

## Overview of the IH Chinese Cooking Range for Commercial Kitchens

### 1. Specifications

Table 1 Product specifications

Type			
Model		DC-17SA	DC-18SA
External dimensions (mm)	Width (W)	600	
	Depth (D)	750	
	Height (H)	800	
Electricity specifications	Rated voltage	3φ 200 V	
	Rated power consumption	7 kW	10 kW
	Primary side maximum current	23 A	32 A
Applicable wok		φ330 Chinese wok	φ390 Chinese wok
Weight		100 kg	100 kg
Price ( <b>excluding tax</b> )		698,000 yen	798,000 yen



Photo 1 Product appearance

**2. Major features**

**(1) Considerable price reduction**

In the parallel synchronous operating system, output is adjusted by connecting two 5 kW coils with the same electrical properties (such as resistance) in parallel to each other and synchronously controlling the amplitude, phase, and frequency of the electricity that passes through each coil (Fig. 1).

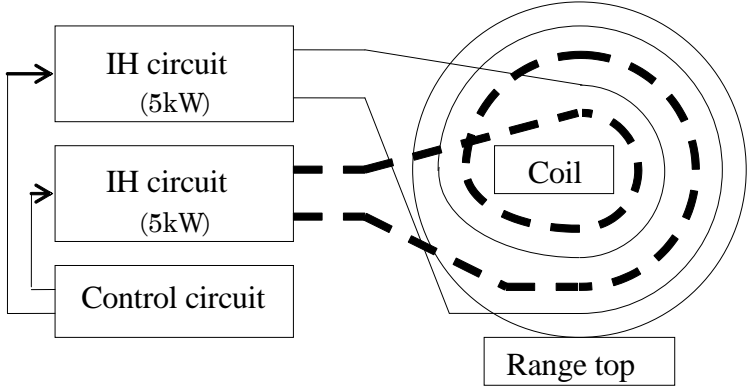


Fig. 1 Structure of a parallel synchronous operating system

By adopting this system, we have been able to lower the price of our new IH Chinese range by roughly 70% compared to conventional IH Chinese ranges (10 kW) even while maintaining the same high heating power.

Model	Cost	Operating system	IH circuit
<b>New range</b>	<b>Approx. 800,000 yen</b>	<b>Parallel synchronous</b>	<b>5 kW × 2</b>
Conventional range	Approx. 2,500,000 yen	Independent	10 kW × 1
Reduction rate	Approx. 70%		

**(2) Allows wok-shaking while cooking**

With conventional IH Chinese ranges, heating was stopped when the wok was lifted off the range top, to prevent the electric current flowing through the coil (photo 2) from increasing rapidly and damaging the IH circuit. In our new IH Chinese range, the current that flows through the coils when the wok is lifted off the range top is controlled to maintain the same level as when the wok is placed on the range top, to allow continuous heating even while lifting and shaking the wok during cooking.



Photo 2 Coil

**(3) Enhanced safety**

A drainage hole in the center of the range top (photo 3) drains spillovers and prevents them from pooling on the range top (Photo 4).



Photo 3 Drainage hole

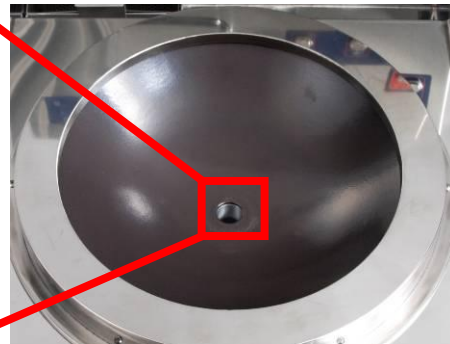


Photo 4 Range-top draining structure