

INDUCTION COOKING PLATES combine the advantages of conventional gas and electric cooking technology in one appliance. Thanks to the use of state-of-the-art solenoid coil technology, almost all the energy is used to heat the food and heat losses to the environment are minimized.

SARO offers you a wide range of induction cooking appliances, both tabletop and built-in. This means that the appliances can be used flexibly and offer individual solutions for any initial situation given on site.

All SARO induction hotplates are characterised by their rapid heating ability and precise heat generation. They are therefore easy to use, have many different heating and holding temperature levels and, due to its smooth surface, quick and easy to clean.

Tips & Tricks



- Use only cooking utensils which are also suitable for induction cooking technology. You can easily spot this by the symbol on the cookware:



- If it is not clear whether your cooking utensils are suitable, you can easily check this yourself.
- To do this, hold a magnet on the base of your cookware: If the base is magnetic, you can use the cookware for the induction cooking.

Wok induction hob including wok

Model LOUISA

- Material: (housing) stainless steel
- 10 heat settings
- Timer: 5 - 180 minutes
- Settings can be used with or without a timer
- Overheating protection
- Induction cooking: fast, safe, efficient



LOUISA

DELIVERY INCLUDING WOK

Model	Order no.	GTIN	Price
LOUISA	360-3000	4017337360031	460,00 €
230 V - 50 Hz - 3,5 kW		+60/+240	13
W 340 x D 445 x H 117 mm		Wok bowl: Ø 295 mm	

