

Intelligent solution for the world's  
kitchens: **induction.**



# What do we do with a host of great ideas? We make something fantastic from them.



A great deal has changed since we invented the first cast iron electric hotplate for household use over 70 years ago. Induction cooking, for example, is now faster, safer and more efficient than other technologies. This development is in no small part thanks to E.G.O., not least due to our intensive trend research and never-ending desire to improve our products and technologies. But it is not just private households that benefit from our developments. Our products and solutions greatly simplify the work of professional kitchens in hotels, restaurants and canteens — that is, large-scale operations in which convenience, ease of use and reliability are paramount.

Welcome to E.G.O. ProfiLine Induction

# High-tech à la carte: cooking with induction.

In addition to its pioneering spirit, E.G.O. has always been guided by a fundamental principle: the success of our technological developments is dictated first and foremost by the benefit they offer to those who use them in everyday life.

This is why kitchen staff working with induction cooking can always rely on the best technology available.

## Focussed heat: this technology offers triple benefits.

Beneath the glass-ceramic surface of the induction cooking zone is a coil charged with a high-frequency alternating current. When an induction-compatible cooking vessel with a special metal base is placed on the cooking zone, this creates an electromagnetic field. The energy field generates precisely adjustable heat solely in the base of the vessel and the contents above; this offers a number of benefits:

### Greater comfort and convenience

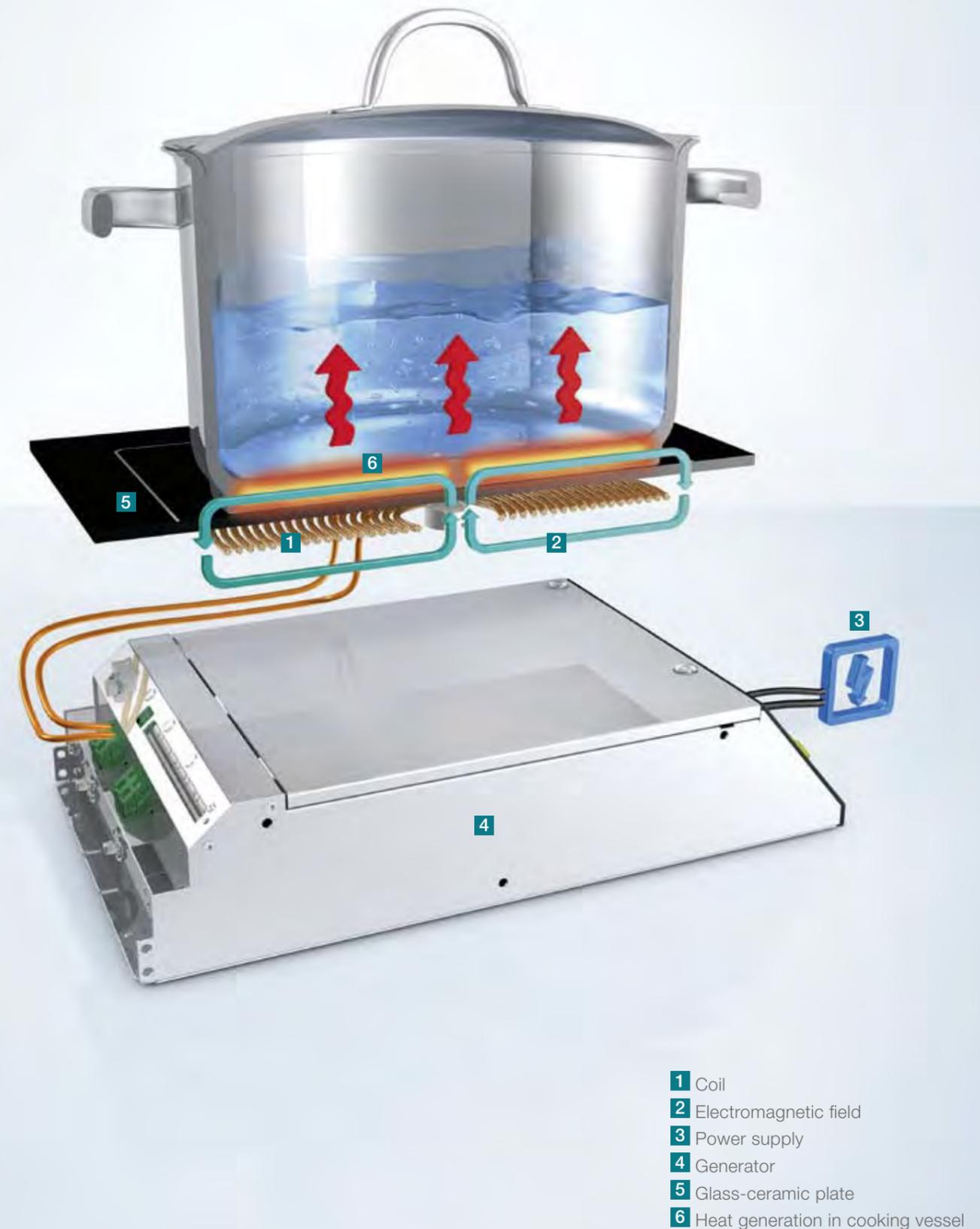
- ▶ A pleasant room climate is ensured since induction cookers emit very little heat.
- ▶ The low temperatures of the glass-ceramic surface prevent food from burning.
- ▶ The cooking surface has no grooves and is thus easy to clean.

