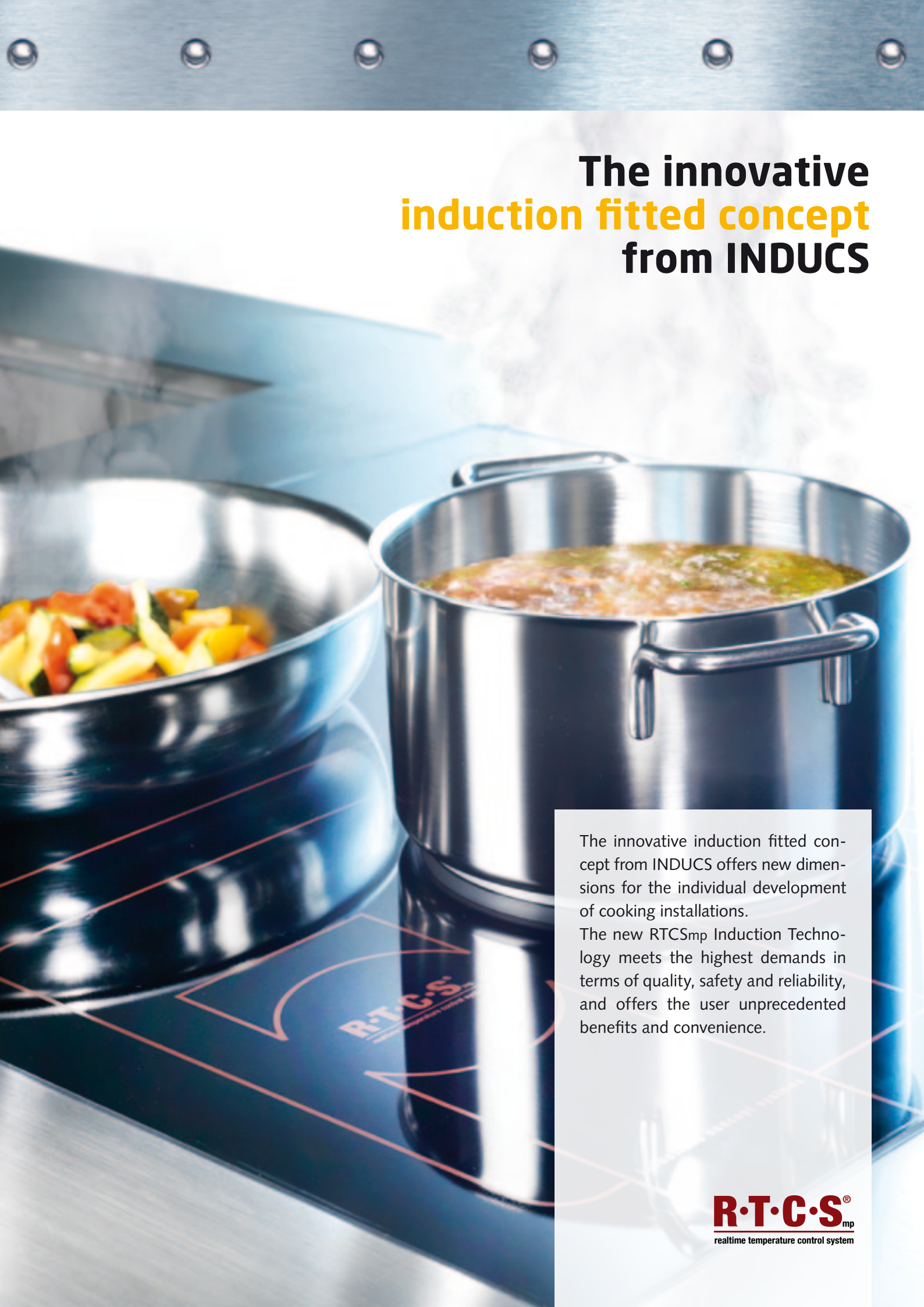
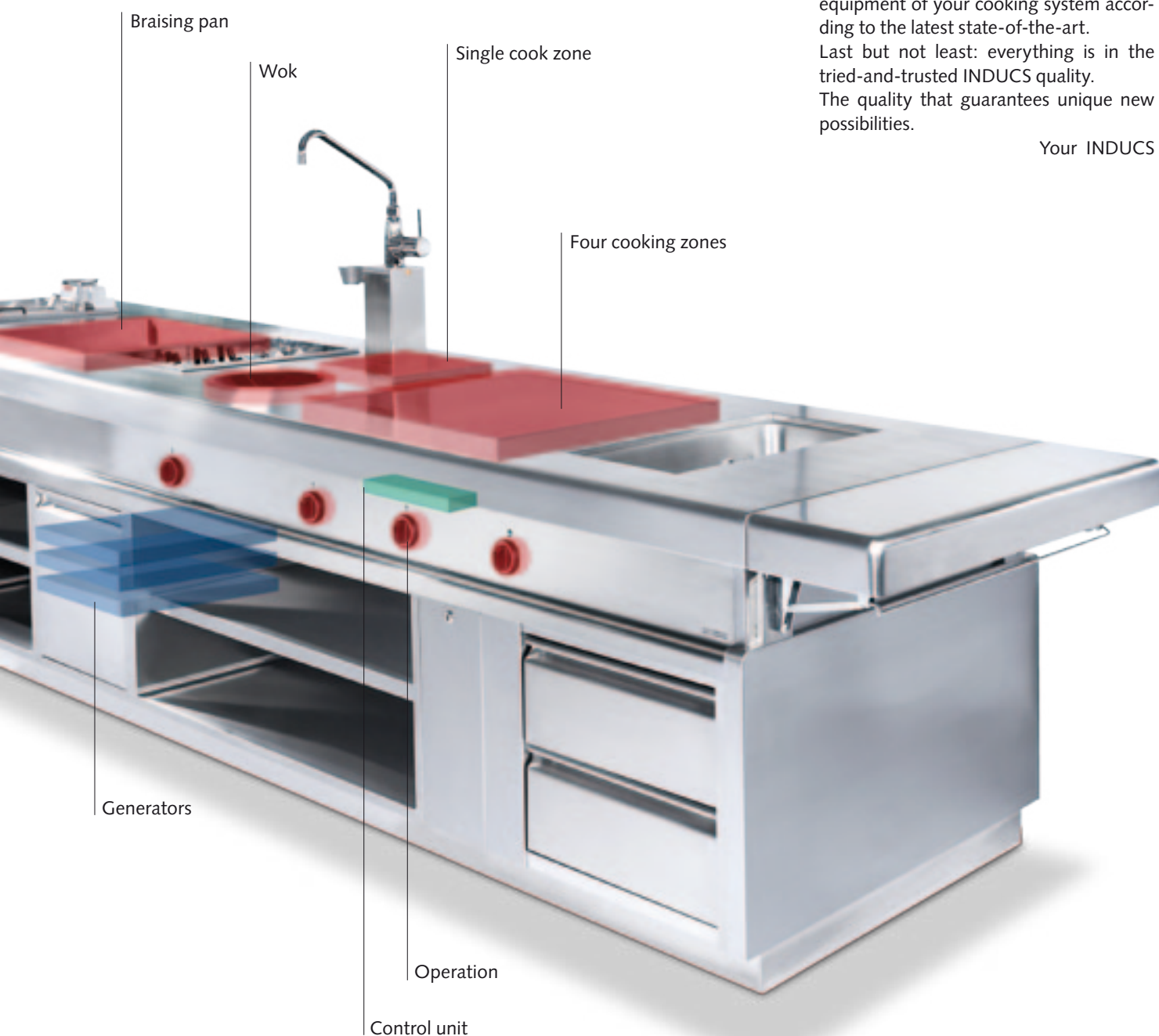




