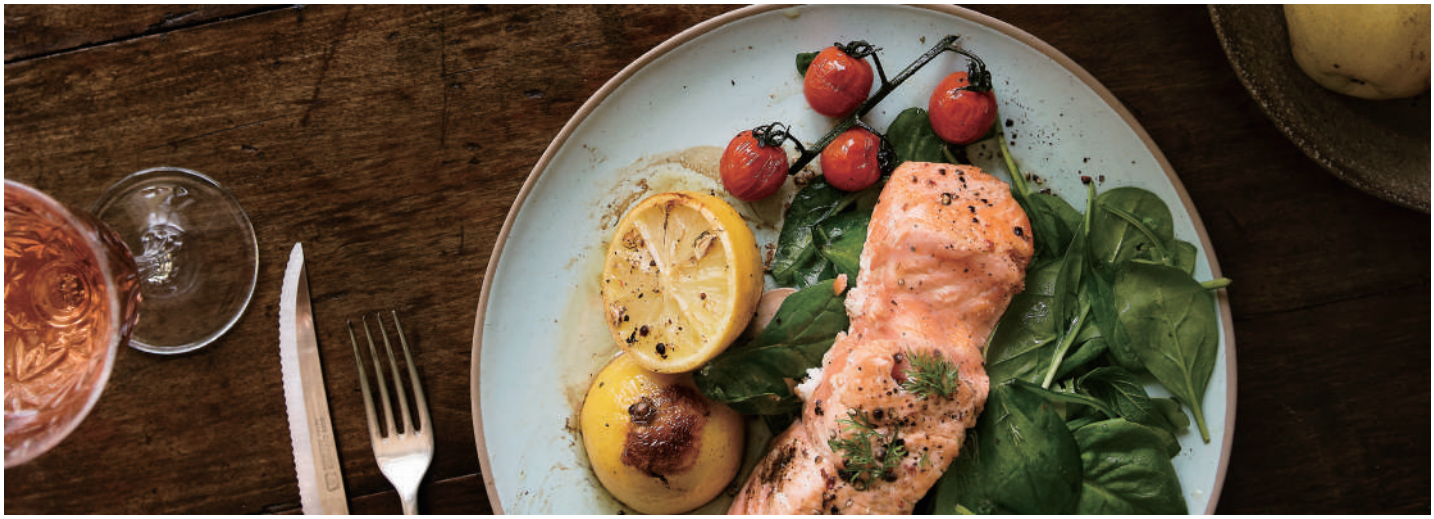


middleby.com.cn

2025

INDUC®



European Precision, Industrial Strength
The Smarter Way to Cook

Premium commercial induction cookers blending European design with industrial performance—precise, powerful, and energy-efficient for demanding kitchens.

Combines power with elegance, delivering fast heating, and smart controls for effortless professional cooking.

Suitable For...



Cafeterias

Ideal for high-volume operations with rapid meal serving requirements.



Fast Food Kitchens

Streamlines quick-service workflows for compact kitchen environments.



Luxury Hotels & French Restaurants

Precision temperature control for delicate cuisine, with premium aesthetics for haute cuisine establishments.

Benefits at a glance

- Stainless Steel
- Adjustable Temperature Control
- Independent Cooking Zones
- High Efficiency
- Oil & Water Resistant
- Easy to Clean

INDUC EUROPEAN COOK LINE



INDUC SERIES

Fill your kitchen and cooking life with endless possibilities!

AESTHETIC DESIGN RELIABLE PERFORMANCE (304)

Simple and generous appearance
High-end and trendy texture

INDEPENDENT CONTROL OF EACH **WORKSPACE**

Flexibility for
a wide range of dishes

HEIGHT ADJUSTABLE **NON-SLIP** FOOT **SAFE** AND **STABLE**

Suitable for a wide range of
kitchen configurations

TEMPERATURE **CONTROL** FOR **EACH** COOKING AREA

Ergonomic design
Easy to operate

WITH **SEPARATE CABINET**

Allows storage and preparation of
a wide variety of foods
Ensure diversity of dishes

Char Broiler

- Inclined grill net with U-shaped drain
- The heating tube can rotate and rise for easy cleaning
- Integrated inner cavity easy to take out cleaning, or directly scrub
- Cast iron material baking mesh heat transfer fast and uniform





