



The innovative **Inductive heat retention concept** from INDUCS

A comprehensive system

The appliance concept that leaves no wishes unfulfilled. Every imaginable buffet idea can be realised with our compact system or our modular concept. Five product lines deliver tailored inductive solutions. The beautiful, sleek design enhances your food presentation and our RTCS_{mp} technology supports your demanding food quality requirements.

INNOVATION
LEADER
R·T·C·S[®]_{mp}
realtime temperature control system

You specify the buffet design, we deliver the technology.

RTCS_{mp} Hold-Line Compactmodul

Hold-Line 1500 04



Hold-Line 3000 08



Hold-Line 1600 GN²/₁, 2400 GN³/₁, 3200 GN⁴/₁ 12



A perfect buffet is a success when the warm food offered is always perfectly presented. You have achieved your objective when your dishes are still ready to serve at the perfect temperature, fresh and appetising, after a reasonable time. We fulfil this difficult requirement in world-class quality made possible through the RTCS_{mp} hold-line concept from INDUCS. Because it provides the necessary heat exclusively where it is needed: on the bottom of the pan or tray.

In contrast to the standard bain-marie systems, handling is remarkably simple: never refill water baths again, never again wait until the right temperature is finally reached, never again deal with puddled water or food temperature drops, and forget increased staff and cleaning costs. A further milestone is presented in this brochure: an appliance concept that leaves nothing to be desired. Every imaginable design idea can be realised with the compact or the modular system. State-of-the-art controls and ventilation technology enable an ultra-compact "all-in-one" design, which can be integrated into any buffet concept with ease.

