

INDUCS

Professional Induction Systems



Your partner for getting ahead

Contemporary kitchen technology consistently relies on induction as a high-density heat source. Totally unique efficiency and the best in terms of effectiveness are key to this system.





Well-Established Internationally

A subsidiary of the Welbilt Group

Since 2013, the INDUCS AG has been a subsidiary of the internationally established Welbilt Inc. Group with headquarters in Tampa, Florida. Professional commercial kitchen equipment represents an important line of business for the well-diversified company. With the fundamental guiding principle of only committing innovation and the highest quality, the enterprise found an ideal partner for their line of induction equipment for contemporary professional kitchens in the Swiss INDUCS AG.



Herisau, Switzerland

The INDUCS team of founders discovered an ideal platform for the rapid development of their company structure in 1998 at the Herisau site. With the objective of both developing and producing all of the key components in-house, the ambitious project of introducing the then unknown induction technology to the professional kitchen was driven forward with great enthusiasm. After initial scepticism from expert chefs, the new system subsequently proceeded to establish itself inexorably. The advantages convinced even the most inveterate users of gas and electricity. After the cooking appliances, the new Hold Line was developed: The efficient and technically perfected holding function for foods in the buffet sector. A conviction of the need to keep development and production at the Herisau site continues to pay off and is evidenced by unceasing new developments in all areas of this future-oriented technology.

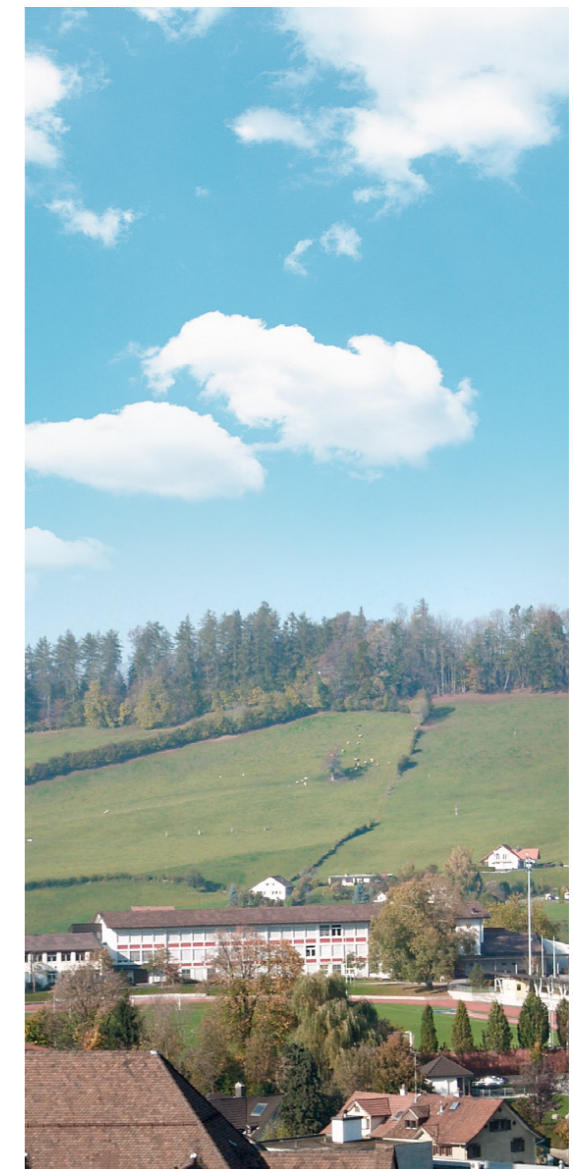


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You define the application, we supply the technology.

Get ahead through innovation

With 20 years of experience, we are at the forefront of technological developments in the professional kitchen. With a great deal of commitment and direct contact with key cooking specialists, all of the technologies that kitchen professionals want are being refined on an ongoing basis. The outstanding advantages of induction have also become established in front-of-house cooking. We have ascertained that the triumph of induction technology continues in all areas of professional cooking. The great advantages, such as rapid heating and enormous power generated with much lower energy consumption, tremendous precision in maintaining the correct temperature, decidedly reduced heat radiation and, not insignificantly, the excellent working safety of RTCSmp® induction have also convinced critical professionals. Induction technology from INDUCS is used across the globe.



- Simple and intuitive operation using a control knob
- Modern design with a multitude of additional functions
- Very short heating times
- Exceptionally robust and developed for continuous use in food service operations



Inductive hob as a table-top appliance

INSTINCT Hob 3.5 / 5 / 10

The latest in design, intuitive operation.

Available as a one or two cooking zone appliance with 1 or 2 x 12 power levels, a holding function of 25 to 100°C and a timer function. It is especially energy efficient and is controlled by knobs. High operational reliability and very short heating times are prominent characteristics.



INSTINCT Hob 3.5 / 5 / 10



Facts

- 12 power levels per cooking zone
- Holding function from 25 to 100°C
- Switchable temperature display from degrees C to degrees F
- Timer from 1 to 240 minutes including a lockout function

Ready to go right away

Set it down, turn it on and away you go. With no preparation, this extremely powerful professional appliance that has been developed from the ground up is available for use with all its features quickly and easily. The INSTINCT line is also based on the innovative RTCSmp® technology with its familiar advan-

tages: Energy efficiency, outstanding safety and exceptionally high effectiveness. The low level of heat radiation and easy cleaning are especially appreciated by front-of-house cooking specialists. Professional chefs rely on the speed with which the heat is available and on the intuitive operation.

Broad spectrum of cookware



Tip and Turn

INGENIOUS EASY SAFE



Tip: Light pressure on the control knob activates the appliance.



Turn: The desired power level or holding temperature can be set by turning the knob.

Technical specifications

One cooking zone

Model	Voltage	Rating
INSTINCT Hob 3.5	208–240V / 50–60Hz / 1	1 × 0.875–3.5kW (max. 3.5kW, can be reduced individually)
INSTINCT Hob 5	380–440V / 50–60Hz / 3	1 × 1.25–5.0kW (max. 5kW, can be reduced individually)

Two cooking zones

Model	Voltage	Rating
INSTINCT Hob 10	380–440V / 50–60Hz / 3 208V / 50–60Hz / 3	2 × 1.25–5.0kW (max. 5kW, can be reduced individually)



- 300 mm Ceran wok cuvette
- Modern design with a multitude of additional functions
- Simple and intuitive operation using a control knob
- Exceptionally robust and developed for continuous use in food service operations



Inductive wok hot plate as a table-top appliance

INSTINCT Wok 3.5 / 5 / 8

The best in wok technology

This exceptional wok appliance offers 12 power levels and has a Ceran wok cuvette with a diameter of 300 mm. It is especially energy efficient and is operated using the new "Tip and Turn" control knob. Further highlights are the integrated timer function, the high operational reliability and the transfer of power with no changes to measurement, even when sautéing.



INSTINCT Wok 3.5 / 5 / 8



Facts

- 12 power levels
- Power transfer with no pauses for measurement
- Food residues do not burn onto the Ceran cook top thanks to the cool surface
- Timer from 1 to 240 minutes including a lockout function

Intelligent technology for Asian specialities

Another chapter has now been added to the history of the wok. The newly developed INSTINCT Wok offers all creative professionals a perfect work platform. Rapid heating, and with a quick hand gesture, the blazing heat is adjusted to provide an ideally tempered cooking level. That means that meat remains juicy and vegetables retain their characteristic flavour. Wok masters with their professional skills

can take full advantage of the exceptional degree of temperature control for food preparation and the fast-acting variability from a low cooking heat to the highest level for searing. Additional features such as a built-in timer and integrated pan recognition simplify workflows even more and are further highlights which complement efficiency and low energy consumption.



The appliance detects the pan even when sautéing



Tip and Turn

INGENIOUS EASY SAFE



Tip: Light pressure on the control knob activates the appliance.



Turn: The desired power level or holding temperature can be set by turning the knob.

Technical specifications

Model	Voltage	Rating
INSTINCT Wok 3.5	208–240V / 50–60Hz / 1	1 × 0.875–3.5kW (max. 3.5kW, can be reduced individually)
INSTINCT Wok 5	380–440V / 50–60Hz / 3 208V / 50–60Hz / 3	1 × 1.25–5.0kW (max. 5kW, can be reduced individually)
INSTINCT Wok 8	380–440V / 50–60Hz / 3	1 × 2.0–8.0kW (max. 8kW, can be reduced individually)



- Energy efficiency coupled with the extremely short heating time
- Modern design with a multitude of additional functions
- Simple and intuitive operation using a control knob
- Exceptionally robust and developed for continuous use in food service operations

One frying zone



Two frying zones



Inductive hob as a table-top griddle

INSTINCT Griddle 3.5 / 5 / 10

Frying at its best

The exceptional performance of the INSTINCT griddle also guarantees that new standards will be set with both the 1 and 2-zone version. The great temperature flexibility with a range from 50–230°C, the special non-stick frying surface and the energy efficiency coupled with the extremely short heating time ensure exceptional performance in every professional kitchen. The instantaneous control of the frying temperature enthralls every kitchen professional.