### Greater safety

- ▶ The risk of burning posed by the cooking zone is greatly reduced since it is only heated by the reflective heat generated by the cooking vessel.
- ▶ Automatic pot detection ensures that a current only flows when a cooking vessel is placed on the cooking zone.
- ▶ Precise adjustment guarantees perfect results every time.

### Greater energy efficiency

- ▶ Thanks to the automatic pot detection function, energy is only consumed when needed: the cooking zone is never heated unnecessarily.
- ▶ An efficiency level of over 90% reduces power consumption by 50%: an output of just 5 kW, for example, can boil 5 litres of water in 6 minutes — twice as fast as conventional electric cast iron hotplates.



# Our model ranges.

Individual and perfectly suited to the demands of commercial kitchens.

Be it in hotels, restaurants, canteens or the catering sector, the requirements of commercial kitchens have always varied greatly. While gastronomic businesses are increasingly endeavouring to differentiate themselves from the competition, the combination of diverse cooking cultures is becoming ever more common in modern kitchens.

This requires cooking zones that are ideally suited to individual requirements and can thus facilitate the cooking process. Our three model ranges Vario, Intro and Snap-In offer a high level of customisation, therefore allowing customers to exploit the full potential of induction cooking with their own individual solution.



## Vario.

The flexible option.

The generator, coil and operating panel are supplied as individual modules and can thus be adapted to all kitchen requirements.

> See p. 8/9 for further details.



## Intro.

The compact model.

This model is supplied fully pre-assembled in your specified dimensions, ready for installation under the glass-ceramic hob.

> See p. 10/11 for further details.



## Snap-In.

The plug & play solution.

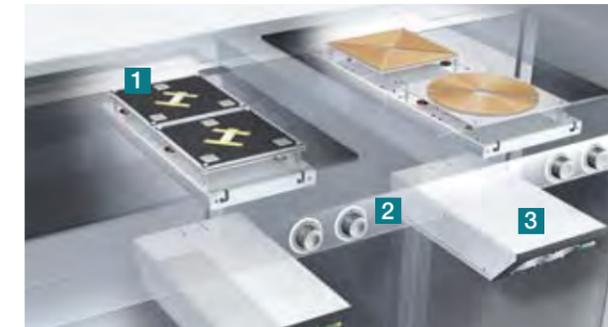
This complete package includes the glass-ceramic plate and merely has to be installed in the relevant location in your kitchen.

> See p. 12/13 for further details.

# Vario. Your wish is our command.



The modular concept of our Vario range was developed to allow kitchens to tailor induction cooking zones flexibly and to their own specific requirements. Generators, coils and operating panels are supplied as separate components and can be individually assembled in the cooking appliance; the generator and coils can be positioned at distances of up to seven metres. This offers great freedom when designing your kitchen and allows you to maximise customer service.



1 Coils 2 Operating panel 3 Generator with integrated mains filter

### Features

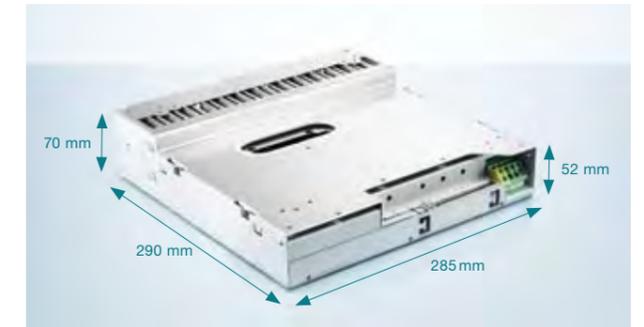
Vario is a veritable powerhouse that can supply up to four cooking zones with a maximum of 4 x 5 kW or individual cooking zones with up to 8 kW.

### Operating components

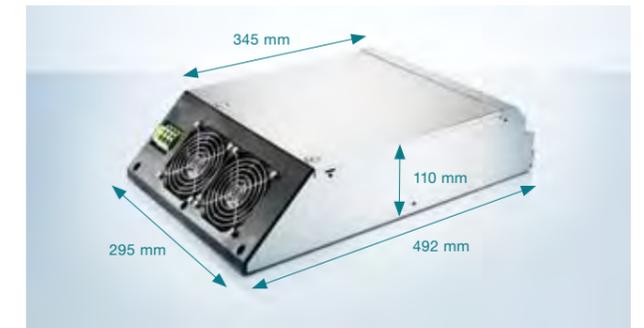
The Vario model range is equipped with infinitely adjustable rotary controls as standard. Touch based control of multiple cooking zones and a seven-segment display are also available.

> See p. 28/29 for further details.

### Example configurations of the Vario model range.



**Vario Atics.** Small, flat and powerful for individual cooking zones with up to 8 kW.



**Vario Quad+ Duo Tray and Duo Tray Plus.** Each offering 3.5 to 15 kW of power for up to two or three cooking zones or wok coils.



**Vario Quad+ Four Tray.** Supplies 20 kW, which can easily power four cooking zones.

> See p. 16 onwards for all available induction generators and accessories.

