

robo-WOK

Model CP5500



The Automatic Induction Cooker uses electromagnetic induction heating, which is safe, energy-efficient, environmentally friendly, and has a more than 90% thermal efficiency. Utilises automatic rotation to stir fry dishes, and the materials are heated evenly. The equipment is simple to operate, convenient and straightforward to use.

FEATURES

Counter-top fully automatic induction cooking machine
It does not need a qualified professional operator
One person can operate multiple Automatic Induction Cookers
Bluetooth & Wifi control panel for communications
Up to 1,000 programable menus can be downloaded using an app
Automatically heats the oil, stirs the contents and controls the cooking process
Induction heating results in up to 93% thermal efficiency
Excellent 24-month back to base warranty

TWO COOKING MODES

Recipe mode	<p>Recipe mode is for automatic cooking, which uses recipes uploaded via Wifi or Bluetooth, with automatic:</p> <ul style="list-style-type: none"> > temperature control > adjustment of firepower > stir-frying > multiple step programming
Manual mode	<p>Used when cooking is managed via a touch-sensitive screen that allows temperature, speed, and sauce adjustments as required</p>

DIMENSIONS

Width:	640mm
Depth:	490mm
Height:	610mm
Pot diameter:	300mm
Capacity:	6L (at an effective angle of 30°)

WEIGHT

Net weight:	43Kgs
Gross weight:	65Kgs
Packing weight:	70-75Kgs (including crate)

CONTACT INFORMATION

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