The innovative induction fitted concept from INDUCS

The innovative induction fitted concept from INDUCS offers new dimensions for the individual development of cooking installations.

The new RTCSmp Induction Technology meets the highest demands in terms of quality, safety and reliability, and offers the user unprecedented benefits and convenience.



In order to offer you the very best in the field of induction, we have developed the new RTCS_{mp} technology and installation concept in intensive cooperation with our partners and users.

Our product portfolio covers all the requirements that you place on a cooking suite. Whatever you decide with regard to the number of cook zones, full-area or round coils, wok, griddle or braising pan, or fitted with the «Energy Management Interface», the system provides you with the optimal conditions for the design and equipment of your cooking system according to the latest state-of-the-art.

Last but not least: everything is in the tried-and-trusted INDUCS quality. The quality that guarantees unique new possibilities.

Your INDUCS

Contents

Induction with RTCS _{mp}	4
System components	8
Example solutions	14
Simple installation	18
Energy optimisation	20
Service support	22
Operation	24
Product overview	30



«Working with RTCsmp fulfils the highest demands for the professional chef»

In professional kitchens, where there is always an intensive hectic, work safety is a serious issue. With the RTCsmp system, you can achieve an unprecedented control of the cooking process and a level of safety that would be unthinkable without induction technology. Induction with RTCsmp is your trusted safety assistant.

RTCS_{mp} offers new dimensions in inductive cooking technology

- Power and temperature-controlled systems
- Automatic boil-dry protection monitoring
- Lower power losses thanks to high operating reserves
- Acceptance of a very wide range of pans
- IR interface with diagnostic program
- State-of-the-art bus system (CAN Bus)
- Connection to SICOTRONIC optimisation systems



Economic energy

It's absolutely amazing how quickly and intensely heat becomes available in the base of the pan when using induction equipment. An end to annoying waiting times! At the same time, the sophisticated RTCS_{mp} system ensures the highest possible saving of electricity and energy. Only the precise amount of energy that is necessary to maintain the set power or temperature is used. Taking all the factors together, up to 80% of energy can be saved compared to conventional techniques.



Fortissimo



We heat up (almost) everything ...

Thanks to the unique RTCS_{mp}-based process, it is possible to heat all pans that display magnetic properties. This means that many pans can now be used that previously did not work. However, if inappropriate material is used, the unit will reduce the power electronically controlled or switches off during a subsequent critical working step.



- Power and temperature-controlled systems
- Automatic boil-dry protection monitoring
- Low power losses due to high operating reserves
- Acceptance of a very wide range of pans
- IR interface with diagnostic program
- State-of-the-art bus system (CAN Bus)
- Connection to SICOTRONIC optimisation systems



Cleanliness

The fulfilment of the cleanliness regulations that apply to a professional kitchen take up ever more valuable time, labour and chemical agents. Kitchens equipped with induction technology provide valuable relief here. Nothing becomes burned in and, even in the most hectic work, a quick wipe is enough and the cooking areas are clean again. The working temperatures are also much more pleasant. The hotplates produce almost no radiant heat. The room climate is much friendlier – good for both people and the ventilation system.



