

# 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 heats 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.

### Ventilation

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

### BENEFITS OF INDUCTION COOKING

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

No smaller than 50mm in diameter. Thick utensils give better cooking performance.

#### 3. SHAPE

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



# INDUCTION HOB & WOK (Table Top Series)



## CLASSIC TABLE TOP INDUCTION HOB & WOK

### Standard Features:

- Automatic safety shut-off
- Material compatibility and small object detection
- Overheating protection
- Compact size and easy to install



TT-2500



TTW-2500



TT-5000N



TTW-5000N

Model ▶	TT-2500	TTW-2500	TT-5000N	TTW-5000N
Dimension (W x D x H mm)	328 x 422 x 110	385 x 485 x 160	385 x 520 x 197	385 x 520 x 243
Ceramic Glass Dimension (mm)	273 x 273 x 4 (thk.)	Ø311 x 6 (thk.)	300 x 300 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	380~400/3+N/50~60
Power (kW)	2.5	2.5	5.0	5.0
Amps (A)	12	12	7.6	7.6
Net / Gross Weight (kg)	6 / 8	9 / 11	18 / 20	18 / 20
CE Approval	Yes	Yes	Yes	Yes

## D SERIES TABLE TOP INDUCTION HOB & WOK

### New Features:

- IR & NTC dual-sensor for precise temperature control
- 12 power level control
- Safety lock & automatic shut-off
- Removable air filter (washable)



TT-3500D



TTD-3500D



TTW-3500D

Model ▶	TT-3500D	TTD-3500D	TTW-3500D
Dimension (W x D x H mm)	328 x 475 x 110	400 x 740 x 196	385 x 480 x 160
Ceramic Glass Dimension (mm)	273 x 273 x 4 (thk.)	350 x 550 x 6 (thk.)	Ø311 x 6 (thk.)
Voltage (V/Ph/Hz)	220~230/1/50~60	380~400/2+N/50~60	220~230/1/50~60
Power (kW)	3.5	3.5 x 2	3.5
Amps (A)	16	16	16
Net / Gross Weight (kg)	13 / 15	26 / 28	13 / 15
CE Approval	Yes	Yes	Yes

## DT SERIES TABLE TOP INDUCTION HOB

### New Features:

- Touch temperature control
- Low temperature cooking available with 24-hour timer and temperature setting range from 40°C to 220°C
- IR & NTC dual-sensor for precise temperature control
- 12 power level control
- 1-watt energy saving standby-mode
- Safety lock & automatic shut-off
- Removable air filter (washable)
- One piece integrated PCB board for easy servicing
- Optional accessories include RF wireless food temperature measurement probe



### Optional accessories:

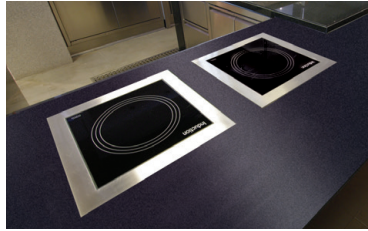
RF Wireless Temperature Probe measuring food core temperature



Model ▶	DT-28T	DT-35T
Dimension (W x D x H mm)	328 x 475 x 110	328 x 475 x 110
Ceramic Glass Dimension (mm)	273 x 273 x 4 (thk.)	273 x 273 x 4 (thk.)
Voltage (V/Ph/Hz)	220~230/1/50~60	220~230/1/50~60
Power (kW)	2.8	3.5
Amps (A)	13	16
Net / Gross Weight (kg)	13 / 15	13 / 15
CE Approval	Yes	Yes

## CAUTION

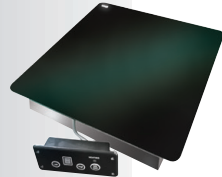
Please be aware that incorrect installation or insufficient ventilation would affect the performance and durability for all Built-in models.