INSTINCT Griddle 3.5 / 5 / 10



Facts

- Temperature settings from 50-230°C
- Brief heating time, from 20-200°C in 3½ minutes
- Solid chrome-steel housing with a brushed finish
- The air filter insert can be removed easily for simple cleaning; washable and reusable

New standards for the high-end art of frying

For years, our griddle appliances have set the standard for the highest quality in professional kitchens. With the new INSTINCT Line, we have raised the bar for perfect equipment yet again. With the widely known RTCsmp® technology, this line, too, provides unparalleled accuracy in maintaining the selected temperatures as well as precise heat distribution

over the entire griddle surface. Moreover, operation is simplified even more with the innovative “Tip and Turn” control and is further enhanced by additional functions. That means steaks are done to perfection, seafood remains succulent with no loss of flavour and fried vegetables and poultry achieve fantastic quality.

A specially developed griddle plate and the RTCsmp® induction technology ensure a uniform heat zone.



Tip and Turn

INGENIOUS EASY SAFE



Tip: Light pressure on the control knob activates the appliance.



Turn: The desired temperature level can be set by turning the knob.

Technical specifications

One frying zone

Model	Voltage	Rating
INSTINCT Griddle 3.5	208–240V / 50–60Hz / 1	1 × 0.875–3.5kW (max. 3.5kW, can be reduced individually)
INSTINCT Griddle 5	380–440V / 50–60Hz / 3 208 / 50–60 / 3	1 × 1.25–5.0kW (max. 5kW, can be reduced individually)

Two frying zones

Model	Voltage	Rating
INSTINCT Griddle 10	380–440V / 50–60Hz / 3 208 V / 50–60Hz / 3	1 × 2.5–10.0kW (max. 10kW, can be reduced individually)



- Ready for use within minutes
- High level of working comfort thanks to low heat radiation
- Unparalleled fried food quality due to fast-acting heat control

**Built-in appliance
Install Griddle**



**Built-in appliance
Combination fryer**



Inductive griddle plate and fryer as a built-in model

Install Griddle Line

The revolutionary griddle technology

Frying at an otherwise unattainable quality level. That describes griddle technology à la INDUCS. This classic built-in griddle series has enjoyed a permanent place in the professional kitchen for quite some time now. The Install Griddle Line takes the usefulness of the flat griddle up a few decisive notches. Those long warm-up times are a thing of the past, the heat radiation has been reduced to a comfortable level and the crucial loss of juices when large quantities of meat are put on at the same time has been effectively reduced because the INDUCS built-in griddle reaches its set temperature once again within seconds. Cleaning is much easier too, because the crusts from frying do not burn on. What's more, the reduced energy consumption has a long-term effect on electricity costs.



The fried foods remain succulent because the pores are closed immediately.

Install Griddle/Install Combination Fryer

The compact models

One basic model each with two different power levels. The robust construction is compact and is equipped with the ultra-modern RTCSmp® technology. The generator housing is made completely of CrNi steel with the recessed induction griddle plate installed from above. Temperature control is accomplished via an infinitely variable rotary switch while the actual and target temperatures are visualized on a 7 segment display.

Facts

- Unparalleled fried food quality due to fast-acting heat control
- The temperature is measured, controlled and monitored over the entire griddle surface
- High level of working comfort thanks to low heat radiation



Install Combination Fryer

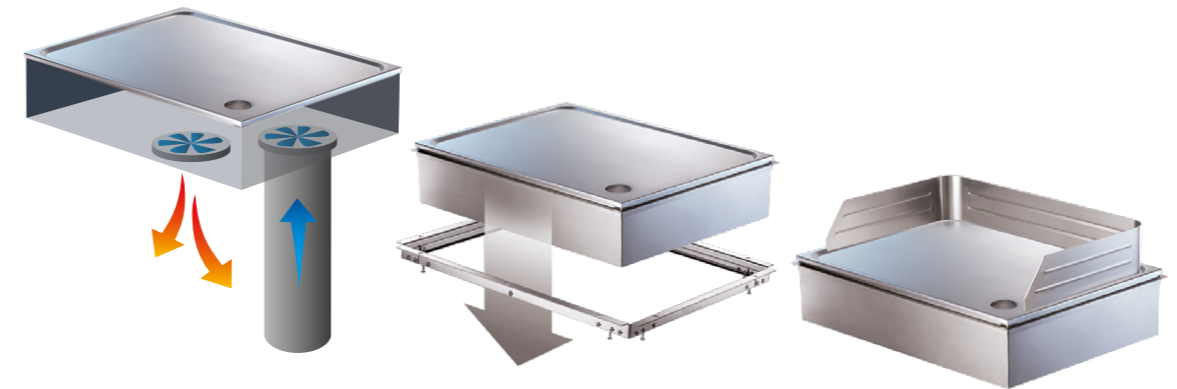
Combination fryer made of high-quality chrome steel with a 17 cm high edge.

Install Griddle

Compact and all-in-one. With the Install Griddle (and Fryer), all of the technology, from the generator and the control system to the ventilation, is built-in.

Accessories

Splatter guard, cleaning sponge, griddle scraper, aluminium Spiroflex air duct incl. grease filter and installation material



A dual ventilation concept with separate supply and exhaust air ensures ideal thermal conditions.

Precision mounting is made easy by a sophisticated frame with a threaded quick adjustment mechanism for built-in installation.

The griddle with the splatter guard put in place. Highest quality materials ensure a long service life.

The built-in griddle is a fantastic enhancement for any professional kitchen. It is ready for use within minutes and generates virtually no loss of juices from meat thanks to constant temperature. At the same time, it radiates very little heat. Installation is pre-

pared in detail and can be carried out with comparatively little effort. The dual ventilation concept with separate supply and exhaust air ensures perfect internal cooling, thereby contributing to a long, trouble-free service life.

For technical data, see page 25 ff.



Module Griddle

Principle of operation

In contrast to the Install Griddle, in the Module Griddle, all of the individual components, such as the generator, griddle plate and control system are separate. This allows the technology to be integrated into and coupled with every stove design concept. The compact, spacing-saving design allows the INDUCS Modules to be installed even in tight quarters. All of the cable connections are of the plug-in type and can be connected quickly and without complications.

Facts

- Instantaneous control of the frying temperature
- Ultra-modern SMD technology, microprocessor controlled
- Temperature setting from 50°C-230°C



Operation and controls

Temperature control potentiometer, 10k Ohms with a 7-segment display

Accessories

Spatter guard, griddle scraper, cleaning sponge, aluminium Spiroflex air duct incl. grease filter and installation material

Of course, our Module Line is equipped with the proven and well-known RTCsmp® control system with all of its customary advantages. The recessed frying surface is connected to the housing by means of tested, grease-proof welds.

For technical data, see page 25 ff.



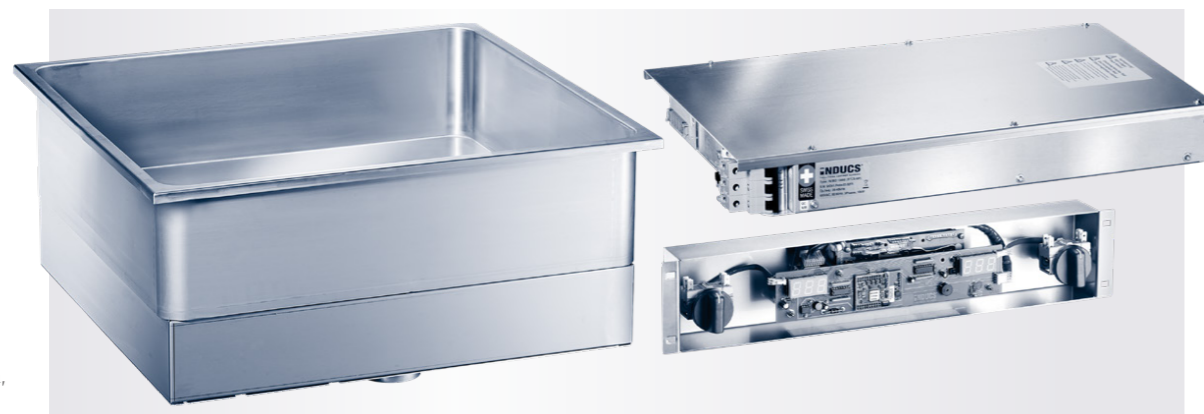
Module Combination Fryer

Ingenious principle

The technology is based on the same principle as that of the Griddle. The circumferential recess makes the appliance even more multi-functional and also suitable for large-scale production of ragout, goulash, stroganoff, wild pepper, meat soups, etc. The generously dimensioned funnel-shaped opening allows liquid foods to be retained and ladled conveniently and with no waste. Naturally, all the other frying functions can be carried out just as with the normal Griddle.

