

robo-WOK

Model CP4500



## FEATURES

Bowl manufactured from Teflon-coated steel with a round base one set of spikes

One person can operate multiple CP4500 robo-WOKs simultaneously

It does not need a qualified professional operator

Each cycle will cook in 2 to 4 minutes for 1 to 8 people

Electromagnetic heating is fast with lower energy consumption

Induction heating is safe and not subject to fire or gas leaks

The unique structural design avoids accidental spillage

The CP4500 is easy to clean and maintain

Excellent 12-month warranty (where the customer specifies Teflon in the bowl, it is not covered by warranty)

SPECIFICATIONS		
Power:	5Kw	
Voltage:	220V 50-60Hz	
Drum:	Teflon-coated steel with a round base one set of spikes	
Spikes:	One row 5cm from the bottom of the bow	
Volume:	1.5L-9.3	
Heating:	Induction	
Capability:	1.8Kg	
IPX level:	IPX3	
Supplied with a 1-meter cable that needs to be connected to the air switch. as required.		

DIMENSIONS			
Bowl size:	Ø30cm*30cm		
Dimensions:	470*690*700mm		
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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