Modular Top	Model	Cooking Area (inch/mm)	Power	NT (kg)	Dimensions (inch/mm) W	D	H	CERT
	IEC2-6-700	23.8 x 19.7 605 x 500	380-415V, 3N~50-60Hz 7.2kW, 7.8/13.5A	80	24/610	29/730	36/905	CE
	IEC2-X-700	23.8 x 19.7 605 x 500	380-415V, 3N~50-60Hz 11kW, 12/20.8A	80	24/610	29/730	36/905	N/A
	IEC2-6-700-1 (countertop)	23.8 x 19.7 605 x 500	380-415V, 3N~50-60Hz 7.2kW, 7.8/13.5A	58	24/610	29/730	18/440	N/A

Griddle



- 19mm thick chrome plate with groove
- Large capacity movable slag box design
- Indicators show the working status of each area
- The circuit breaker is set to ensure device safety
- Keep the temperature in the cooking area uniform and stable, food is evenly heated and cooking efficient.
- Temperature range: 100-300° C/212-572°F
- Powerful heating tubes
- Equipped with adjustable temperature controller

Modular Top	Model	Cooking Surface	Cooking Area (inch/mm)	Power	NT (kg)	Dimensions (inch/mm)			CERT
						W	D	H	
	IEG2-X-700	Flat with groove	29X19 736X470	380-415V, 3N~50-60Hz 12kW, 17.3A	125	32/800	29/730	36/905	CE
	IEG2-X-700-1	Flat	29X19 736X470	380-415V, 3N~50-60Hz 12kW, 17.3A	125	32/800	29/730	36/905	CE

Induction Cooker



- Efficient, stable, fast heating induction stovefast
- Premium black crystal panels ①
- Each zone independent temperature control
- High temperature alarm, power off protection

① **Premium Black Crystal:**
- Resistant to high
- temperature
- Easy to clean
- Unbreakable
- Water proof

Modular Top	Model	Cooking Area (inch/mm)	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IP4-X-700	12.6 x 22.8 320 x 580	380-415V, 3N~50-60Hz 14kW, 16.4/32.8A	76	32/800	29/730	36/905	CE

Freestanding Fryer



- Equipped with oil discharge valve, easy to discharge oil
- Stainless steel frying basket
- The indicator shows the working status
- Design thermal protection device to ensure safe operation
- Cold oil area design, rotating heat pipe structure design, conducive to cylinder bottom cleaning
- The temperature range of the thermostat is 60-190°C, and the oil temperature can be selected according to different requirements

Modular Top	Model	Cooking Area (LTRS)	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IEF2-X-700	2*16	380-415V, 3N~50-60Hz 24kW, 34.6A	68	32/800	29/730	36/905	CE
	IEF1-X-700	16	380-415V, 3N~50-60Hz 12kW, 17.3A	41	16/400	29/730	36/905	CE

Single Pasta Cooker



- 27 liter capacity sink
- Drainage valve for easy drainage
- Stainless steel basket
- Indicator for displaying working status
- Water level control with protection against dry burning
- Can manually select the water adding mode, automatic water refill design
- Large diameter slag discharge pipe
- The structure design of the rotating heating tube is conducive to the cleaning of the cylinder bottom
- Quickly select the heating mode

Modular Top	Model	Cooking Area (LTRS)	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IPC1-6-700	27	380-415V, 3N~50-60Hz 6.55kW, 9.45A	41	16/400	29/730	36/905	CE

Induction WOK



- The use of microcrystalline ceramic plates results in excellent thermal fusion performance
- The movement adopts a modular design, making assembly, disassembly and maintenance more convenient
- The electronic circuit is automatically monitored and multiple safety protection measures are adopted
- High-efficiency, 8.0kW high-power heating electromagnetic mechanism
- Stainless steel structure, beautiful and easier to clean
- Height-adjustable anti-slip feet, safe and stable

Modular Top	Model	Cooking Area (inch/mm)	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IW1-8-700	Ø12/300	380/415V, 50Hz, 8kW	64.5	32/800	29/730	36/905	N/A

Nomenclature

I - EC - 2 - 6 - 700

Brand	Series	Working area QTY	Power(w)	Depth series
I-Induc	EC-Char broiler EF-Fryer EG-Griddle PC-Pasta cooker P-Induction pan W-Wok	1-1 2-2 3-3 4-4	4-4000-4999 5-5000-5999 6-6000-6999 ... 9-9000-9999 X-10000+	700-700 900-900

INDUCTION COOKER



INDUC SERIES

Transform your kitchen into a hub of culinary creativity and unlock infinite cooking possibilities!