# Intro.

## The individual solution.



You define the mechanical dimensions and select your desired induction generator and we supply the finished unit, tailored to your specifications, pre-assembled in a metal housing and ready for installation below the glass-ceramic hob. Existing kitchen concepts, no matter how large, can thus be quickly and easily converted. Combining the pleasures of Asian cooking with the benefits of induction technology is equally simple, as the Intro model range is also available with powerful wok coils. > See p. 16 onwards for all available induction generators and accessories.

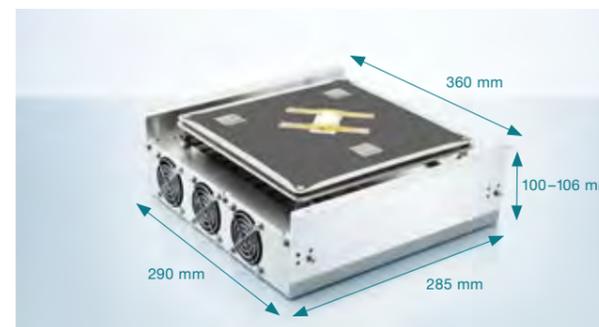
### Features

Intro provides connections for up to four coils, while its 14 kW output can supply up to two, individually controllable cooking zones. In the case of individual cooking zones, with wok cuvettes for example, up to 8 kW is available.

### Operating components

The Intro model range is equipped with infinitely adjustable rotary controls as standard. Touch based control of multiple cooking zones and a seven-segment display are also available. > See p. 28/29 for further details.

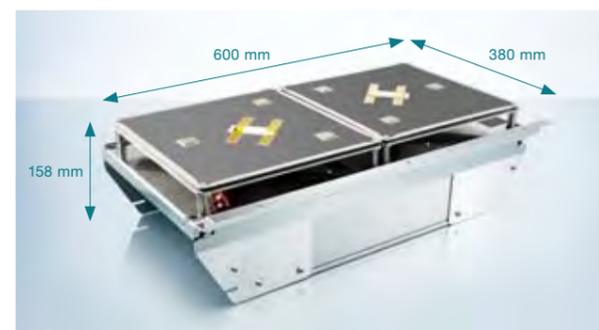
### Example configurations of the Intro model range.



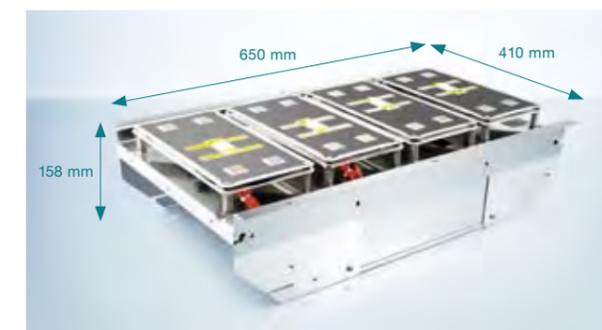
**Intro Atics Flat.** Compact single cooking zone from 3 to 8 kW and a range of air routing options.



**Intro Atics Wok.** With integrated plastic cuvette and from 3 to 8 kW.



**Intro-Q Quad+ Flat.** Powerful square coils supply two cooking zones with 2 x 3.5 or 2 x 5 kW.



**Intro-R Quad+ Flat.** Spacious powerhouse with four rectangular coils supplying 4 x 3.5 kW.

# Snap-In. The perfect combination of ingredients.

Snap-In offers an innovative plug & play solution: a complete induction cooking appliance, including generator, coil and glass-ceramic plate, ready for installation and operation. Encased in a robust metal housing, the unit merely has to be installed in the relevant location, connected and activated. The standard equipment of this range includes a cooling system, which can also be enhanced by the addition of an optional ventilation system.

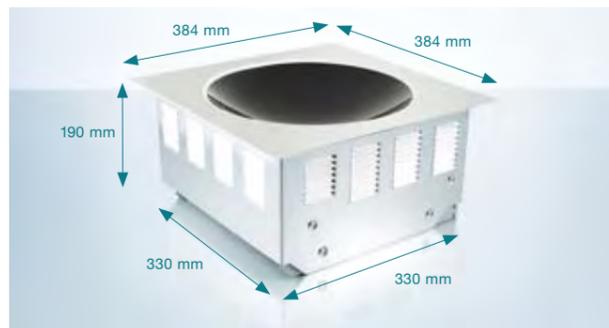
## Operating components

The Snap-In model range is equipped with infinitely adjustable rotary controls as standard. Touch based control of multiple cooking zones and a seven-segment display are also available.

> See p. 28/29 for further details.

> See p. 16 onwards for all available induction generators and accessories.

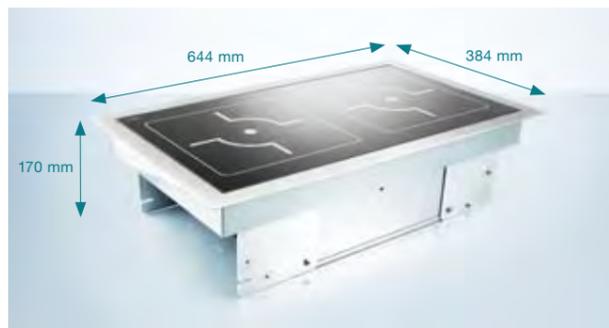
## Example configurations of the Snap-In model range.



