

Avantco IWC35 Countertop Wok Induction Range / Cooker - 208-240V, 3500W

Item #177IWC35



Technical Data

Width	13 3/8 Inches
Depth	17 1/8 Inches
Height	4 3/4 Inches
Power Cord Length	4 15/16 Feet
Cooking Surface Diameter	14 Inches
Recommended Pan Size (Bottom Diameter)	14 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	208 - 240 Volts
Wattage	3500 Watts

Features

- Fast, flameless heat provides easy cooking with reduced injury risk
- Controls are adjustable by power level or by temperature; 10 available power levels
- Adjustable timer can be set for up to 180 minutes
- Durable stainless steel body with 110 lb. suggested weight capacity
- Automatically switches to standby mode when pan is removed; 14" max wok

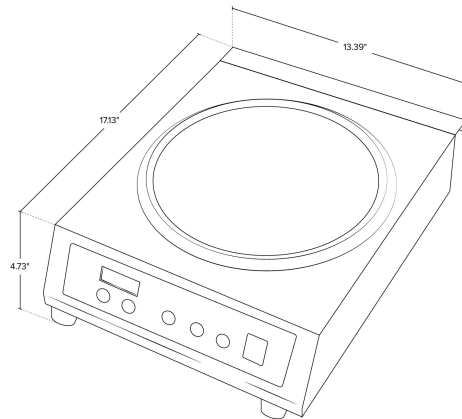
Certifications



Technical Data

Color	Red
Control Type	Digital
Features	Timer
Installation Type	Countertop
Number of Burners	Single
Number of Power Levels	10
Plug Type	NEMA 6-20P
Power Type	Electric
Suggested Weight Capacity	110 lb.
Temperature Range	140 - 460 Degrees F
Type	Heaters Induction Wok Ranges
Usage	Front of House Standard Duty

Plan View



Notes & Details

Bring convenience, safety, and portability to your food service with the help of this Avantco IWC35 countertop wok induction range. This compact, lightweight unit is an ideal choice for front of the house cooking demonstrations or sampling. Use it with an induction-ready wok to create delicious stir fry for customers while allowing them to watch the cooking process! Perfect for medium-duty use in stir-fry stations, catering services, display cooking, or anywhere you need an extra burner, this induction range provides a level of safety that surpasses traditional burners. The surface of the range only heats the bottom of induction-ready cookware and does not retain heat, making it safer for use around guests. The heat energy absorbs immediately into the cookware, allowing you to cook food quickly and efficiently. When you remove the cookware, the burner enters standby mode and will not create a hot surface. Using this countertop range is easy and user-friendly thanks to two heat adjustment modes. You can choose between adjusting the power level of the burner from 1 to 10, or delicately adjust the burner's temperature to find the perfect heat between 140 and 460 degrees Fahrenheit.

This unit packs 3500W of power and includes a timer for easy, controlled cooking that reaches up to 180 minutes measured in 5-minute increments. The burner's 10 power levels ensure you can use it for everything, from simmering sauces to searing steaks. Its durable stainless steel body ensures its durability to withstand consistent use at events and special occasions, while its flameless heat provides fast, efficient cooking and reduces the risk of injuries. It accommodates up to a 14" wok and requires a 240V electrical connection for operation.



⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Avantco Equipment