



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

Pot / Pan size

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



PRE-CISE's Induction Hob & Wok Line (Table Top Series) is CE certified and compliant with the European safety and health requirements.

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



TABLE TOP HOBS



TT-2500



TT-3500



TT-5000N



TTD-3500

Model ▶	TT-2500	TT-3500	TT-5000N	TTD-3500
Dimension (W x D x H mm)	328 x 422 x 110	385 x 520 x 197	385 x 520 x 197	400 x 735 x 197
Ceramic Glass Dimension (mm)	273 x 273 x 4 (thk.)	300 x 300 x 6 (thk.)	300 x 300 x 6 (thk.)	350 x 550 x 6 (thk.)
Voltage (v/ph/Hz)	220~230/1/50~60	220~230/1/50~60	380~400/3+N/50~60	380~400/2+N/50~60
Power (kW)	2.5	3.5	5.0	3.5 x 2
Amps (A) / ph	12	16	7.6	16
Net / Gross Weight (kg)	6 / 8	13 / 14	17 / 20	25 / 28



TABLE TOP WOKS



TTW-2500



TTW-3500

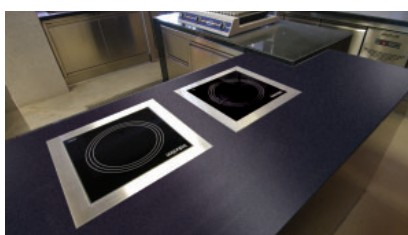


TTW-5000N

Model ▶	TTW-2500	TTW-3500	TTW-5000N
Dimension (W x D x H mm)	385 x 485 x 160	385 x 520 x 243	385 x 520 x 243
Ceramic Glass Dimension (mm)	Ø311 x 6 (thk.)	Ø311 x 6 (thk.)	Ø311 x 6 (thk.)
Voltage (v/ph/Hz)	220~230/1/50~60	220~230/1/50~60	380~400/3+N/50~60
Power (kW)	2.5	3.5	5.0
Amps (A) / ph	12	16	7.6
Net / Gross Weight (kg)	7 / 11	13 / 16	18 / 19



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



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