



**INDUCTION  
COOKING & WARMING**

**EFFICIENT • PRECISE • SAFE**



**Induction** is safe, exhaust-free and flame-free cooking. Instead of using heat transfer from electric coils or burning gas, Induction Cooking uses induction heating to directly heat the cooking utensil.

High frequency induction coil is mounted underneath the ceramic top plate. Alternating current flowing through a coil generates a magnetic field. When a ferromagnetic cookware

is placed in the magnetic field, the field will transfer energy to the utensil. This field induces an electric current (Eddy current) in the pot. Current flowing in the metal pot produces resistive heating which heats the food.

Unlike the traditional heating methods (use flames or electric coils), induction heating does not directly heat the air around the utensil but the cooking utensil only. Because the surface of the cook top is heated only by contact with the utensil, the possibility of burn injury is significantly less than with other methods. As a result, Induction Cooking is best suited for display kitchen or Front of House operation.

## BENEFITS OF INDUCTION COOKING

Easy operation	Easy to clean
Energy saving	Environmental-friendly
Heat consistency	Improved thermal efficiency
Quiet	Rapid heating
Safe	Simple installation

## PRE-CISE SAFETY DEVICE

- Automatic Safety Shut-Off**  
 If the Induction Cooker is left on for more than 60 seconds without the right material/shape utensil, the unit will automatically shut off.
- Material Compatibility Detector**  
 The power indicator light will not illuminate until the right material/size utensil is placed on the cooktop.
- Small Object Detector**  
 The Induction Cooker will not recognize any objects or utensils which are smaller than 5cm in diameter.
- Overheating Protection Device**  
 The cooker will stop heating temporarily when the utensil is overheated. There will be a short warning sound after the unit is shut off.
- IC automatic Reset Device**  
 The main control micro-processor is equipped with a "Watchdog device" whereas the IC will automatically reset when the system program malfunctions.

## WHY CHOOSE PRE-CISE INDUCTION COOKERS?

- High quality and reliability
- Energy efficiency means no waste of energy and no residual heat
- Variable power settings with temperature range from 50°C to 230°C (subject to models)
- Temperature Holding Function
- PRE-CISE has developed the Induction Hob & Wok Line and Induction Buffet Line to serve different purposes and to meet your different needs
- Extra protection with well-designed safety device

## CHOOSE THE RIGHT INDUCTION COMPATIBLE UTENSILS

### 1. MATERIAL

Utensils must be made of ferromagnetic metal.

- Iron
- Cast Iron
- Steel
- Enamelware
- Stainless steel with aluminum bottom
- Aluminum pans
- Glass pans
- Copper

### 2. SIZE

The size of the utensil must be no smaller than 5cm in diameter. Thick utensils would normally give better cooking performance.

### 3. SHAPE

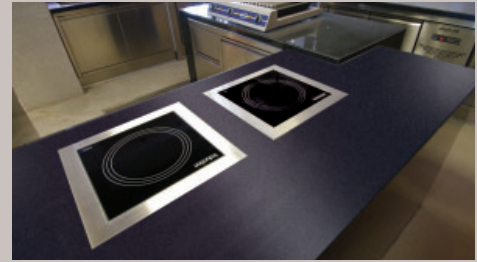
- Flat / Round bottom (depends on the type of cooker)
- Utensils with feet

## CAUTION

Please be aware that incorrect installation or insufficient ventilation would affect the performance and durability for all Built-in models.

Apart from our Table Top Series, PRE-CISE's Induction Hob & Wok line (Built-in Series) is also CE certified and compliant with the European safety and health requirements.

With our Built-in Series, professional cooks can enjoy Induction Cooktops with the same durability & control they would expect from Traditional Gas and Electricity Cooktops.



## BUILT-IN HOBS



Model ▶	BI-1000NT	BI-2000NT	BI-3500	BI-5000N	BID-3500
Dimension (W x D x H mm)	360 x 380 x 77	360 x 380 x 79	385 x 385 x 147	400 x 400 x 190	450 x 700 x 148
Ceramic Glass Dimension (mm)	360 x 380 x 4 (thk.)	360 x 380 x 4 (thk.)	300 x 300 x 6 (thk.)	320 x 320 x 6 (thk.)	350 x 550 x 6 (thk.)
Voltage (v/ph/Hz)	220~230/1/50~60	220~230/1/50~60	220~230/1/50~60	380~400/3+N/50~60	380~400/2+N/50~60
Power (kW)	1.0	2.0	3.5	5.0	3.5 x 2
Amps (A) / ph	9.0	9.0	16	7.6	16
Cut Out Opening - External (mm)	368 x 388	366 x 386	360 x 360	385 x 385	410 x 675
Cut Out Opening - Internal (mm)	295 x 298	333 x 350	Nil	Nil	Nil
Control Cut Opening (W x H mm)	120 x 55	120 x 58	225 x 87	230 x 87	365 x 83
Net / Gross Weight (kg)	4 / 6	7 / 8	12 / 14	17 / 21	25 / 28



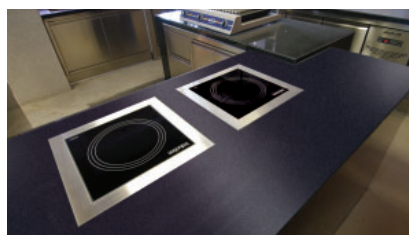
## BUILT-IN WOKS



Model ▶	BIW-3500	BIW-5000N
Dimension (W x D x H mm)	385 x 385 x 193	400 x 400 x 212
Ceramic Glass Dimension (mm)	Ø311 x 6 (thk.)	Ø311 x 6 (thk.)
Voltage (v/ph/Hz)	220~230/1/50~60	380~400/3+N/50~60
Power (kW)	3.5	5.0
Amps (A) / ph	16	7.6
Cut Out Opening (mm)	360 x 360	385 x 385
Control Cut Opening (W x H mm)	225 x 50	230 x 87
Net / Gross Weight (kg)	13 / 14	17 / 20



- INDUCTION HOB & WOK
- INDUCTION-BUFFET LINE
- THEATRE COOKING LINE



**Hong Kong Office:**

Flat A, 8/F., Chung Shun Knitting Centre, 1-3 Wing Yip Street,  
Kwai Chung, N.T., Hong Kong

Tel. : (852) 2371 2862 e-mail : [profit@profitind.com](mailto:profit@profitind.com)

Fax.: (852) 2371 2867 web-site : [www.profitind.com](http://www.profitind.com)