

INSTINCT

Induction hob (table-top), heating zone 372 x 349 mm

Models

☐ INSTINCT Hob 3.5

☐ INSTINCT Hob 5



- · Realtime Temperature Control System RTCSmp
- 12 power levels
- Warm-holding function from 25 to
- · Timer function
- · Specially energy efficient
- · Convenient and reliable
- · Short heating-up times
- · Overheat protection

INSTINCT Hob 3.5/5

Properties

- · Continuous temperature measurement at the bottom of the pan with RTCSmp technology (Realtime Temperature Control System multi-point)
- The reliable overheat protection prolongs the service life of both the induction appliance and the cookware
- · Consistent power transfer over the entire cooking time for optimal cooking results
- · Convenient cooking without heating up the cooking environment thanks to direct heat transfer from the hob to the pan by means of induction
- · Easy to clean thanks to a removable, washable and reusable air filter
- · Cool to touch cooking surface, means no "burn on" of food debris on the cooking surface
- · Exceptionally robust and developed for continuous operation in the restaurant industry
- Conversion of the temperature display from degrees C to degrees F
- Reduction of the maximum power from 100% to 25%
- · Mains voltage detection and automatic loading of the optimal parameters. Single-phase version (up to 3.5kW) at 208V - 240V: identical worldwide
- · Warranty: 2 years on all parts

Included Features

- RTCSmp control/monitoring
- · Height-adjustable, locking feet
- Washable air filter



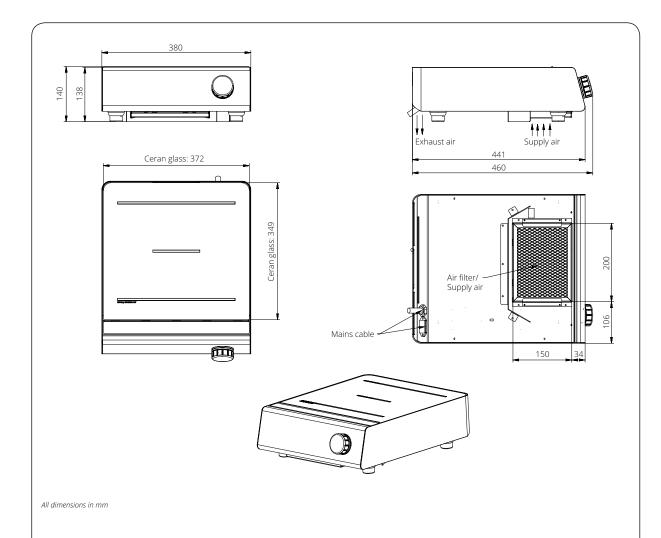












Number of heating zones

Ceran glass surface B x D 372 x 349 mm Inductor diameter Ø 220 mm Power levels 12

Warm-holding function 25 to 100°C Housing Stainless steel

Model	INSTINCT Hob 3.5	INSTINCT Hob 5
Power, watts	1 x 3500	1 x 5000
Electrical supply V/Hz	208-240/50-60/1	380-440/50-60/3 208/50-60/3
Dimensions B x D x H mm	380 x 460 x 140 mm	380 x 460 x 140 mm
Weight, kg	12	14

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