Facts

- The modular principle allows installation in all types of stove systems
- Instantaneous control of the frying temperature
- The temperature is measured, controlled and monitored over the entire griddle surface



For technical data,
see page 25 ff.

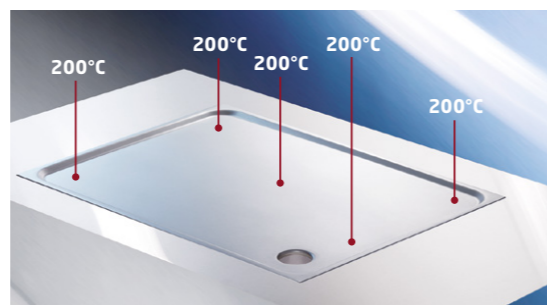


Advantages of an Induction Griddle



Record-setting heating time

High levels of cooking flexibility is a key factor in the modern catering and foodservice industry. Appliances that can be put to use quickly and efficiently are a fundamental requirement. Griddle Line, with its incomparably fast activation time is a reliable partner, especially in this respect.



Uniform heat distribution

The temperature conditions are identical from the centre of the frying surface out to the very edge. A griddle plate developed specially for the Griddle Line and the RTCsmp® induction technology ensure a uniform frying zone. No tedious repositioning of the fried foods is necessary. Each fried item achieves the same quality.

Unique quality achieved in fried foods

When the food to be fried is placed on the surface, a temperature loss of just 0.5°C is detected and corrected immediately. The fast reaction time entirely prevents the loss of water and proteins. The result: Minimal weight loss and improved quality, the juices are retained, a 20–30% increase in cost-effectiveness in terms of weight loss and, of course, outstanding quality.



No loss of proteins. Juices are retained. Valuable meat components are protected.



Low heat radiation

The induction griddle plate coupled with the HPCR Inox-treated surface ensure low radiant heat temperatures and a pleasant working environment. No heat waves at the workplace, no complicated ventilation technology – important factors which also deliver improved productivity and cost-effectiveness.



Technical specifications

Table-Top Griddle

Model	Voltage	Rating
Griddle-Line SH / GR 3500	208 / 230V	3.5 kW
Griddle-Line SH / GR 5000	208 / 400V	5.0 kW
Griddle-Line SH / DU / GR 7000	208 / 400V	7.0 kW
Griddle-Line SH / DU / GR 10000	208 / 400V	10.0 kW

Install Griddle / Install Combination Fryer Compact Module

Model	Voltage	Rating
Griddle-Line SH / GR / IN / CL 3500	208 / 230V 1Ph	3.5 kW
Griddle Line SH / GR / IN / CL 5000	208 / 400V 3Ph	5.0 kW
Combination Fryer SH / KB / IN / CL 3500	208 / 230V 1Ph	3.5 kW
Combination Fryer SH / KB / IN / CL 5000	208 / 400V 3Ph	5.0 kW

Module Griddle / Module Combination Fryer

Model	Voltage	Surface dimensions	Rating
Griddle Line MO / DU / GR 7000	208 / 400V 3Ph	618x577 mm	7.0 kW
Griddle Line MO / DU / GR 10000	208 / 400V 3Ph	618x577 mm	10.0 kW
Combination Fryer MO / DU / KB 7000 (65, 100mm edge height*)	208 / 400V 3Ph	618x577 mm	7.0 kW
Combination Fryer MO / DU / KB 10000 (65, 100mm edge height*)	208 / 400V 3Ph	618x577 mm	10.0 kW

*Volumes/contents in litres: 65 mm = 19 litres, 100 mm = 32 litres



- Compact module based on a frame design with an induction generator, control system, coil, fan and Ceran heating zone or Ceran wok cuvette
- Simple to install and operate
- Maximum operational safety thanks to various protection and monitoring functions
- The entire assembly is made completely of CrNi steel



Inductive hot plate as a compact appliance for built-in installation

Install Line

Easy installation

With Install Line, INDUCS offers efficiency and flexibility. The Install Line positions you just right. Five models with a Ceran heating zone and three models with a Ceran wok cuvette create a great deal of latitude for the design of your front cooking concept with built-ins. Thanks to RTCsmp®, most induction cookware (ferromagnetic) can be used.



Install Line

Direct and uncomplicated

Easy installation based on a closed-frame design either as a single or double hob for wok applications. Available versions are based on the Install Line and Wok Line. In businesses where sales, economy, cost optimization, energy savings and flexibility are important, you have the advantage with Install Line. Install Line offers the maximum in convenience and safety.

Operation and controls

Lamp operation, 24V DC / max. 40 mA (green)
 Power control potentiometer, 10k Ohms

Accessories

Aluminium Spiroflex air duct incl. grease filter and installation material

Facts

- Easy installation solution thanks to the frame design
- Low-profile designs and safe operation thanks to compact and powerful electronics
- Short heating times
- Electronic limitation of the installed load
- Compact size, low weight
- The frame design is made completely of CrNi steel



Technical specifications

Single

Model	Voltage	Rating
Install Line BH/IN 2500	208/230/240V	2.5kW
Install Line SH/IN 3500	208/230/240V	3.5kW
Install Line SH/IN 5000	208/400/440V	5.0kW

Dual

Model	Voltage	Rating
Install Line SH/DU/IN 3500	208/400/440V	2 x 3.5kW
Install Line SH/DU/IN 5000	208/400/440V	2 x 5.0kW

Wok

Model	Voltage	Rating
Install Wok Line SH/WO/IN 3500	208/230/440V	3.5kW
Install Wok Line SH/WO/IN 5000	208/400/440V	5.0kW
Install Wok Line SH/WO/IN 8000	400V	8.0kW



- Low-profile designs and safe operation due to tested power electronics
- Electronic energy supply monitoring
- Permanent temperature monitoring of the Ceran cook top, coils, heat sink and electronics
- Automatic protection against empty heating, even with sandwich-bottom cookware



Inductive hot plate as a compact built-in solution

Install Line Compact

Induction concept for modular stoves

Years of experience in modular component design have been incorporated in the latest development work for the compact built-in module concept. The unique induction technology from INDUCS is now also available for modular stoves. The entire line of appliances in various different versions has been adapted for today's and future needs in collaboration with our partners. A primary focus is ultra-fast mounting which can be carried out with no additional utility installations thanks to the ingeniously simple folding frame. The second step, the electrical installation of the control system and the energy supply has been dramatically simplified with easy plug-in connectors. The internal ventilation can be taken care of with no difficulty using the optional installation kit for the factory-provided attachment points.



Install Line Compact

Ideal for modular stove systems

The practical all-in-one solution. The generator and coil form a fixed combination which is built-in as a comprehensive unit. The ideal solution for modular stove systems.

Easy assembly

All components are equipped with robust plug-in connectors. The wiring connections can be made in a flash and are totally reliable. The screw-free connection technology offers a high level of safety in the challenging environment of heat, moisture and steam.

