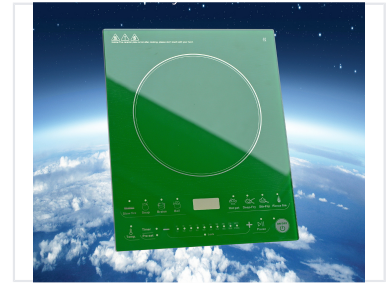


Electric Induction Cooktop with Multiple Cooking Modes

This induction cooker features a ceramic plate that remains hot after cooking, ensuring efficient heat retention. It offers a variety of cooking modes including slow fire, soup, braise, boil, hot pot, deep-fry, stir-fry, and fierce fire.



Product Overview

Professional Induction Cooking Solution

This high-performance electric induction cooktop is designed for versatile culinary applications, offering precise temperature and power control. Featuring a durable ceramic surface, it supports a wide array of cooking styles ranging from delicate slow simmering to intense high-heat stir-frying. With integrated safety features and intuitive digital controls, this unit provides a reliable and efficient solution for professional or commercial kitchen environments.

Performance

Power Range

500 W

Minimum Power

2100 W

Maximum Power

Temperature Control

60 °C

Min Temp

240 °C

Max Temp

Cooking Features

Available Cooking Modes

- Slow fire
- Soup
- Braise
- Boil
- Hot pot
- Deep-fry
- Stir-fry
- Fierce fire

Safety & Control

Control Features

Timer, Pre-set functions, Child lock, Pause function, On/Off switch

Safety Notice

Ceramic plate remains hot after cooking; avoid direct contact.