



WESTERN
SERIES &
—
INDUCTION
COOKERS

INTECH



INTECH
INDUCTION
COOKERS
& HEAVY DUTY
INDUCTION



FLAMELESS
COOKING

**A Modern Way Of Cooking
Environmentally**

Induction cooking technology has been widely used in commercial kitchens due to its high thermal efficiency and low emission in nature.

Induction Cooker



TSR-678



TSI-688A



TSM-350BX



TSM-350B2



TSM-500B



TSM-350T



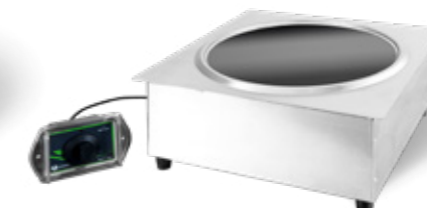
TSM-500T



TSM-350T2



TSW-350T



TSW-350B



TSW-500T

	Code	Dimension (mm)	Voltage	Electric (kW)	Level of Power
Built-in	TSR-678	340 x 340 x 68	220V/SPN	2.4	20
	TSI-688A	302 x 375 x 75	220V/SPN	2.4	8
	TSM-350B	369 x 369 x 100	220V/SPN	3.5	12
	TSM-350BX	340 x 340 x 100	220V/SPN	3.5	12
	TSM-500B	369 x 369 x 240	380V/TPN	5.0	12
	TSM-350B2	800 x 369 x 100	220V/SPN	3.5 x 2 =7	12
	TSM-350B2X	770 x 340 x 100	220V/SPN	3.5 x 2 =7	12

	Code	Dimension (mm)	Voltage	Electric (kW)	Level of Power
Counter Top	TSM-350T	350 x 410 x 117	220V/SPN	12	12
	TSM-500T	350 x 410 x 280	380V/TPN	5.0	12
	TSM-350T2	350 x 735 x 117	220V/SPN	3.5 x 2 =7	12
Wok Type	TSW-350T	350 x 410 x 177	220V/SPN	3.5	12
	TSW-350B	369 x 369 x 177	220V/SPN	3.5	12
	TSW-500T	350 x 410 x 280	380V/TPN	5.0	12
	TSW-500B	369 x 369 x 235	380V/TPN	5.0	12

Equipped with Ø360mm wok for all TSW Series

Cut out Size

TSR-678: 348 x 348mm
TSI-688A: 277 x 350mm
TSM-350B: 352 x 352mm
TSM-500B: 352 x 352mm
TSM-350B2: 783 x 352mm

Cut out Size

TSW-350B: 348 x 348mm
TSW-500B: 348 x 348mm

**Induction
Soup Pot Stove**



ISK-1-E25



ISP-1-E15



It is always quality assurance to apply Schott Ceramic Glass. With a precise control panel, the chef can control power output easily.

	Code	Dimension (mm)	Electric (kW)	Soup Pot Size (mm)
Soup Pot Stove	ISP-1-E15	600 x 700 x 500+230	16	Ø450 x 450
Soup Kettle	ISK-1-E25	900 x 1050 x 810+360	26	Ø700 x 700

**Induction
Wok Range Series**



ICW-1-E



ICW-2-E



All induction wok range equip with Ø16" curved glass for 18-24" wok. It comes with 3-steps power for electric heated rear pot for hot water preparation.

	Code	Dimension (mm)	Electric (kW)	Wok Size (mm)
Wok Range	ICW-1-E	1200 x 1050 x 810+360	16+2 = 18	Ø18" / Ø22"
	ICW-2-E	2200 x 1050 x 810+360	(16+2) x 2 = 36	
Large Wok Range	ICW-1B-E	1000 x 1150 x 810+360	26	Ø32"



INTECH WESTERN LINE 850/700 SERIES



MODULAR COOKING/ SUITE CONCEPT

**Effective Live Cooking
Showcase In A Classy Way**

As the idea of fusion cuisine is gaining popularity worldwide, Modular concept is the ultimate solution for versatile fusion cooking to accommodate consumer's demand.