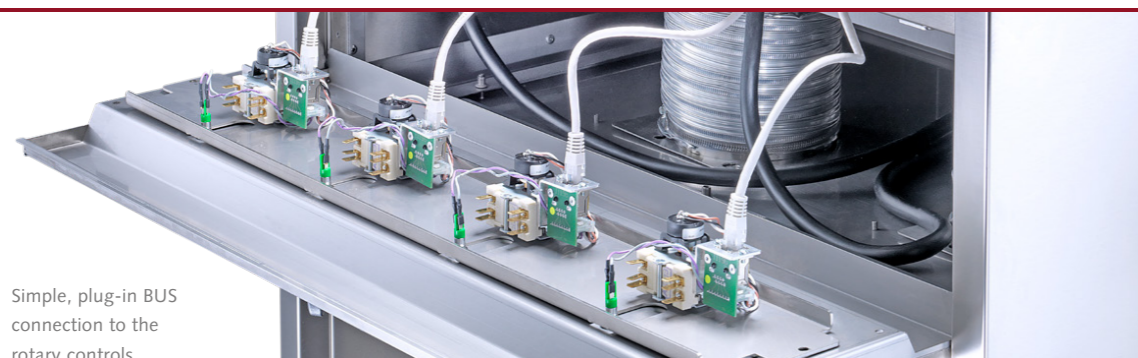
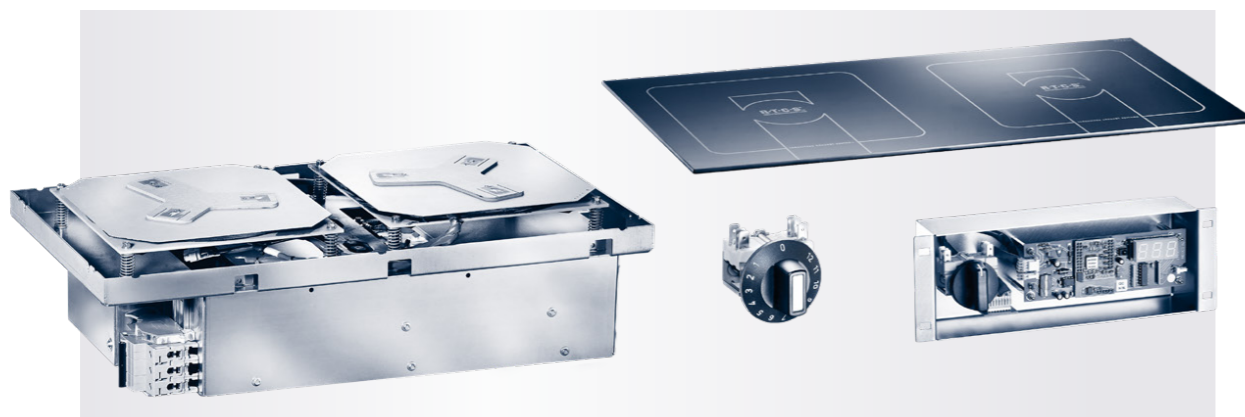
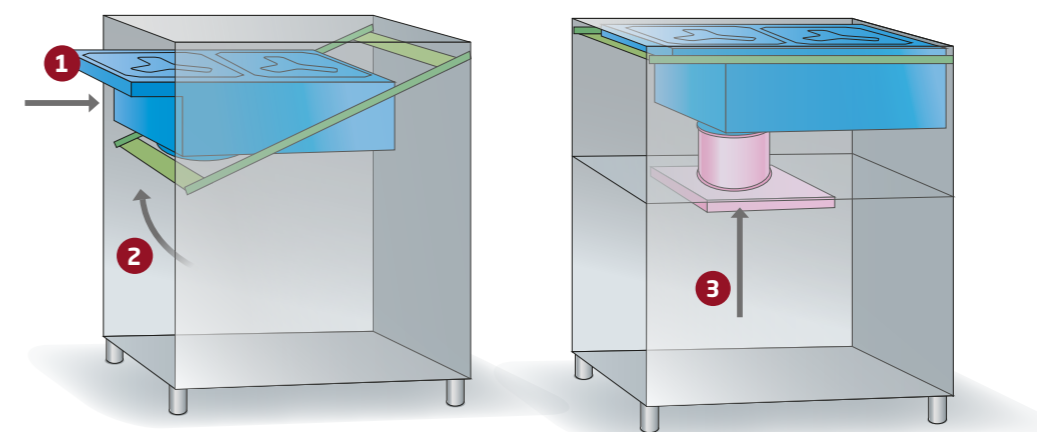
Facts

- **Maximum operational safety thanks to various protection and monitoring functions**
- **Limited of energy supply at peak load**
- **Effortless cleaning**
- **No radiant heat and only a small amount of residual heat on the Ceran cook top**

Slide in, fold upwards, done

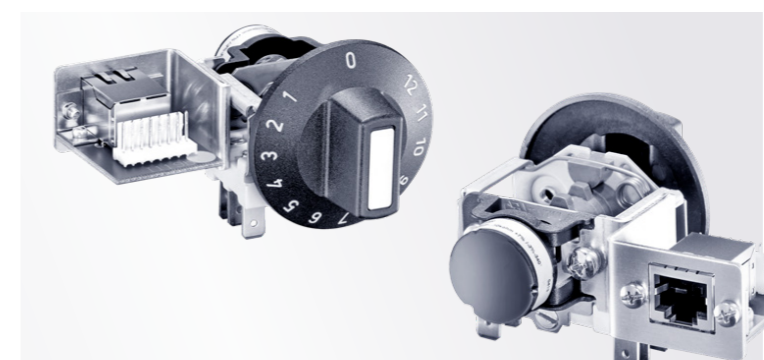
Screw the folding mounting frame onto the stove, slide in the compact module, fold upwards into place, done. An optimized air flow ensures ideal con-

ditions for the induction generator. The mounting kit increases the volume of intake air.



Simple, plug-in BUS connection to the rotary controls





Plug-in connections

All components are equipped with robust plug-in connectors. The wiring connections can be made in a flash and are totally reliable.



Filter renewal

Filter renewal made easy. No latch mechanism or screws to undo. Simply pull the micro-particle filter off towards the front, rinse, dry and slide it back in place.

Optimized system

The modular stove with the INDUCS compact module. A very promising combination. Easy to install, but exceptionally efficient in use.

Easy installation

The modules folded upwards into place are clearly visible here; it is just as easy to fold them back down. The air ducts lead directly to the ready-made filter frames.



Compact Module - All-In-One

Two or four cooking zones



Heating zones: 2 / 4
Round coil dia.: 2 / 4 × 220 mm
Fan capacity: 120 m³/h (max.)
Model 1: **SH/DU/IN/CL 3500-555**
Connected load: 400V/3 Ph/2 × 3.5 kW / 11A
208V/3 Ph/2 × 3.5 kW / 22A



Model 2: **SH/DU/IN/CL 5000-555**
Connected load: 400V/3 Ph/2 × 5 kW / 16A
208V/3 Ph/2 × 5 kW / 30A



Heating zones: 2 / 4
Round coil dia.: 2 / 4 × 270 mm
Fan capacity: 120 m³/h (max.)
Model 1: **SH/DU/IN/CL 3500-610**
Connected load: 400V/3 Ph/2 × 3.5 kW / 11A
208V/3 Ph/2 × 3.5 kW / 22A



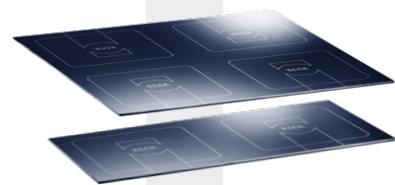
Model 2: **SH/DU/IN/CL 5000-610**
Connected load: 400V/3 Ph/2 × 5 kW / 16A
208V/3 Ph/2 × 5 kW / 30A



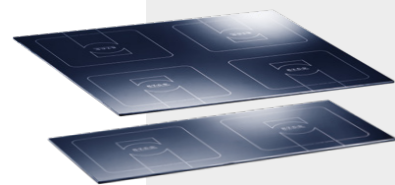
Heating zones: 2 / 4
Round coil dia.: 2 / 4 × 270 mm
Fan capacity: 120 m³/h (max.)
Model 1: **SH/DU/IN/CL 3500-655**
Connected load: 400V/3 Ph/2 × 3.5 kW / 11A
208V/3 Ph/2 × 3.5 kW / 22A



Model 2: **SH/DU/IN/CL 5000-655**
Connected load: 400V/3 Ph/2 × 5 kW / 16A
208V/3 Ph/2 × 5 kW / 30A

