



Contact: Carrie Chen

Email: carrie@dgqinxin.com

Phone/wechat: + 13544688138

Lestov®

Commercial Induction tabletop wok



Model No.	Power Voltage	Product Size	Material	EX WORK PRICE
LT-TAM-B13	3KW/230V	Glass \varnothing 300·Pot \varnothing 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: \cong 50KG

pan suitable material: Cast Iron

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

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

USING GERMAN
"INFINEON" IGBT CHIP

STABLE RUNNING
OVER 30,000 HOURS



IGBT


Detailed description: This panel features a dark red background with a glowing IGBT chip in the center. The chip is labeled 'IGBT' in large, bold, white letters. Above the chip, the text reads 'USING GERMAN "/>

HIGH-FREQUENCY PURE COPPER COIL
NO BLIND ZONE HEATING,
STABLE AND DURABLE

DENSE COIL

SUPER FIREPOWER

EVEN HEATING



Detailed description: This panel shows a top-down view of a circular copper coil. The coil is made of many thin, parallel copper wires arranged in a circular pattern. Above the coil, there are three icons: a dense coil, a flame, and a person, each with a corresponding label: 'DENSE COIL', 'SUPER FIREPOWER', and 'EVEN HEATING'. The background is dark with a glowing orange and yellow aura around the coil.

600°C
TEMPERATURE RESISTANCE

50KGS
WEIGHT-BEARING



Detailed description: This panel shows a top-down view of a black induction cooktop. A large, bright orange and yellow flame is rising from the center of the cooktop. Above the cooktop, the text reads '600°C TEMPERATURE RESISTANCE' and '50KGS WEIGHT-BEARING'. The cooktop has a silver border and some warning symbols at the bottom.

8 LEVEL
POWER ADJUSTING

360° KNOB
SWITCH CONTROL



Lestov

Detailed description: This panel shows a side view of a Lestov induction cooktop. A red frying pan with food is on the cooktop. A hand is turning a knob on the right side. Above the cooktop, there is a large orange and yellow circular graphic with a '360°' and a '3' inside, indicating the knob's rotation. The text '8 LEVEL POWER ADJUSTING' and '360° KNOB SWITCH CONTROL' is displayed. The Lestov logo is visible on the front of the cooktop.

4MM
TEMPERED GLASS-CERAMIC



Detailed description: This panel shows a close-up of a hand holding a digital caliper. The caliper is measuring the thickness of a black glass-ceramic surface. The text '4MM TEMPERED GLASS-CERAMIC' is displayed in large, bold, yellow letters. The background is dark with a glowing orange and yellow aura.