Safety



Risks under control

Safety at work is very important in the intensive hectic of the professional kitchen. Red-hot pans, burning fat or even a molten pan base are serious risks – RTCS_{mp} recognises the danger and reacts immediately.

Deformations of pan bottoms can occur through even slight overheating. RTCS_{mp} immediately reduces the energy feed or switches it off.



Full area coil



Several large or small pans can be placed on one surface at the same time. An ideal solution for the à la carte kitchen. Full area coils are available as models with one, two or four cooking zones.

Round coil



Cooking zones fitted with round coils mean one thing: one pan is used for each hotplate. Round coils have a high power density and energy efficiency. They are available as models with one, two or four cooking zones.



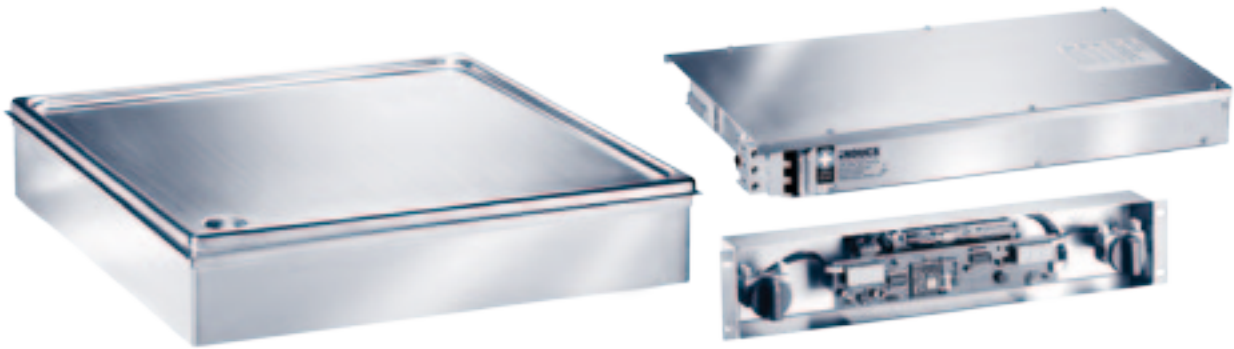


Braising pan



The technology is based on the same principle as the griddle. The mechanical construction makes the difference that makes this device multi-functional. The use of liquids and large scale production are thereby also possible.

Griddle



The induction griddle is a fantastic enrichment for every professional chef. Ready within minutes and almost no loss of juice from the meat, thanks to the absolutely constant temperature. At the same time, it gives off very little radiated heat.





Compact-Line



The practical all-in-one solution. The generator and the coil form a fixed combination that is installed as a complete unit. Available as dual cooking top and single frying zone built-in griddle. The ideal solution for modular cooking suites.

Single cook zone / Wok



The wok is also becoming increasingly important in the Western professional kitchen. Absolutely essential for Asian cuisine, it is also a popular alternative to standard hotplates in the à la Minute area.





Rush hour in the professional kitchen

Wall-mounting, operated from one side



The highly productive cooking suite for medium-sized and large operations
Arrangement from left to right:
1 × four cooking zones (2 × round coils / 2 × full area cooking zones 720×720mm)
1 × two frying zones braising pan

Island solution, operated from both sides



The highly productive cooking suite for small to medium-sized operations
Arrangement from left to right:
1 × two frying zones griddle
1 × four cooking zones (4 × full area cooking zones 720×720mm)
1 × single cook zone (round coil 360×360 mm)
1 × wok



Interaction between people and the innovative cooking suite technology

Island solution, operated from both sides



The highly productive cooking suite for medium-sized to large operations
Arrangement from left to right:

1 × two cooking zones (full area coils 720×360mm)

1 × four cooking zones (2 × round coils/2 × full area coils 720×720mm)

1 × two frying zones braising pan

Island solution, operated from both sides



The highly productive cooking suite for large operations

Arrangement from left to right:

1 × two frying zones griddle

1 × four cooking zones (4 × full area coils 720×720mm)

1 × four cooking zones (4 × round coils 720×720 mm)



Generator plug connection

All the connections in the system are plugged, and are secured. No tedious solder joints, no insecure screwed or clamped connections. All the connections are clearly marked and thereby eliminate any source of error.



Plug connection for the coil unit

Whether the coil or the sensor cable, durability and service-friendliness are our top priority.

Simple, rational and service-friendly

Years of experience in the construction of system components has gone into the latest development of the fitted unit concept. As a result, the installation, above all, has been considerably simplified, as well as increasing the service friendliness and the long service life.



