

CERAN® Wok

New Asian hotspot: your kitchen.

Fans of Asian cuisine can also get their money's worth – with our SCHOTT CERAN® glass-ceramic wok. It brings the advantages of traditional Asian cooking to the Western world while offering high product quality and easy cleaning. The wok is used as a component for tabletop and built-in appliances with induction heating.



CERAN® Wok in different sizes available



CERAN® Wok as the new Asian hotspot in your kitchen

Key benefits of CERAN® Wok

- Asian-style cooking in combination with induction cooking means particularly fast cooking and high heating up rate combined with very low heat emission
- Wok cavity combined with all the proven advantages of SCHOTT CERAN® like e.g. ease of cleaning, visual appeal and excellent mechanical strength
- Patented environmentally friendly production process without toxic heavy metal additives arsenic and antimony

Technical information and product characteristics

- Wok cavity made of black glass-ceramic
- Thickness 6 mm
- Available as a component for built-in or table-top units
- To be applied with indirect heating (pot/pan)
- All requirements from the European standards (EN 60335) are fulfilled
- Available dimensions:

ø 257.2 mm	72 pcs./pallet
ø 311.0 mm	72 pcs./pallet
ø 400.0 mm	60 pcs./pallet
ø 502.6 mm	60 pcs./pallet



Please contact your responsible sales contact for further information and detailed specifications.



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