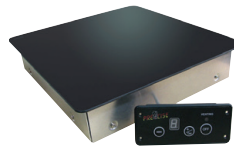
## CLASSIC BUILT-IN INDUCTION HOB & WOK

### Standard Features:

- Automatic safety shut-off
- Material compatibility and small object detection
- Overheating protection
- Compact size and easy to install



BI-1000NT



BI-2000NT



BI-5000N



BIW-5000N

Model ▶	BI-1000NT	BI-2000NT	BI-5000N	BIW-5000N
Dimension (W x D x H mm)	360 x 380 x 77	360 x 380 x 79	400 x 400 x 190	400 x 400 x 212
Ceramic Glass Dimension (mm)	360 x 380 x 4 (thk.)	360 x 380 x 4 (thk.)	320 x 320 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	380~400/3+N/50~60
Power (kW)	1.0	2.0	5.0	5.0
Amps (A)	4.5	9.0	7.6	7.6
Cut Out Opening - External (mm)	368 x 388	368 x 388	385 x 385	385 x 385
Cut Out Opening - Internal (mm)	295 x 298	333 x 350	No	No
Control Cut Opening (W x H mm)	120 x 55	120 x 58	230 x 87	230 x 87
Net / Gross Weight (kg)	4 / 6	6 / 8	17 / 19	17 / 19
CE Approval	Yes	Yes	Yes	Yes

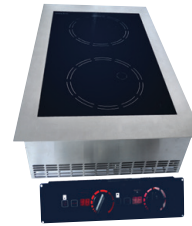
## D SERIES BUILT-IN INDUCTION HOB & WOK

### Standard Features:

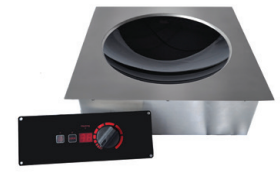
- IR & NTC dual-sensor for precise temperature control
- 12 power level control
- 1-watt energy saving standby-mode
- Safety lock & automatic shut-off
- Removable air filter (washable)



BI-3500D



BID-3500D



BIW-3500D

Model ▶	BI-3500D	BID-3500D	BIW-3500D
Dimension (W x D x H mm)	360 x 380 x 81	450 x 700 x 156	385 x 385 x 130
Ceramic Glass Dimension (mm)	360 x 380 x 4 (thk.)	350 x 550 x 6 (thk.)	Ø311 x 6 (thk.)
Voltage (V/Ph/Hz)	220~230/1/50~60	380~400/2+N/50~60	220~230/1/50~60
Power (kW)	3.5	3.5 x 2	3.5
Amps (A)	16	16	16
Cut Out Opening - External (mm)	362 x 382	425 x 675	355 x 355
Cut Out Opening - Internal (mm)	330 x 350	No	No
Control Cut Opening (W x H mm)	225 x 87	315 x 85	225 x 87
Net / Gross Weight (kg)	10 / 12	25 / 28	12 / 14
CE Approval	Yes	Yes	Yes

# INDUCTION BUFFET WARMER



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

## CLASSIC INDUCTION BUFFET WARMER

### Standard Features:

- Design for hot food display & warming
- Ideal for professional stainless steel chafing dish
- Frameless black ceramic glass surface with 2 or 3 induction zones
- Each induction zone is composed of one induction coil plate with a power of 2 kW per zone
- 9 power level remote touch control
- Automatic safety shut-off



