

## RANGE COMPOSITION

N 700: a range of over 100 models for the professional caterer designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected in the total modularity of the range that ensures numerous configurations, either free-standing or bridged. N 700 demonstrates how advanced technology can satisfy the needs of the professional caterer.



178040

# N 700

## INDUCTION WOK **ZANUSSI** PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

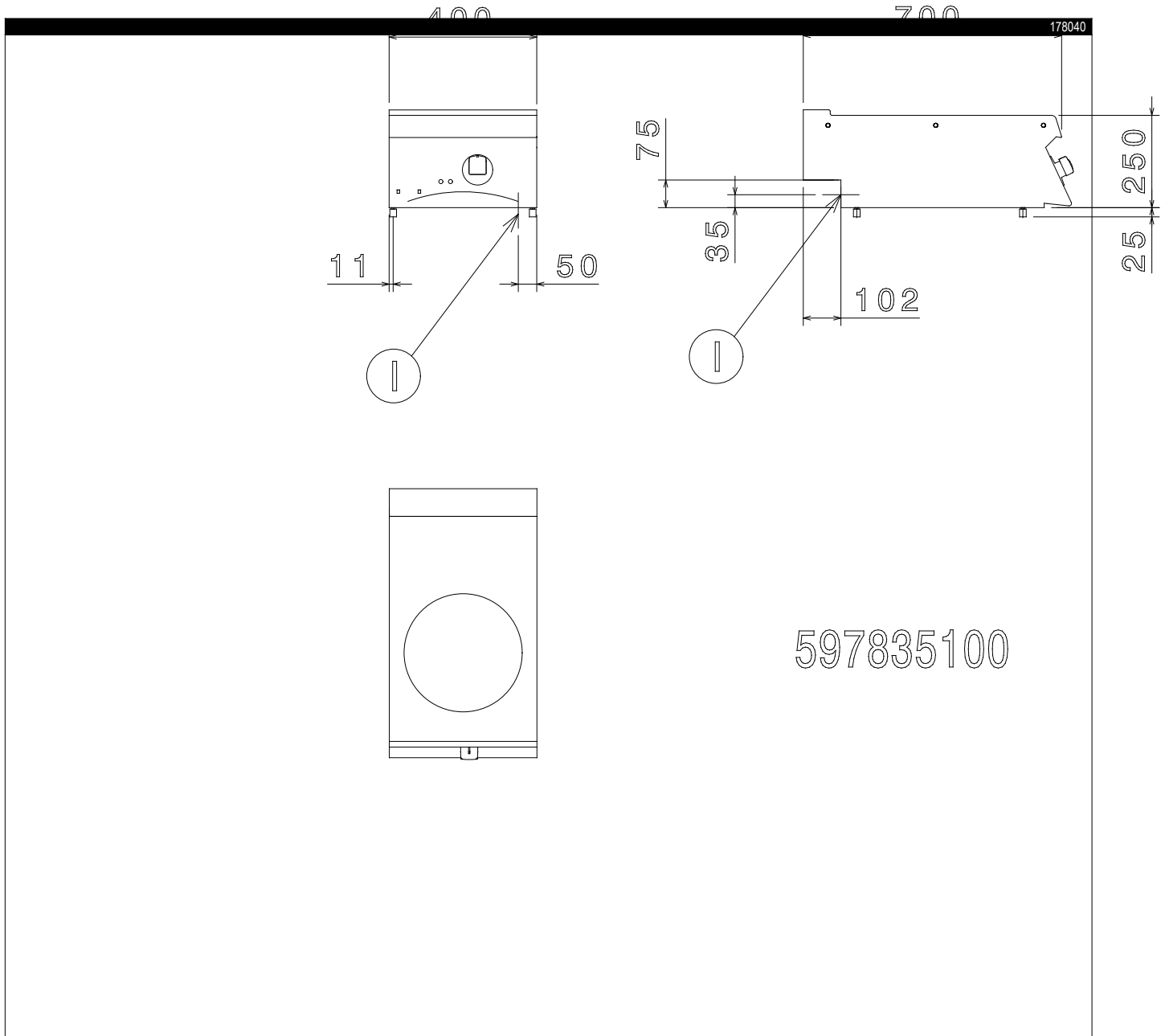
- ◆ Front panels and worktop in stainless steel.
- ◆ High impact, heavy duty Ceran® Glass Wok bowl, designed for professional use and shaped to accommodate Wok induction pans.
- ◆ Induction zones with power 3,5 kW allowing very low cooking times and avoiding heating dispersions
- ◆ Cooking zone is activated only when in direct contact with pans that are specific for induction plates. The cooking zone not in contact with a pan is not activated and remains cold.
- ◆ Energy efficiency maximization thanks to the automatic pan detection for power transfer when the pan is present, saving up to 60% of the energy costs.
- ◆ The induction heating is extremely fast. No heat emission into the work environment only to the magnetic induction pans.

- ◆ Suitable for stir fry meat, vegetables and Asian style dishes but even for food mixes like pasta, scrambled eggs...
- ◆ Smooth Ceran® Glass Wok bowl for easy cleaning.
- ◆ Rounded edges, flush fit between units, smooth easy to clean surfaces.
- ◆ Induction wok is complete with overheating safety device
- ◆ Control panel with 9 different levels of power, allowing an easy and precise cooking. Ideal for cooking delicate foods.
- ◆ IPX4 water protection.

- ◆ Main connections can be via the rear or the base of the unit.
- ◆ All models can be easily mounted on open base cupboards or bridging supports.
- ◆ All top models provided with service duct to facilitate installation.

### TECHNICAL DATA

CHARACTERISTICS	MODELS
	<b>KINDW400 178040</b>
Power supply	Electric
External dimensions - mm	
width	400
depth	700
height	250
Back plate dimensions - mm	Ø 300
Back plates power - kW	3.5
Total Power - kW	3.5
Net weight - kg.	20
Supply voltage	230 V, 1N, 50/60



**LEGEND**

	<b>KINDW400 178040</b>
I - Electrical connection	230 V, 1N, 50/60



<b>OPTIONAL ACCESSORIES</b>	
<b>ACCESSORIES</b>	<b>MODELS</b>
	<b>KINDW400 178040</b>
2 SIDE COVERING PANELS FOR TOP-D=700MM	206277
CHIMNEY COVER 400MM OPEN	206284
CHIMNEY UPSTAND 400MM	206303
WATER COLUMN EXTENSION FOR 700 LINE	206291
WATER COLUMN WITH SWIVEL ARM	206289



www.zanussiprofessional.com