



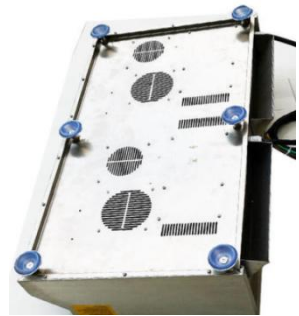
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Lestov®

Commercial double Induction cooker



| Model No. | Power Voltage | Product Size | Material | EX WORK PRICE |
|-------------|---------------|--|----------|---------------|
| LT-TPP-B135 | 3KW/220V | L800*W470+50*H180mm Glass size :330*330mm | SS304 | |

Power/Frequency: 2*3KW /50-60Hz

Voltage: 220V, single phase

Range of voltage fluctuation: 220v +/- 40%

Glass thickness: 4mm

Maximum glass load: \leq 50KG

Heating area: \varnothing 240mm

pan suitable material: Cast Iron

Working environment: Humidity 30%-90% ; Temperature -5°C-40°C

Application : cafes bar, bakery, food truck, traveling food stalls and fast food restaurant.

□ Induction heating technology

- 1) Up to 92% thermal efficiency
- 2) 40% energy saving than gas operated
- 3) High frequency coil ,no blind heating area

□ Easy operation

- 1) Compact & portable
- 2) Plug and play 220V & 3.5/ 5KW
- 3) 360° Knob switch & 8 power rating
- 4) Built-in safety protection and error code display system
- 5) Fully mould 304 SUS ,easy clearing

□ Safety & ECO -friendly

- 1) no open fire & no fire hazard & no smoke & no Grease & Odor free
- 2) Reduce temperature & noise & Enhance working environment

Component of Double Induction cooker

USING GERMAN
"INFINEON" IGBT CHIP

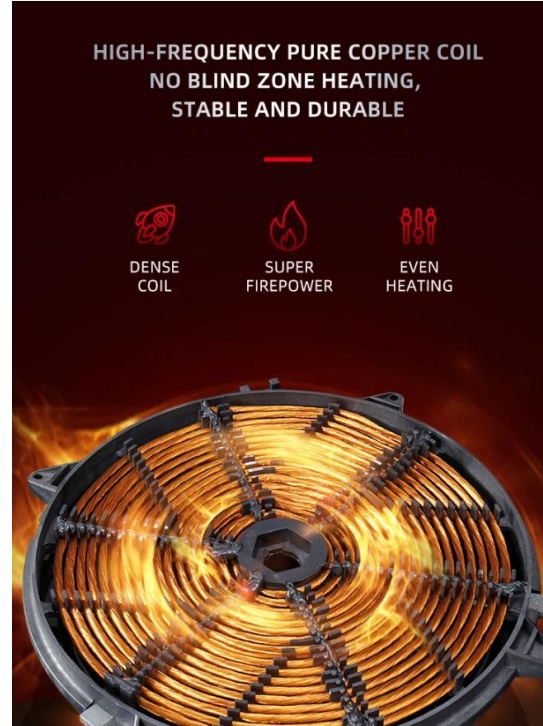
STABLE RUNNING
OVER 30,000 HOURS

IGBT

A close-up image of a black IGBT chip with the word "IGBT" printed in large, white, bold letters. The chip is mounted on a red printed circuit board (PCB) with various electronic components and traces visible.

HIGH-FREQUENCY PURE COPPER COIL
NO BLIND ZONE HEATING,
STABLE AND DURABLE

DENSE COIL SUPER FIREPOWER EVEN HEATING

A top-down view of a circular induction coil made of many thin, parallel copper wires. The coil is glowing with a bright orange and yellow light, suggesting it is heated. The background is dark with some flame-like patterns.

600°C
TEMPERATURE RESISTANCE

50KGS
WEIGHT-BEARING

A top-down view of a black induction cooktop. A large, stylized flame is superimposed over the cooktop's surface, indicating high heat. The cooktop has a silver border and some warning symbols at the bottom.

8 LEVEL
POWER ADJUSTING

360° KNOB
SWITCH CONTROL

A side view of a Lestov induction cooktop. A red frying pan with food is on the cooktop. A hand is shown turning a silver knob on the right side. The cooktop has a black surface and a silver front panel with the "Lestov" logo.

4MM
TEMPERED GLASS-CERAMIC

A close-up image of a digital caliper measuring the thickness of a black glass-ceramic surface. The caliper's digital display shows "4.00". The background is dark with some faint patterns.