Connection to the control unit

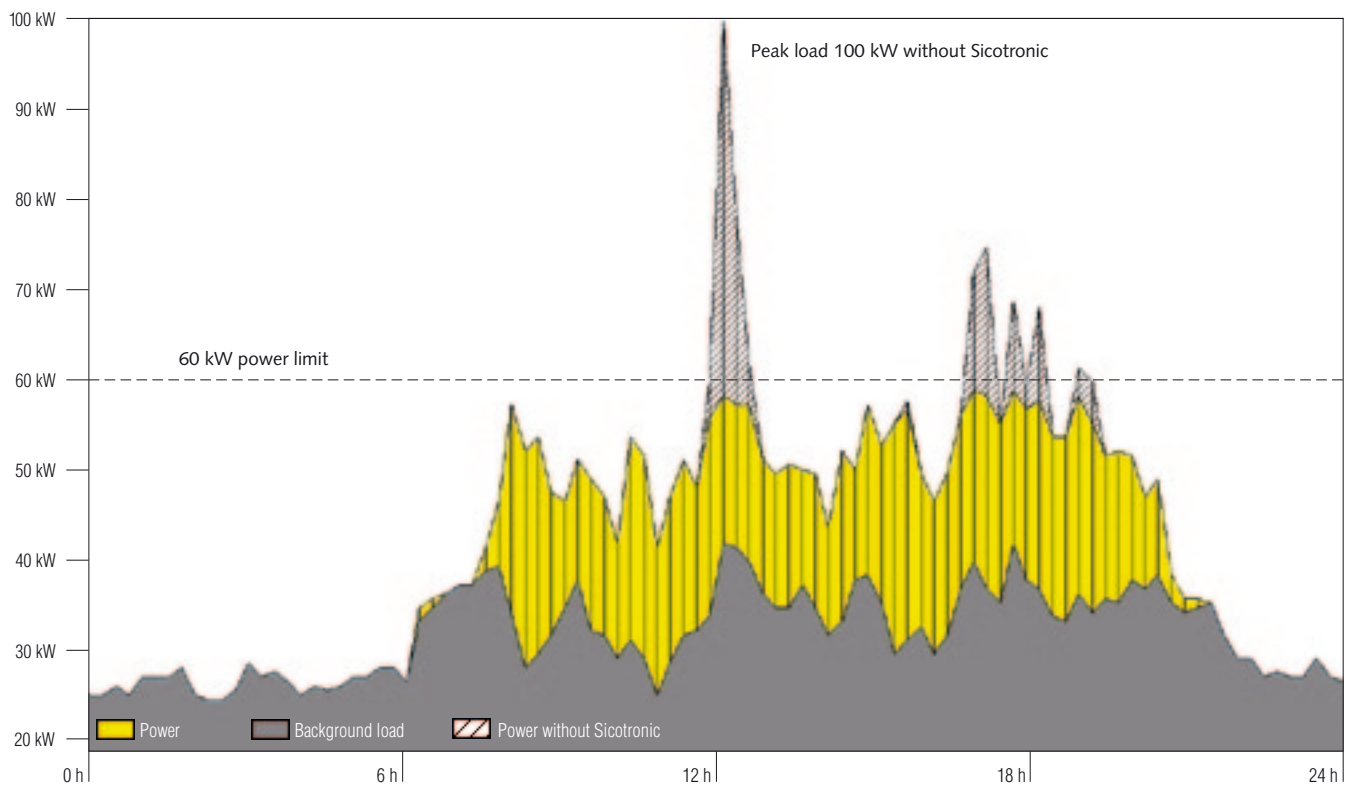
The brain centre of the entire system is the sophisticated control unit. A permanent exchange of information takes place here.



Pre-assembled mounting frame

The practical installation frame concept decisively facilitates the installation of the coil unit and the Ceran ceramic glass plates. The mounting frames are available for one, two and four cooking zones.

Consumption diagram



Application example

Power consumption approx. 130 kW

Peak load without SICOTRONIC

Average power with SICOTRONIC and INDUCS

approx. 100 kW

approx. 60 kW



Source: Sicotronic AG

Every electricity supplier (power company) calculates its rates according to the peak load of the consumer. This means that the higher the required peak load, the higher will be the rate level. It is therefore of vital interest to the current consumer to keep

his peak load as low as possible. It is exactly here that the SICOTRONIC comes into play. As the consumer, you determine your maximum power limit, and the SICOTRONIC maintains this. Optimised energy is both ecological and cheap.

Cost reduction through the intelligent optimisation of energy - the RTCS_{mp} Energy Management Interface

- Reduction of the power consumption
- Sustained cost reduction
- Advanced optimisation options for the entire unit



Sicotronic central control unit

INDUCS control unit with Energy Management Interface

INDUCS is presenting a world's first with the RTCS_{mp} Energy Management System. For the first time ever, it is also possible to control induction cookers with the SICO-TRONIC-system. The patented basic idea is that each device asks the central control

unit and the **EMI** control unit online whether power is available. A permanent exchange of data takes place in real time between the consumers, the EMI control unit and the central optimisation unit.



Remote diagnosis, full control, full transparency

Diagnostic program

- Temperature protocol
- Scheduling of service work (no express deployments)
- Some problems can be solved via remote maintenance
- Early detection of future problems
- In case of faults > troubleshooting instructions by phone

Service-Support

- Partner training courses
- Support from experienced specialists





Looking for traces of corrosion on control elements that have been in use for years

Research and development

- Own hardware and software development
- Own design department
- Core expertise in induction (do not do anything else)
- Induction solutions from A-Z
- Technology leadership
- Innovation
- Focus on increase of efficiency and user benefits
- Close cooperation with customers

The internal Research and Development department at INDUCS works tirelessly on new developments and the refinement of the existing technology.



Continuous operation test



This successful department has brought numerous innovative applications onto the market. Cooking specialists all around the world have profited from the major simplification of work.

Many special solutions have been realised working closely together with the customer.

Manufacturing technology

- All production processes are controlled electronically by «PPS» (Production Planning System)
- The «Manufacturing Inspection» is carried out every quarter by an external inspection institute.



