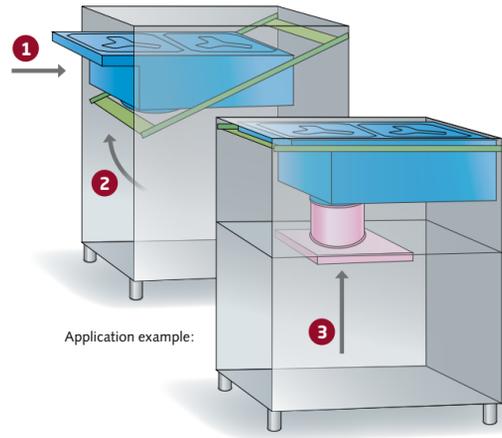


Simple Assembly:

Screw together the folding installation frame, slide in the Compactmodul, flip up, done.



Application example:

Through optimum airflow ducting, ideal conditions are created for the generator. Air extraction volume is increased with the installation kit. In addition, a fat and dirt particle filter underneath helps extend the useful life of the installed equipment.

Plug-in Connections:

All components are furnished with robust plug-in connections. The cabling is fast and safe.



INNOVATION LEADER

R·T·C·S[®]_{mp}
realtime temperature control system

Realtime Temperature Control System

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

✓ Electronics	✓ Temperature control	✓ Boil-dry protection
<p>Fast, safe, controlled</p> <ul style="list-style-type: none"> • Electronics temperature monitoring • Induction coil temperature monitoring • Energy input monitoring • Regulation in real time 	<p>Instantaneous, precise to 1°C</p> <ul style="list-style-type: none"> • Cable-free temperature monitoring at the pan base or griddle plate • Full-surface measurement and control • Instantaneous correction of temperature deviations 	<p>Dependable, swift, smart</p> <ul style="list-style-type: none"> • Important for workplace safety • Controls and monitors overheating at the pan base
<p>Conventional Induction</p>	<p>Induction conventional Induction with RTCSmp</p>	<p>Conventional Induction with RTCSmp</p>

Technical information

Robust construction equipped with the latest RTCSmp 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
- 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 60335-1/-2-36; EN 62233, EN 55011, EN 61000, CE-compliant, UL 197; CSA/C 22.2 no. 109

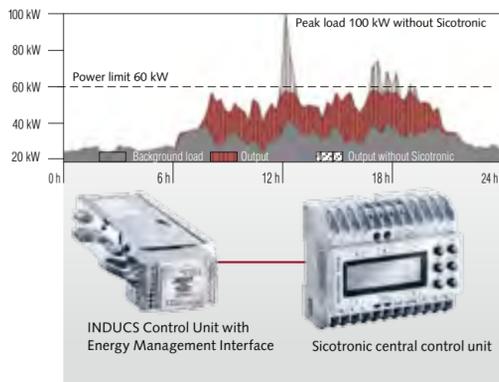
Remote diagnosis, full control, full transparency*

Diagnosis program examples

- Temperature protocol
- Early detection of potential disorders
- Scheduling of service work (no express deployments)
- Telephone support in case of faults
- Remote maintenance



* optional



Cost reduction through the intelligent optimisation of energy - the RTCSmp Energy Management Interface*

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

RTCSmp
Install-Line
Compactmodul
from INDUCS

Induction concept for modular stoves. Many years of experience in the manufacturing of system components flowed into the latest iteration of the Compactmodul built-in concept. The unique induction technology from INDUCS is also available immediately for modular stoves. The complete line of equipment in various versions was developed together with our partners to meet today's and future requirements.

INNOVATION LEADER
R·T·C·S[®]_{mp}
realtime temperature control system

Compactmodul - all in one - simple and compact

Two cooking zones

W x D x H:	310.5 x 555 x 161 mm
Cooking zones:	2
Ø round coils:	2 x 220 mm
Air stream ventilator:	120 m ³ /h (max.)
Air intake opening:	6500 mm ² (min.)
Model 1:	SH/DU/IN/CL 3500-555
Power:	400V / 3Ph / 2x3,5kW / 11A 208V / 3Ph / 2x3,5kW / 22A
Model 2:	SH/DU/IN/CL 5000-555
Power:	400V / 3Ph / 2x5kW / 16A 208V / 3Ph / 2x5kW / 30A

Ceran ceramic glass plates:
600 x 600 x 6 mm
300 x 600 x 6 mm



One cook zone Wok

W x D x H:	363.5 x 363.5 x 297 mm
Cooking zone:	1
Ø round coil:	1 x 270 mm
Air stream ventilator:	220 m ³ /h (max.)
Air intake opening:	11300 mm ² (min.)
Model 1:	SH/WO/IN/CL 3500
Power:	230V / 1Ph / 3,5kW / 15A 208V / 1Ph / 3,5kW / 17A
Model 2:	SH/WO/IN/CL 5000
Power:	400V / 3Ph / 5kW / 8A 208V / 3Ph / 5kW / 15A
Model 3:	SH/WO/IN/CL 8000
Power:	400V / 3Ph / 8kW / 13A

