

# iWOK Induction Wok

IWOK-1 / IWOK-2



iWOK



## Rapid Induction Heating

Powerful 15kW wok ring delivers instant heat for fast cooking while reducing energy use compared to gas.



## Enhanced Safety

Flameless operation with auto shutdown after 4 hours, plus built-in overheating and overvoltage protection.



## Integrated Water Tap & Easy Cleaning

Revolved tap and washable air filter simplify cleaning and maintenance.



## Professional Build Quality

Heavy-duty 1.5mm stainless-steel deck with free-standing frame ensures strength and durability in commercial kitchens.



## User-Friendly Controls

Digital LED display with 11-stage adjustable power settings for precision cooking results.



## Flexible Kitchen Options

Available in single (IWOK-1) or double (IWOK-2) wok configurations, with 500mm induction-compatible wok supplied.

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Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (kW/A)
IWOK-1	600x850x1300	68.5	415	15/3~N
IWOK-2	1200x850x1300	124.5	415	30/3~N
IW-Wok50 (replacement wok)	500mm	2.5kg	–	–

## Features and Benefits

- Free standing design with heavy duty 1.5mm thick stainless steel cooking deck
- Real time power control increased energy efficiency
- 15kw induction wok ring for rapid heating
- Higher thermal efficiency, less heat escaping from cooking area, compared to gas
- Commercial revolved water tap for easy, durable use
- Easy to clean and washable, with reuseable air filter element
- Enhanced safety, no flaming
- 500 mm induction compatible stainless steel wok pan accessory available
- Digital LED display and easy adjustment with control knob
- Auto-shutdown after 4 hours of inactivity
- 11-stage adjustable power settings
- Overheating and overvoltage protection
- Requires magnetic-based material pots for operation
- Wok included