RTCS_{mp} Install Hold-Line

Install Hold-Line 1800/3200 16

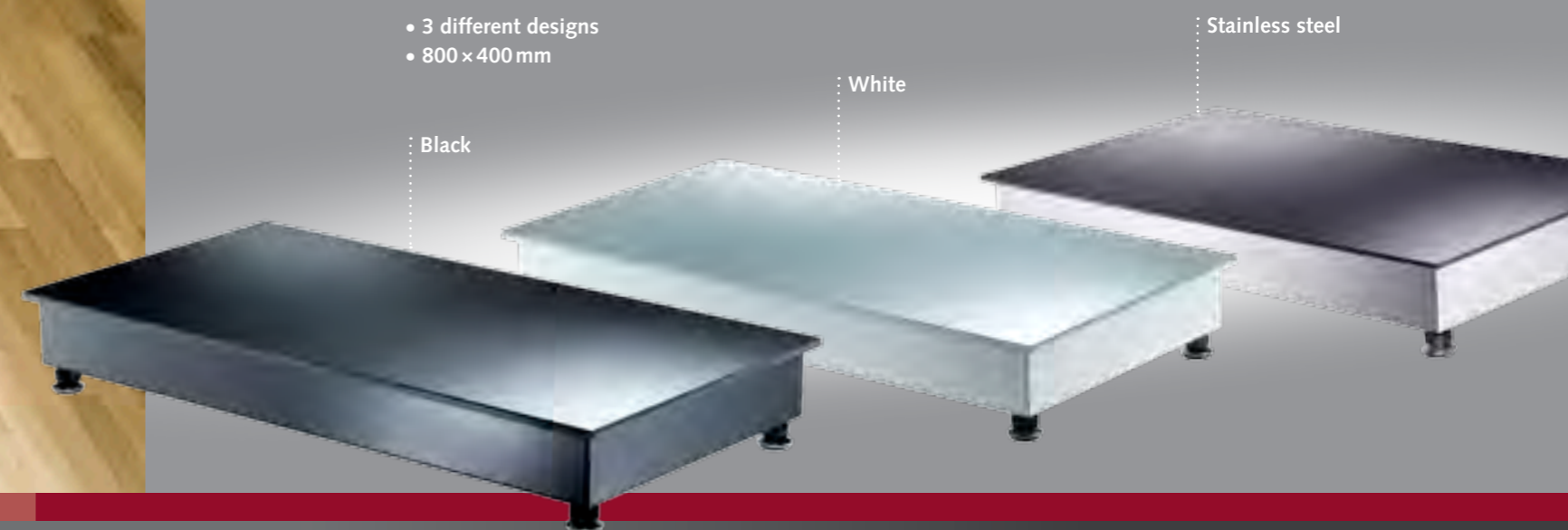


Install Hold-Line 3200-GN 20



The RTCS_{mp} technology is in every INDUCS appliance

- **Fast** — No long waiting times: heat is available immediately.
- **Economical** — Uses up to 80% less energy than normal systems.
- **Precise** — The temperature measured on the bottom does not vary.
- **Clean** — No burnt food. Just a quick wipe with a cloth.
- **Tolerant** — All pots and pans with magnetic properties can be used.
- **Safe** — There is no dangerous heat on the heating surface.
- **Simple** — The latest BUS concept for attachments in the modular system.



- 3 different designs
- 800 x 400 mm

Black

White

Stainless steel



RTCSmp Hold-Line Compactmodul **Hold-Line 1500**

Clean, elegant design sets stylish accents for every buffet presentation.

Easy to use and operate.

Can be used in a table top or built-in variation.

High-quality materials guarantee professional use every day.

• Präsentation with unmatched relevance

The new Compact Module 1500 achieves a previously unachieved presence in the sphere of contemporary food presentation. Whether with a distinguished black surface, in elegant white or as a technically clear stainless steel version, this exceptional appliance ensures that every buffet has its deserved success. Module 1500 combines the proved RTCSmp technology and a clear, structured form with straightforward, functional design.

Food container forms, whether traditional or modern, in cast aluminium or chrome finish, in colourfully coated versions or polished chrome, as chafing dish or Gastro-Norm container, every type and version look best on the hotplate. Thanks to the seamless surface, a high hygiene standard is guaranteed.

All good ferritic containers can be used.



Hold-Line 1500, the star among the serving hotplate systems.





RTCS_{mp} Install Hold-Line 1500
 as installation solution

• **Practical temperature control**



Hidden from your guests and easy to adjust.

The temperature controls are hidden under the housing and not visible to your guests. There are two independent temperature zones, which can be adjusted precisely with two continuously variable controls. Gentle pressure sideways with your hand is enough to operate the fine adjustment of the controls. An illuminated number on the hotplate shows the current temperature, which is reached just after adjusting.

• **Easy filter change**

Even in surroundings with the best ventilation, oil and dirt particles are pulled in by the quiet but very efficient ventilation system. INDUCS has incorporated a micro-particle filter for long-lasting service, which can easily be removed. Without lifting the hotplate, simply pull the filter out sideways, rinse it clean, and slide it back in.

Filter changes made easy.



• **Form and design enable easy installation**

The flange-like overhang of the hotplate, which is attached to the cabinet as a load-bearing element, enables uncomplicated installations. The cut-out contours just need to have support for the flange: adjust, grout, done! An INDUCS temperature control dial is installed on the side of the cabinet and attached to the unit with a simple plug.

An external, continuously variable control is used for the installation variation.

