

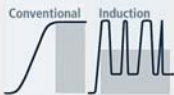
R·T·C·S®

Realtime Temperature Control System

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

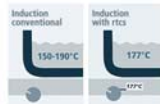
Electronics Fast, safe, controlled

- 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.



Two basic models with different power outputs and dimensions. Strongly built, compact, equipped with the latest RTCS™ technology. Entire housing in CrNi steel with flush-fitting induction griddle plate. Rounded edges and a smooth surface make for effective, efficient cleaning. Temperature adjustment via stepless rotary control, LCD display of desired and current temperature.

- ▶ Patented RTCS Realtime Temperature Control System for temperature-controlled frying with non-contact measurement and real-time control (European Patent EP 0858722)
- ▶ Specially developed induction griddle plate with HPCR-Inox treated surface
- ▶ Temperature measurement, control and monitoring over the entire griddle surface
- ▶ Instant response to changes in temperature setting
- ▶ Latest SMD technology, controlled by microprocessor
- ▶ Maximum convenience and operating safety thanks to multiple protective and monitoring functions
- ▶ Electronic monitoring of the energy supply
- ▶ Temperature adjustment range: 20° C - 230° C
- ▶ Rapid warm-up period: 20° C - 200° C in 3 1/2 minutes
- ▶ Replaceable grease filter cartridge
- ▶ Complies with the latest standards: VDE EN 60335-1/-2/36, UL 197; CAN/CSA/C 22.2 No. 109, CE-compliant, Swiss patent, US patent



Single-zone griddle with add-on splatter shield. High-quality materials guarantee for long service life.



Griddle with two frying zones Independent temperature zones and controllers for even more efficient working.



Wide juice collector with 1 litre capacity.



Height-adjustable, lockable feet.



Operating controls

Temperature regulator potentiometer 10 kOhm and LCD display

Dimensions	W x D x H	Griddle area	Griddle zones
Griddle-Line SH/GR 3500	526 x 443 x 198 mm	486 x 345 mm	1
Griddle-Line SH/GR 5000	526 x 443 x 198 mm	486 x 345 mm	1
Griddle-Line SH/DU/GR 7000	646 x 665 x 198 mm	610 x 570 mm	2
Griddle-Line SH/DU/GR 10000	646 x 665 x 198 mm	610 x 570 mm	2
Technical specifications	Voltage	Power	Weight
Griddle-Line SH/GR 3500	208 / 230 V	3,5 kW	24 kg
Griddle-Line SH/GR 5000	208 / 400 V	5,0 kW	25 kg
Griddle-Line SH/DU/GR 7000	208 / 400 V	7,0 kW	48 kg
Griddle-Line SH/DU/GR 10000	208 / 400 V	10,0 kW	50 kg

Accessories

Fat drip tray, splatter shield, griddle spatula, cleaning pad