



Professional Induction

PIW30

The PIW30 is a high-performance induction Wok hob. It's perfect for the front of house environment where theatre cooking can really add to the experience of your customers. Designed to accommodate a 300mm dia pan (supplied) the cooking zone extends approx. 30mm above the surface of the vitro-ceramic bowl allowing you to work the food without losing heat. Fitted with a steel rim to both support the pan and protect the glass the PIW30 utilises a full 3Kw giving powerful performance whilst retaining the flexibility of a 13amp plug operation.

Along with all the models in our professional induction range the PIW30 is rated to run at full power for up to 8 hours without cutting out.

Features: 20 pre-set digital control; digital timer; 4mm thick vitro ceramic glass bowl.

The PIW30 is supplied with a compatible WOK



Weight	7kg
Dimensions (mm)	390 x 430 x 165
Cooking Surface (mm)	300 dia
Power	3KW
Inductor rating	8 hours at 3KW
Energy efficiency	95%