INDUCS[®]

INSTINCT Griddle

Induction grill (table-top), 2-zone 618 x 577 mm

Models

□ INSTINCT Griddle 10



INSTINCT Griddle 10

- Realtime Temperature Control System RTCSmp
- Temperature setting from 50–230°C
- Special 2-zone induction non-stick griddle
- Timer function
- Specially energy efficient
- Specially short heat-up time
- Completely uniform heat distribution
- Instantaneous control of the frying
 temperature with no lag
- Convenient and reliable

Properties

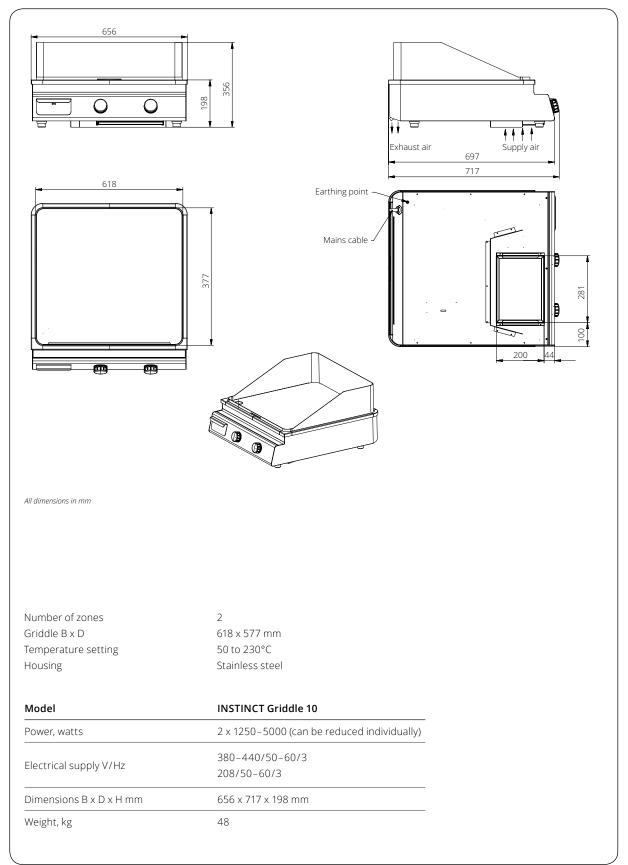
- Significantly reduced energy consumption thanks to high-efficiency induction technology with optimised energy transfer between the griddle and the food product
- Specially developed induction griddle with HPCR stainless steel surface protection
- Contactless multi-point temperature measurement and temperature control accurate to one degree over the entire cooking time and the entire cooking surface for optimal frying results thanks to RTCSmp technology.
- Convenient frying without heating up the surroundings thanks to direct heat transfer from the griddle to the food product by means of induction
- Especially high operational safety and reliability due to numerous protective features
- Short heat-up time from 20 200 °C in 3 ½ minutes
- Easy to clean thanks to a removable, washable and reusable air filter
- Exceptionally robust and developed for continuous operation in the restaurant industry
- Reduction of the maximum power from 100 % to 25 %
- Warranty: 2 years on all parts

Included Features

- RTCSmp control/monitoring
- Height-adjustable, locking feet
- Washable air filter insert
- Spatter guard
- Spatula
- Stainless steel sponge







INDUCS AG Bahnofstrasse 25 CH – 9100 Herisau Switzerland Tel: +41 713500588 info.inducs@welbilt.com