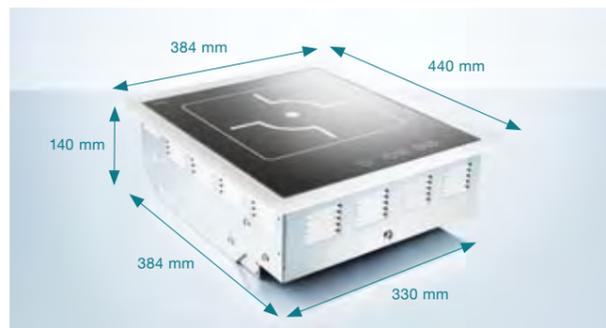
**Snap-In Atics Wok.** Cooking appliance with integrated wok and up to 5 kW.



**Snap-In Atics Flat.** Straightforward single cooking zone, which can be supplied with up to 5 kW.



**Snap-In Quad+ Flat.** This powerful companion for conventional cookers distributes up to 10 kW across two cooking appliances.



**Snap-In Atics Touch.** Single cooking zone up to 3.5 kW output, touch-control, timer and lock key function.

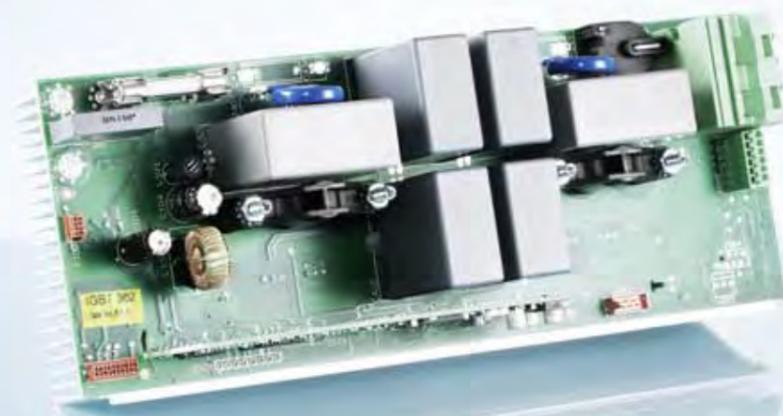


The induction cooking zones of the Snap-In range are supplied ready for installation and operation.

## Our induction generators. Developed to provide individual support to any professional kitchen team.



**Atics.** Compact power for single cooking zones.  
> See p. 16/17 for further details.



**Quad+.** Combined power for multiple cooking appliances.  
> See p. 18-21 for further details.

Our Atics and Quad+ generators represent the technical centrepiece of E.G.O. ProfiLine Induction systems. Suitable for voltages from 200 to 230 V and 400 to 440 V and with a power spectrum of 1 x 3 to 4 x 5 kW as well as LIN bus interfaces, they ensure that our Vario, Intro and Snap-In ranges are supplied with the necessary core values.

This allows us to meet the specific requirements of all commercial kitchens across the globe — be it with single cooking zones or combinations of multiple cooking zones. Thus, versatile and optimum usage of the cooktop is yet another benefit of induction technology.



# Quad+. The intelligent team worker.

Quad+ means that up to four different coils per generator can be connected simultaneously for synchronised operation. The cooking appliances supplied by our Quad+ induction generator can thus communicate with one another and intelligently link the working processes in commercial kitchens:

- ▶ With a power spectrum of 2 x 3.5 kW to 4 x 5 kW and synchronisation of up to four, freely combinable circular, rectangular, square and wok coils.
- ▶ With a power-optimisation function that allocates the individual cooking zones individual, pre-defined power levels.
- ▶ The generators are configured for 200 to 230 V or 400 to 440 V and are thus suitable for worldwide use.

Our Quad+ induction generators also offer a host of other useful features:

- ▶ Interface that is compatible with our Atics induction generators and allows both generators to be controlled via the same operating panel.
- ▶ Integrated mains filter to facilitate installation.
- ▶ Perfectly coordinated ventilation solutions for all installation types (see p. 31).

### Operating components.

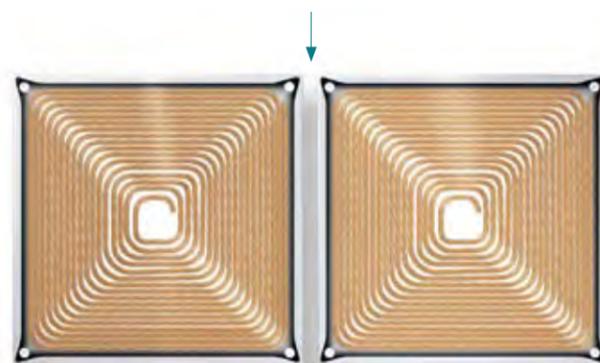
The unit is controlled via rotary controls as standard, while additional control solutions can be connected via the standard LIN bus interface.

> See p. 28/29 for further details.

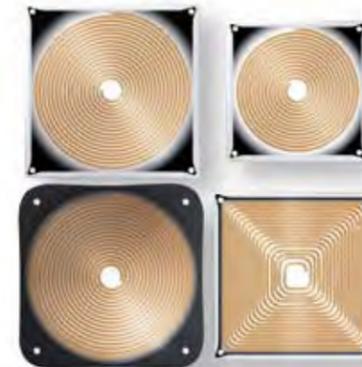
Exclusive, beneficial technology patented by E.G.O.