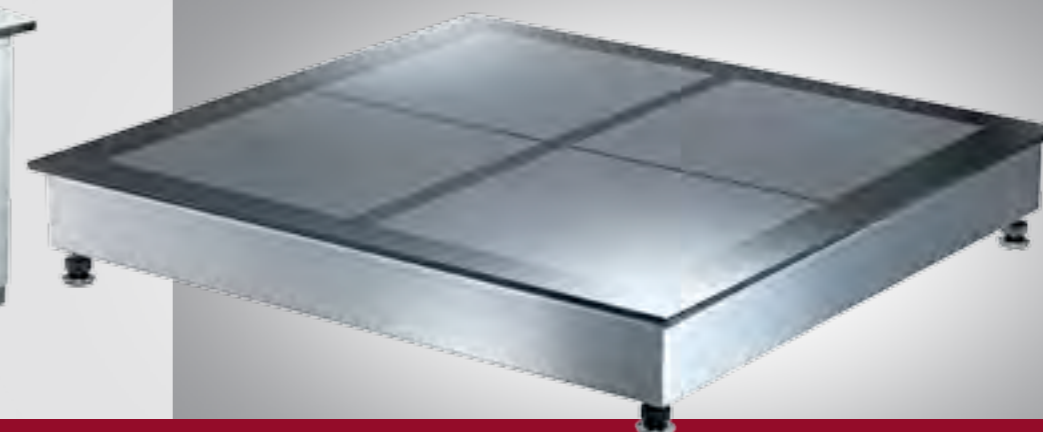


Technical data

| | RTCS _{mp} Hold-Line Compactmodul |
|---------------------------|---|
| Model: | HO / CL 1500 |
| Version: | Stainless steel / Black / White |
| Width: | 800 mm |
| Depth: | 400 mm |
| Height: | 114 mm |
| Hotplate fields: | 2 |
| Controls: | 2 |
| Temperature range: | 50°C – 100°C |
| Power connection: | 230V / 1 Ph / 1.5 kW / 7 A |
| | RTCS _{mp} Install Hold-Line Compactmodul |
| Model: | HO / IN / CL 1500 |
| Version: | Stainless steel |
| Width: | 800 mm |
| Depth: | 400 mm |
| Height: | 114 mm |
| Hotplate fields: | 2 |
| Controls: | 2 |
| Temperature range: | 50°C – 100°C |
| Power connection: | 230V / 1 Ph / 1.5 kW / 7 A |



Application example:



- 4 heat retention zones
- 800 x 800 mm



Self-Service

RTCSmp Hold-Line Compactmodul **Hold-Line 3000**

• The buffet presentation as a food island

You want to be at the centre of the action with your buffet. Everyone can serve themselves from every side. INDUCS has developed the Compact Module 3000 to handle this scenario. The four large hot-plates form an impressive square surface, which is perfect for a food island used centrally. An ingenious feature is the flexibility of the warming area, which can accommodate 1/2 and 1/3-size GN con-

tainers as well as any other pans or chafing dishes in every imaginable combination. There are no limits on what you can do as the host.

You can choose among
1/2 and 1/3-size GN
containers and any other
pot or pan you want.

Suitable for GN
containers as well as
all other pan types.

Four large heat retention
zones in one appliance.

Square form well suited
for island solutions.

Can be used in
a table top or
installed version.





• **Space-saving installation**

Thanks to its exceptionally compact construction with all of the components, such as the generator, coil, sensors, controls and ventilation in a single unit, customers have much more room available for storage.



• **Slim and trim**



That's how this latest generation of appliances presents itself. We put an enormous effort into the development of even more compact components, which came to fruition when the Compact Module was launched.

• **Serving from all sides**

Whether in the beautiful, cast-aluminium GN containers or in a colourful collection of pots and pans, every buffet looks great on the Compact Module 3000. Appealing, aesthetic and deliciously fresh dishes attract expectant guests thanks to the sophisticated induction technology with temperature control and monitoring. Guaranteed success for every host.

At the centre of attention:
 The food island with the
 INDUCS RTCS_{mp} System.



Technical data

| | RTCS _{mp} Hold-Line Compactmodul |
|--------------------|---|
| Model: | HO/CL 3000 |
| Version: | Stainless steel |
| Width: | 800 mm |
| Depth: | 800 mm |
| Height: | 124 mm |
| Hotplate fields: | 4 |
| Controls: | 2 |
| Temperature range: | 50°C – 100°C |
| Power connection: | 230V / 1 Ph / 3.0kW / 14A |
| | RTCS _{mp} Install Hold-Line Compactmodul |
| Model: | HO/IN/CL 3000 |
| Version: | Stainless steel |
| Width: | 800 mm |
| Depth: | 800 mm |
| Height: | 124 mm |
| Hotplate fields: | 4 |
| Controls: | 2 |
| Temperature range: | 50°C – 100°C |
| Power connection: | 230V / 1 Ph / 3.0kW / 14A |



Application example:



Self-Service



Service

RTCSmp Hold-Line Compactmodul

Hold-Line

1600-GN $\frac{2}{1}$
2400-GN $\frac{3}{1}$
3200-GN $\frac{4}{1}$

Consistently designed for the use of GN containers.

Available in three frame sizes.

