



# robo-WOK

Model CP4500

Our robo-WOKs (WOK) use electromagnetic induction heating, are safe, energy-efficient, environmentally friendly, and have more than 90% thermal efficiency with a non-stick bowl. It utilises automatic rotation to stir fry dishes, and the materials are heated evenly. In addition, the equipment is simple to operate, convenient and straightforward. A qualified chef is not required, and one person can operate up to five robo-WOKs.



## 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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