Our patent allows the coils connected to the Quad+ induction generator to be as little as 10 mm apart. This offers great freedom in the creation of highly versatile cooktops — with different coil types and dimensions, even in the smallest of spaces. You can thus let your imagination run wild when finding the perfect solution for your customers.

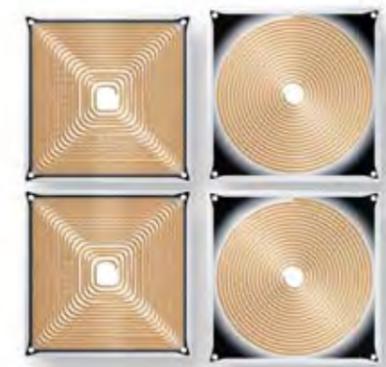
Minimum 10 mm distance between coils.



A key advantage of Quad+. The variable arrangement of cooking appliances.



**Example.** Two 270 mm circular coils (each with 5 kW) + two 260 x 260 mm square coils (each with 5 kW) — fitted just 10 mm apart thanks to patented E.G.O. technology.



**Example.** 270 mm circular coil (with 5 kW) + 220 mm circular coil (with 3.5 kW) + 300 mm wok coil (with 5 kW) + 260 x 260 mm square coil (with 5 kW).

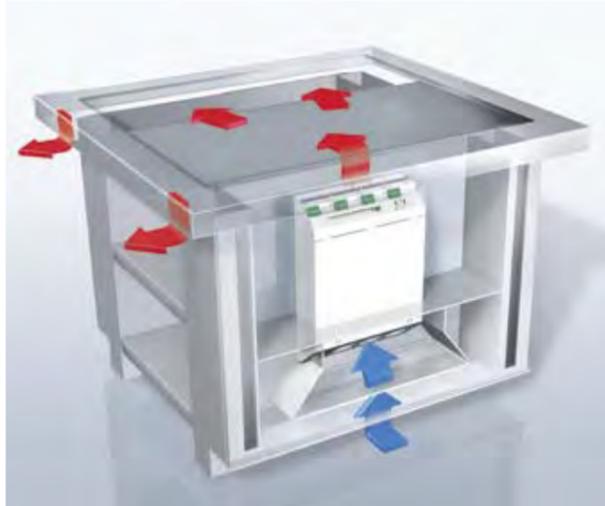


**Example.** Eight rectangular coils (each with 3.5 kW) with two communication-enabled Quad+ generators.



**Example.** Two 300 mm wok coils (each with 5 kW) + two rectangular coils (each with 3.5 kW).

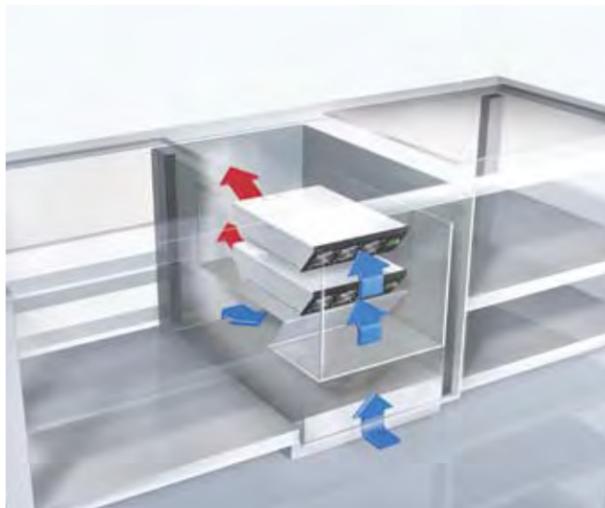
Another benefit of Quad+. The perfect ventilation for every solution.



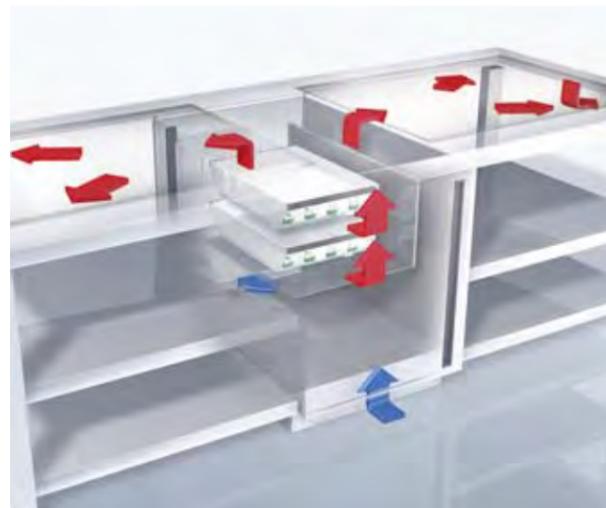
**Vertical installation.** Cold air is sucked in through the grease filter at floor level and passed through the coils. The warm air is then expelled from the appliance.



**Horizontal installation.** The cold and warm air streams are separated: while the cold air is sucked in at floor level, the warm air is blasted past the coils and out of the appliance.



**Stacked installation.** The cold air is sucked in from below via a filter the capacity of which is tailored to the volumetric flow of the generators. For solutions using two Quad+ generators, a cold air buffer should be situated between the two generators.