Compact Module converted to table top use in a few steps.

Conceived for both self-service and service applications.

• Our advanced presentation and food-warming concept

The warming zones in these modules are in the full-sized GN format, upright in a row. Through this construction, INDUCS achieves a narrow format structure, which is well suited for access from both sides.

In this application example, the counter is set up in a way that makes it possible to convert to self-service in no time. This demonstrates the outstanding multi-functional features of this system. The beautiful ferritic cast aluminium GN containers and polished chrome handles also contribute to a unique, attractive appearance.

From service to self-service in just a few steps.



• Convenient installation and removal

In our application example, the module is installed and removed in next to no time. All you have to do is lift the cover and slide the unit out on its tracks with no effort. The important advantage here is that you can also use the appliance in a table top setting. The adjustable feet already mounted on the module ensure stable placement while the stainless steel design creates a stylish impression.



Unique:
The installed module quickly and easily converts to a table top unit.

• From a distinguished service cabinet to a practical self-service unit

The long, narrow, border-free construction of our module makes proximity to the buffet possible. For example, the counter shown here also works very well in a served-portion situation, where

the meal is handed to the guest over the top of the counter. By simply opening the front hatch and then dropping the hatch on the back the unit is converted to a perfect self-service counter in seconds.

Our counter example is an attractive element in either application.



Switching the GN containers: simple, lightning fast and clean.

• Functional and effortless handling

In contrast to the traditional bain-marie systems, the INDUCS solution is practical and simple to use. No more water-splattered surfaces, no more dirty water baths, no more scale deposits on the inside surfaces, and no more water refills. Your employees clearly have other things to do and now have the time to do them.

• Effective food presentation

In this example, a mirror is mounted on the back hatch in self-service mode. The optical effect achieves great depth through the nearly border-free construction of the module.



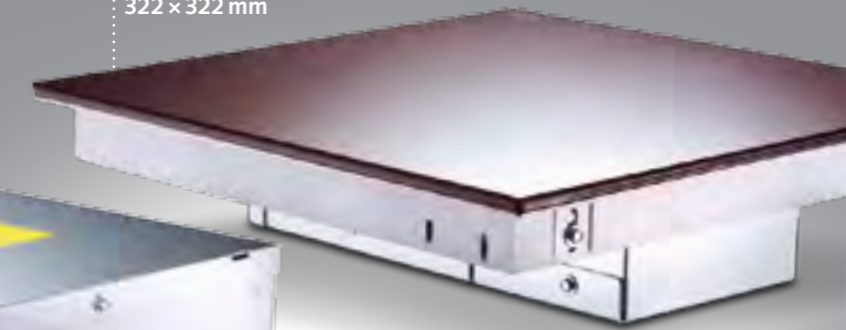
Technical data

| | RTCSmp Hold-Line Compactmodul | RTCSmp Hold-Line Compactmodul | RTCSmp Hold-Line Compactmodul |
|---------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| Model: | HO/CL 1600-GN | HO/CL 2400-GN | HO/CL 3200-GN |
| Version: | Stainless steel | Stainless steel | Stainless steel |
| Width: | 710 mm | 1035 mm | 1360 mm |
| Depth: | 570 mm | 570 mm | 570 mm |
| Height: | 124 mm | 124 mm | 124 mm |
| Hotplate fields: | 2 | 3 | 4 |
| Controls: | 2 | 2 | 2 |
| Temperature range: | 50°C – 100°C | 50°C – 100°C | 50°C – 100°C |
| Power connection: | 230V / 1 Ph / 1.6kW / 7A | 230V / 1 Ph / 2.4kW / 11A | 230V / 1 Ph / 3.2kW / 15A |
| | RTCSmp Install Hold-Line Compactmodul | RTCSmp Install Hold-Line Compactmodul | RTCSmp Install Hold-Line Compactmodul |
| Model: | HO/IN/CL 1600-GN | HO/IN/CL 2400-GN | HO/IN/CL 3200-GN |
| Version: | Stainless steel | Stainless steel | Stainless steel |
| Width: | 710 mm | 1035 mm | 1360 mm |
| Depth: | 570 mm | 570 mm | 570 mm |
| Height: | 124 mm | 124 mm | 124 mm |
| Hotplate fields: | 2 | 3 | 4 |
| Controls: | 2 | 2 | 2 |
| Temperature range: | 50°C – 100°C | 50°C – 100°C | 50°C – 100°C |
| Power connection: | 230V / 1 Ph / 1.6kW / 7A | 230V / 1 Ph / 2.4kW / 11A | 230V / 1 Ph / 3.2kW / 15A |