MULTIPLE SAFETY PROTECTION
Ensures stable operation and comprehensive safety protection

AUTOMATIC ADJUSTMENT POWER
Intelligently detects cookware and safety & energy saving

EASY TO CLEAN
Non-stick surface allows effortless wiping

HIGH EFFICIENCY
Optimized energy consumption reduces operating costs

AUTOMATIC PAN DETECTION
Precision sensing and Safety protection

HIGH-IMPACT CERAMIC GLASS
Impact-resistant and Thermal shock-proof

Induction Cooker Nomenclature

IND - E0P - E | 3.5 | x4 | T | L

Brand
IND – Induc

Family
10P - Table Top, single pan type
10PH - Table Top, single pan type, half-bridge
10PP- Tabe Top, double pan type
10PPH - Table Top, double pan type, half-bridge
13W - Table Top, single wok type
13WH -Table Top, single wok type , half-bridge
30P - Build-in double & Drop-in single, pan type
30PH - Build-in double & Drop-in single, pan type, half-bridge
31P - Build-in, single pan type
31PH - Build-in, single pan type, half-bridge
32P - Drop-in, double pan type
31W - Build-in, single wok type
31WH - Build-in, single wok type, half-bridge
33W - Drop-in, wok type
33WH - Drop-in, wok type, half-bridge
A0W - Wok Station
B0W - Cauldron
C0P - Stock Pot Stove
E0P - Range & Drop-in Warmer
P - Heavy Duty, OEM generator, pan type
W - Heavy Duty, OEM generator, wok type

Sub-Family
A - ϕ300 glass wok station or ϕ720 cauldron
B - ϕ400 glass wok station or ϕ840 cauldron
C - ϕ500 glass wok station or ϕ1000 cauldron
E - Range series
M - 2nd generation OEM heavy duty generator
N - Warmer
Blank - not available

Power
Table Top, Drop-in Build-in type (W)
1000
2400
3500
5000
8000
Heavy Duty Type (kW)
3.5
5
8
12
16

Burner Qty
Blank - 1 burner
x2 - 2 burners
x4 - 4 burners

Configuration
V - Vertical
T - Table Top version
U - Free standing version
H - High back panel version
L - Low back panel version
W - No rear pot version
D - Single rear pot or Single door version
S - Double rear pots or double doors version
E - Europe version

Housing material for Heavy Duty finished goods
L - SUS 304 stainless steel
B - SUS 201 stainless steel
Blank - not available

Table Top

- Table Tops are widely used in all kinds of kitchens
- Simple rotary on/off switch control with step-less power regulation
- Single pan, double pan and wok options to meet the needs of different customers



IND-10P-2400



IND-10P-3500
IND-10PH-5000



IND-13W-8000



IND-10PP-3500x2V
IND-10PPH-5000x2V

Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-10P-2400	320*320 ceramic glass(mm) AU/UK/EU/BR	208-240V AC, 2.4kW, 50/60HZ	8.5	13/340	16/405	5/120	CE
	IND-10P-3500	320*320 ceramic glass(mm) EU	208-240V AC, 3.5kW, 50/60HZ	11	14/360	17/440	7/185	CE
	IND-10PH-5000	320*320 ceramic glass(mm)	3N~380-415V AC, 5kW, 50/60HZ	13	14/360	17/440	7/185	CE*
	IND-13W-8000	Φ300 ceramic glass(mm) Φ360 wok Single handle	3N~380-415V AC, 8kW, 50/60HZ	16	15/380	19/470	9/230	CE*
	IND-10PP-3500x2V	320*580 ceramic glass(mm)	3N~380-415V AC, 3.5kW*2 50/60HZ	21	14/360	28/700	7/185	CE
	IND-10PPH-5000x2V	320*580 ceramic glass(mm)	3N~380-415V AC, 5kW*2, 50/60HZ	23	14/360	28/700	7/185	CE*

Quadruple Burner Range

- Ranges are widely used in commercial kitchens both in front or back of the kitchen
- 4 separate power control knobs for independent operation and functionality



Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-E0P-E3.5x4TL	320*650 ceramic glass(mm)	3N~380-415V AC, 3.5kW*4 50/60HZ	62	32/800	35/900	13/320	CE
	IND-E0P-E5x4TL	320*650 ceramic glass(mm)	3N~380-415V AC, 5kW*4 50/60HZ	70	32/800	35/900	13/320	CE*