**Stacked variation:** instead of channelling the incoming cold air past the coils, the warm air is routed past the coils and out of the appliance.

Quad+ variations and combinations.

PRODUCT RANGE			POWER kW	COIL TYPE ø or dimensions in mm	OPERATION		VOLTAGE	
Vario	Intro	Snap-In			Rotary controls	LIN-bus-Interface	Three-phase (200–230 V)	Three-phase (400–440 V)
■	■	■	2 × 3,5	220	■	■	■	■
■	■		2 × 3,5	270	■	■	■	■
■			2 × 3,5	260 × 260	■	■	■	■
■			2 × 3,5	290 × 150	■	■	■	■
■			2 × 3,5	320 × 160	■	■	■	■
■			2 × 3,5	300	Wok	■	■	■
■	■	■	2 × 5	220	■	■	■	■
■	■		2 × 5	270	■	■	■	■
■	■		2 × 5	260 × 260	■	■	■	■
■			2 × 5	300	Wok	■	■	■
■			4 × 3,5	220	■	■	■*	■
■			4 × 3,5	270	■	■	■*	■
■			4 × 3,5	260 × 260	■	■	■*	■
■			4 × 3,5	270 × 150	■	■	■*	■
■	■		4 × 3,5	290 × 150	■	■	■*	■
■			4 × 3,5	320 × 160	■	■	■*	■
■			4 × 3,5	320 × 185	■	■	■*	■
■			4 × 3,5	360 × 180	■	■	■*	■
■	■		4 × 3,5	260 × 135	■	■	■*	■
■			4 × 3,5	300	Wok	■	■*	■
■			4 × 5	220	■	■	■*	■
■			4 × 5	270	■	■	■*	■
■			4 × 5	260 × 260	■	■	■*	■
■			4 × 5	300	Wok	■	■*	■

\* limited to 10 kW

# Accessories. Useful additions to your induction cooking zone.

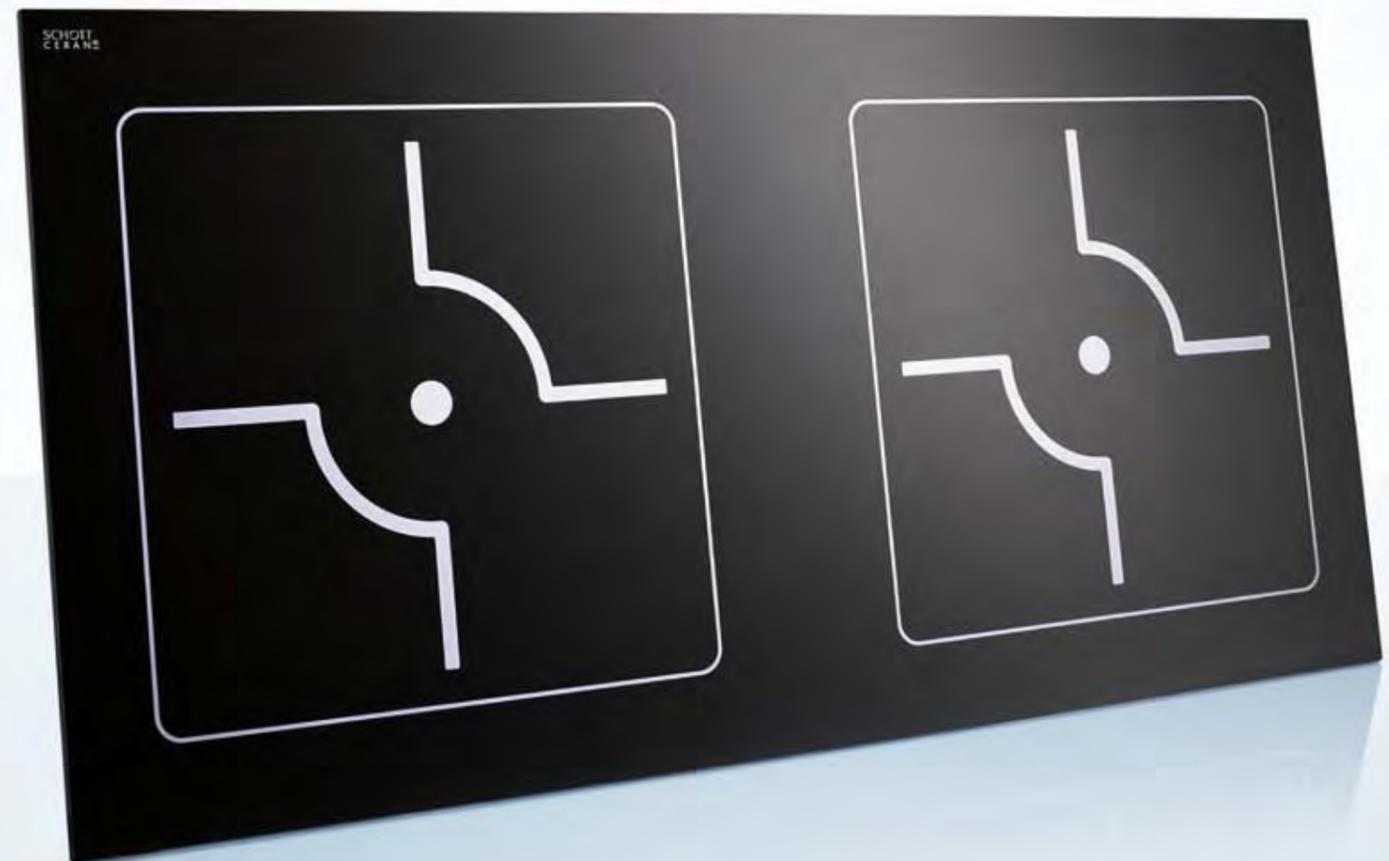


**Wok coil.** The perfect way to use the benefits of wok cooking to greater effect.



**Rotary controls.** In addition to these standard controls, additional options such as touch control are also available.