Electric Cooking Range



HBR-2C-E



HBR-4C-E



All hot plate equipments with 3 step power control in the size of Ø7.5" / Ø9" hot plate against equipment depth

	Code	Dimension (mm)	Electric (kW)	Hot Plate Size
2 Heads	HBR-2C-E / HBR-2S-E	400 x 850 x 850+150	2.5x2=5	Ø7.5" / Ø9"
	RBR-2C-E / RBR-2S-E	400 x 700 x 850+150	2.5+2=4.5	
4 Heads	HBR-4C-E / HBR-4S-E	800 x 850 x 850+150	2.5x4=10	Ø7.5" / Ø9"
	HBR-4O-E	800 x 850 x 850+150	2.5x4+5=14	
	RBR-4C-E / RBR-4S-E	800 x 700 x 850+150	(2.5+2)x2= 9	
	RBR-4O-E	800 x 700 x 850+150	(2.5+2)x2+5=14	
6 Heads	HBR-6C-E / HBR-6S-E	1200 x 850 x 850+150	2.5x6 =15	Ø7.5" / Ø9"
	HBR-6O-E	1200 x 850 x 850+150	2.5x6=20	
	RBR-6C-E / RBR-6S-E	1200 x 700 x 850+150	(2.5+2)x3=13.5	
	RBR-6O-E	1200 x 700 x 850+150	(2.5+2)x3+5=18.5	

Voltage		Base Options
All Models	380V/TPN	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)

Western Cooking Range



HBR-6C



HBR-4C



These cooking ranges come with deep drawn burner base for better outlook and hygiene. Under counter oven is highly recommended for building food flavors OR better cooking experience.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
2 Heads	HBR-2C / HBR-2S	400 x 850 x 850+150	5.5 + 7 = 12.5	-
	RBR-2C / RBR-2S	400 x 700 x 850+150	5.5 + 7 = 12.5	
4 Heads	HBR-4C / HBR-4S	800 x 850 x 850+150	(5.5 + 7) x 2 = 25	5
	HBR-4O	800 x 850 x 850+150	(5.5 + 7) x 2 = 25	
	RBR-4C / RBR-4S	800 x 700 x 850+150	(5.5 + 7) x 2 = 25	
	RBR-4O	800 x 700 x 850+150	(5.5 + 7) x 2 = 25	
6 Heads	HBR-6C / HBR-6S	1200 x 850 x 850+150	(5.5 + 7) x 3 = 37.5	5
	HBR-6O	1200 x 850 x 850+150	(5.5 + 7) x 3 = 37.5	
	RBR-6C / RBR-6S	1200 x 700 x 850+150	(5.5 + 7) x 3 = 37.5	
	RBR-6O	1200 x 700 x 850+150	(5.5 + 7) x 3 = 37.5	

Voltage		Gas				Base Options
All Models	380V/TPN	IN ↓ DN15	OUT ↓ DN40	IN ↓ LPG / Natural Gas DN20	IN ↓ Town Gas DN25	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)

Induction Cooking Range



HIC-2C-E



HIC-4C-E



Each induction hub comes with 12 steps power control for better heat manipulation.

	Code	Dimension (mm)	Electric (kW)
2 Heads	HIC-2C-E / HIC-2S-E	400 x 850 x 850+150	3.5x2=7
	RIC-2C-E / RIC-2S-E	400 x 700 x 850+150	3.5x2=7
4 Heads	HIC-4C-E / HIC-4S-E	800 x 850 x 850+150	3.5 x 4 =14
	RIC-4C-E / RIC-4S-E	800 x 700 x 850+150	3.5 x 4 =14
	HIC-4O-E	800 x 850 x 850+150	3.5 x 4 +5 =19
	RIC-4O-E	800 x 700 x 850+150	3.5 x 4 +5 =19
6 Heads	HIC-6C-E/ HIC-6S-E	1200 x 850 x 850+150	2.5 x 6=15
	HIC-6O-E	1200 x 850 x 850+150	2.5 x6+5=20
	RIC-6C-E / RIC-6S-E	1200 x 700 x 850+150	2.5 x 6=15
	RIC-6O-E	1200 x 700 x 850+150	2.5 x6+5=20

	Voltage	Base Options
All Models	380V/TPN	C = Cabinet with Doors O = Electric Oven (220V/SPN/5kW)

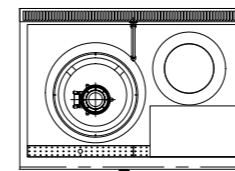
Gas Wok Range



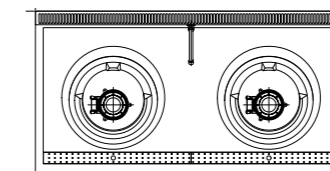
It is always our benchmark to equip pre-mixed burner with blower system (<75dB(A)) for preparing classic Chinese cuisine. Optional rear pot is available.



