

# INTECH



**ICW-1B-E**  
Chinese Large Induction Wok Range



1. Built-in Stainless Steel extendable wok (ø810mm) for large-volume cooking
2. Multi-level power control
3. High power (25kW) output saves operation time for bundle cooking

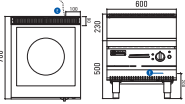


**ISK-1-E25**  
Induction Soup Kettle

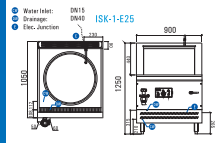
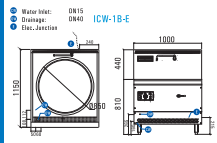
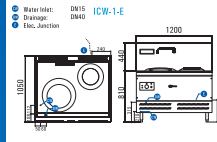
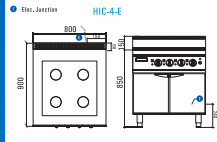
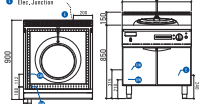


1. Large volume built-in stock pot (ø700 x 700mm H)
2. Multi-level power control
3. Large tap faucet

**ISP-1-E8 / E15**



**HIW-4-E**



Model	Dimension (mm)			Voltage	Loading (kW)	Net Weight (kg)	Gross Weight (kg)
	W	D	H				
ISP-1-E15	800	700	500	380V / 1P/N	16	59	70
ISK-1-E25	1000	1050	810-440	380V / 1P/N	25	143	170
ICW-1-E	1200	1050	810-440	380V / 1P/N	16-2	132	172
ICW-2-E	2200	1050	810-440	380V / 1P/N	(16-2) x 2	250	300
ICW-1B-E	1000	1150	810-440	380V / 1P/N	25	122	152
HIW-4-E	800	800	850-150	380V / 1P/N	16	102	132
HIC-4-E	800	800	850-150	380V / 1P/N	3.5 x 4	107	137

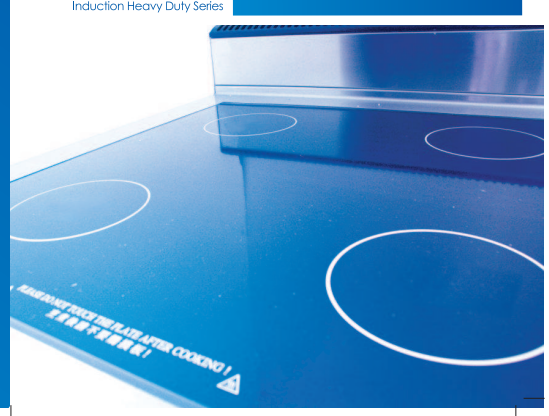
All specifications are subjected to change without prior notice.

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# INTECH



Induction Heavy Duty Series



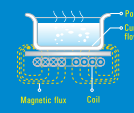
# INTECH



## Induction Cooking - A New Revolution in the World of Cooking (2S & 3E)

Induction Cooking has become a popular choice of cooking, for both household and commercial. This technology is a technique of raising the temperature of metallic parts by transferring electrical energy from a high-frequency current carrying conductor (i.e., heating coil). This coil creates a field of magnetic flux that energizes the metal work piece and causes current flows around its surface. When the magnetic flux passes through the inductive metal, it results in immediate heating reaction.

### Principle of Induction Heating



This new method brings a revolution in the world of cooking, induction cooking equipments have become the symbol of new era kitchen - Precise, Concise and Elegant with the benefits of Smart and Safety (2S); Efficient, Environmental and Energy-saving (3E).

### 2S - SMART and SAFETY

**Smart:** Built-in micro-computer system and user-friendly interface for easy control  
**Safety:** Various circuit protection devices to ensure heavy duty usage

### 3E - EFFICIENT, ENVIRONMENTAL and ENERGY-SAVING

**Efficient:** Direct heat transfer to the cooking container to avoid heat loss. Thermal efficiency is up to 90%  
**Environmental:** No harmful emission such as carbon monoxide, heat radiation, fume and noise  
**Energy-saving:** Save up to 80% of the energy for the same performance

INTECH Induction Heavy Duty Series have included the above criteria. With the high efficiency made-in-Germany IGBT core and Ceram<sup>®</sup> Ceramic glass top, it gives a vote of confidence for durability and heavy duty usage. At the same time, there will be neither any noise nor emission during operation, which provides a peaceful cooking environment to chefs. Simple in design of maintenance and user-friendly interface are also the characteristic of Intech Series.

Better equipment; better performance, INTECH is proud to present the Induction Heavy Duty Series as one of the most suitable equipments for the users.



**ISP-1-E15**  
Induction Stock Pot Stove

1. Recess and slope control knob for protection and ergonomics (For Western Induction Series)
2. Power level indicator on front panel
3. Equipped with continuous power knob for micro-level adjustment
4. Using 15mm thick ceramic stone top for durable usage (500 x 500mm)



5. Stainless Steel stock pot included (ø450 x 450mm H)



**HIW-4-E**  
Western Induction Wok Range



1. Extruded seamless table-top for hygiene (HIW-4-E & ICW-1-E)
2. Recess and slope control knob for protection and ergonomics
3. Porcelain exhaust grating for heat release
4. Equipped with continuous power knob for micro-level adjustment
5. Power level indicator on front panel



**HIC-4-E**  
4 Zones Induction Range



1. Excellent Stainless Steel exterior with cabinet
2. Ceram<sup>®</sup> ceramic glass cooktop with four cooking zones
3. Individual coil setting with separate control knob and indicator
4. Porcelain exhaust grating for heat release
5. Can be equipped with close cabinet or open cabinet



**ICW-1-E**  
Chinese Induction Wok Range



1. Multi-level power control
2. Rear pot heating plate (2kW)
3. Power level indicator
4. Swing faucet - Easy and convenient for usage

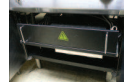
## INTECH Induction Heavy Duty Series

### Safety Features

- High temperature cut off for IGBT protection
- Built-in overheat and short circuit protection device for safety
- Emergency stop button located at the front for emergency shutdown
- Humid-resistant and water-proof design for reliability

### Operation Features

- Fast circuit-restore function when cooking container is on the station (2 seconds)
- Drawer type electric supply box for easy maintenance



- Made-in-Germany Ceram<sup>®</sup> ceramic glass cooktop