Stock Pot Stove

- An excellent equipment for back of kitchen
- Very fast speed in boiling water, 12kw model could heat up 60L water from 20℃ to 100℃ within half an hour
- Ergonomic annular collar design on table top could protect the Ceramic glass perfectly against the heavy pot



Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-C0P-12HL	Φ430 ceramic glass(mm) Φ500*500 pot	3~380-415V AC, 12kW, 50/60HZ	95	24/600	30/750	50/1270	CE**
	IND-C0P-16HL	Φ430 ceramic glass(mm) Φ500*500 pot	3~380-415V AC, 16kW, 50/60HZ	95	24/600	30/750	50/1270	CE**

Chinese Wok Station

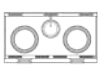
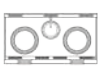
- The most popular cooking equipments for Chinese cooking
- Chef friendly Knee-Control slide switch sets free the chef's hands
- The reasonable collar supporter could protect the Ceramic glass well



IND-A0W-B12DL
IND-A0W-B16DL



IND-A0W-B12x2DL
IND-A0W-B16x2DL

Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-A0W-B12DL	Φ400 ceramic glass(mm) Φ450 double ring wok	3~380-415V AC, 12kW, 50/60HZ	118	47/1200	40/1000	50/1270	CE**
	IND-A0W-B16DL	Φ400 ceramic glass(mm) Φ450 double ring wok	3~380-415V AC 16kW, 50/60HZ	118	47/1200	40/1000	50/1270	CE**
	IND-A0W-B12x2DL	Φ400 ceramic glass(mm) Φ450 double ring wok*2	3~380-415V AC, 12kW*2, 50/60HZ	187	71/1800	40/1000	50/1270	CE**
	IND-A0W-B16x2DL	Φ400 ceramic glass(mm) Φ450 double ring wok*2	3~380-415V AC, 16kW*2, 50/60HZ	187	71/1800	40/1000	50/1270	CE**

Chinese Wok Station-main body



*no back panel and stands

Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-A0W-A3.5WL	Φ300 ceramic glass(mm)	208-240V AC, 3.5kW, 50/60HZ	42	25/630	33/839	11/285	CE*
	IND-A0W-A3.5x2WL	Φ300 ceramic glass(mm)	208-240V AC, 3.5kW*2, 50/60HZ	74	51/1300	33/839	11/285	CE*

Chinese Cauldron

- An excellent back of kitchen equipment for group catering such as Universities, Schools, Hospitals, Army camps, Factories and etc.
- Serves up to 150-200 persons
- Multi-layers coils simulates the real open flame very well
- Cook food in an authentic Chinese way



Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-B0W-B20L	Φ840 Cauldron(mm)	3~380-415V AC, 20kW, 50/60HZ	120	43/1100	45/1150	50/1270	N/A

Drop-in Type - Warmer

- A popular equipment for buffets
- Multi-functional Controller could allows Timing, Holding and heating function by 5s pressing on the switch:
  - Time: could be set in a 10 hours range
  - Hold: temperature could be set between 30℃ to 90℃
  - Heat: 10 levels to regular the power in heating mode



Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-E0P-N1000	400*400 ceramic glass(mm) AU/UK/EU/BR	208-240V AC, 1kW, 50/60HZ	6	16/404	16/404	3/67	CE

Drop-in Type

- Compact Design, space-saving structure fits various kitchen layouts
- Easy to Install, plug-and-play operation
- Versatile, Multi-cookware compatibility for diverse cooking styles



IND-30P-3500
IND-30PH-5000



IND-33WH-5000
IND-33W-8000



IND-32P-3500x2

Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-30P-3500	320*320 ceramic glass(mm) 360*360 installation hole(mm) EU	208-240V AC, 3.5kW, 50/60HZ	9	15/384	15/384	6/160	CE
	IND-30PH-5000	320*320 ceramic glass(mm) 360*360 installation hole(mm)	3N~380-415V AC, 5kW, 50/60HZ	11	15/384	15/384	6/160	CE*
	IND-33WH-5000	ϕ300 ceramic glass(mm) ϕ360 wok Single handle 360*360 installation hole(mm)	3N~380-415V AC, 5kW, 50/60HZ	13	15/384	15/384	8/195	CE*
	IND-33W-8000	Φ300 ceramic glass(mm) Φ360 wok Single handle 360*360 installation hole(mm)	3N~380-415V AC, 8kW, 50/60HZ	15	15/384	15/384	10/250	CE*
	IND-32P-3500x2	320*580 ceramic glass(mm) 345*610 installation hole(mm)	3N~380-415V AC, 3.5kW*2 50/60HZ	19	15/380	26/660	9/220	CE

