沁鑫®
QINXIN

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Commercial Induction tabletop wok

Model No.	Power Voltage	Product Size	Material	EX WORK PRICE
LT-TAM-B13	3KW/230V	Glass￠300·Pot￠400 L420*W470+50*H240mm	SS304	USD :188

Power/Frequency: 3 KW /50-60Hz

Voltage: 230V,single phase

Range of voltage fluctuation: 220v +/- 40%

Glass thickness:5mm

Maximum glass load: ≦ 50KG

pan suitable material: Cast Iron

Working environment: Humidity 30%-90% ; Temperature -5℃-40℃

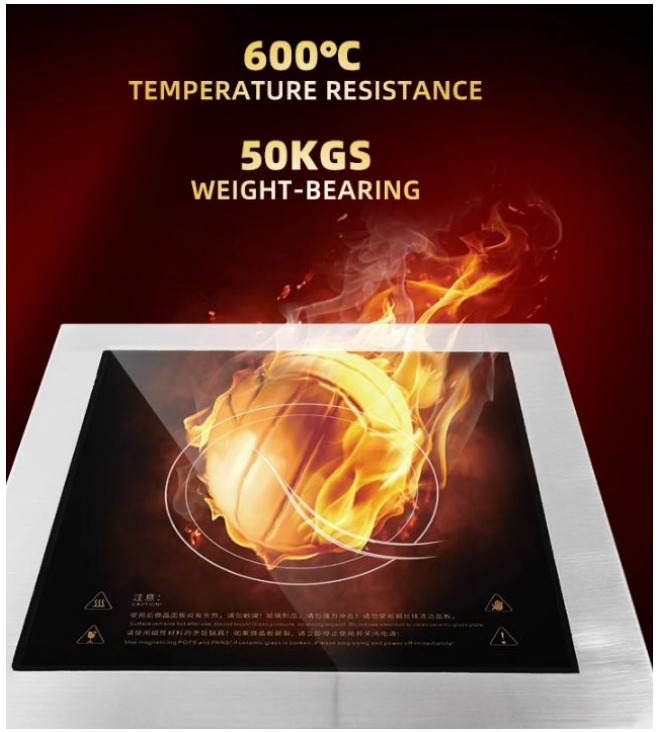
Application : cafes bar, bakery, food truck, traveling food stalls and fast food restaurant.

- **Induction heating technology**
  1)Up to 92% thermal efficiency
  2)40% energy saving than gas operated
  3)High frequency coil ,no blind heating area

- **Easy operation**
  1) Compact & portable
  2) 360° Knob switch & 8 power rating
  3) Built-in safety protection and error code display system
  4) Fully mould 304 SUS ,easy clearing

- **Safety & ECO –friendly**
  1) no open fire & no fire hazard & no smoke & no Grease & Odor free
  2) Reduce temperature & noise & Enhance working environment