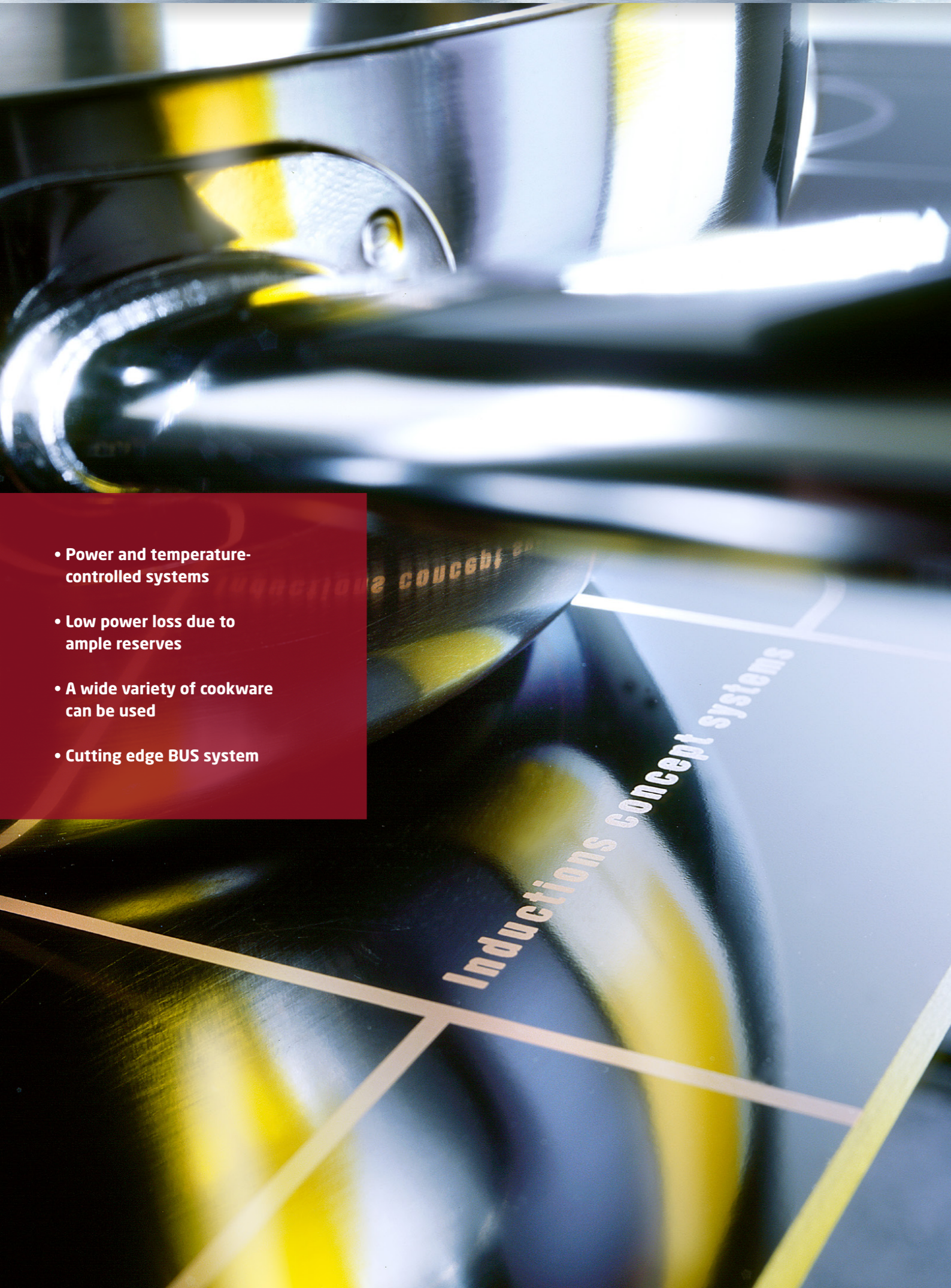


Heating zones: 2 / 4
Rectangular coils: 2 / 4 × 270 mm
Fan capacity: 120 m³/h (max.)
Model 1: **SH/DU/IN/CL 5000-610 FL**
Connected load: 400V/3 Ph/2 × 3.5 kW / 11A
208V/3 Ph/2 × 3.5 kW / 22A



Heating zones: 2 / 4
Rectangular coils: 2 / 4 × 270 mm
Fan capacity: 120 m³/h (max.)
Model 1: **SH/DU/IN/CL 5000-655 FL**
Connected load: 400V/3 Ph/2 × 3.5 kW / 11A
208V/3 Ph/2 × 3.5 kW / 22A





- Power and temperature-controlled systems
- Low power loss due to ample reserves
- A wide variety of cookware can be used
- Cutting edge BUS system



Inductive built-in appliances with a modular design

Module Line

Fits into every stove system

In an effort to offer the very best in the area of induction, we have worked closely with our partners as well as with our users in the development of the RTCSmp® technology and the built-in concept. The product portfolio covers all of your needs in terms of a stove system. However you decide on the number of heating zones, whether full-coverage, round coils, wok, griddle, combination fryer, or equipped with the "Energy Management Interface", the system provides you with the ideal prerequisites for being able to equip and develop your stove in line with the latest findings and insights. And, finally, it is all in proven INDUCS quality, which guarantees unique new possibilities.



Module Line

The individual solution

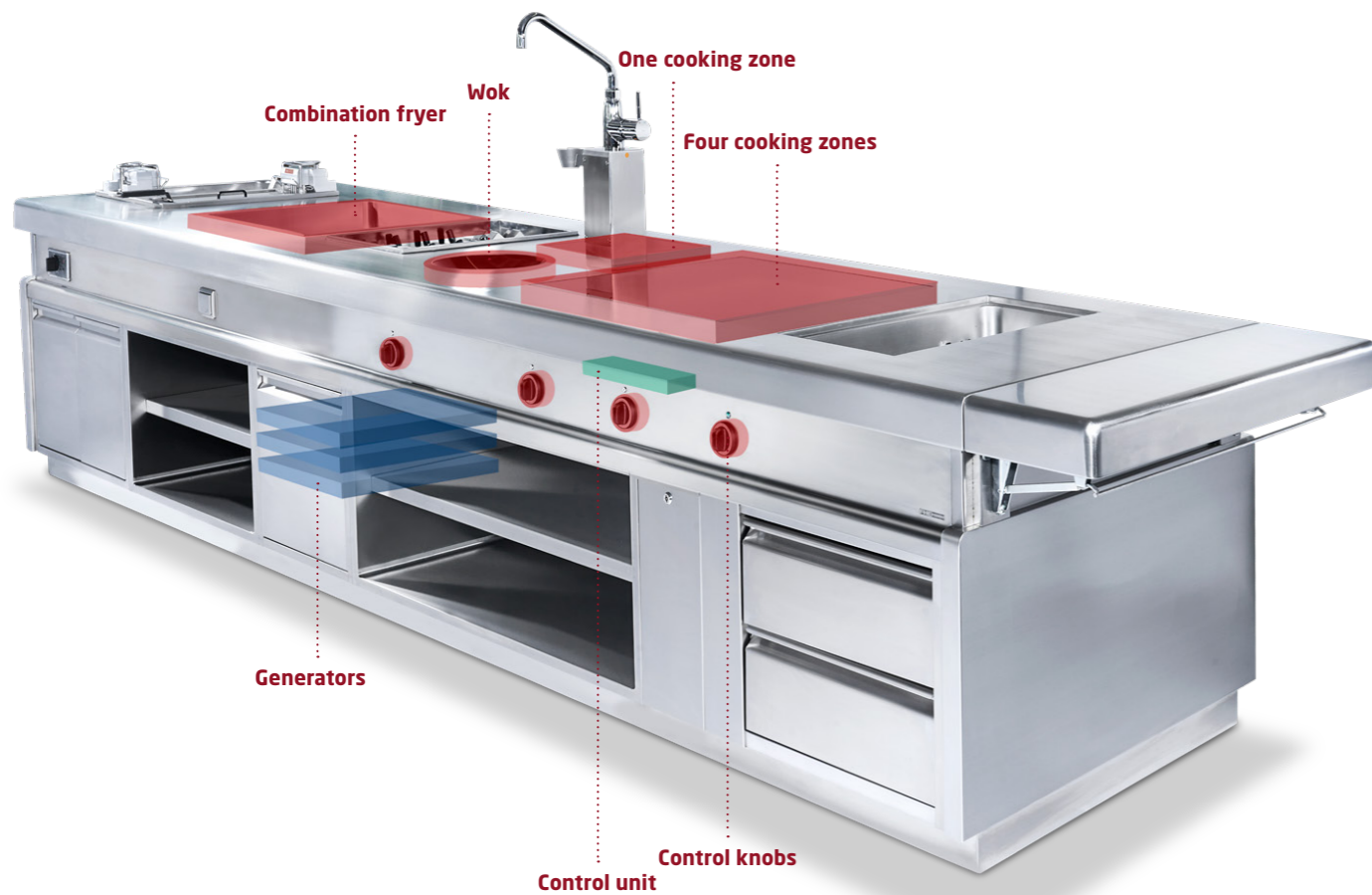
Years of experience in modular component design have been incorporated in the latest development work for the built-in concept. For instance, installation has been simplified even more while the ease of servicing and longevity have been increased. From the small auxiliary kitchen up to the fully structured industrial kitchen system: The Module Line leaves nothing to be desired for the perfect stove concept. The seamless system covers all your needs, from large-scale production of the type required in company cafeterias up to five-star hotel with an à la carte gourmet kitchen.

Facts

- Maximal operational safety thanks to various protection and monitoring functions
- Limitation of energy supply at peak load
- Effortless cleaning
- No radiant heat and only a small amount of residual heat on the Ceran cook top

One cooking zone / wok

Woks are continuing to gain importance in Western professional kitchens as well. Irreplaceable in the Asian kitchen, they are a popular alternative to the standard cook top in the à la minute area.



Module Line Installation Variants



Round coils

Cook tops equipped with round coils mean one pan is used per heating zone. Round coils have a high power density and great energy efficiency. They are available in single, two, or four-zone versions.



Large-area coil

Several large or small pans can be used at the same time on a single surface. This is an ideal solution for à la carte kitchens. Large-area coils are available in single, two, or four-zone versions.



