

# Commercial Stainless Steel Induction Cooktop with Wok Station

This commercial induction cooktop features a robust stainless steel construction for durability and easy cleaning. It incorporates two distinct cooking zones: a square induction surface for general cooking and a circular induction wok station, catering to diverse culinary needs.



## Overview

### Professional Induction Performance

This commercial induction cooktop is engineered for high-demand kitchen environments, combining robust stainless steel construction with advanced heating technology. It features dual cooking zones, including a flat surface for general cooking and a specialized concave wok station for versatile culinary applications. With intuitive knob controls and precise LED displays, it ensures efficient operation and consistent results for professional chefs.

## Technical Specifications

### Total Power Output

**5000 W**

Zone 1 Power

**5000 W**

Zone 2 Power

### Voltage & Frequency

220V-240V, 50/60Hz

### Power Adjustment Levels

10

### Product Dimensions

860 x 505 x 200 mm

## Construction & Design

### Cooking Zone Types

- Flat induction surface
- Concave wok station

### Materials Used

Grade-A Ceramic Glass, Stainless Steel Housing

## Safety & Control

### Safety Protections

Overheat Protection • Over-voltage Protection • Over-current Protection

### Control Interface

Knob control with LED display

## Components

### Internal Components

PCB with Siemens IGBT