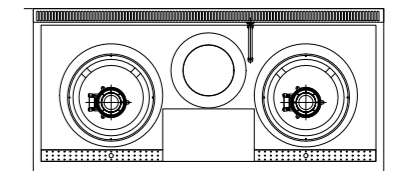
HCR-4C(E)



HCR-6C(E)



HCR-8C(E)



HCR-9C(E)

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Without Rear Pot	HCR-4C(E)	800 x 850 x 850+150	32	0.13
	HCR-8C(E)	1600 x 850 x 850+150	32x2=64	0.26
	RCR-4C(E)	800 x 700 x 850+150	32	0.13
	RCR-8C(E)	1600 x 700 x 850+150	32x2=64	0.26
With Rear Pot	HCR-6C(E)	1200 x 850 x 850+150	32	2.1
	HCR-9C(E)	1800 x 850 x 850+150	32x2=64	2.2

	Voltage	IN ↓	OUT ↓	LPG / Natural Gas	Town Gas	Certification
1 head	220V/SPN	DN15	DN40	DN25	DN25	CE
2 heads	220V/SPN	DN15	DN40	DN25	DN25	

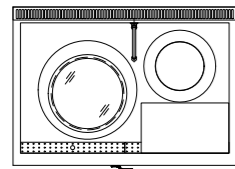
Induction Wok Range



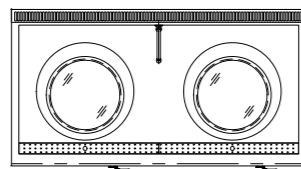
Equipped with Dia. 16" curved ceramic glass for 18"-24" wok.



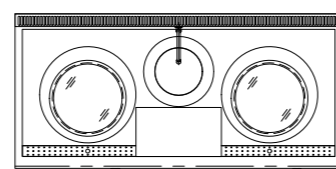
HIW-4-E15



HIW-6-E15



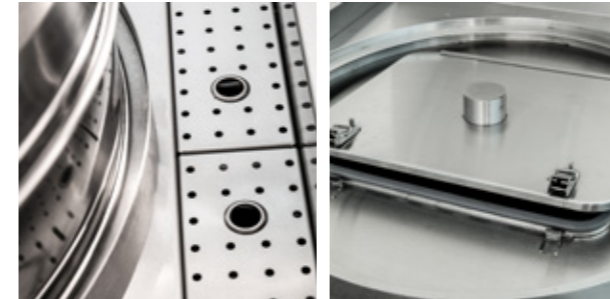
HIW-8-E15



HIW-9-E15

	Code	Dimension (mm)	Electric (kW)
Without Rear Pot	HIW-4-E15	800 x 850 x 850+150	16
	HIW-8-E15	1600 x 850 x 850+150	16x2=32
	RIW-4-E15	800 x 700 x 850+150	16
	RIW-8-E15	1600 x 700 x 850+150	16x2=32
With Rear Pot	HIW-6-E15	1200 x 850 x 850+150	16+2=18
	HIW-9-E15	1800 x 850 x 850+150	16x2+2=34

Dimsum Steamer



Accessible heat exchanger underneath for easy cleaning and better hygiene.



HCS-4C(E)

	Code	Dimension (mm)	Electric (kW)	Gas (kW)
Gas	HCS-4C(E)	800 x 850 x 850+150	0.025	37.5
	RCS-4C(E)	800 x 700 x 850+150	0.025	
Electric	HCS-4C-E	800 x 850 x 850+150	27	-
	RCS-4C-E	800 x 700 x 850+150	27	-

Optional accessories including 4 hole plate w/ SS stand, full set dimsum tray, rice roll pan (single / double pan), specify when ordering.

