

PCIWT-94ET

90 IPERLOTUS TOP

INDUCTION BOILING UNIT - TOP



Three-phase induction cooking "WOK" - 1 zone - glass Ø 30 cm (do not place on ovens or drawers) (included 1 Head end filler strip mod.TPA-9)



Construction - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 2mm thick worktop, rounded edges, chromed details and rear splash back. Knobs with waterproof grades IPX5. Model - Professional Induction cooking or Wok Hob. Ceramic glass top with high output cooking areas, heats only the content of the pan with magnetic steel base. Standard or digital control offers accurate adjustment for delicate to high cooking temperatures. Wok hob suitable for use with steel concave pan. Maintenance - All serviceable parts are accessible by the easy removal of front control panel. Fittings - Appliance is supplied with adjustable feet.

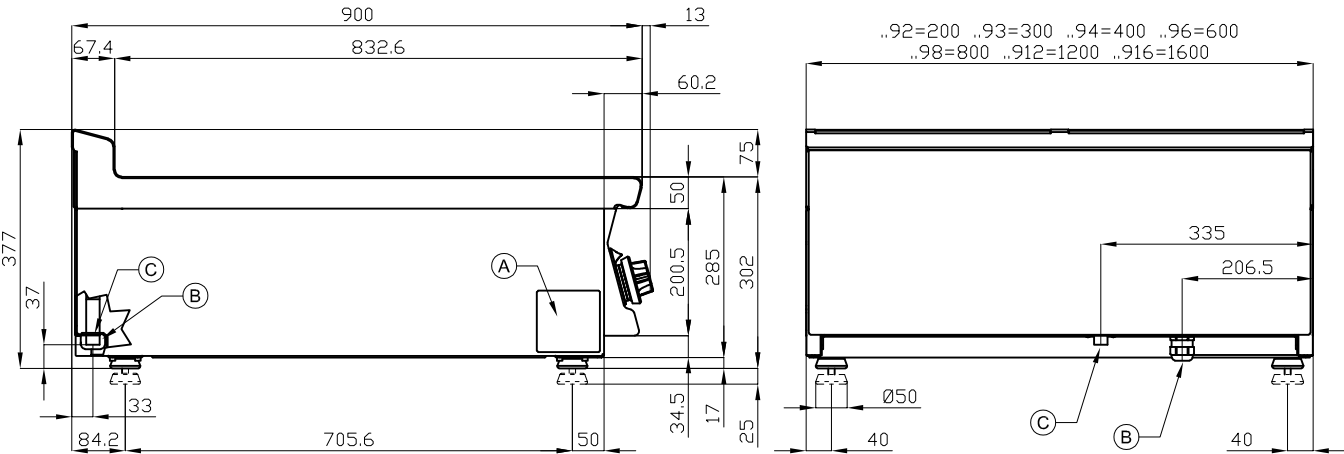


ITALIAN CULINARY ART

The pictures are purely representative. The manufacturer reserves the right to modify the technical data and models without previous notice.

PCIWT-94ET

90 IPERLOTUS TOP
INDUCTION BOILING UNIT - TOP



A	Data plate		B	Electrical connection	
---	------------	--	---	-----------------------	--

MODEL: PCIWT-94ET
DIMENSIONS: cm. 40x 90x 28h
ELECTRIC POWER: 4,5 kW
VOLTAGE: 400V~3
FREQUENCY: 50/60 Hz



kg: 34
m³: 0.225
mm: 430x970x540

BUY LOTUS BUY

The pictures are purely representative. The manufacturer reserves the right to modify the technical data and models without previous notice.



LOTUS S.P.A.Via Calmaor, 46
31020 San Vendemiano(TV) - Italy
Tel. + 39 0438 778020 / 778468
Fax + 39 0438 778277
www.lotuscookers.it - lotus@lotuscookers.it