

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,5
net weight (Kg)	9
breadth (mm)	335
depth (mm)	425
height (mm)	135

PROFESSIONAL DESCRIPTION

Tabletop INDUCTION WOK:

- \circ built on a stainless steel bodywork;
- cooking surface with a diameter of 300 mm;
- continuous plate power regulator with display , up to a maximum of 3.5 kW ;
- $\circ~$ suitable for iron pans or pans with a magnetic bottom ;
- external dimensions mm 335x425x135h .

THE ADVANTAGES OF INDUCTION :

- very short preheating times and shorter cooking times compared to other methods;
- high precision and promptness of regulation;
- $\circ~$ the heat produced is transferred completely to the food to be cooked without any type of dispersion .

COOKING

• the induction hob works by creating an electromagnetic field induced in the container which, as it heats up, cooks the food inside.

CAFETY

- the temperature of the appliance is much lower than with classic plates, thus reducing the risk of burns and burns ;
- \circ very simple to use, it automatically recognizes the presence of the container .

CLEANING:

• the lower temperature of the hob makes cleaning easier, as food residues do not burn and therefore do not become encrusted.

CODE	DESCRIPTION	PRICE/DELIVERY
KR-ICW35-S	INDUCTION table WOK, USEFUL SURFACE: DIAMETER 300 MM, Kw. 3.5, V. 230/1, external dimensions 335x425x135h	€ 246,22 VAT escluded Shipping to be calculed Delivery from 4 to 9 days