INDUCS installs all the devices in-house, and can thereby organise production quantities and delivery dates in an efficient and flexible manner. Even the production of the motherboard is carried out directly by INDUCS, whereby the electronic components are fitted by specialists and are processed in high-precision soldering lines.



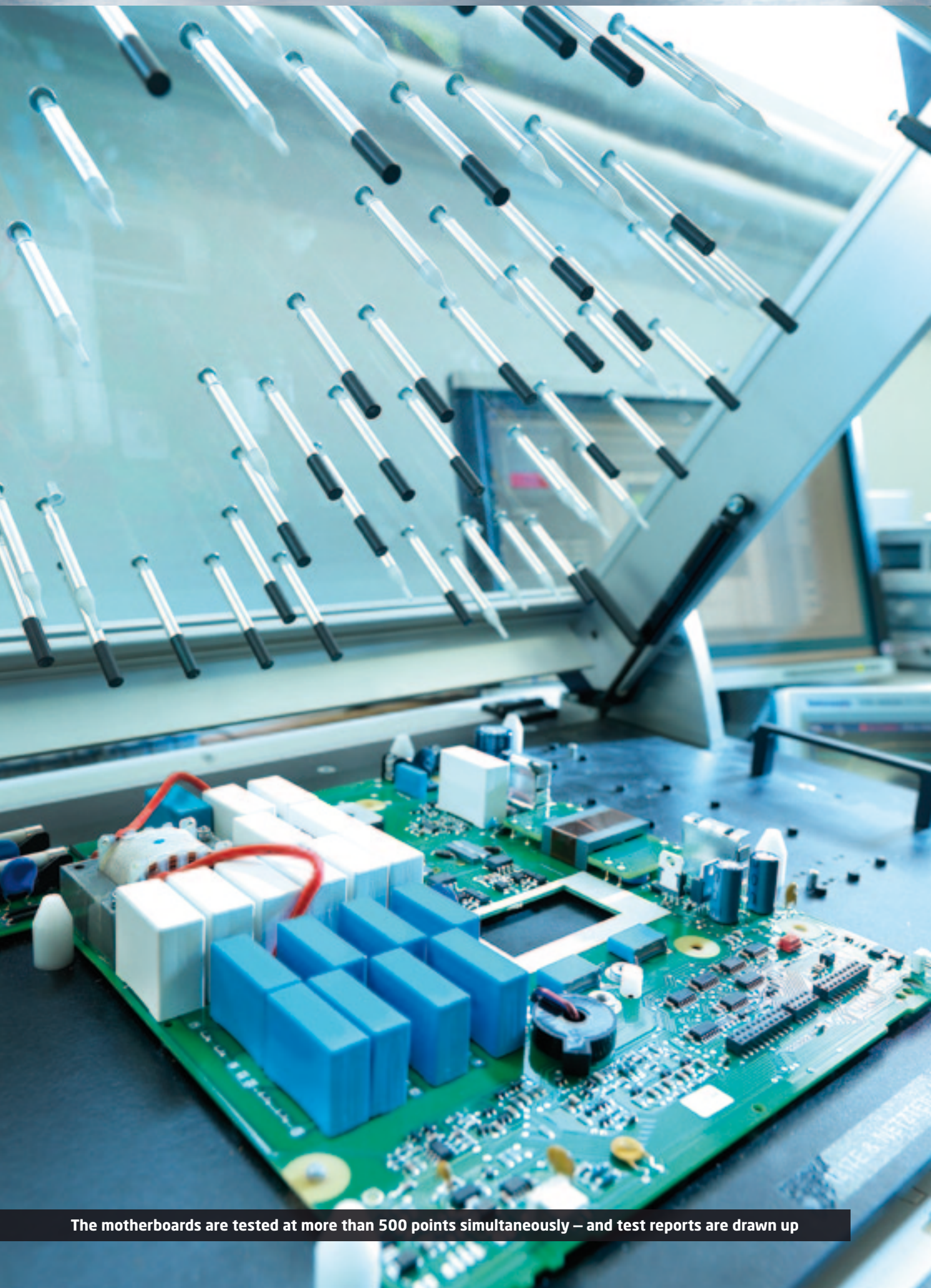
Automatic soldering on the motherboards

INDUCS only uses components and materials of the very highest quality.





Total concentration is required during the internal assembly of the modules



The motherboards are tested at more than 500 points simultaneously – and test reports are drawn up

Final control and quality assurance

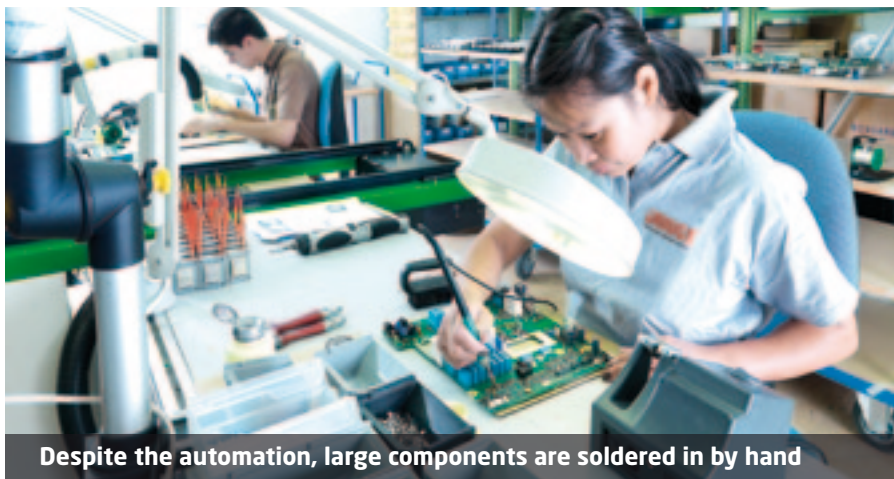
- Fully automatic functional check of all electronic components
- Automatic «High Voltage» and «Earth Conductor» safety checks
- Final inspection of all finished devices using a PC-controlled test unit
- All data from the final inspection is automatically recorded



