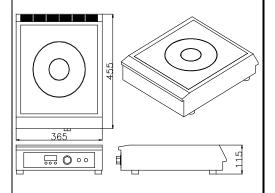


## **MAIN KITCHEN INDUCTION**



DESCRIPTION							
Part	No.		TCK3	85-E			
Operating Voltage			208/240V ,	50/60Hz 1PH			
Power Consumption		Max Output: 3300W					
Amperage		Total: 15A					
Heating Power Setting		Warming: 7 Steps (H1~H7)					
		Cooking: 10 Steps					
Dimension (mm)		Product:	365*455*115 ,	Packing: 425	515*200		
Weight		7					
Control Method		Integrated panel with encoder/ button					
Product Type		Counter-top					
Cookware Diameter		Min: Ø 130 mm , Max: Ø 300 mm					
Loadable Weight (kg)		Max. 30					
Time Required for Boiling Water	Capacity	5L (10 Portions)	10L (20 Portions)	15L (30 Portions)	20L (40 Portions)		
	Time	A Approx. 10 min	Approx. 20 min	Approx. 33 min	Approx. 45 min :		
			rted into 500ml				
	Note	$\#$ start point: 25 $\mathcal C$ (room temperature)					
		★ the abovementioned time can be changed according to					



	actual environment/each different situaton
	Safety
-	Over-current indication: Error E1
-	Over-voltage indication: Error E2 (above 260V)
-	Low-voltage indication: Error E3 (below 180V)
-	Product super-heating indication: Error E4
	(internal temperature above 80°⊂ )
-	Top overheating indication: Error E6 (above 230°C)
	Timer
-	Adjusting in second (range from 1sec through 720min)
-	One-time setting maintains until being initialized by power button
	Temperature Mode
-	Dedicated temperature sensor needed (range from $60^\circ\!$
-	Precise temperature adjustment with less than $\pm 2\%$ of deviation (great advantage for fry cooking)
■	<b>Warming</b> : H1 ~ H7 (35℃ ~ 90℃)
■	Cooking: 1 ~ 10 (same applies to both of 2 holes)

	ltem	Induction (1 hole)	City Gas (1 hole)	
Comparison	kw	3.5	4.64	
	kcal/h	3017.24	4000	
	kcal/h	2715.516 (90% of efficiency)	2000 (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

- For various dishes through general cooking, shabu-shabu etc.
- Being utilized in cooking classes thanks to high portability
- As a warmer after cooking

Main Function

- High-quality frying supported with temperature probe sensor
- Sous vide cooking
- Customizable for additional function of hand-drip coffee maker
  - \* Remarks

► Great application in frying (special steel guide & temperature probe are necessary and sold separately sold as an option item)



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