



More Info



Data sheet

varithek[®] 400-iw-5000 (2,5)

The wok induction module.

The acs[®] 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[®] modules are standardised and can therefore be flexibly combined and interchanged, for precise insertion in acs[®] front cooking stations or as a table-top unit on any standard worktop.

TECHNICAL SPECIFICATIONS

varithek® 400-iw-5000 (2,5)



TECHNICAL SPECIFICATIONS

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	2.500 mm
Protection class	IPX4
Work surface	Ceran
Field version	1-zone

Order number **91 04 03 07**

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).