Generator with 2 x 4 power levels
450 - 1800 W
800 - 3200 W

Hotplates for installation
322 x 322 mm



Self-Service

RTCSmp Install Hold-Line modular system

Install Hold-Line 1800 3200

You determine the buffet design, we deliver the technology

Individual solutions thanks to our modular system

Child's play installation

Selective energy consumption means excellent energy efficiency

• Every buffet design is possible

Thanks to the separation of the generator and the hotplate, every imaginable installation variation can be realised. The user can decide how the plates should be organised: how far apart, what rhythm, and in which arrangement (line, circle, group). This opens up unimagined possibilities in buffet or counter installation. The generator is available in eight output types. With the most powerful version, up to four hotplates with two separate temperature controls each can be operated. There are no creative limits placed

on you. The Install Hold-Line principle has the same clear, clean lines in its optical appearance as the other latest-generation INDUCS equipment. Border-free, dark glossy surfaces with glowing indicators. A beautiful line, which is right at home with any material.

The presented food remains crispy and fresh.

Stylish effect and very clever application.



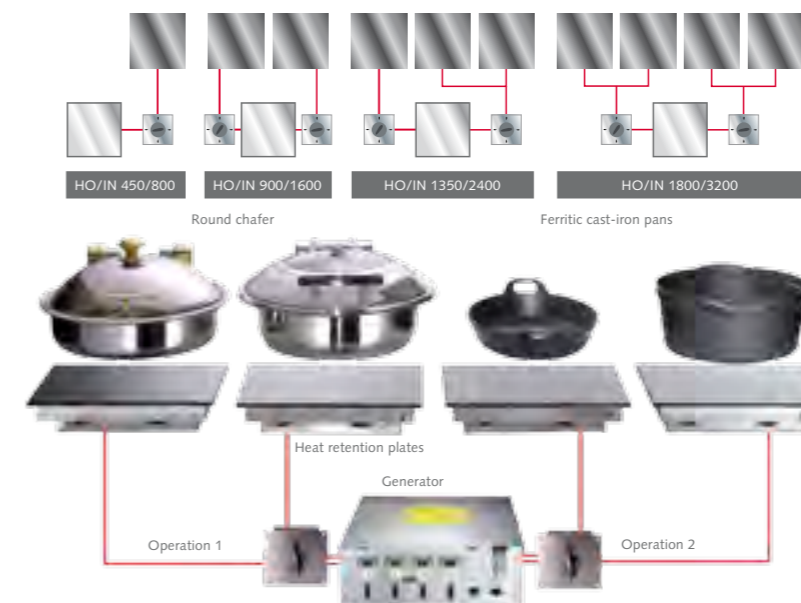


• Continual temperature control

Continuous, electronically controlled temperatures monitored in realtime. The temperature range is adjustable from 50°C to 100°C, and can thereby be matched to the food. Benefits that have never been experienced before thereby arise for the user. For the first time ever, it is possible to match the heat retention temperature in the base exactly to the characteristics of the food. Regardless of this, the RTCSmp system maintains the entered temperature to within a degree. The dreaded situation of a combination of lukewarm food with high water residues becomes a thing of the past.

RTCSmp compensates immediately even for quick changes (remove food, open cover, add food).

• Installation of the modular system



Up to four hotplates can be operated at one time with a single generator. Depending on the number of hotplates required, the corresponding generator type is selected from one to a maximum of four hotplates. With two or more hotplates, two separate control circuits can be set up, each with its own continuously variable temperature control. A powerful ventilation system keeps the generators at optimum operating temperature over long periods of time.