In the end, it is those little extras that make a solution individually suitable and facilitate the daily work in commercial kitchens. In combination with our model ranges and induction generators, the sophisticated accessories for E.G.O. Profiline Induction systems thus represent the key to meeting your customers' demands in a flexible and versatile manner.



With our wide range of glass-ceramic surfaces, we meet the most exacting requirements of professional kitchens and their individual solutions.

# Coils. A diverse range for international kitchens.



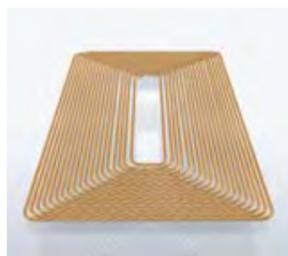
The choice is yours: circular, square, rectangular or wok coils. With 3.5 kW, 5 kW, 8 kW and 16 kW. Cooktops can thus be easily tailored to the most specific requirements.

Thanks to our patented technology, coils can even be fitted just 10 mm apart. > **See p. 18/20 for further details.**

We developed our special wok coils to enable efficient integration of the benefits of wok cooking—that is, faster cooking with less fat—into the work processes of commercial kitchens. The coils ensure even heat application to the wok via our cuvettes.



Wok coils	
300 mm	3,5 kW
300 mm	5,0 kW
300 mm	8,0 kW
400 mm	8,0 kW
400 mm	16,0 kW



Rectangular coils	
260 × 135 mm	3,5 kW
290 × 150 mm	3,5 kW
320 × 185 mm	3,5 kW
320 × 160 mm	3,5 kW
360 × 180 mm	3,5 kW
260 × 190 mm	3,5 kW



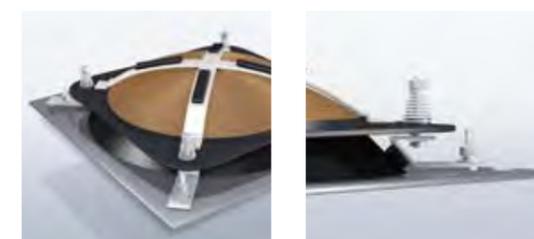
Square coils	
260 × 260 mm	3,5 kW
260 × 260 mm	5,0 kW
210 × 210 mm	4,0 kW
310 × 310 mm	5,0 kW



Circular coils	
220 mm	3,5 kW
220 mm	5,0 kW
270 mm	3,5 kW
270 mm	5,0 kW
310 mm	8,0 kW
430 mm	16,0 kW

## Installation options for our wok coils.

**Option 1.** With bracket for installation from below.



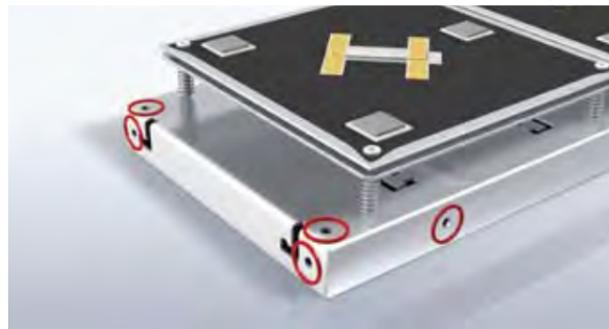
**Option 2.** With bolts for installation from above.



# Coil carriers. The ideal support for efficient energy transfer.

To allow the electromagnetic field to effectively heat the base of the cooking vessel, our coil carriers ensure that the coils are positioned close to the glass-ceramic surface of the cooking zone. However, they also safeguard the essential 32.5 mm safety gap between

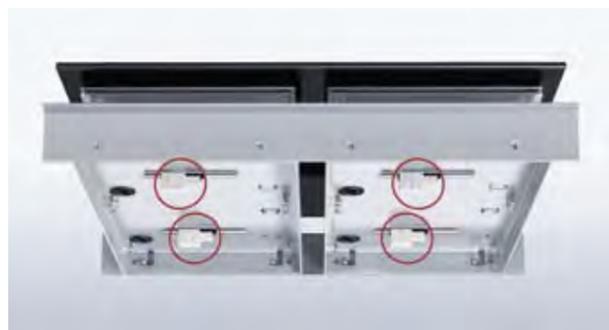
the glass and coil. The latter is spring-mounted on the lightweight aluminium carrier, which can be easily fitted and removed.



**Mounting option 1.** Holes are provided on the coil carrier plates as well as on the surrounding aluminium side panels, which can be used to affix the carriers from the side or above using screws.