	Voltage	IN ↓	OUT ↓
All Models	380V/TPN	DN15	DN40

	Voltage	IN ↓	OUT ↓	LPG / Natural Gas	Town Gas
Gas Models	220V/SPN	DN15	DN40	DN20	DN20
Electric Models	380V/TPN	DN15	DN40	N/A	N/A

Noodle Boiler



All noodle boiler comes with overflow design to remove floating starch when boiling.

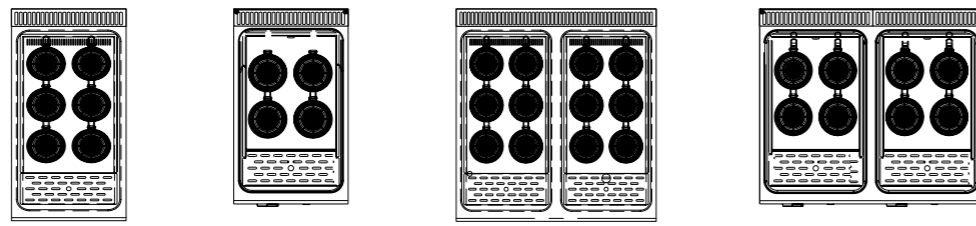


RPC-2C-E

HPC-4C



Scan for more details of auto-uplifting feature



HPC-2C

RPC-2C

HPC-4C

RPC-4C

	Code	Dimension (mm)	Electric (kW)	Gas (kW)	No. of Noodle Strainers
1 Tank	HPC-2C	400 x 850 x 850+150	0.025	10	6
	RPC-2C	400 x 700 x 850+150	0.025	8	4
	HPC-2C-E	400 x 850 x 850+150	9	-	6
	RPC-2C-E	400 x 700 x 850+150	7.5	-	4
2 Tanks	HPC-4C	800 x 850 x 850+150	0.05	20	12
	RPC-4C	800 x 700 x 850+150	0.05	16	8
	HPC-4C-E	800 x 850 x 850+150	18	-	12
	RPC-4C-E	800 x 700 x 850+150	15	-	8

All noodle boiler can convert to auto-uplifting version. Specify when ordering.

	Voltage	IN ↓ OUT ↓	IN ↓ OUT ↓ LPG / Natural Gas	IN ↓ OUT ↓ Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A
Gas Models	220V/SPN	DN15	DN20	DN20

Pasta Cooker

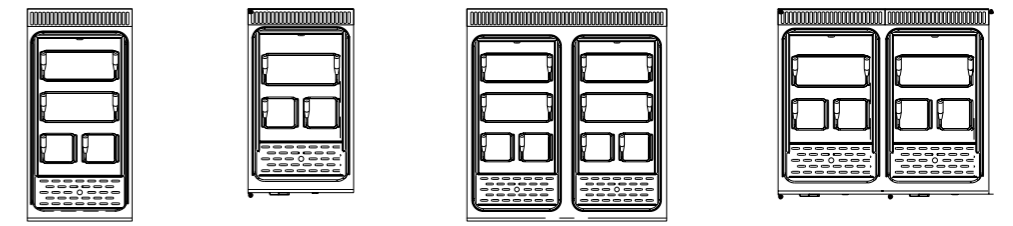


The noodle boiler and pasta cooker is designed with hidden water function for better outlook.



HSC-2C-E

HSC-4C-E



HSC-2C

RSC-2C

HSC-4C

RSC-4C

	Code	Dimension (mm)	Electric (kW)	Gas (kW)	No. of Pasta Stainer	
					1/3	1/6
1 Tank	HSC-2C	400 x 850 x 850+150	0.025	10	2	2
	RSC-2C	400 x 700 x 850+150	0.025	8	1	2
	HSC-2C-E	400 x 850 x 850+150	9	-	2	2
	RSC-2C-E	400 x 700 x 850+150	7.5	-	1	2
2 Tanks	HSC-4C	800 x 850 x 850+150	0.05	20	4	4
	RSC-4C	800 x 700 x 850+150	0.05	16	2	4
	HSC-4C-E	800 x 850 x 850+150	18	-	4	4
	RSC-4C-E	800 x 700 x 850+150	15	-	2	4

