



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



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 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

Tabletop INDUCTION WOK :

- 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** ;
- 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** ;
- **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.

SAFETY :

- the **temperature of the appliance is much lower** than with classic plates, **thus reducing the risk of burns** ;
- **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.

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