

## Base Line

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Base-line serving appliance, single version.

Base-Line from Inducs. Base-Line from Inducs offers you an attractively priced and high-quality entry point into today's pioneering induction technology. You have a choice of five models with different dimensions and connected loads. Available in single or dual versions with a double cooking point. You benefit from easy handling, slim-line design, high cooking performance as well as maximum convenience and operational safety. Base-Line lets you cook on a ceramic top with different cooking utensils suitable for induction: sauté uses, frying pans, cooking pans and flat-bottomed woks. Base-Line is particularly well suited for contemporary concepts, either as a cooking station, a breakfast buffet, free-flow installations or food courts.

- Base-Line: Induction service appliance. Five basic models with different performances and dimensions. Rugged construction, compact and powerful with state-of-the-art technology in a single housing made completely from stainless steel. The wide range of accessories are optimally matched to the Base-Line models and offer you every conceivable scope. Continuous regulation allows efficient cooking for advanced cuisine applications.
- Simple operation via rotary knob with the integrated power switch
- Units with exchangeable grease filter
- Maximum convenience and operational safety thanks to diverse protection functions
- Compact power electronics allow flat designs and reliable operation
- Maximum operational safety thanks to various protection and monitoring functions
- Short cooking times
- Electrical monitoring of the energy supply
- Compact dimensions, low weight
- Satisfies the latest specifications: VDE EN 60335-1/-2/36, UL 197; CAN/CSA/C22.2 No. 109, NSF 4-1996, CE-compliant

Base-Line serving appliance, dual version, with two cooking points.

High-quality high-tech

software. Microprocessor-controlled on a solid base.

Range of pans: e.g.  
results.

pasta cooker with four sections, frying pan, casserole, flat-bottomed

wok for best