

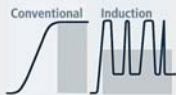
R·T·C·S®

Realtime Temperature Control System

The first and only all-round control and monitoring system for induction technology

Electronics Fast, safe, controlled

- Electronics temperature monitoring.
- Induction coil temperature monitoring.
- Energy input monitoring.
- Regulation in real time.



Temperature control Instantaneous, precise to 1° C.

- Cable-free temperature monitoring at the pan base or griddle plate.
- Full-surface measurement and control.
- Instantaneous correction of temperature deviations.



Boil-dry protection Dependable, swift, smart

- Important for workplace safety.
- Controls and monitors overheating at the pan base.



Three models with different performance levels. Rugged construction, compact and powerful with state-of-the-art technology in a single housing made completely from stainless steel. Simple handling and uniform heating of the wok via the integrated ceramic wok bowl. Cooking takes place in the hemispherical or fully spherical wok which is placed into the bowl. Continuous regulation ensures efficient cooking for an advanced cuisine concept.

- Ceran glass-ceramic wok bowl
- Exchangeable grease filter
- Simple operation via rotary knob with integrated power switch
- Maximum convenience and operational safety thanks to various protection and monitoring functions
- Compact power electronics allows flat designs and reliable operation
- Short cooking times
- Electronic limitation of the connection power
- Compact dimensions, low weight
- Satisfies the latest specifications: VDE EN 60335-1/-2/36, UL 197; CAN/CSA/C 22.2 No. 109, CE-compliant

Operation and control

Lamp operation 24 V DC / max. 40 mA (green)

Power regulation: potentiometer 10 kOhm

Dimensions

Wok-Line SH/WO

W x D x H

380 x 440 x 198 mm

Ø Bowl

300 mm

Technical data

Wok-Line SH/WO 3500

Voltage

208 / 230 / 240 V

Power

3,5 kW

Weight

13 kg

Wok-Line SH/WO 5000

208 / 400 / 440 V

5,0 kW

15 kg

Wok-Line SH/WO 8000

400 V

8,0 kW

16 kg

Accessories

(For exclusive use)

Stainless steel handle-wok hemispherical 360mm, contents 5.2 l

Stainless steel handle-wok spherical 360mm, contents 9.5 l

Stainless steel wok-lid



Wok-Line, fully in the trend for front-cooking. International cuisine at no extra cost.



High-quality ceran bowl for optimal heat distribution.



Two woks in different sizes. Left: hemispherical wok with 5.2 litres capacity, next to it a spherical wok of 9.5 litres capacity.



Height-adjustable, lockable feet.