

Griddle Line

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Griddle-Line from Inducs
the next generation of grill technology is already here

Record-breaking
warm-up time

The entire griddle surface
is measured and monitored

Cable-free temperature measurement,
close to the food

Realtime T C S ™
Realtime Temperature Control System
Instantaneous digital temperature regulation

No protein
or fluid loss

Highly economical thanks to
precisely targeted energy

Record Breaking warm-up time

Wide-ranging flexibility and individualism are top economic factors in today's gastronomy. Fast and efficiently deployable equipment has become a must. Griddle-Line with its unmatched activation time, makes a dependable working tool.

Uniform heat distribution

The temperature is the same at the centre of the griddle surface as it is in the edges. A frying surface specially developed for the Griddle-Line plus RTCS™; induction technology together provide uniform heating. No need to change position of items during frying - everything is cooked just the same, from edge to edge.

No thermal loss around the edges

Reduced energy consumption

Various factors help to optimise and ultimately cut down on energy consumption. First, there is no need to increase the temperature before putting fresh items on to fry - RTCS™ with its rapid response time prevents from any energy-intensive drop in temperature. Second, the real-time microprocessor controller only delivers the amount of energy actually required at any given moment. Third, careful choice of materials ensures optimal heat storage and thermal balance.

Only the instantaneously required energy is used

Excellent frying quality

When a fresh item is placed on the griddle, a drop in temperature of just 0.5° C is recognised and compensated in real-time. Such a rapid response completely prevents moisture and protein from seeping out. The result: absolute minimum weight loss and improved quality - the juices stay trapped inside. Also, there is 20% - 30% greater efficiency in terms of weight loss and, last but not least, truly delicious fried food.

Saves the goodness in meat

Low losses for high efficiency

No protein seepage

Juices stay inside

Low heat radiation

The novel induction griddle plate with its specially treated HPCR stainless steel surface does not radiate much warmth, which makes for a pleasant working environment. No fatiguing waves of heat, no elaborate ventilation - once again, everything adds up to greater efficiency and economy.

Measuring position:
2 cm above the griddle surface

Centre measuring point:
45° C

Griddle plate temperature:
200° C

Astonishingly low thermal radiation

Tabletop induction unit

Griddle with two frying zones
Independent temperature zones
and controllers for
even more efficient working

Two basic models with different power outputs and dimensions. Strongly built, compact, equipped with the latest RTCS™ technology. Entire housing in CrNi steel with flush-fitting induction griddle plate. Rounded edges and a smooth surface make for effective, efficient cleaning. Temperature adjustment via stepless rotary control, LCD display of desired and current temperature.

- Patented Realtime Temperature Control System for temperature-controlled frying with non-contact measurement and real-time control (European Patent EP 0858722)

- Specially developed induction griddle plate with HPCR-Inox treated surface

- Temperature measurement, control and monitoring over the entire griddle surface

- Instant response to changes in temperature setting

- Latest SMD technology, controlled by microprocessor

- Maximum convenience and operating safety thanks to multiple protective and monitoring functions

- Electronic monitoring of the energy supply

- Temperature adjustment range

20° C - 250° C

Rapid warm-up period:

20° C - 200° C in 4 1/2 minutes

Replaceable grease filter cartridge

Complies with the latest standards:

VDE EN 60335-1 / -2/ 36, UL 197;

CAN/CSA/C 22.2 No. 109, NSF 4-1996, CE-compliant

Single-zone
life.

griddle with add-on splatter shield. High-quality materials

guarantee for long service

Revolutionary

HPCR-Inox surface. Tough, easily cleaned, with novel resilient

surface.

Deep-draw
heat.

griddle plate construction avoids material stresses even under

conditions of sustained

Wide

juice collector with 1 litre capacity.

Height-adjustable,

lockable feet.

Operating controls

Temperature regulator potentiometer 10 k Ω m and LCD display

Dimensions

W x D x H

Griddle area

Griddle zones

Griddle-Line SH/GR 3500

521 x 440 x 198 mm

475 x 300 mm

1

Griddle-Line SH/GR 5000

521 x 440 x 198 mm

475 x 300 mm

1

Griddle-Line SH/DU/GR 7000

646 x 665 x 198 mm

600 x 525 mm

2

Griddle-Line SH/DU/GR 10000

646 x 665 x 198 mm

600 x 525 mm

2

Technical specifications

Voltage

Power

Weight

Griddle-Line SH/GR 3500

208 / 230 V

3,5 kW

22 kg

Griddle-Line SH/GR 5000

208 / 400 V

5,0 kW

22 kg

Griddle-Line SH/DU/GR 7000
208 / 400 V
7, 0 kW
45 kg

Griddle-Line SH/DU/GR 10000
208 / 400 V
10, 0 kW
45 kg

Accessories

Fat drip tray, splatter shield, griddle spatula, cleaning pad