**Mounting option 2.** On the sides of the coil carriers are two recesses for retaining cams. This allows rapid, tool-free integration of the carriers through lateral insertion and simultaneous upward movement.



**Mounting option 3.** Terminals are provided on the base of the coil carriers. This also enables highly flexible



wiring of the induction coils.

## Overview of all our coil carriers.

DIMENSIONS in mm	1 COOKING ZONE ø or dimensions in mm	2 COOKING ZONES ø or dimensions in mm	4 COOKING ZONES dimensions in mm
Glass 360 × 360 × 6	1 × C 220 1 × C 270 1 × Q 260 × 260 2 × R 150 × 290		
Glass 400 × 400 × 6	1 × C 310 1 × Q 310 × 310 2 × R 160 × 320		4 × C 150 × 150
Glass 420 × 420 × 6	2 × R 180 × 360		
Glass 500 × 262 × 6		2 × Q 210 × 210	
Glass 500 × 500 × 6		2 × Q 210 × 210	
Glass 530 × 320 × 6		2 × C 220	
		2 × C 220 2 × C 270 2 × Q 260 × 260 4 × R 135 × 260 4 × R 190 × 260	
Glass 650 × 325 × 6		2 × C 220 2 × C 270	
Glass 650 × 375 × 6		2 × Q 260 × 260	
Glass 650 × 605 × 6		2 × C 220 2 × C 270 2 × Q 260 × 260 4 × R 135 × 260 4 × R 190 × 260	
Glass 650 × 650 × 6			
Glass 720 × 210 × 6			4 × C 150 × 150
Glass 720 × 360 × 6		2 × C 220 2 × C 270 2 × Q 260 × 260 2 × Q 310 × 310 4 × R 150 × 290 4 × R 210 × 290	
		2 × C 220 2 × C 270 2 × C 310 2 × Q 260 × 260 2 × Q 310 × 310 4 × R 150 × 290 4 × R 210 × 290	
Glass 720 × 720 × 6			
Glass 820 × 420 × 6		4 × R 180 × 360	
Glass Wok 300	W 300		
Glass Wok 400	W 400		

C = circular coil, Q = square coil, R = full-size rectangular coil, W = wok coil

# Operating components.

## Take control of your cooking appliances.



**7-segment-display.** See all operating information at a glance.



**Touch Control.** For example, with seven freely assignable buttons.

In terms of controls, our Vario, Intro and Snap-In ranges are equipped with rotary controls as standard. However, you can also choose from a range of technological options in order to create individual operating concepts

for your customers' cooking zones. Our Quad+ induction generators are particularly well suited for this: e.g. with our Flextouch operation, with display and individually assignable program buttons.

### Our operating components: possible combinations with Atics and Quad+ induction generators.

OPERATING COMBINATIONS	ROTARY CONTROLS WITH RED / GREEN LIGHT	DETACHABLE 7-SEGMENT DISPLAY	TOUCH CONTROL
1	■		
2	■	■	
3			■

# Additional accessories. To satisfy your every need.



## E.G.O. glass-ceramic surfaces: a professional foundation for your cooking.

Our glass-ceramic surfaces are tailored to suit our induction generators, while their 6 mm thickness allows them to withstand the everyday strain of commercial kitchens: they are extremely stable, scratch-proof and resistant to dirt and dried cooking debris. Below are some examples of glass-ceramic surfaces for a range of cooktops:



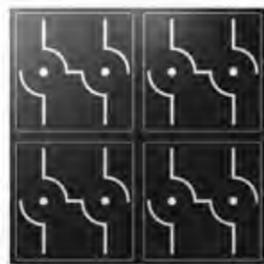
Example 1



Example 2



Example 3



Example 4



Example 5

## Available sizes for our glass-ceramic surfaces.

COOKING ZONES	360 x 360 x 6 mm	360 x 720 x 6 mm	720 x 720 x 6 mm	325 x 650 x 6 mm	375 x 650 x 6 mm	650 x 650 x 6 mm
1 round or square cooking zone (example 1)	■					
1 full-size cooking zone (example 2)	■					
2 round and square cooking zones		■		■		
2 full-size cooking zones		■		■		
4 round and square cooking zones (example 3)			■			■
4 full-size cooking zones (example 4)			■			■
2 round cooking zones and 2 full-size cooking zones (example 5)			■			■

■ available

Other glass sizes on request

## Air flow kits: to ensure a perfect atmosphere for cooking.

Complete solutions for our Atics and Quad+ induction generators: flexible installation and comprising an air hose, inlet ports and grease filter. Furthermore, the

different mounting options for the ventilation plates enable flexible installation of the kits.



## Suitable wok pans: the perfect recipe.



We are also happy to supply wok pans from a range of manufacturers with our Vario, Intro and Snap-In ranges, thus providing the perfect combination for optimum cooking.

## Clear to see: three generations of high-tech.



All E.G.O. employees around the world share the company's pioneering spirit. And it is this constant quest for new ideas and wealth of invention that have made E.G.O. one of the world's largest manufacturers of technologies, components and control electronics for household appliances. However, other industries are also benefiting more and more from our experience and development competence, with medical, building and automotive technology being just some examples. As you can see, the sky is the limit for E.G.O. And that is why our company and its technologies are at home across the world. Why not contact us and see what they can do for you.

[www.egoproducts.com](http://www.egoproducts.com)



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