BUILT-IN TURBOFANS
FOR QUICKER COOL-DOWN



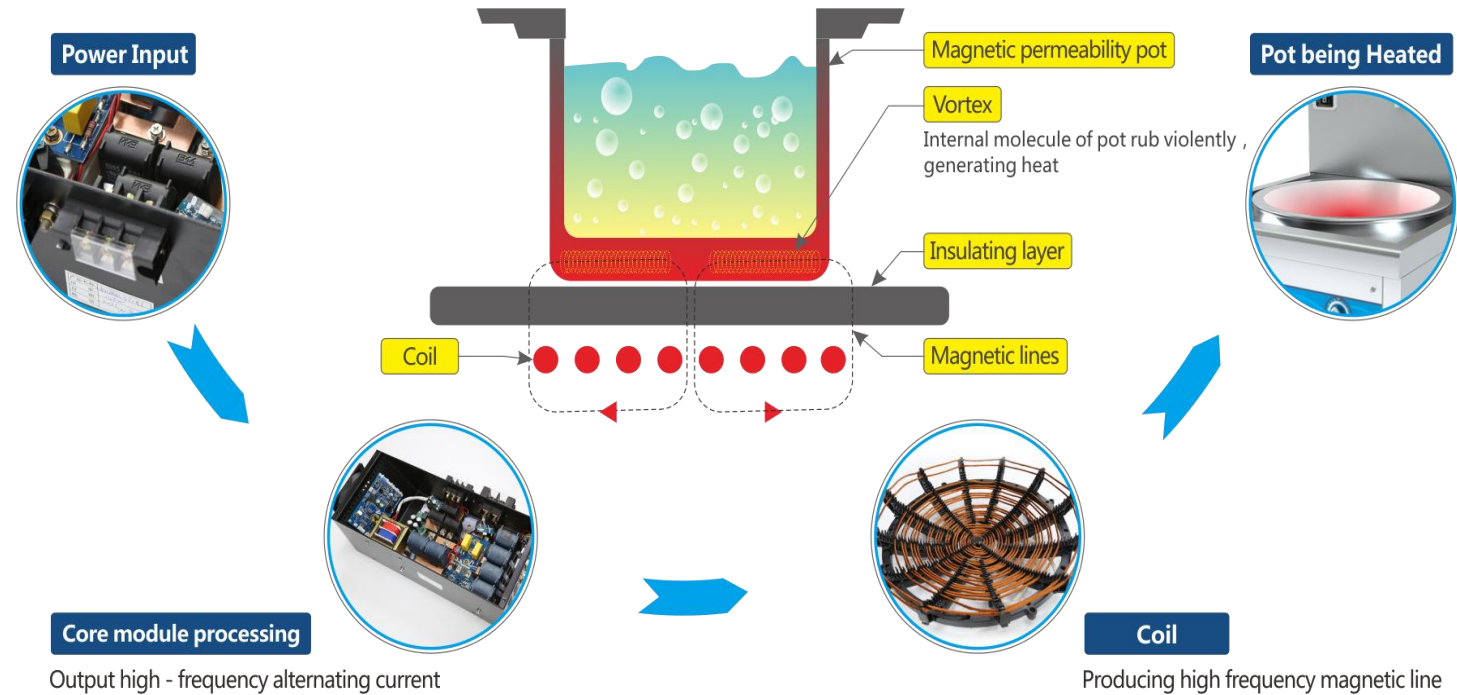
Detailed description: This panel shows a top-down view of the induction cooktop's base. Two red turbofans are visible, each with a red circular glow around it. The text 'BUILT-IN TURBOFANS FOR QUICKER COOL-DOWN' is displayed in white letters. The base is silver and has four blue feet.

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

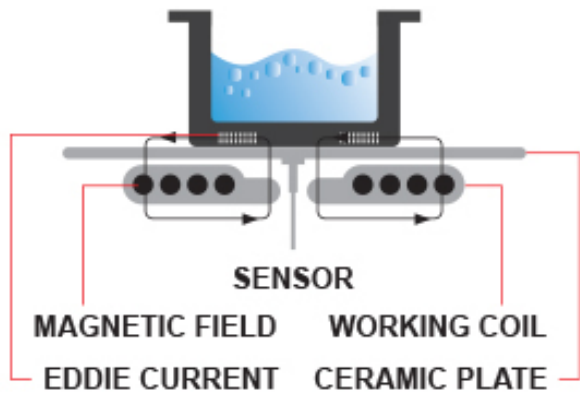
With no grates or grease catch to worry about, cleaning up the surface is very easy/ There's no more baked spills.

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.

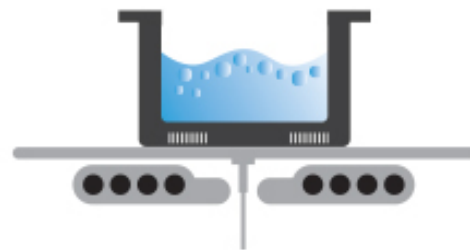
Efficient

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



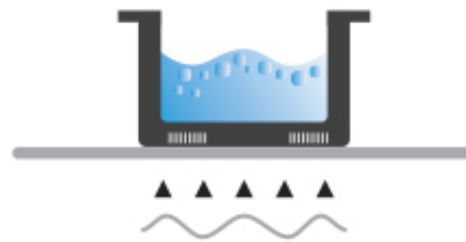
INDUCTION COOKING 90%

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.