	Voltage	IN ↓ OUT ↓	IN ↓ OUT ↓ LPG / Natural Gas	IN ↓ OUT ↓ Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A
Gas Models	220V/SPN	DN15	DN20	DN20

Griddle Station



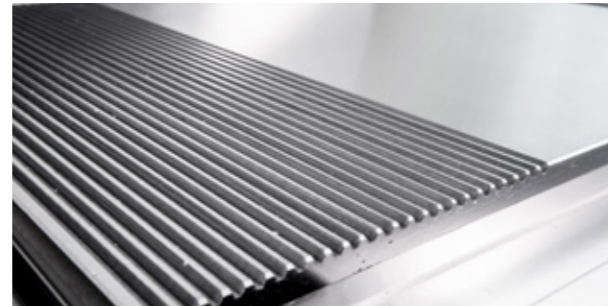
RHG-40-E / HHG-40-E



HGG-4C



RFG-4S-E / HFG-4S-E



High quality griddle plate with superior heat conductivity. This is the reason why INTECH griddle station is well preferred by the chefs globally.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Gas	HGG-2C / HGG-2S	400 x 850 x 850+150	6	-
	HGG-3C / HGG-3S	600 x 850 x 850+150	12	-
	HGG-4C / HGG-4S	800 x 850 x 850+150	12	-
	HGG-40	800 x 850 x 850+150	12	5
	HGG-6C / HGG-6S	1200 x 850 x 850+150	18	-
	HGG-60	1200 x 850 x 850+150	18	5
Electric	RGG-2C-E / RGG-2S-E	400 x 700 x 850+150	-	5
	RGG-3C-E / RGG-3S-E	600 x 700 x 850+150	-	7.5
	RGG-4C-E / RGG-4S-E	800 x 700 x 850+150	-	9
	RGG-40-E	800 x 700 x 850+150	-	9+5=14
	RGG-6C-E / RGG-6S-E	1200 x 700 x 850+150	-	15
	RGG-60-E	1200 x 700 x 850+150	-	15+5=20

	Voltage	LPG / Natural Gas	Town Gas	Griddle options
Gas Models	220V/SPN	DN20	DN20	HGG / RGG = Full polished griddle HFG = Grooved griddle HHG = 1/3 grooved; 2/3 polished griddle
Electric Models	380V/TPN	N/A	N/A	

Deep Fryer



HDF-2C-E



HDF-4C-E



With the aid of high watt heating element and PCB control - our deep fryers can be used for mass production with accurate temperature control.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)	Oil Tank Capacity (L)
1 Tank w/ 1 Basket	HDF-2C	400 x 850 x 850+150	10	0.025	18
	HDF-2C-E	400 x 850 x 850+150	-	12	18
	RDF-2C-E	400 x 700 x 850+150	-	9	9
1 Tank w/ 2 Mini Baskets	HDF-3C-E	600 x 850 x 850+150	-	9	20
2 Tanks w/ 2 Baskets	HDF-4C	800 x 850 x 850+150	20	0.05	18 x 2
	HDF-4C-E	800 x 850 x 850+150	-	12 x 2=24	18 x 2
	RDF-4C-E	800 x 700 x 850+150	-	9 x 2 =18	9 x 2

	Voltage	LPG / Natural Gas	Town Gas
Gas Models	220V/SPN	DN20	DN20
Electric Models	380V/TPN	N/A	N/A

Char Broiler



HCB-4C



HCB-4C-E



All our char broiler comes with lava stone base. It prevents oil drip to the heating device as well as ensure even temperature among the grill.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
400mm Grill	HCB-2C	400 x 850 x 850+150	9	-
	RCB-2C	400 x 700 x 850+150	7	-
	HCB-2C-E	400 x 850 x 850+150	-	6.6
	RCB-2C-E	400x 700 x 850+150	-	4.8
800mm Grill	HCB-4C	800 x 850 x 850+150	18	-
	RCB-4C	800 x 700 x 850+150	14	-
	HCB-4C-E	800 x 850 x 850+150	-	13.2
	RCB-4C-E	800 x 700 x 850+150	-	9.6

