

INSTINCT Wok

Induction Wok hob (table-top), Wok Ceran bowl Ø 300 mm

Models

☐ INSTINCT Wok 3.5

☐ INSTINCT Wok 5

☐ INSTINCT Wok 8



- · Realtime Temperature Control System RTCSmp
- · 12 power levels
- Ø 300 mm Ceran Wok glass
- · Timer function
- · Especially energy efficient
- · Convenient and reliable
- · Short heating-up times

INSTINCT Wok 3.5/5/8

Properties

- Continuous temperature measurement at the bottom of the pan with RTCSmp technology (Realtime Temperature Control System multi-point)
- The reliable overheating protection prolongs the service life of both the induction appliance and the cookware
- · Consistent power transfer over the entire cooking time for optimal cooking results
- · Convenient cooking without heating up the cooking environment thanks to direct heat transfer from the hob to the pan by means of induction
- · Easy to clean thanks to a removable, washable and reusable air filter
- \cdot Cool to touch cooking surface, means no "burn on" of food debris on the cooking surface
- · Exceptionally robust and developed for continuous operation in the restaurant industry
- Reduction of the maximum power from 100% to 25%
- · Mains voltage detection and automatic loading of the optimal parameters. Single-phase version (up to 3.5kW) at 208V - 240V: identical worldwide
- · Warranty: 2 years on all parts

Included Features

- · RTCSmp control/monitoring
- · Height-adjustable, locking feet
- · Washable air filter

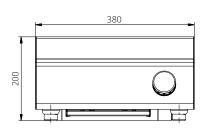


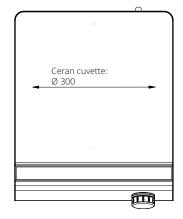


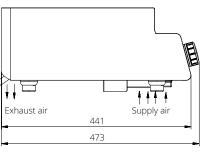


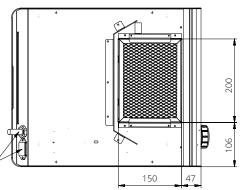


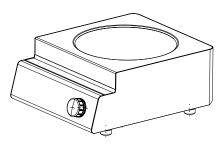
ENDUCS°











Mains cable -

All dimensions in mm

Number of heating zones

Ceran glass surface B x D Ø 300 mm Wok Ceran bowl Inductor diameter Ø inductor coil 270 mm 12

Power levels

Housing Stainless steel

Model	INSTINCT Wok 3.5	INSTINCT Wok 5	INSTINCT Wok 8
Power, watts	1 x 3500	1 x 5000	1 x 8000
Electrical supply V/Hz	208-240/50-60/1	380-440/50-60/3 208/50-60/3	380-440/50-60/3
Dimensions B x D x H mm	380 x 473 x 200 mm	380 x 473 x 200 mm	380 x 473 x 200 mm
Weight, kg	14	16	18

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WELBILT