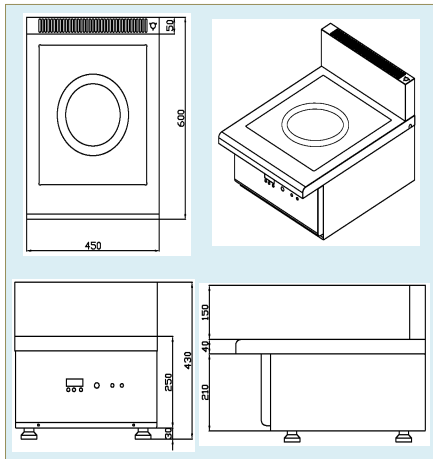


MAIN KITCHEN INDUCTION



		DESCRIPTION			
Part No.		TCK070-E			
Operating Voltage		340-420V , 50/60Hz 3PH+N			
Power Consumption		Max Output: 7500W			
Amperage		Total: 12A			
Heating Power Setting		Warming: 7 Steps (H1-H7) Cooking: 8 Steps			
Dimension (mm)		Product: 450*600*280(back150) , Packing: 525*680*360			
Weight		24			
Control Method		Integrated panel with encoder/ button			
Product Type		Portable			
Cookware Diameter		Min: \varnothing 170 mm , Max: \varnothing 360 mm			
Loadable Weight (kg)		Max. 100			
Time Required for Boiling Water	Capacity	15L (30 Portions)	30L (60 Portions)	45L (90 Portions)	60L (120 Portions)
	Time	Approx. 10 min	Approx. 33 min	Approx. 47 min	Approx. 70 min
	Note	※ one portion converted into 500ml ※ start point: 25 °C (room temperature) ※ the abovementioned time can be changed according to actual environment/each different situation			
Main Function	<input checked="" type="checkbox"/> Safety	- Over-current indication: Error E1 - Over-voltage indication: Error E2 (above 420V) - Low-voltage indication: Error E3 (below 340V) - Product super-heating indication: Error E4 (internal temperature above 80°C) - Top overheating indication: Error E6 (above 230°C)			
	<input checked="" type="checkbox"/> Timer	- Adjusting in second (range from 1sec through 720min) - One-time setting maintains until being initialized by power button			
	<input checked="" type="checkbox"/> Temperature Mode	- Dedicated temperature sensor needed (range from 60°C to 200°C, per 5°C) - Precise temperature adjustment with less than \pm 2% of deviation (great advantage for fry cooking)			
	<input checked="" type="checkbox"/> Warming: H1 ~ H7 (35°C ~ 90°C)				
	<input checked="" type="checkbox"/> Cooking: 1 ~ 8				
Comparison	Item	Induction (1 hob)		City Gas (1 hob)	
	kw	7		15.312	
	kcal/h	6034.48		13200	
	kcal/h	5431.032 (90% of efficiency)		6600 (50% of efficiency)	
After-Sales Service		1-year warranty (to be charged in case of consumer's negligence)			

BK26-E IMPLEMENTATION

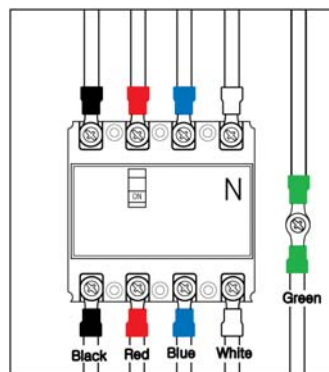
Application Examples



Product Use

- Using long hours to make ox-bone soup, beef-rib soup, meat broth etc.
- For cooking a large capacity
- Enabling to cook menus that requires super-high heating power like fry (external temperature probe provided as an option)
- Utilized at a place that requires strong heating power by using electricity such as small/mid-sized company cafeteria, casual restaurant, upscale dining room, school-meal service, university canteen, hotels, department store, industrial feeding, factory facility etc.

※ Remarks



- ▶ Electricity: 380V 3PH+N
- ▶ Circuit breaker: over 30A class
- ▶ Cable: 600V, above \varnothing 6, 4-line type