Char Broiler w/ Skewers



HCB-4C2



2 levels of skewers are being installed on top of the char broiler for grilling purpose. It also can be used to hold churrasco.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
9 Skewers	HCB-4C2	800 x 850 x 850+150	14	0.12
	HCB-4C2-E	800 x 850 x 850+150	-	9.6+0.12=9.8
13 Skewers	HCB-6C2	1200 x 850 x 850+150	21	0.12
	HCB-6C2-E	1200 x 850 x 850+150	-	14.4+0.12=14.6
17 Skewers	HCB-8C2	1600 x 850 x 850+150	28	0.12
	HCB-8C2-E	1600 x 850 x 850+150	-	19.2+0.12=19.3

Voltage

Gas Models	220V/SPN	DN20	DN20
Electric Models	380V/TPN	N/A	N/A

Voltage

Gas Models	220V/SPN	DN20	DN20
Electric Models	380V/TPN	N/A	N/A

French Top



HFT-4C-E



HFT-4C



Equipped with 8" burner. High heat in the center for sauce cooking, while it also serves as warming function if the cookware is away from the center.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Gas	HFT-4C / HFT-4S	800 x 850 x 850+150	7	-
	HFT-4O	800 x 850 x 850+150		5
	RFT-4C / RFT-4S	800 x 700 x 850+150		-
	RFT-4O	800 x 700 x 850+150		5
Electric	HFT-4C-E	800 x 850 x 850+150	-	9
	HFT-4O-E	800 x 850 x 850+150	-	9+5=14
	RFT-4C-E	800 x 700 x 850+150	-	9
	RFT-4O-E	800 x 700 x 850+150	-	9+5=14

	Voltage	IN↓ LPG Natural Gas	IN↓ Town Gas	Base Options
Electric Models	380V/TPN	N/A	N/A	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)
Gas Models	220V/SPN	DN20	DN20	

Bain Marie Station



HBM-2C-E



HBM-4C-E



3 steps power control for adjusting heat output to achieve different warming purposes.

	Code	Dimension (mm)	Electric (kW)	GN Size & Qty
1 Tank	HBM-2C-E	400 x 850 x 850+150	2	GN 1/1 ; 1
	RBM-2C-E	400 x 700 x 850+150		
2 Tanks	HBM-4C-E	800 x 850 x 850+150	2 x 2 = 4	GN 1/1 ; 2
	RBM-4C-E	800 x 700 x 850+150		

	Voltage	IN↓	OUT↓	Accessories for Digital Version
All Models	220V/SPN	DN15	DN20	<ul style="list-style-type: none"> BM-101: GN 1/3 Pan ; 6" H x 3nos BM-102: 7Qt Soup Pot x 2nos BM-103: Noodle strainer x 4nos BM-104: 9-Grid Shelf x 2nos BM-105: Dimsum Steam Plate

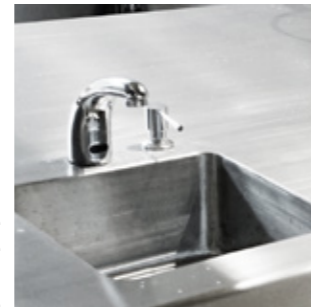
Neutral Table / Sink Cabinet



HST-2C-0



HST-2S-0



All of our sinks in the HSS series are designed with covered corner for hygiene concern. Users may choose different kind of faucets to match the interior design.

	Code	Dimension (mm)	Sink Size (mm)
Table w/ Cabinet	HST-2C	400 x 850 x 850+150	-
	RST-2C	400 x 700 x 850+150	-
Table w/o Cabinet	HST-2S	400 x 850 x 850+150	-
	RST-2S	400 x 700 x 850+150	-
Sink Table	HSS-2C	400 x 850 x 850+150	375x320x170
	RSS-2C	400 x 700 x 850+150	

	IN ↓ OUT ↓	Base Options
Sink Tables	DN15 DN40	C = Close Cabinet S = Open Cabinet

Salamander



SLM-650



Chef may control the heat output accordingly with the 7 levels temperature controller in both heating zones.

	Code	Dimension (mm)	Electric (kW)	Heating Zone (mm)
Lifting Version	SLM-650	650 x 510 x 457	4.6	590 x 330

	Voltage
All Models	220V/SPN