Wall mounting, operable from one side

Arrangement from left to right:
 1 × four heating zone hob
 (2 round coils/2 full-coverage at 720×720 mm)
 1 × two frying zone combination fryer

Island solution, operable from both sides

Arrangement from left to right:
 1 × two-heating zone hob
 (full-coverage at 720×360 mm)
 1 × four heating zone hob
 (2 round coils/2 full-coverage at 720×720 mm)
 1 × two frying zone combination fryer



Island solution, operable from both sides

Arrangement from left to right:
 1 × two frying zone griddle
 1 × four heating zone hob
 (4 full-coverage at 720×720 mm)
 1 × single heating zone hob
 (round coil at 360×360 mm)
 1 × single heating zone wok

Island solution, operable from both sides

Arrangement from left to right:
 1 × two frying zone griddle
 1 × four heating zone hob
 (4 full-coverage at 720×720 mm)
 1 × four heating zone hob
 (4 round coils at 720×720 mm)

Module Line Installation

Simple, efficient with ease of servicing

In the hectic operations of a professional kitchen, easy servicing for the appliances used is of great importance. The modular design allows technicians to replace the individual components on site in only minutes.



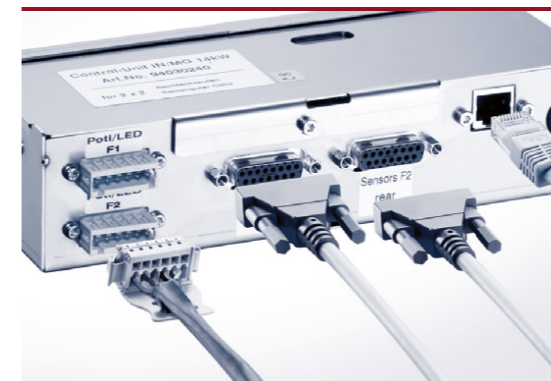
Generator plug-in connector

All of the connections in the system are plug-in and are secured. No troublesome soldered connections, no unreliable screwed or clamped connections. All connections are unambiguously marked, thereby eliminating error sources.



Coil unit plug-in connector

Whether coil or sensor wires, longevity and easy servicing are of greatest importance for us.



Control unit connections

The "brain centre" of the entire system is the sophisticated control unit. The exchange of information runs non-stop here.



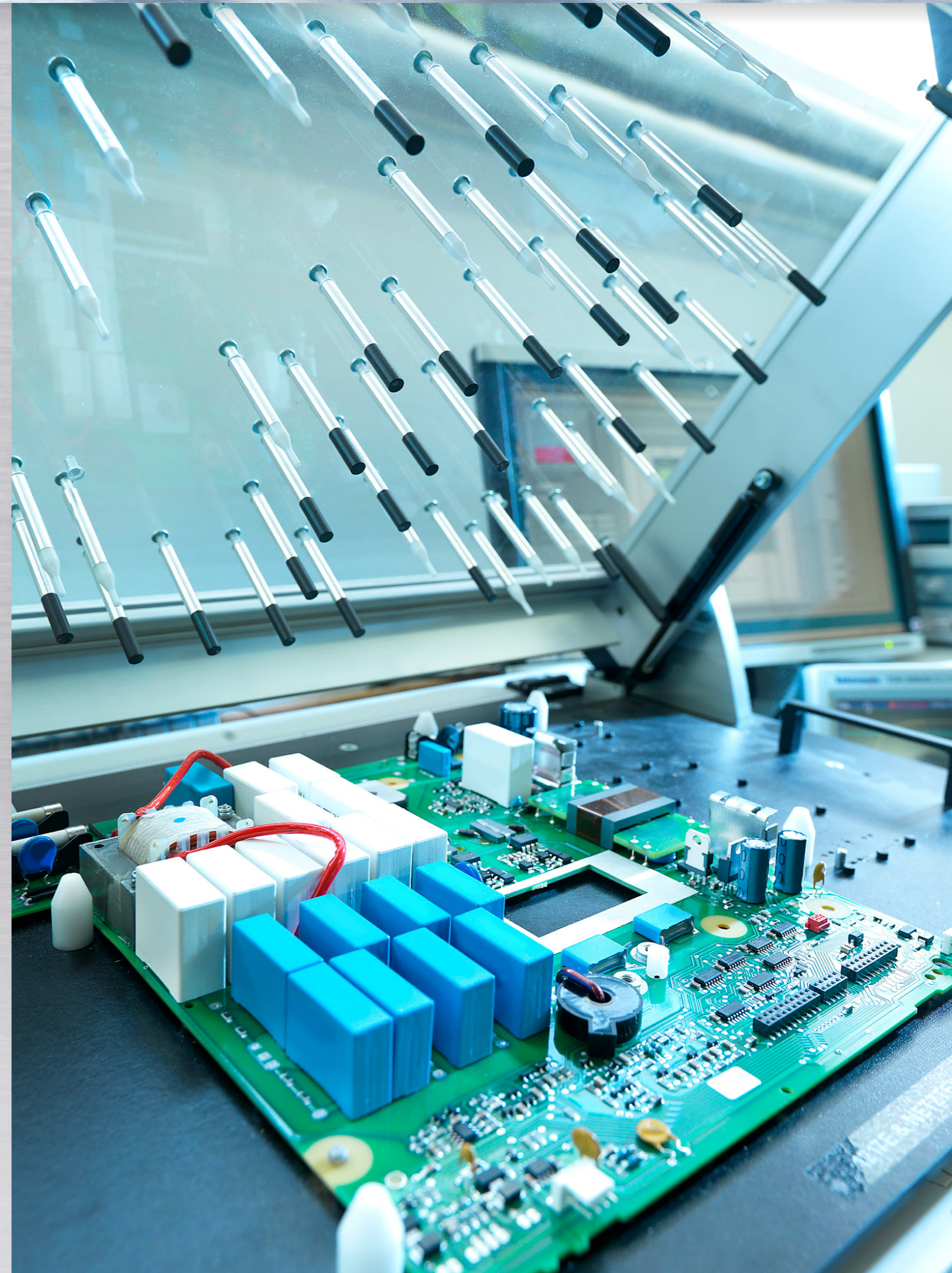
Ready-made mounting frames

The practical mounting frame concept simplifies the installation of the coil unit and the Ceran cook top considerably. The mounting frames are available for single, two-zone and four-zone hobs.

The INDUCS Company

Our Production

- In-house hardware and software development
- In-house design
- Induction as a core competence
- Induction solutions from A to Z
- Technology leadership
- Innovative drive
- Primary considerations: Increase of cost-effectiveness and user benefits
- Intensive collaboration with customers



Our Advantages

INDUCS assembles all appliances in-house which allows series sizes and deadlines to be arranged efficiently and flexibly. Even the mainboards are produced by INDUCS directly on site, meaning

that the electronic components are handled by specialists and processed in high-precision soldering lines.



Production Technology

- All production processes are electronically controlled by "PPS" (Production Planning System).
- Production inspection: The company is inspected quarterly by an external testing authority.

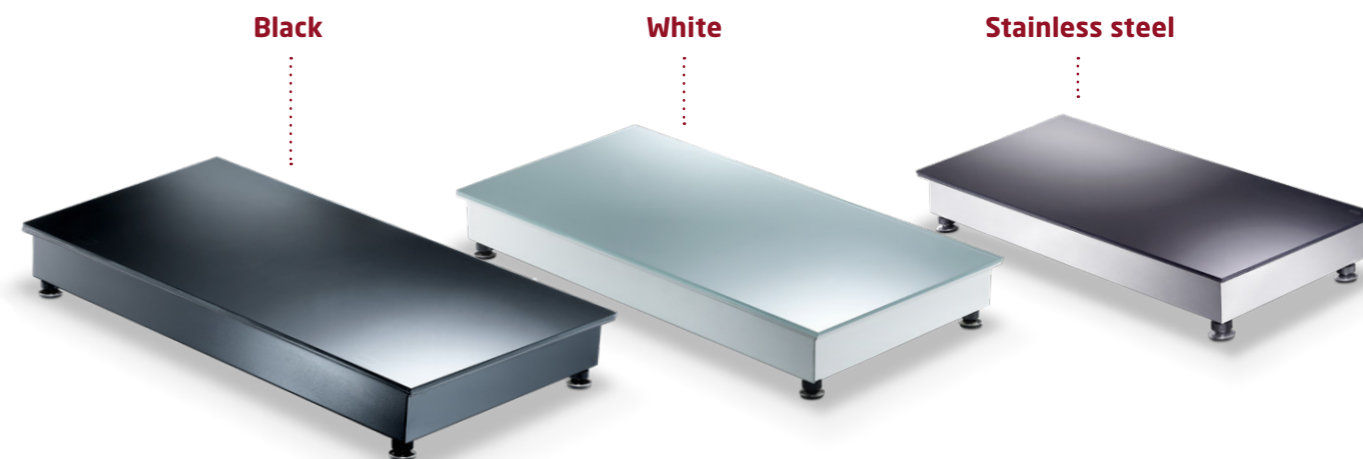
INDUCS relies exclusively on the best quality for the components and materials used:

- Fully automatic functional testing of all electronic components.
- Automatic high voltage and earth conductor tests.
- Final testing of all finished appliances using PC-controlled test equipment.
- All data from the final test are logged automatically.





