

#### TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD		
Monofase		
V 230/1		
50		
3,5		
9		
335		
425		
135		

### PROFESSIONAL DESCRIPTION

## INDUCTION WOK for table :

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

# THE ADVANTAGES OF INDUCTION :

- $\circ~$  very short preheating times and shorter cooking time than other methods;
- high precision and readiness for adjustment;
- $\circ~$  the heat produced is completely transferred to the food  $\mbox{\sc being cooked}$  without any type of dispersion .

### COOKING

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

### SAFETY

- $\circ$  the temperature of the appliance is much lower than that of traditional plates, thus reducing the risk of burns and scalds;
- $\circ\;$  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 WOK for table, USEFUL SURFACE: DIAMETER 300 MM, Kw. 3.5, V. 230/1, external dimensions 335x425x135h	€ 265,28  VAT escluded  Shipping to be calculed  Delivery from 4 to 9 days