

## Wok Line

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

Wok-Line from Inducs. Wok-Line is in the forefront of the trend in front-cooking. Induction cooking with Wok-Line offers you maximum safety, efficiency, productivity and optimum flexibility for either Asian cuisine or dishes prepared in the pan. Your kitchen acquires an international character at no extra cost. Intelligent software supports your gastronomic creativity. The Wok-Line models from Inducs stand out with their elegant design and ceran glass-ceramic bowl. And you naturally get all the benefits of contemporary induction technology. The front-cooking concept places the guest and an excellent presentation of the food at the very centre of things. Real enjoyment for the guests and an enhanced desire to buy ensures increased sales and profits on the catering front.

Wok-Line: Induction serving appliance. Two 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/C22.2 No. 109, NSF 4-1996, CE-compliant

High-quality ceran bowl for optimal heat distribution.

Back of the bowl: optimum energy transfer.

High-quality high-tech software. Microprocessor-controlled on a solid base.

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