ELECTRA

Residents get a better stove.
The building skips costly electrical upgrades.

Electra plugs into a **standard 120V outlet** and delivers powerful, precise, fume-free cooking. With real knobs, it feels just like the stove you're used to.

With our **Breaker Saver,** you don't need a dedicated outlet—Electra pulls between **2-12 amps** from the wall. Plus, the built-in battery keeps residents **cooking through a power outage** and charges when energy is cheapest.

No rewiring, no service upgrades, no electrician required. **Just better cooking.**

Upgrade to induction ***with no rewiring***

Built-in 5 kWh battery ***cooks in outages***

Zero emissions for ***healthy indoor air***

True convection for ***even, reliable heat***

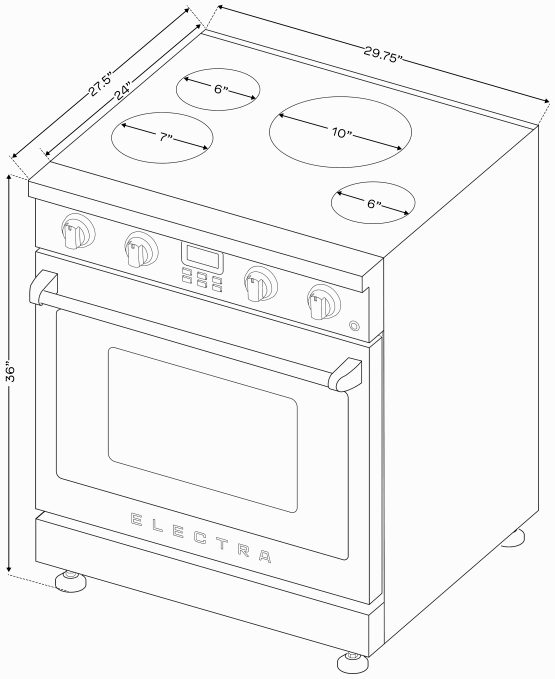






Product Specs

Stovetop Type	Induction
Voltage	120V
Power Draw	2-12 amps (configurable)
Width	29.75″
Height	36″
Depth	27.5″
High Power Burners	2 x 1800W
Standard Burners	2 x 900W
Oven Type	True Convection
Oven Volume	4.55 cu. ft.
Weight	343 lbs.



Frequently Asked Questions

- **Does Electra facilitate bulk purchases for multi-family buildings?**

  Absolutely, reach out to **partners@electra.com** for a custom quote and bulk discount.

- **Our building can't support 240V induction. Can it support Electra?**

  Yes. Electra plugs into the 120V outlets already in your kitchens. Induction ranges typically need their own 240V circuit; in an older building that can mean new panels for each unit, and a service upgrade for the whole building. Electra makes the switch simple and cost-effective.

- **Is it limited in power because it uses a 120V plug?**

  No, that's what makes Electra different. The battery charges from a standard 120V outlet between meals, then delivers full power when you need it. Most families use about 20% of the battery in a day.

- **What happens if the power goes out?**

  Electra's 5 kWh battery gives you plenty of backup power to cook as usual through an outage. Depending on how you use it, you'll have enough battery capacity for several meals.

- **What's a true convection oven?**

  True convection means there is a dedicated heating element wrapped around the fan, so heat moves evenly around your food and delivers that beloved air-fryer crisp.

- **When can I order?**

  You can purchase a stove on our website (electra.com) today. For bulk orders, reach out to **partners@electra.com** to get a custom quote.

Contact Us

Call **+1-909-ELECTRA (353-2872)** or email **support@electra.com.** For more information, visit **electra.com.**