INDUCTION COOKING



BH3500S

- Temperature range 60-240°C
- German Schott Ceran glass top
- Button control
- 250mm cooking circle
- Digital timer
- Electronic over heating protection
- Recommended Pans/Pots with Ø 120~260mm



BH3500C

- Temperature range 60-240°C
- Glass Top
- Touch control
- 250mm cooking circle
- Digital timer
- Electronic over heating protection
- Recommended Pans/Pots with Ø 120~260mm



IW350

- Stainless steel Body
- Wok ring ø 260mm
- Touch Control
- Timer, LED display (0-180 minute)
- 1-10 power levels (500-3500W)
- 1-10 temperature setting
- Temperature range: 60º-240º
- Electronic overheating protection
- Usable Pans: Steel or cast iron, enameled iron, rounded-bottom pans / pots



IW500

- Ceramic wok
- Wok ring ø 280mm
- Stainless steel body
- Hard wiring connection required
- Adjust the power by knob
- 0-6 power levels (500-5000W)
- Electronic overheating protection
- Usable Pans: Steel or cast iron, enameled iron, rounded-bottom pans / pots



IW-Wok36



IW-WokLid36

- Suitable for commercial induction wok
- 3 layers structure: 304 stainless steel interior and lid, aluminium interface, 430 stainless steel exterior
- 360mm diameter

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
BH3500S	290x335x62	8	240	3.5/15
BH3500C	330x425x105	10	240	3.5/15
IW350	340x430x135	6	240	3.5/15
IW500	398x515x185	10	415	5/3~N
IW-Wok36	Ø 360mm diameter S/S wok	3	–	–
IW-WokLid36	Ø 360mm diameter S/S wok with lid	3.3	–	–

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