Special machine for coil winding developed by INDUCS

All the coils are produced to the highest quality level on an automatic winding machine designed in-house. An extraordinary amount of know-how and lots of experience are involved here.

Our induction units are subjected to the toughest requirements. In order to ensure quality, all solder connections, among other items, are inspected visually and then automatically.

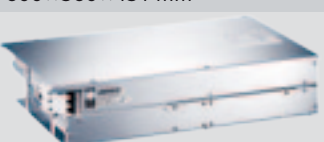
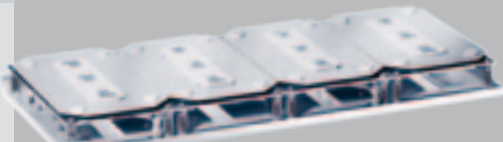


Despite the automation, large components are soldered in by hand

Models

Generators

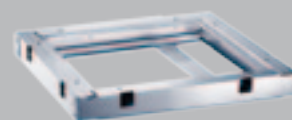
Coils

One cook zone	Dimensions	Power	Coil diameter / size
One cook zone Model MO/BA 3500*/** Model MO/BA 5000*/**	337 × 332 × 165 mm 	208V/230V, 1-ph, 3.5 kW 208V/400V, 3-ph, 5.0 kW	ø 270 mm 
One cook zone Model MO/BA 8000*/**	337 × 332 × 165 mm 	208V/400V, 3-ph, 8.0 kW	ø 350 mm or 430 mm 
One cook zone Model MO/WO 3500* Model MO/WO 5000* Model MO/WO 8000*	337 × 332 × 165 mm 	208V/230V, 1-ph, 3.5 kW 208V/400V, 3-ph, 5.0 kW 208V/400V, 3-ph, 8.0 kW	Wok ø 270 mm 
One cook zone Model MO/WO 5000-400* Model MO/WO 8000-400*	337 × 332 × 165 mm 	208V/400V, 3-ph, 5.0 kW 208V/400V, 3-ph, 8.0 kW	Wok ø 350 mm 
One cook zone Model MO/DU 7000-360FL*/**	600 × 360 × 65.5 mm 	208V/400V, 3-ph, 7.0 kW	150 × 290 mm 
Two cooking zones	Dimensions	Power	Coil diameter / size
Two cooking zones Model MO/DU 7000-360*/** Model MO/DU 10000-360*/**	600 × 360 × 65.5 mm 	208V/400V, 3-ph, 7.0 kW 208V/400V, 3-ph, 10.0 kW	ø 270 mm 
Two cooking zones Model MO/DU 7000-650*/** Model MO/DU 7000-720*/** Model MO/DU 10000-650*/** Model MO/DU 10000-720*/**	600 × 360 × 65.5 mm 	208V/400V, 3-ph, 7.0 kW 208V/400V, 3-ph, 10.0 kW	ø 270 mm 
Two cooking zones Model MO/DU 14000-360*/**	600 × 360 × 131 mm 	208V/400V/3-ph, 14.0 kW	150 × 290 mm 
Two cooking zones Model MO/DU 14000-650*/** Model MO/DU 14000-720*/**	600 × 360 × 131 mm 	208V/400V, 3-ph, 14.0 kW	145 × 270 mm or 150 × 290 mm 

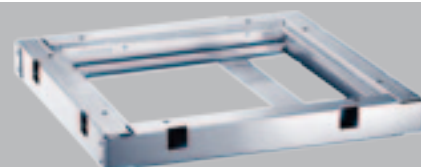
Ceran ceramic glass plates Operation Control Unit Installation of the mounting frame

Dimensions

360×360 mm



500×500 mm



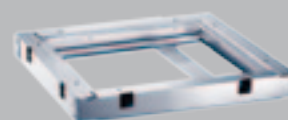
ø 306 mm



ø 406 mm

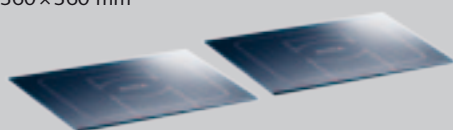


360×360 mm

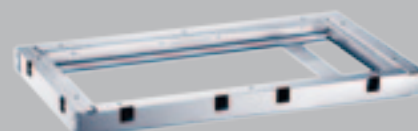
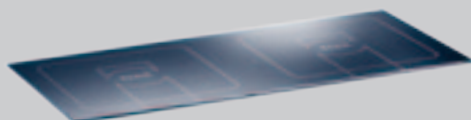


