

**Product Name :**  
Double-Wok Dual-Temperature Induction Cooker

**Product Code :**  
MM-CHINA11001-008



### **Description :**

Double-Wok Dual-Temperature Induction Cooker

### **Technical Specification :**

This double-wok, dual-temperature induction cooker is designed for high-efficiency cooking in commercial kitchens, offering powerful performance with energy-saving technology. Ideal for restaurants, hotels, catering centers, and large-scale food preparation environments.

#### **Key Features**

**Dual-Wok Design:** Independent temperature zones allow simultaneous cooking with different heat settings, increasing efficiency and flexibility.

**Fast & Precise Heating:** Equipped with high-performance induction coils for rapid heat-up and precise control.

**Energy Efficient:** Uses electromagnetic induction for direct heat transfer, reducing energy loss and kitchen heat output.

**Heavy-Duty Build:** Constructed with durable stainless steel for long-term commercial use.

**User-Friendly Controls:** Digital control panel with adjustable power and temperature settings.

Wok Diameter: 400 mm (each wok)

Rated Power: 12kW × 2 or 15kW × 2

Rated Voltage: 380V / 3-phase

Heating Method: Electromagnetic induction

Number of Woks: 2

Independent Temperature Zones: 2

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Material: Food-grade stainless steel

Control Interface: Digital panel with temperature & power adjustment



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