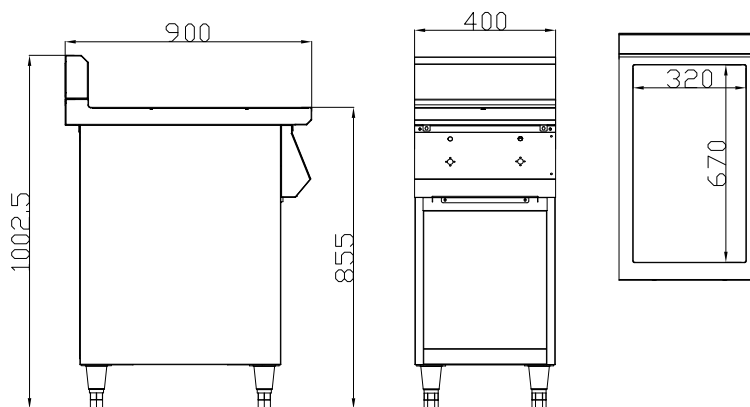


900 RANGE – INDUCTION COOKING

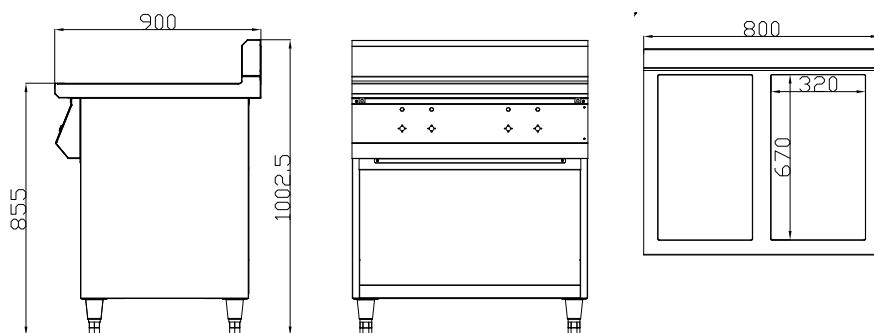
- Stainless steel body and stand
- Ceramic glass cooktop
- Touch control/Adjust the power by knob
- 5000W power each burner
- Storage space under the cooktop
- Electric overheating protection
- Timer range: 0-180min
- Splashback guard at the back
- Hard wiring connection required
- Optional cabinet door available
- Adjustable legs

ON DEMAND
NEW PRODUCT

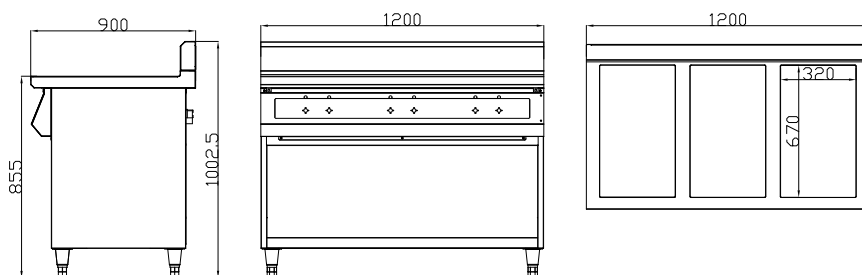
EIC9-400P



EIC9-800P



EIC9-1200P



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EIC9-400P	400x900x1003	50	+60 to +240	415	10/3~N
EIC9-800P	800x900x1003	75	+60 to +240	415	20/3~N
EIC9-1200P	1200x900x1003	100	+60 to +240	415	30/3~N

• Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

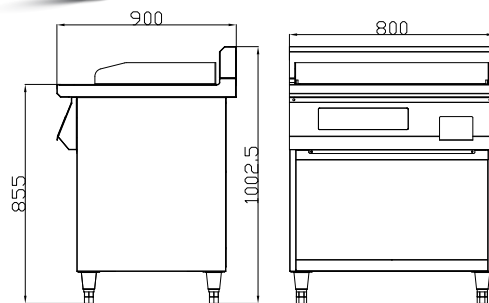
900 RANGE – INDUCTION GRIDDLE

- Durable Stainless Steel Construction
- Intuitive Touch and Knob Controls.
- Electric Overheating Protection.
- Even Heat Distribution with 18mm Carbon Steel Plate
- Integrated Stainless Steel Oil Tray
- Convenient Under-Cooktop Storage Space
- Splashback Guard.
- Efficient and Stylish, Perfect for modern kitchens.
- Heavy Duty Stainless Steel Adjustable Legs
- Required Hard Wiring Connection



ON DEMAND

NEW PRODUCT



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EGP9-800	800x900x1003	118	+80 to +300	415	10/3~N

DOOR FOR EIC & EGP MODELS



Code	Description
E79-DOOR-L	Left door kit for 700 and 900 series
E79-DOOR-R	Right door kit for 700 and 900 series

900 RANGE – INDUCTION FRYER

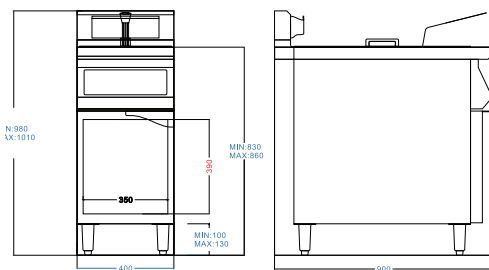
Elect~Max Induction Fryer excels in efficiency and safety, revolutionising frying with its cutting-edge technology. It offers remarkable energy efficiency, significantly reducing power usage compared to traditional fryers. With precise temperature control, it ensures consistent cooking results, essential for culinary perfection. The fryer's surface stays relatively cool, greatly minimising burn risks and enhancing kitchen safety. Its flat, smooth design simplifies cleaning, making maintenance a breeze. Additionally, it contributes to a cooler, more comfortable kitchen environment, and is environmentally friendly due to reduced energy consumption.

- Durable Stainless Steel Construction
- 30L Oil Capacity
- 80°C to 190°C Temperature Range.
- Commercial-Grade 304 S/S Vat.
- Touch Control with Timer: Precise cooking, 0-180 minute range.
- Lid with Handle: Enhances safety and cleanliness.
- Single Basket with Hanger
- Digital Temperature Controller and Display
- Heavy Duty Stainless Steel Adjustable Legs
- Required Hard Wiring Connection



ON DEMAND

NEW PRODUCT



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
IFS10-30L	400x900x1003	57	415V	10kW/3~N

• Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