Different controller options meet the needs of different customer groups



•Standard control box for 3.5kw & 5kw



•Multi-function control box for 3.5kw & 5kw

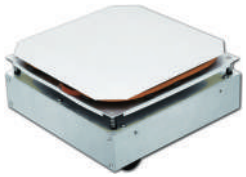


•Switch & pilot lamp for 8kw

OEM Generator

- Compact Design, space-saving structure fits various kitchen layouts
- Easy to Install, plug-and-play operation
- Versatile, Multi-cookware compatibility for diverse cooking styles
- Provide flexible solutions for users' customized finished products

Built-in Type



IND-31PH-5000
IND-31P-8000



IND-31W-3500S
IND-31WH-5000S



IND-30P-3500x2E



IND-30P-3500x2
IND-30PH-5000x2

Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-31PH-5000	Exclude glass,If needed, 300*300 or 320*320 ceramic glass(mm) can be applied.	3N~380-415V AC, 5kW, 50/60HZ	9	12/300	12/300	7/190	CE*
	IND-31P-8000	Exclude glass,If needed, 300*300 or 320*320 ceramic glass(mm) can be applied.	3N~380-415V AC, 8kW, 50/60HZ	9	12/300	12/300	7/190	CE*
	IND-31W-3500S	Exclude glass,If needed, Φ300 ceramic glass(mm) can be applied.	208-240V AC, 3.5kW, 50/60HZ	8.5	13/320	10/260	4/90	CE
	IND-31WH-5000S	Exclude glass,If needed, Φ300 ceramic glass(mm) can be applied.	3N~380-415V AC, 5kW, 50/60HZ	9	13/320	10/260	4/90	CE*
	IND-30P-3500x2E	295*595 ceramic glass(mm)	3N~380-415V AC, 3.5kW*2 50/60HZ	16	11/280	21/537	4/100	CE
	IND-30P-3500x2	Exclude glass, If needed, 320*580 ceramic glass(mm) can be applied.	3N~380-415V AC, 3.5kW*2 50/60HZ	15	12/310	20/500	4/100	CE
	IND-30PH-5000x2	Exclude glass, If needed, 320*580 ceramic glass(mm) can be applied.	3N~380-415V AC, 5kW*2, 50/60HZ	18	12/310	21/530	4/100	CE*

Heavy Duty



IND-P-M8
IND-P-M12
IND-P-M16



IND-W-M8(300)
IND-W-M8
IND-W-M12
IND-W-M16

Modular Top	Model	Description	Power	NT (kg)	Dimensions (inch/mm)			CERT
					W	D	H	
	IND-P-M8	400*400 ceramic glass(mm)	3~380-415V AC, 8kW, 50/60HZ	29	17/427	7/173	6/140	CE**
	IND-P-M12	400*400 ceramic glass(mm)	3~380-415V AC, 12kW, 50/60HZ	29	17/427	7/173	6/140	CE**
	IND-P-M16	400*400 ceramic glass(mm)	3~380-415V AC, 16kW, 50/60HZ	29	17/427	7/173	6/140	CE**
	IND-W-M8(300)	Φ300 ceramic glass(mm) Φ360 wok Single handle	3~380-415V AC, 8kW, 50/60HZ	28	17/427	7/173	6/140	CE**
	IND-W-M8	Φ400 ceramic glass(mm) Φ450 double ring wok	3~380-415V AC, 8kW, 50/60HZ	28	17/427	7/173	6/140	CE**
	IND-W-M12	Φ400 ceramic glass(mm) Φ450 double ring wok	3~380-415V AC, 12kW, 50/60HZ	28	17/427	7/173	6/140	CE**
	IND-W-M16	Φ400 ceramic glass(mm) Φ450 double ring wok	3~380-415V AC, 16kW, 50/60HZ	28	17/427	7/173	6/140	CE**

Tips

CE : CE Certificate
CE* : CE DOC
CE** : CE DOC, need to clarify requiring CE version when order.