Component of Induction tabletop cooker



Anti-Slip foot design

How Induction work

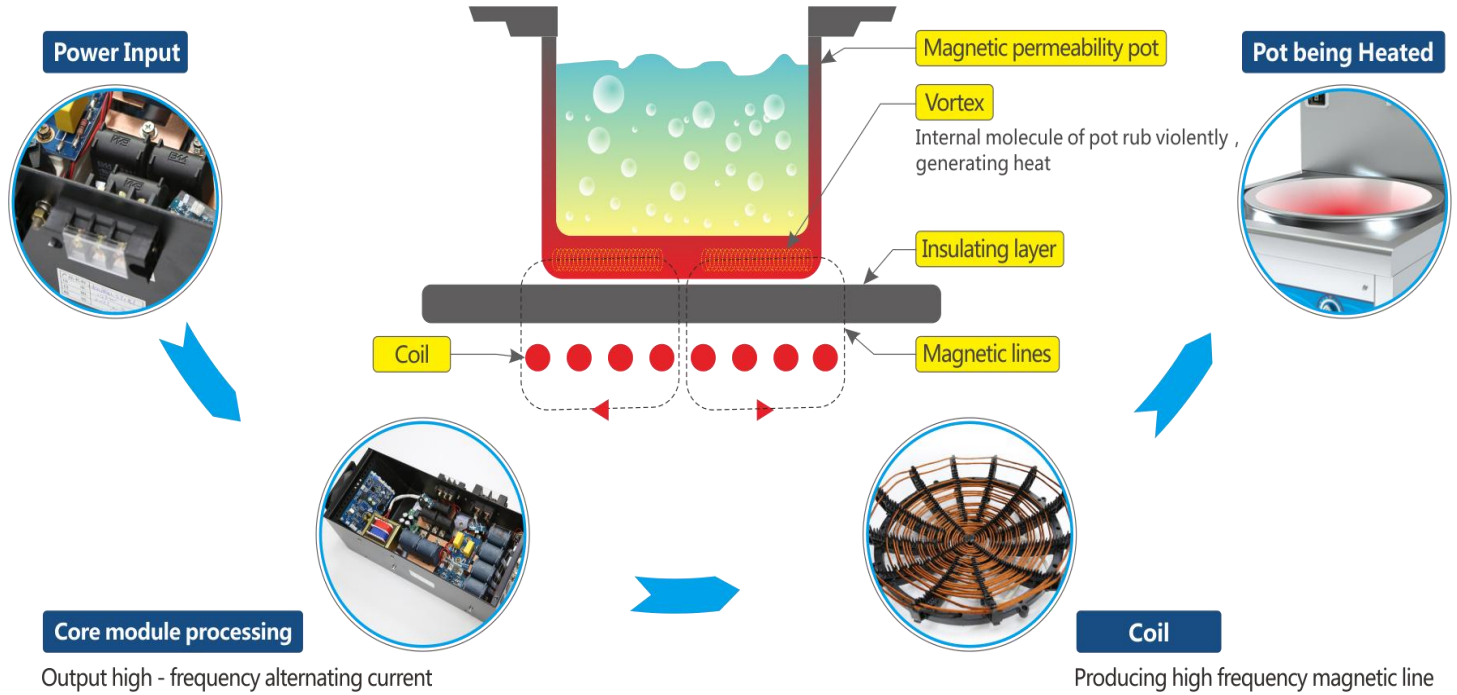
Induction heating technology is different from gas :

1) The electrical current is passed through a **copper coil** .

2)So a high- frequency electromagnetic field is created .

3)This induces an alternating current in the pot

4) the pot itself is heated and transfers this heat to the food .



WHY INDUCTION ?

Safe

Induction is very safe. There is no open flame, red-hot coil or radiant heat source. When the cookware is removed or when content is boiled out, the system automatically shuts down.

Fast

The Energy is directly transferred within the pan metal, induction heating is extremely fast. It starts very quickly & the heat remains highly controllable.

Clean

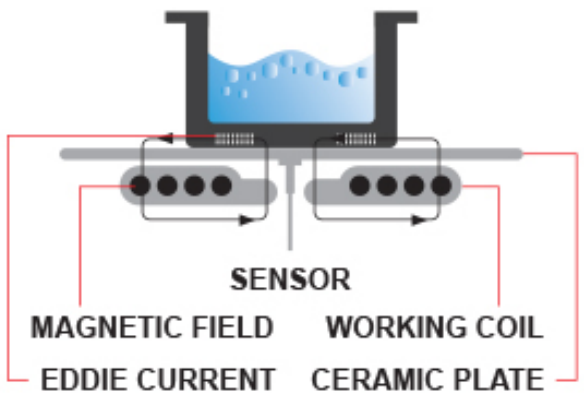
With no grates or grease catch to worry about, cleaning up the surface is very easy/ There's no more baked spills.

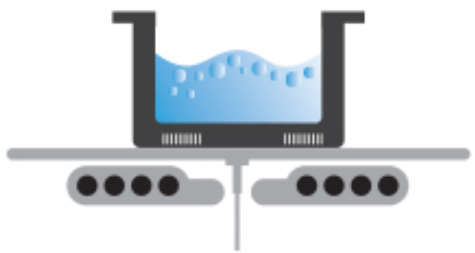
Cool

Almost no ambient heat is produced since all the heat is being generated in the pan itself. The work environment is much cooler, reducing the exhaust requirement.

Efficient

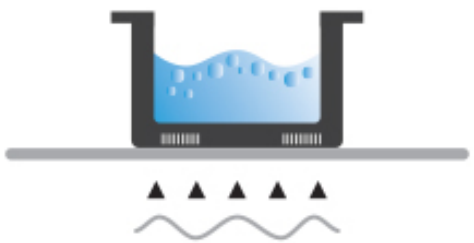
High efficiency ~90% which brings to low energy consumption as the heat is going directly to the food, so there's no energy losses.





INDUCTION COOKING 90%

Since heat is created inside the pot, a full 90% is utilized to cook your food.



ELECTRIC STOVE 60%

As heat is transferred from the coil to the pan, approximately 40% is lost to surrounding air.

GAS COOKER 50%

Only half of the energy generated by gas burners is used to heat the cooking vessel.