- Sleek, elegant design provides stylish accents for buffet presentations
- Simple to set up and operate
- For table-top use or as a built-in variant
- High quality materials ensure durability in daily professional applications



Inductive holding plate as a table-top appliance

Hold Line 1500

The perfect buffet presentation

The appliance concept that leaves nothing to be desired. Any imaginable buffet idea can be realized with the compact system or the modular concept. Four product lines deliver custom inductive solutions. The shapely, sleek design adeptly enhances your food presentation and the RTCSmp® technology underscores your high expectations concerning food quality. That goal has been achieved when the dishes are still offered fresh and appetizingly at the ideal temperature. These challenging requirements are met through the RTCSmp® Hold Line Concept from INDUCS in a quality that is unique the world over. The reason is that it generates the heat only at the precise location where it is needed: in the bottom of the pans or containers.



Hold Line 1500, the star amongst the table-top holding systems.

Hold Line 1500

Presentation with unparalleled relevance

The HO/CL 1500 Compact Module attains a previously unknown presence in the field of contemporary food presentation. Whether with an exquisite black surface, in an elegant white version or as a clean and technical stainless steel variant: this exceptional appliance propels any buffet towards success. Food container shapes, whether classic or modern, in cast aluminium or with a chrome steel surface, with colourful coatings or a polished chrome steel appearance, as a chafing dish or Gastro-Norm container – any version whatsoever cuts a good figure on the holding surface. The joint-free surface ensures a high level of hygiene.

Facts

- The shape allows for simple installation
- Food container shapes of any style cut a good figure on the holding surface
- The joint-free surface ensures a high level of hygiene.



3 different designs: Black, white and stainless steel



Hold Line 1500

Hold Line 1500, as a built-in solution as



The holding plate's flange-style overhang is structurally connected to the housing allowing uncomplicated built-in installation. Merely fit the cutout contours with a profile support, put in place, finish the joint: done. For temperature regulation, an INDUCS temperature control is attached to the side wall and is connected to the appliance by means of a simple plug-in connector.



Invisible for guests. Easy to adjust.

Practical temperature regulation

Invisible for guests, the temperature control is hidden on the bottom of the housing. There are two independent temperature zones which offer infinitely variable adjustment. A light sideways pressure with one's hand is enough to operate the control with a delicate forwards or backwards movement. The set temperature is displayed on the plate in luminous digits and is reached in a very short time.

Easy filter renewal

Even in ideally ventilated environments, grease and dirt particles are drawn in by the quiet but very efficient fan. INDUCS has installed a micro-particle filter in the interest of ensuring a long service life, and removing it is simple. Without lifting the appliance, the filter can be pulled out to the side and easily re-inserted after cleaning.



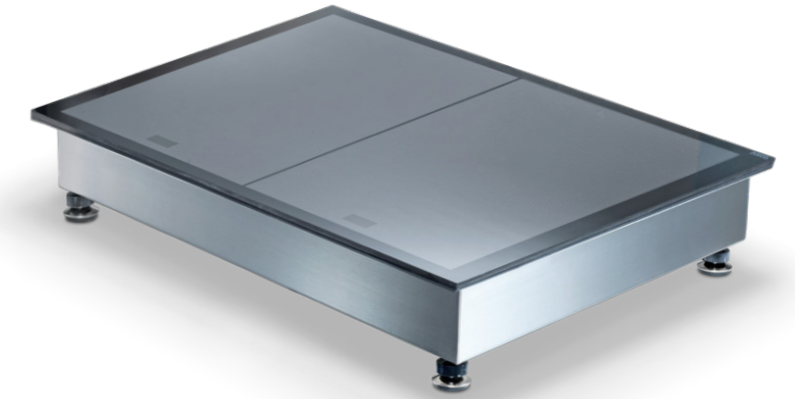
Filter renewal made easy.

Technical specifications

Model	Temperature range	Voltage / power
HO/CL 1500	50 -100°	230V / 1 Ph / 1.5kW
HO/IN/CL 1500	50 -100°	230V / 1 Ph / 1.5kW



- Designed throughout for use with GN containers
- Designed for self-service as well as for service
- Set temperature displayed with LED digits
- For table-top use or as a built-in variant



Inductive holding plate for Gastro-Norm applications

Hold Line 1600-GN 2x¹/₁

The progressive presentation and holding concept

In these models, the holding zones are in a full GN format arranged upright in a row. This construction style allows INDUCS to employ a narrow design which is very well suited for access from both sides. In our application example, the counter shown is set up in such a way that it is possible to switch from self-service to service in seconds with only a few manual steps. This highlights the outstanding multi-functional qualities of the system. The beautiful GN containers made of a ferritic cast aluminium and the polished chrome steel handles ensure an attractive presentation.



Hold Line 1600-GN^{2/1}

Variable applications

The long, narrow and borderless design of the module allows a good proximity to the buffet. For instance, the counter example shown is ideally suited for a service situation in which the foods are ladled and then passed to the guest over the top of the counter. Simply folding the front glass pane upwards and then folding the back downwards converts the system to a perfect self-service unit in mere seconds.



Our counter example provides an attractive appearance in both applications.

Facts

- **Sleek, elegant design provides stylish accents for every buffet presentation**
- **Considerably easier to use than the classic bain-marie system**
- **The GN-containers have outstanding heat transfer and heat storage properties**



A large range of GN containers

The cast aluminium material used in the GN containers has outstanding heat transfer and storage properties, meaning that the sidewalls of the trays also ensure optimal heat distribution. INDUCS has a carefully harmonized range of suitable GN containers. The great variety of different culinary cultures and food requirements calls for an equally diversified presentation for guests. Moreover, each different type of food requires the respective ideal GN container. All of these needs have been taken into consideration in the INDUCS range.

Expedient and effortless

In contrast to conventional bain-marie system, the INDUCS solution is practical and ensures easy handling. No more dripped-on surfaces, no contaminated water baths, no lime scale deposits and no bothersome refilling of water. Staff are freed up for other tasks.

Replacement of the GN containers: Easy, fast and clean.



Technical specifications

Model	Temperature range	Voltage / power
HO / CL 1600-GN	50 -100°	230V / 1 Ph / 1.5 kW
HO / IN / CL 1600-GN	50 -100°	230V / 1 Ph / 1.5 kW



- You determine the buffet design, we deliver the technology
- Simple to install
- Custom solutions thanks to the modular system
- Controlled energy consumption enables high cost-effectiveness

Generator
450-1800 W



Holding plate
322 x 322 mm



Inductive holding plate as a modular system

Install Hold Line 1800

Any buffet design can be realized

Due to the separation between the generator and the holding plate, every installation variant imaginable can be realized. The user can define as desired the spacing, the pattern and the shape (line, circle, grouped) to be used for the arrangement of the plates. The generator is available in eight different power ratings. With the most powerful, up to four holding plates can be operated with two separate temperature control circuits. There are virtually no limits for creative ideas. The visual appearance also follows the same principle employed in the Install Hold Line with the clear, sleek lines of the newest INDUCS generation. Borderless, dark, high-gloss surface with illuminated display. A beautiful line that blends in optimally with any material.



The presented foods remain succulent and fresh.

Install Hold Line 1800

Continuously adjustable temperature

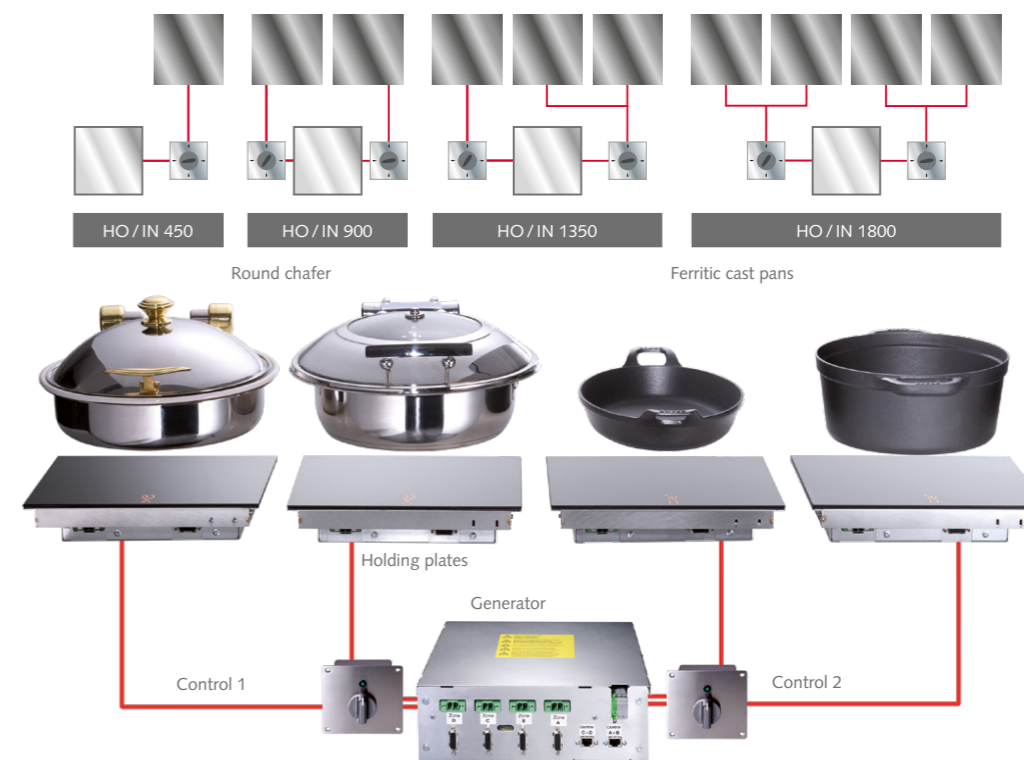
Just as in the Compact Modules, RTCsmp® ensures continuously adjustable temperature control monitored in real time. The temperature range can be set from 50°C to 100°C with single-digit precision, allowing a perfect match for the requirements of the respective different foods. The temperature is measured in the bottom of the pan or chafing dish and is maintained exactly with no fluctuations.

