

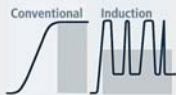
# R·T·C·S®

## Realtime Temperature Control System

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

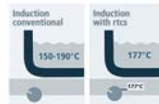
### Electronics Fast, safe, controlled

- 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.

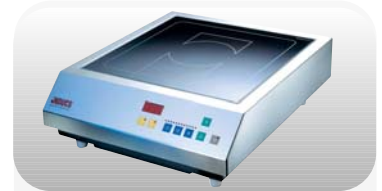


### Boil-dry protection Dependable, swift, smart

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



- ▶ Three main programs operated via membrane keypad with built-in LED indicators and digital display:
  1. Cook at power levels 1-12 or recall three user pre-set values
  2. Cook with the hold function (temperature maintenance mode)
  3. Cook from 0 to 250° C with a temperature-controlled pan base or griddle plate
- ▶ Modernste SMD-Technik, gesteuert über Mikroprozessor
- ▶ Electronic energy supply monitoring
- ▶ Maximum convenience and operational safety thanks to multiple protection and monitoring functions
- ▶ Low-profile construction and reliable operation thanks to compact power electronics
- ▶ Compact dimensions, low weight
- ▶ Rapid warm-up
- ▶ Replaceable fat filter insert
- ▶ Complies with the latest safety standards: VDE EN 60335-2-36, UL 197; CAN/CSA/C 22.2 No. 109, CE-compliant



Basic model with ceramic glass top for conventional cooking with induction-compatible pans



Basic model with wok attachment for wok cooking



Basic model with pasta cooking pot and pasta baskets (4 segments)



Basic model with non-stick Teflon-griddle plate inc. spatter shield and fat drip tray

### Controls and indicators

Membrane keypad, LED indicators and digital display

Dimensions		W x D x H		Ceramic surface
Multi-Line SH/MU		380 x 440 x 138 mm		320 x 320 mm
Technical data	Voltage	Power		Weight
Multi-Line SH/MU 3500	208 / 230 / 240 V	3.5 kW		12 kg
Multi-Line SH/MU 5500	208 / 400 / 440 V	5.5 kW		13 kg
Accessoires	Cooking surface	Volume		W x D x H
CNS wok attachment				385 x 385 x 60 mm
Hemispherical wok		5.2 l		ø 360 mm
Griddle plate	325 x 325 mm			385 x 385 x 20 mm
Pasta cooking pot		20.5 l		ø 360 mm

Pasta baskets (4 segments), griddle plate with spatter shield and fat drip tray, wok attachment and the compatible range of INDUCS **Cookware** Line pans.