Dimensions

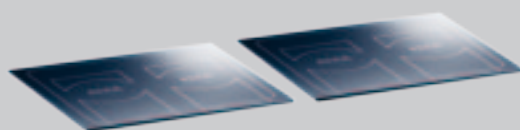
360×360 mm



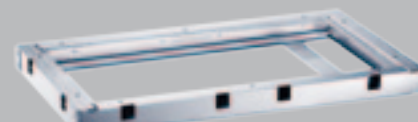
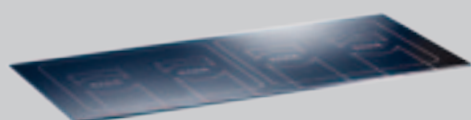
375×650 mm or 360×720 mm



360×360 mm



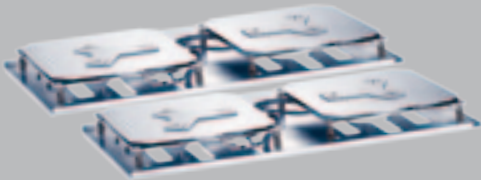
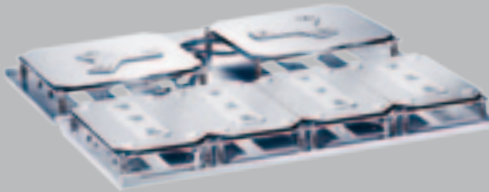
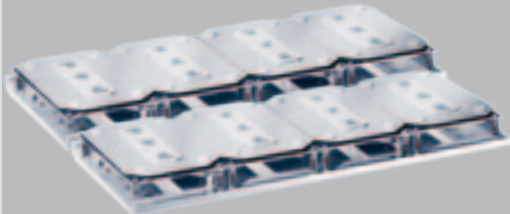
375×650 mm or 360×720 mm

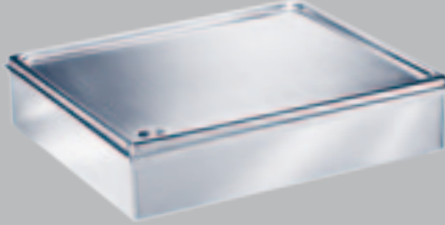


Models

Generators

Coils

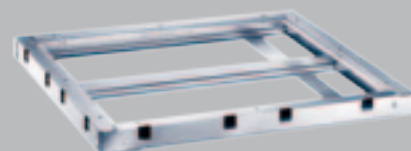
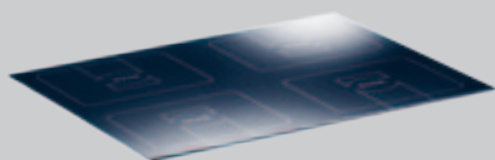
Four cooking zones	Dimensions	Power	Coil diameter / size
Four cooking zones Model MO/QU 14000-650-4/** Model MO/QU 14000-720-4/** Model MO/QU 20000-650-4/** Model MO/QU 20000-720-4/**	600 × 360 × 131 mm 	208VI400V, 3-ph, 14.0 kW 208VI400V, 3-ph, 20.0 kW	ø 270 mm 
Four cooking zones Model MO/QU 14000-650/** Model MO/QU 14000-720/** Model MO/QU 20000-650/** Model MO/QU 20000-720/**	600 × 360 × 65.5 mm  	2x 208VI400V, 3-ph, 7.0 kW 2x 208VI400V, 3-ph, 10.0 kW	ø 270 mm 
Four cooking zones Model MO/QU 21000-720/** or Model MO/QU 24000-720/**	600 × 360 × 65.5 mm  600 × 360 × 131 mm 	208VI400V, 3-ph, 7.0 kW 208VI400V, 3-ph, 10.0 kW 208VI400V, 3-ph, 14.0 kW	ø 270 mm  150 × 290 mm
Four cooking zones Model MO/QU 28000-650/** Model MO/QU 28000-720/**	600 × 360 × 131 mm 	208VI400V, 3-ph, 28.0 kW	145 × 270 mm or 150 × 290 mm 

Two frying zones units	Dimensions	Power	Dimensions	Well height Capacity
Two frying zones units Model MO/DU/GR 7000* Model MO/DU/GR 10000*	600 × 360 × 65.5 mm 	208VI400V, 3-ph, 7.0 kW 208VI400V, 3-ph, 10.0 kW	656 × 615 × 144 mm 	
Two frying zones units Model MO/DU/KB 7000-65* Model MO/DU/KB 7000-100* Model MO/DU/KB 7000-150* Model MO/DU/KB 10000-65* Model MO/DU/KB 10000-100* Model MO/DU/KB 10000-150*	600 × 360 × 65.5 mm 	208VI400V, 3-ph, 7.0 kW 208VI400V, 3-ph, 10.0 kW	656 × 615 × 280 mm 	65 mm 19l. 100 mm 32l. 150 mm 49l.