**BIB-2-2000N**  
2 Heating Zones

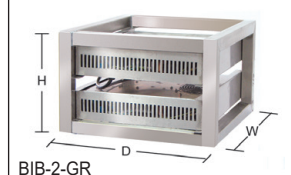


**BIB-3-2000N**  
3 Heating Zones



	2 Heating Zones	3 Heating Zones
<b>Model (Coil Unit &amp; Remote Generator) ▶</b>	<b>BIB-2-2000N</b>	<b>BIB-3-2000N</b>
Dimension (W x D x H mm)	800 x 380 x 66	1180 x 380 x 66
Dimension - Ceramic Glass (mm)	800 x 380 x 6 (thk.)	1180 x 380 x 6 (thk.)
Voltage (V/Ph/Hz)	220~230/1/50~60	220~230/1/50~60
Power (kW)	2.0 x 2	2.0 x 3
Amps (A)	9 x 2	9 x 3
Cutout Opening - External (mm)	808 x 388	1188 x 388
Cutout Opening - Internal (mm)	760 x 340	1140 x 340
Control Cutout Opening - (units) W x H mm	(2) 117 x 54	(3) 117 x 54
Packing Dimension - Coil Unit (W x D x H mm)	970 x 570 x 280	1360 x 580 x 280
Net / Gross Weight - Coil Unit (kg)	12 / 17	19 / 25
Remote Generator (Qty)	2	3
Remote Generator (W x D x H mm)	380 x 330 x 70	380 x 330 x 70
Packing Dimension - Remote Generator (W x D x H mm)	480 x 400 x 390 (2 units in 1 carton)	480 x 400 x 510 (3 units in 1 carton)
Net / Gross Weight - Remote Generator (kg)	9.5 / 11	14 / 17
Remote Generator Cable Length (m)	2 (Standard) / 3 (Optional)	
CE Approval	No	No
<b>Model (S/S Rack for Remote Generator) ▶</b>	<b>BIB-2-GR</b>	<b>BIB-3-GR</b>
S/S Rack (W x D x H mm)	385 x 450 x 275	385 x 450 x 388
Packing Dimension - S/ S Rack (W x D x H mm)	470 x 420 x 310	470 x 420 x 460
Net / Gross Weight - Rack (kg)	5 / 6	6 / 7.5

### S/S Rack for Remote Generator



## CAUTION

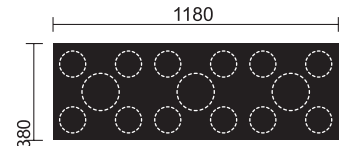
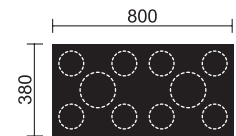
Please be aware that incorrect installation or insufficient ventilation would affect the performance and durability for all Built-in models.



## MULTI-ZONE INDUCTION BUFFET WARMER

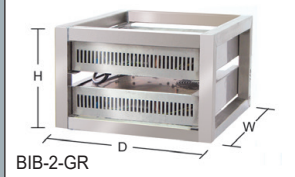
### Standard Features:

- Design for hot food display & warming
- Frameless black ceramic glass surface
- Allows multiple induction compatible utensils in different shapes & sizes to be used at once anywhere on the cooking surface, not just on pre-defined zones
- Each cooking zone is composed of 5 induction coil plate with a total power of 2.5 kW per zone, 500W for each coil plate
- Automatic safety shut-off



Model (Coil Unit & Remote Generator) ▶	Multi-Zone Buffet Warmer	
	BMC-2-2500N	BMC-3-2500N
Dimension (W x D x H mm)	800 x 380 x 66	1180 x 380 x 66
Dimension - Ceramic Glass (mm)	800 x 380 x 6 (thk.)	1180 x 380 x 6 (thk.)
Voltage (V/Ph/Hz)	220~230/1/50~60	220~230/1/50~60
Power (kW)	2.5 x 2	2.5 x 3
Amps (A)	12 x 2	12 x 3
Cutout Opening - External (mm)	808 x 388	1188 x 388
Cutout Opening - Internal (mm)	760 x 340	1140 x 340
Control Cutout Opening - (units) W x H mm	(2) 117 x 54	(3) 117 x 54
Packing Dimension - Coil Unit (W x D x H mm)	970 x 570 x 280	1360 x 580 x 280
Net / Gross Weight - Coil Unit (kg)	15 / 18	19 / 25
Remote Generator (Qty)	2	3
Remote Generator (W x D x H mm)	380 x 330 x 70	380 x 330 x 70
Packing Dimension - Remote Generator (W x D x H mm)	480 x 400 x 390 (2 units in 1 carton)	480 x 400 x 510 (3 units in 1 carton)
Net / Gross Weight - Remote Generator (kg)	9.5 / 11	14 / 17
Remote Generator Cable Length (m)	2 (Standard) / 3 (Optional)	
CE Approval	Yes	Yes
Model (S/S Rack for Remote Generator) ▶	BIB-2-GR	BIB-3-GR
S/S Rack (W x D x H mm)	385 x 450 x 275	385 x 450 x 388
Packing Dimension - S/ S Rack (W x D x H mm)	470 x 420 x 310	470 x 420 x 460
Net / Gross Weight - Rack (kg)	5 / 6	6 / 7.5

