

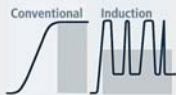
R·T·C·S®

Realtime Temperature Control System

The first and only all-round control and monitoring system for induction technology

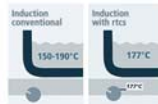
Electronics Fast, safe, controlled

- Electronics temperature monitoring.
- Induction coil temperature monitoring.
- Energy input monitoring.
- Regulation in real time.



Temperature control Instantaneous, precise to 1° C.

- Cable-free temperature monitoring at the pan base or griddle plate.
- Full-surface measurement and control.
- Instantaneous correction of temperature deviations.



Boil-dry protection Dependable, swift, smart

- Important for workplace safety.
- Controls and monitors overheating at the pan base.



Thanks to its frame design, Install-Line is simple to incorporate into a single or double cooking point or a wok cooker. The Base-Line and Wok-Line versions illustrate a convincing argument, namely the obvious increase in productivity achieved with induction appliances. This is particularly true wherever sales, cost-effectiveness, cost-optimisation, energy-saving and flexibility are called for: Install-Line is the ideal solution, offering you maximum convenience and high reliability.

- Simple built-in solution thanks to its frame design
- A compact module in a frame design with an induction generator, controller, coil, ventilator and ceramic cooking top or ceran glassceramic wok bowl
- Compact power electronics allows flat designs and reliable operation
- Maximum operating safety thanks to various protection and monitoring functions
- Short cooking times
- Electronic limitation of the connected load
- Compact dimensions, low weight
- Frame design completely made from easy-to-maintain CrNi steel
- Satisfies the latest specifications: VDE EN 60335-2-36, UL 197, CAN/CSA/C 22.2 No. 109, CE-compliant

Operation and control

Lamp operation 24 V DC / max. 40 mA (green)

Power regulation: potentiometer 10 kOhm

Dimensions

	Ceramic top
Base-Line BH/IN	260 x 260 mm
Base-Line SH/IN	320 x 320 mm
Base-Line SH/DU/IN*	320 x 580 mm
Wok-Line SH/WO/IN	ø 300 mm

Frame W x D x H

310 x 310 x 130 mm
384 x 384 x 154 mm
384 x 644 x 133 mm
384 x 384 x 212 mm

Slit dimensions

290 x 290 mm
350 x 350 mm
345 x 605 mm
365 x 365 mm

Technical data

	Voltage	Power
Base-Line BH/IN 2500	208 / 230 / 240 V	2,5 kW
Base-Line SH/IN 3500	208 / 230 / 240 V	3,5 kW
Base-Line SH/IN 5000	208 / 400 / 440 V	5,0 kW
Base-Line SH/DU/IN 3500*	208 / 400 / 440 V	2 x 3,5 kW
Base-Line SH/DU/IN 5000*	208 / 400 / 440 V	2 x 5,0 kW
Wok-Line SH/WO/IN 3500**	208 / 230 / 440 V	3,5 kW
Wok-Line SH/WO/IN 5000**	208 / 400 / 440 V	5,0 kW
Wok-Line SH/WO/IN 8000**	400 V	8,0 kW

*available from 2007 / ** without boil-dry protection

Accessories

Aluminium-Spiroflex air duct complete with muff and shackle.



Install-Line Single with Ceran cooking surface for optimal heat distribution.



Install-Line Dual with two Ceran cooking surfaces, for optimal heat distribution.



Install-Line Ceran wok bowl. Extremely simple fitting thanks to robust frame construction.



Range of pans: e.g. pasta cooker with four sections, frying pan, casserole, and flat-bottom wok for best results.