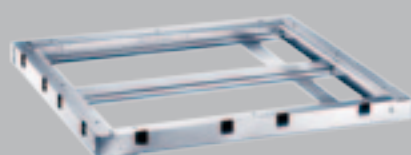
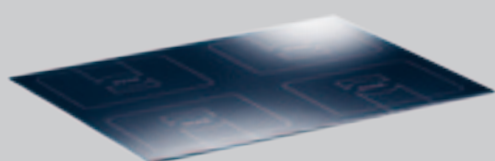
Ceran ceramic glass plates Operation Control Unit Installation of the mounting frame

Dimensions

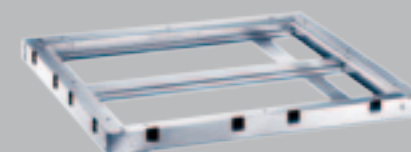
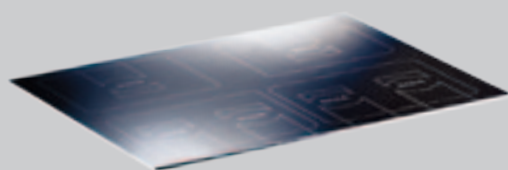
650 × 650 mm or 720 × 720 mm



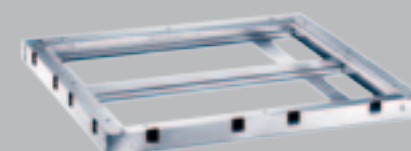
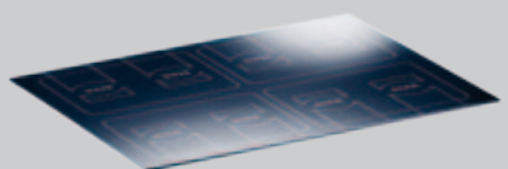
650 × 650 mm or 720 × 720 mm



720 × 720 mm



650 × 650 mm or 720 × 720 mm



Models

Generators

Coils

Operation

Compact-Line Two cooking zones				
Compact-Line		Dimensions	Power	Coil diameter
Model SH/DU/CL 7000-555*		555 × 285 × 172 mm	208V/400V, 3-ph, 7.0 kW	ø 220 mm
			208V/400V, 3-ph, 10.0 kW	
Model SH/DU/CL 10000-555*		555 × 285 × 172 mm	208V/400V, 3-ph, 7.0 kW	ø 220 mm
			208V/400V, 3-ph, 10.0 kW	
Model SH/DU/CL 7000-530*		530 × 320 × 172 mm	208V/400V, 3-ph, 7.0 kW	ø 220 mm
			208V/400V, 3-ph, 10.0 kW	
Model SH/DU/CL 10000-530*		530 × 320 × 172 mm	208V/400V, 3-ph, 7.0 kW	ø 220 mm
			208V/400V, 3-ph, 10.0 kW	
Model SH/DU/CL 7000-610*		610 × 320 × 172 mm	208V/400V, 3-ph, 7.0 kW	ø 220 mm
			208V/400V, 3-ph, 10.0 kW	
Model SH/DU/CL 10000-610*		610 × 320 × 172 mm	208V/400V, 3-ph, 7.0 kW	ø 220 mm
			208V/400V, 3-ph, 10.0 kW	
Model SH/DU/CL 7000-655*		655 × 355 × 172 mm	208V/400V, 3-ph, 7.0 kW	ø 220 mm
			208V/400V, 3-ph, 10.0 kW	
Model SH/DU/CL 10000-655*		655 × 355 × 172 mm	208V/400V, 3-ph, 7.0 kW	ø 220 mm
			208V/400V, 3-ph, 10.0 kW	

* Option EMI (see S. 35) / ** Optional 7-segment display (see PAGE 35)

Install Griddle-Line		Dimensions	Power	Control Unit
Model SH/GR/IN 3500*		531 × 390 × 176 mm	208V/230V, 1-ph, 3.5 kW	
			208V/400V, 3-ph, 5.0 kW	
Model SH/GR/IN 5000*		531 × 390 × 176 mm	208V/230V, 1-ph, 3.5 kW	
			208V/400V, 3-ph, 5.0 kW	



Options

EMI / Digital display

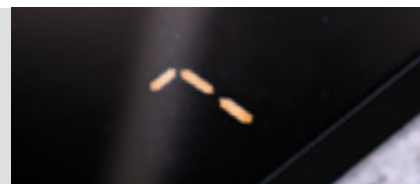
EMI

Energy Management Interface with connection option to the SICOTRONIC Optimisation System.



7-segment display

7-segment display under Ceran ceramic glass



Operating functions

1-12

Power levels

Select the Power Level function by pressing a button and set the desired level using the rotary switch.



Temperature regulation

The RTC_{Smp} technology makes it possible to control the input temperature in the base of the pan. Example of use: frying at 210°C, simmering at 98°C and keeping warm at 70°C.



Hold function

The Hold function is used as a pure temperature-maintenance function, in which the temperature of the pan base is wirelessly measured and maintained. This makes it possible to maintain the cooking process for the food at the desired temperature as long as required.



Timer function

The timing of the cooking processes can be followed exactly through the Timer function.



R.T.C.S.[®]_{mp}

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.



Technical description – Module Line

Robust construction equipped with state-of-the-art RTCS_{mp} technology:

- Flat design and safe operation thanks to the tested power electronics
- Maximum operating safety thanks to various protective and monitoring functions
- Electronic monitoring of the power feed
- Automatic boil-dry protection monitoring, even for pans with sandwich bases
- Permanent temperature monitoring of the Ceran ceramic glass plate, the coils, the heat sinks and the electronics
- Limitation of the power feed at peak load
- RTCS_{mp} – Real-time temperature monitoring
- IR interface with diagnostic system
- Effortless cleaning
- No radiated heat and only a small amount of residual heat on the Ceran ceramic glass plate, transferred by the hot pans
- No unnecessary heating of the room through hot radiators, steel plates, gas flames ...
- Meets the latest regulations: EN 60335-2-36, CE-compliant, UL 197; CSA/C 22.2 No: 109

Your specialist consultant:

INDUCS[®]
Inductions concept systems