S/S Rack for Remote Generator



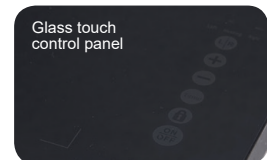
## TMC SERIES MULTI-ZONE INDUCTION BUFFET WARMER

### New Features:

- Dual function - can be either built-in or countertop to suit your different needs
- Design for hot food display & warming
- Frameless black ceramic glass surface integrate with touch control
- Allows multiple induction compatible utensils in different shapes & sizes to be used at once anywhere on the cooking surface, not just on pre-defined zones
- 10-hour timer
- Automatic safety shut-off



TMC-2-1700



Model ▶	TMC-2-1700
Dimension (W x D x H mm)	800 x 380 x 119
Ceramic Glass Dimension (mm)	800 x 380 x 4 (thk.)
Voltage (V/Ph/Hz)	220~230/1/50~60
Power (kW)	1.7
Amps (A)	7.8
Cutout Opening - External (mm)	804 x 384
Cutout Opening - Internal (mm)	780 x 369
Net / Gross Weight (kg)	30 / 40
CE Approval	Yes



PIW-1-5000-S  
PDC-40-S  
PIT-2-7000-S  
(special made with colour stainless steel)



PES-1-S  
+ RRT-1  
PGW-1-S



PES-1-S  
PGW-1-S



PGW-2-S



PIT-2-7000-S  
(special made with colour stainless steel)

- Ideal for show & demo kitchens
- Create your own cooking block with different combinations of Gas, Electric and Induction cooking equipment to meet your various needs
- Multiple safety features
- Energy efficient
- Modular design
- Various choices of body color and material available for your selection to match your overall style

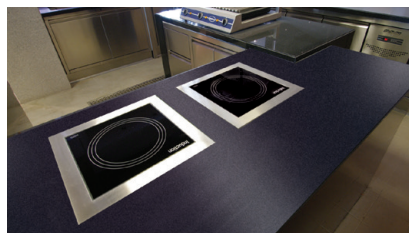
	Induction Wok				Induction Hob Top	Electric Steamer	
Model ▶	PIW-1-3500-S	PIW-1-5000-S	PIW-2-7000-S	PIW-2-10000-S	PIT-2-7000-S	PES-1-S	PES-2-S
Dimension (W x D x H mm)	800x800x(850+100)		1600x800x(850+100)		500x800x(850+100)	800x800x(850+100)	1600x800x(850+100)
Voltage (V/Ph/Hz)	220~230/1/50~60	380~400/3+N/50~60	220~230/1/50~60	380~400/3+N/50~60	380~400/2+N/50~60	380~400/3+N/50~60	380~400/3+N/50~60
Power (kW)	3.5	5	3.5 x 2	5 x 2	3.5 x 2	27	27 x 2
Amps (A)	16	7.6	16 x 2	7.6 x 2	16	41	41 x 2
Water Inlet / Water Drain (Ømm)	15 / 38	15 / 38	15 / 38	15 / 38	~	15 / 38	15 / 38
Net / Gross Weight (kg)	85 / 125	85 / 125	160 / 230	160 / 230	60 / 80	115 / 155	220 / 290

	Gas Wok		Gas Steamer		Spreader Top Drawer Cabinet	Spreader Top Open Cabinet	
Model ▶	PGW-1-S	PGW-2-S	PGS-1-S	PGS-2-S	PDC-40-S	POC-40-S	POC-80-S
Dimension (W x D x H mm)	800x800x(850+100)	1600x800x(850+100)	800x800x(850+100)	1600x800x(850+100)	400x800x(850+100)	400x800x(850+100)	800x800x(850+100)
Heat Input kW (BTU/hr)	14 (47782)	28 (95564)	36 (122868)	2 x 36 (2 x 122868)	~	~	~
Water Inlet / Water Drain (mm)	15 / 38	15 / 38	15 / 38	15 / 38	~	~	~
Net / Gross Weight (kg)	155 / 195	300 / 370	135 / 175	260 / 330	45 / 65	35 / 55	60 / 90

**Optional Accessory:** Removable single compartment rice roll tray (model. RRT-1)  
**Fuel suit for:** Town Gas, LP Gas, Natural Gas use (must specify gas type before ordering).



- 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

Fax.: (852) 2371 2867      web-site : www.profitind.com