 phase
Voltage	208V
Frequency	60Hz
Power Output	3,500W x 4
Auto Shutoff Timer	6 hours
Dimensions (L × W × H)	25.8" x 25.8" x 35.9"
Shipping Dimensions (L × W × H)	27.5" x 26.38 x 36.4"
Weight	132.28 lbs
Shipping Weight	151.05 lbs
Glass Type	Commercial Grade Tempered Glass
Maximum Allowable Load for Cooktop	352 lbs
Suitable for Induction Pots & Pans	Base Diameter: ø140 - 280 mm (5.5"- 11")
Glass Size	23.4" × 23.4"
Warranty	1 year parts & labor except for glass surfaces









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