

**Product data sheet — Electric range Wok induction**
**MKN-No.:**  
**1323106**

Range according to DIN 18851 for all-purpose application in commercial kitchens. For the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.


**Technical highlights**
**Material:**

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304. Visible surfaces with polished and satin finish, 320 grit.

**Bendings:**

Cover bent downwards 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

**Body:**

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

**Control panel:**

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy and cost efficient service access. Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

**Effective area:**

Seamless glass ceramic hob 6 mm thick, easy to clean, stuck into the cover plate at the same height. Round hob Ø 350 mm, removeable supporting frame for woks Ø 280-500 mm mounted on the cover plate.

**Installation:**

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

**Type of energy:**

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

**Special feature:**

Optionally equipped with interface for connection to an energy optimization system according to DIN 18875.

**Heating:  INDUCTION**

Heating by high output induction generators for fast energy transmission. Saves energy due to high efficiency. Electronic, energy saving saucepan recognition system. PT 1000 protection against overheating. Progressive characteristic line. Heating output can be precisely adjusted by means of a tact switch in 15 steps. With appliance switch and indication lamp.



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Current drawings you will find here:  
[www.mkn.com](http://www.mkn.com)  
▶ Partner Login  
▶ spare parts database & download

### Further features

- connection, sealing by means of connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- Optionally equipped with potential free contact.

### Technical data

Dimensions (LxWxH*) (mm):	500 x 700 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	350 x 350 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	5,0
Voltage <sup>1</sup> (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas <sup>2</sup> (mbar):	
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	42
Gross weight <sup>3</sup> (kg):	47
Heat emission latent (W):	400
Heat emission sensitive (W):	350
Type of protection:	IPX4

\* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

### Product safety

- CE mark

### Installation requirements

- electrical supply provided by customer

### Option / accessories

MKN-No.:	Description:
10017353	wok-pan CNS-execution, Ø 360 mm

<sup>1</sup> special voltages on request

<sup>2</sup> further types of gas on request

<sup>3</sup> seaworthy packing on request