Technical data

| | RTCSmp Install Hold-Line | RTCSmp Install Hold-Line |
|--------------------------------------|---------------------------------|---------------------------------|
| Model: | HO/IN 450 / 800 | HO/IN 900 / 1600 |
| Generator housing: | 303 × 318 × 135 mm | 303 × 318 × 135 mm |
| Hotplate: | 322 × 322 × 75 mm | 322 × 322 × 75 mm |
| Cut-out dimension / hotplate: | 330 × 330 × 100 mm | 330 × 330 × 100 mm |
| Hotplate fields: | 1 | 2 |
| Controls: | 1 | 2 |
| Temperature range: | 50°C – 100°C | 50°C – 100°C |
| Power connection: | 120 / 230 V, 450W / 800W | 120 / 230 V, 900W / 1600W |
| | RTCSmp Install Hold-Line | RTCSmp Install Hold-Line |
| Model: | HO/IN 1350 / 2400 | HO/IN 1800 / 3200 |
| Generator housing: | 303 × 318 × 135 mm | 303 × 318 × 135 mm |
| Hotplate: | 322 × 322 × 75 mm | 322 × 322 × 75 mm |
| Cut-out dimension / hotplate: | 330 × 330 × 100 mm | 330 × 330 × 100 mm |
| Hotplate fields: | 3 | 4 |
| Controls: | 2 | 2 |
| Temperature range: | 50°C – 100°C | 50°C – 100°C |
| Power connection: | 120 / 230 V, 1350W / 2400W | 120 / 230 V, 1800W / 3200W |



Application example:



Generator with 4 power levels
800 - 3200 W

520 x 320 mm
Hotplate



Self-Service

RTCS_{mp} Install Hold-Line modulares System **Install Hold-Line 3200-GN**

You determine the buffet design, we deliver the technology

Individual solutions thanks to our modular system

Child's play installation

Selective energy consumption means excellent energy efficiency

• **Suitable for GN forms**

The unique INDUCS concept is based on inductive heating instead of the standard wet bain-marie system. In combination with the beautifully designed containers the 3200-GN system concept sets a standard for excellence: Gastro-Norm in perfection. Using the same basic principle as the Install Hold-Line 1800, this system works

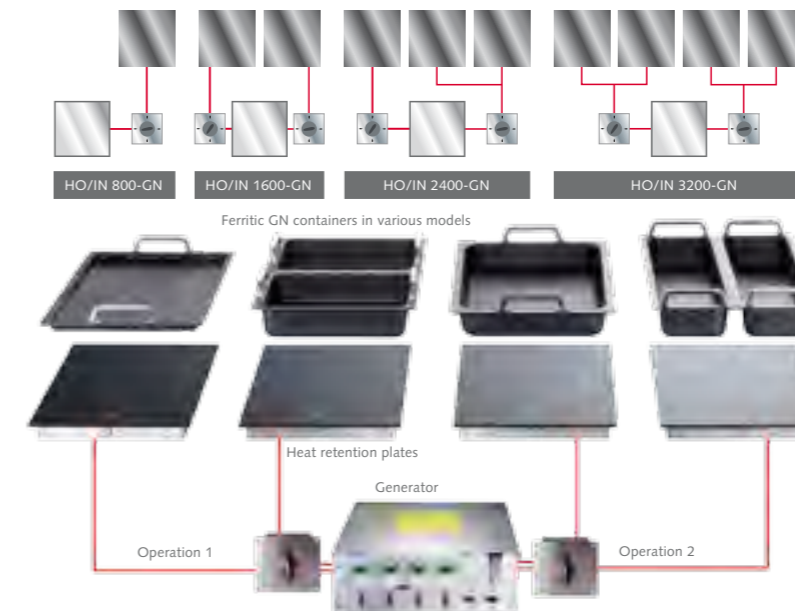
with a separate generator and up to four individually installed hotplates, which have a larger heating surface and corresponding greater output. This means that the GN containers fit in any combination of different sizes. For creative hosts, this is a huge improvement when putting together a food presentation.

Unsurpassed food presentation flexibility.





• The modern system designed specifically for GN containers



Up to four GN-sized hotplates can be run at the same time with one generator. The type of generator is selected according to how many hotplates are needed – from one to four hotplates. With two or more hotplates, two separate control loops can be set up, each controlled by its own continuously variable rotary switch.