BUILT-IN TURBOFANS
FOR QUICKER COOL-DOWN

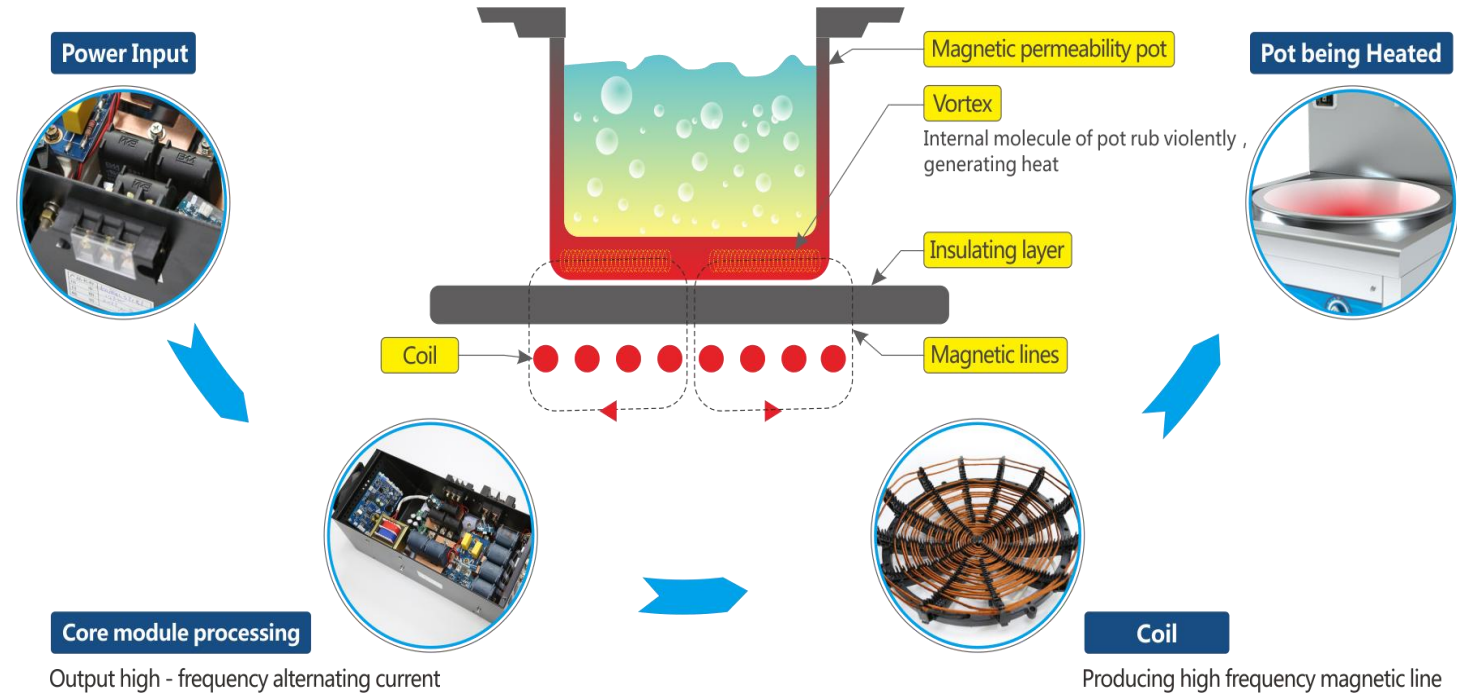
A top-down view of the induction cooktop's base. Two red turbofans are visible, each with a circular grille and a red glow. The base is silver and has four blue feet at the corners.

Anti-Slip foot design

How Induction work

Induction heating technology is different from gas :

- 1) The electrical current is passed through a **copper coil** .
- 2) So a high- frequency electromagnetic field is created .
- 3) This induces an alternating current in the pot
- 4) the pot itself is heated and transfers this heat to the food .



WHY INDUCTION ?

Safe

Induction is very safe. There is no open flame, red-hot coil or radiant heat source. When the cookware is removed or when content is boiled out, the system automatically shuts down.

Fast

The Energy is directly transferred within the pan metal, induction heating is extremely fast. It starts very quickly & the heat remains highly controllable.

Clean

With no grates or grease catch to worry about, cleaning up the surface is very easy/ There's no more baked spills.

Cool

Almost no ambient heat is produced since all the heat is being generated in the pan itself. The work environment is much cooler, reducing the exhaust requirement.

Efficient

High efficiency ~90% which brings to low energy consumption as the heat is going directly to the food, so there's no energy losses.

