

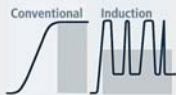
R·T·C·S®

Realtime Temperature Control System

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

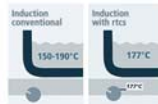
Electronics Fast, safe, controlled

- 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.



Nine basic models with different performances and dimensions. Rugged construction, compact and powerful with state-of-the-art RTCS technology in a single housing made completely from stainless steel. The wide range of accessories are optimally matched to the Base-Line models and offer you every conceivable scope. Continuous regulation allows efficient cooking for advanced cuisine applications.

- Simple operation via rotary knob with integrated power switch
- Units with exchangeable grease filter
- Maximum convenience and operational safety thanks to diverse protection functions
- Compact power electronics allow flat designs and reliable operation
- Maximum operational safety thanks to various protection and monitoring functions
- Short cooking times
- Electrical monitoring of the energy supply
- Compact dimensions, low weight
- 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 10kOhm

Dimensions

Base-Line BH/BA
Base-Line SH/BA
Base-Line SH/DU/BA

W x D x H

320 x 380 x 105 mm
380 x 440 x 138 mm
380 x 700 x 160 mm

Ceramic top

260 x 260 mm
320 x 320 mm
320 x 580 mm

Technical data

Base-Line BH/BA 1500
Base-Line BH/BA 1800
Base-Line BH/BA 2500
Base-Line BH/BA 3000
Base-Line BH/BA 3500
Base-Line SH/BA 3500
Base-Line SH/BA 5000
Base-Line SH/DU/BA 3500*
Base-Line SH/DU/BA 5000*

Voltage

120 V
120 V
208 / 230 / 240 V
208 / 230 / 240 V
208 / 230 / 240 V
208 / 230 / 240 V
208 / 400 / 440 V
208 / 400 / 440 V
208 / 400 / 440 V

Power

1,5 kW
1,8 kW
2,5 kW
3,0 kW
3,5 kW
3,5 kW
5,0 kW
2 x 3,5 kW
2 x 5,0 kW

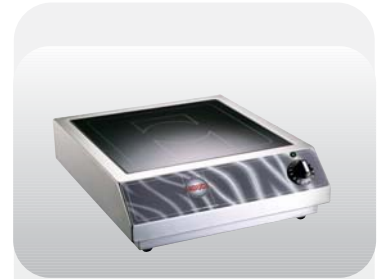
Weight

9 kg
9 kg
9 kg
9 kg
9 kg
12 kg
13 kg
24 kg
26 kg

*available from 2007 with RTCS®

Accessories

Matching range of pans



Base-Line serving appliance, single version.



Base-Line serving appliance, dual version, with two cooking points.



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



Height-adjustable, lockable feet.