Ceran ceramic Wok bowl:
Ø 306 mm



Two cooking zones

W x D x H:	310.5 x 610 x 161 mm
Cooking zones:	2
Ø round coils:	2 x 270 mm
Air stream ventilator:	120 m ³ /h (max.)
Air intake opening:	6500 mm ² (min.)
Model 1:	SH/DU/IN/CL 3500-610
Power:	400V / 3Ph / 2x3,5kW / 11A 208V / 3Ph / 2x3,5kW / 22A
Model 2:	SH/DU/IN/CL 5000-610
Power:	400V / 3Ph / 2x5kW / 16A 208V / 3Ph / 2x5kW / 30A

Ceran ceramic glass plates:
650 x 650 x 6 mm
375 x 650 x 6 mm



Two cooking zones

W x D x H:	310.5 x 610 x 161 mm
Cooking zone:	2
rectangular coils:	2 x 270 mm
Air stream ventilator:	120 m ³ /h (max.)
Air intake opening:	6500 mm ² (min.)
Model:	SH/DU/IN/CL 5000-610 FL
Power:	400V / 3Ph / 2x5kW / 16A 208V / 3Ph / 2x5kW / 30A

Ceran ceramic glass plates:
650 x 650 x 6 mm
375 x 650 x 6 mm



Two cooking zones

W x D x H:	310.5 x 655 x 161 mm
Cooking zones:	2
Ø round coils:	2 x 270 mm
Air stream ventilator:	120 m ³ /h (max.)
Air intake opening:	6500 mm ² (min.)
Model 1:	SH/DU/IN/CL 3500-655
Power:	400V / 3Ph / 2x3,5kW / 11A 208V / 3Ph / 2x3,5kW / 22A
Model 2:	SH/DU/IN/CL 5000-655
Power:	400V / 3Ph / 2x5kW / 16A 208V / 3Ph / 2x5kW / 30A

Ceran ceramic glass plates:
720 x 720 x 6 mm
360 x 720 x 6 mm



Two cooking zones

W x D x H:	310.5 x 655 x 161 mm
Cooking zones:	2
rectangular coils:	2 x 270 mm
Air stream ventilator:	120 m ³ /h (max.)
Air intake opening:	6500 mm ² (min.)
Model:	SH/DU/IN/CL 5000-655 FL
Power:	400V / 3Ph / 2x5kW / 16A 208V / 3Ph / 2x5kW / 30A

Ceran ceramic glass plates:
720 x 720 x 6 mm
360 x 720 x 6 mm



One cook zone

W x D x H:	369 x 337 x 178 mm
Cooking zone:	1
Ø round coil:	1 x 270 mm
Air stream ventilator:	220 m ³ /h (max.)
Air intake opening:	11300 mm ² (min.)
Model 1:	SH/IN/CL 3500
Power:	230V / 1Ph / 3,5kW / 15A 208V / 1Ph / 3,5kW / 17A
Model 2:	SH/IN/CL 5000
Power:	400V / 3Ph / 5kW / 8A 208V / 3Ph / 5kW / 15A

Ceran ceramic glass plate:
360 x 360 x 6 mm



One cook zone

W x D x H:	369 x 337 x 178 mm
Cooking zone:	1
rectangular coil:	1 x 270 mm
Air stream ventilator:	220 m ³ /h (max.)
Air intake opening:	11300 mm ² (min.)
Model:	SH/IN/CL 7000
Power:	400V / 3Ph / 7kW / 11A 208V / 3Ph / 7kW / 22A

Ceran ceramic glass plate:
360 x 360 x 6 mm



One frying zone

W x D x H:	531 x 390 x 176 mm
Frying zone:	1
Frying surface:	493 x 352 mm
Temperature range:	50 - 230°C
Heating time:	3½ - 4½ Min., from 20°C - 200°C
Air stream ventilator:	150 m ³ /h (max.)
Air intake opening:	10700 mm ² (min.)
Model 1:	SH/GR/IN/CL 3500
Power:	230V / 1Ph / 3,5kW / 16A 208V / 1Ph / 3,5kW / 18A
Model 2:	SH/GR/IN/CL 5000
Power:	400V / 3Ph / 5kW / 8A 208V / 3Ph / 5kW / 15A



One frying zone

W x D x H:	531 x 390 x 226 mm
Frying/cooking zone:	1
Frying/cooking surface:	493 x 352 mm
Net capacity:	9.5 Liter
Temperature range:	50 - 230°C
Heating time:	3½ - 4½ Min., from 20°C - 200°C
Air stream ventilator:	150 m ³ /h (max.)
Air intake opening:	10700 mm ² (min.)
Model 1:	SH/KB/IN/CL 3500
Power:	230V / 1Ph / 3,5kW / 16A 208V / 1Ph / 3,5kW / 18A
Model 2:	SH/KB/IN/CL 5000
Power:	400V / 3Ph / 5kW / 8A 208V / 3Ph / 5kW / 15A

Installation Examples:



Change Filters Easily:

Without unlocking or unscrewing.
Simply slide the micro-particle filter
sideways, rinse and reinsert.



Simple Installation:

The raised modules are shown here can just as
easily be lowered again. The ventilation ducts go
directly to the prefabricated filter frames.

Ventilation Kit:



INDUCS offers a complete
optional installation kit for
all fresh air concepts.



Optimized System:

The modular stove with the
INDUCS Compactmodul.
A promising combination.
Simple to install but exceptionally
efficient effectiveness.

Convenient plug-in bus
connection to the controls.