• Large range of GN containers

The cast aluminium GN containers have excellent heat conducting and retention qualities. For example, the sides of the bowls ensure an even and optimum distribution of heat. INDUCS has a carefully coordinated range of suitable GN containers. Food culture and eating requirements differ and thus each guest should enjoy presentations, which are just as varied and multifaceted. Further, every different type of food requires an ideal GN container. All of the varied requirements were taken into account in the INDUCS range of products.

If you could choose ...
 The right cast aluminium
 or porcelain container.



Technical data

| | | |
|--------------------------------------|--|--|
| | RTCS_{mp} Install Hold-Line | RTCS_{mp} Install Hold-Line |
| Model: | HO/IN 800-GN | HO/IN 1600-GN |
| Generator housing: | 303 × 318 × 135 mm | 303 × 318 × 135 mm |
| Hotplate: | 520 × 320 × 75 mm | 520 × 320 × 75 mm |
| Cut-out dimension / hotplate: | 528 × 328 × 100 mm | 528 × 328 × 100 mm |
| Hotplate fields: | 1 | 2 |
| Controls: | 1 | 2 |
| Temperature range: | 50°C – 100°C | 50°C – 100°C |
| Power connection: | 208 / 230V, 800W | 208 / 230V, 1600W |
| | RTCS_{mp} Install Hold-Line | RTCS_{mp} Install Hold-Line |
| Model: | HO/IN 2400-GN | HO/IN 3200-GN |
| Generator housing: | 303 × 318 × 135 mm | 303 × 318 × 135 mm |
| Hotplate: | 520 × 320 × 75 mm | 520 × 320 × 75 mm |
| Cut-out dimension / hotplate: | 528 × 328 × 100 mm | 528 × 328 × 100 mm |
| Hotplate fields: | 3 | 4 |
| Controls: | 2 | 2 |
| Temperature range: | 50°C – 100°C | 50°C – 100°C |
| Power connection: | 208 / 230V, 2400W | 208 / 230V, 3200W |






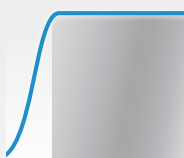
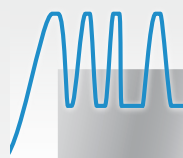
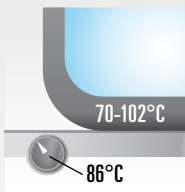
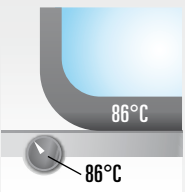
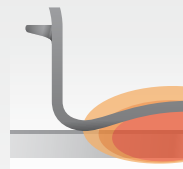
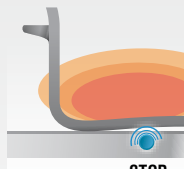
R·T·C·S[®]_{mp}

realtime temperature control system

Realtime Temperature Control System

The first and only comprehensive control and monitoring system for induction technology

HAUSER & PARTNER IMAGING

|  Electronics |  Temperature control |  Empty container protection |
|---|--|--|
| <p>Fast, safe, controlled</p> <ul style="list-style-type: none"> • Electronics temperature monitoring • Induction coil temperature monitoring • Energy input monitoring • Regulation in real time | <p>No time lag, precise to 1°C</p> <ul style="list-style-type: none"> • Cable-free temperature monitoring in the pan and container base • Entire surface is measured and controlled • Temperature variances are corrected instantly | <p>Reliable, quick, intelligent</p> <ul style="list-style-type: none"> • Important work safety • Controls and monitors the pan and container base for overheating |
| <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>Conventional</p> </div> <div style="text-align: center;">  <p>Induction</p> </div> </div> | <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>70-102°C 86°C</p> <p>Induction conventional</p> </div> <div style="text-align: center;">  <p>86°C 86°C</p> <p>Induction with RTCS_{mp}</p> </div> </div> | <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>Conventional</p> </div> <div style="text-align: center;">  <p>STOP</p> <p>Induktion with RTCS_{mp}</p> </div> </div> |