Facts

- Exact temperature control
- Up to four plates can be operated with one generator
- The generator is available in eight different power ratings



Even rapid changes (foods removed, cover opened, foods added) are compensated in a flash with RTCsmp®.



Installation of the modular system

Up to four holding plates can be operated simultaneously with only one generator. The respective generator type is selected in dependence on the desired number of plates, from one to a maximum of four. As of two holding plates, two separate control

circuits can be created, each with its own continuously adjustable temperature control. A powerful ventilation circuit keeps the generator at the correct operating temperature even in long-term operation.

Technical specifications

Model	Holding zones	Voltage	Rating
HO / IN 450	1	120 / 230V	450W
HO / IN 900	2	120 / 230V	900W
HO / IN 1350	3	120 / 230V	1350W
HO / IN 1800	4	120 / 230V	1800W

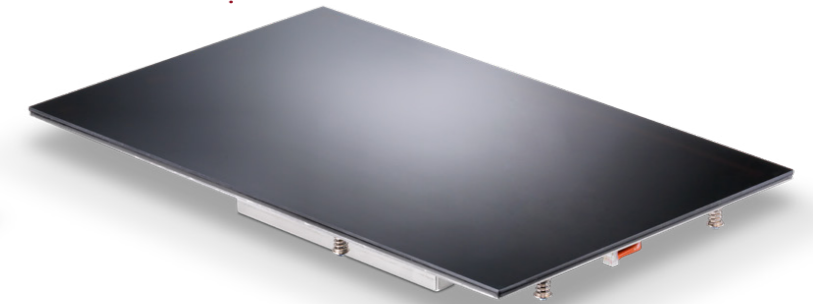


- The perfect holding technology for the Gastro-Norm system
- Simple to install
- Custom solutions thanks to the modular system
- Controlled energy consumption enables high cost-effectiveness

Generator
800-3200 W



Holding plate
520 x 320 mm



Inductive holding plate as a modular system for Gastro-Norm applications

Install Hold Line 3200-GN

Suitable for GN trays

The unique INDUCS concept relies on the inductive holding principle instead of the conventional, wet bain-marie system. In combination with the attractively shaped containers, the concept attains perfection in the 3200-GN system: Gastro-Norm in flawless form. Using the same fundamental principle as in the Install Hold Line 1800, a separate generator is used here as well with up to four individually installed holding plates. However, in this case, they have a larger plate surface with a correspondingly higher power rating. This allows GN containers of various sizes to be used in any combination. For creative hosts, this is a wonderful improvement when arranging the foods being offered.



The presented foods remain succulent and fresh.

Install Hold Line 3200-GN

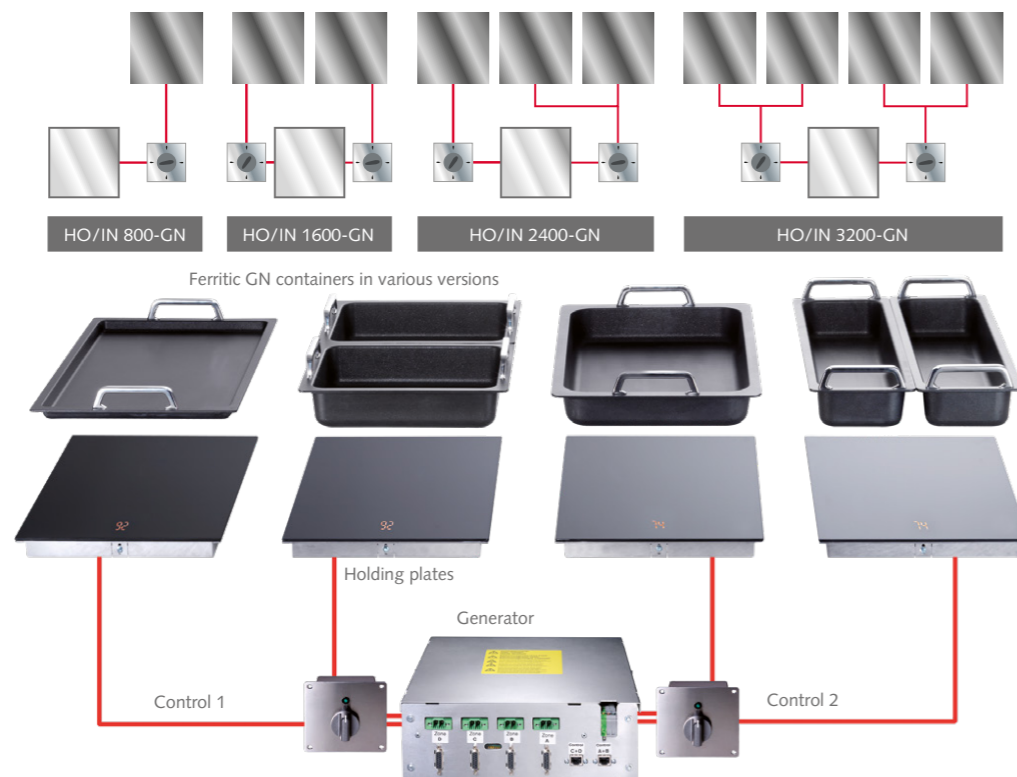


Facts

- High power density for full-time operation
- All ferritic GN-containers can be used
- You determine the buffet design, we deliver the technology
- Up to four plates can be operated with one generator

The modular system for modular applications

Up to four GN-sized holding plates can be operated simultaneously with one generator. The respective generator type is selected in dependence on the desired number of plates, from one to a maximum of four. As of two holding plates, two separate control circuits can be created, each with its own continuously adjustable rotary control.



Even rapid changes (foods removed, cover opened, foods added) are compensated in a flash with RTCsmp®.

Install Hold Line 3200-GN

A large range of GN containers

The cast aluminium material used in the GN containers has outstanding heat transfer and storage properties, meaning that the sidewalls of the trays ensure optimal heat distribution. INDUCS has a carefully harmonized range of suitable GN containers. The great variety of different culinary cultures and food requirements calls for an equally diversified presentation for guests. Moreover, each different type of food requires the respective ideal GN container. All of these needs have been taken into consideration in the INDUCS range.

Attractively shaped GN-containers in cast aluminium and ceramic.



Technical specifications

Model	Holding zones	Voltage	Rating
HO / IN 800-GN	1	208 / 230V	800W
HO / IN 1600-GN	2	208 / 230V	1600W
HO / IN 2400-GN	3	208 / 230V	2400W
HO / IN 3200-GN	4	208 / 230V	3200W

INNOVATION
LEADER

R·T·C·S[®]_{mp}

realtime temperature control system

Realtime Temperature Control System

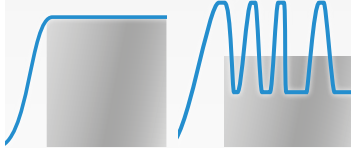
The first and only comprehensive control and monitoring system for induction technology



Electronic

Fast, safe, accurate

- Temperature monitoring by the electronics
- Temperature monitoring of the induction coils
- Monitoring of the energy supply
- Control in real time



Conventional

Induction



Temperature Control

No delay, exact down to 1°C

- Wireless temperature monitoring at pan and container bottom
- Overall surface is measured and controlled
- Temperature deviations are corrected with no delay



Induction
Conventional

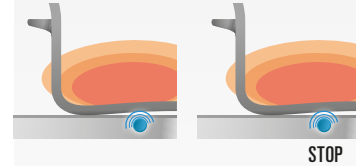
Induction
with RTCS_{mp}[®]



Protection Against Empty Heating

Reliable, fast-acting, intelligent

- Important working safety
- Controlled and monitored heating of pan and container bottoms



Conventional

Induction
with RTCS_{mp}[®]