



**More Info**



Data sheet

## varithek<sup>®</sup> 400-iw-5000 (1,0)

**The wok induction module.**

The acs<sup>®</sup> insertion or table-top module with an electronically controllable, energy-saving and particularly powerful induction hob is used for continuous wok-based cooking in a Ceran cuvette with a round wok pan – for flexible preparations with 11 power levels for gentle to powerful wok-based cooking. More powerful unit with a 5 kW induction generator.

For use in combination with the stainless steel Demeyre WP3 wok pan.

All varithek<sup>®</sup> modules are standardised and can therefore be flexibly combined and interchanged, for precise insertion in acs<sup>®</sup> front cooking stations or as a table-top unit on any standard worktop.

## TECHNICAL SPECIFICATIONS

varithek® 400-iw-5000 (1,0)



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Dimensions	400 x 660 x 200 mm
Material	stainless steel 1.4301 (CNS)
Weight	21 kg
Connected load	5.000 W
Rated voltage	3N AC 400 V 50/60 Hz
Plug type	CEE-Plug 400V/16A
Cable length	1.000 mm
Protection class	IPX4
Work surface	Ceran
Field version	1-zone

**Order number** **91 04 03 08**

## BENEFITS

Housing made of stainless steel, with a rustproof, hygienic, high-quality brushed matt finish.

Immediate heat transfer and uniform heat distribution.

Built-in ventilation from the high-performance induction generator.

Sturdy bow type handle for easy handling, protects the control panel.

Non-slip with 4 mounting feet, 2 of which with suction caps on the bottom of the housing.

Removable grease filter on the underside.

Splash-proof (IPX4).