



Royston Freestanding Induction Wok DL-5KW

ROYSTON®

Bring unprecedented savings to your kitchen with our range of commercial induction cooking equipment. Save money on gas and cook faster: improving the speed and efficiency of your operation

Description

An induction cooker is faster and more energy-efficient than a traditional electric hob. It allows instant control of cooking energy similar to gas burners. Because induction heats the cooking vessel itself, the possibility of burn injury is significantly less than with other methods; the surface of the cook top is only heated from contact with the vessel. There are no flames or red-hot electric heating elements as found in traditional cooking equipment. The induction effect does not heat the air around the vessel, resulting in further energy efficiencies; some air is blown through the cooktop to cool the electronics, but this air emerges only a little warmer than ambient temperature.

An induction cooker is the perfect solution for a commercial kitchen looking to improve safety, reduce costs and cook faster and better. The freestanding induction wok can completely replace a traditional wok burner in the kitchen while giving you the similar if not better results as compared to a gas burner.

Additional Information

Manufacturer : Royston

Output Kw : 5
Product Depth : 750
Product Height : 1190
Product Width : 600