



The Best in Induction Technology:
INSTINCT





Top quality is a commitment

INDUCS was founded in 1998 and since then it has been located in Herisau, Switzerland. At the cutting edge of technology and with 20 years of experience, the INDUCS brand is one of the world's leading suppliers of induction technology for professional kitchens.

Our aim is to provide a safe, pleasant and high-quality working environment for professional chefs. From the outset, we attached particular importance to developing and producing the key components of our appliances by ourselves. Our products are a evidence to Swiss quality, which is renowned for durability, reliability and perfection.

The mid-1990s saw a quantum leap in cookery technology. Thanks to the advances in electronics development it is possible to convert large amounts of energy directly into heat. Over 90% of the energy is transferred to the cooking vessel, resulting in cost savings in electricity of up to 40%. Every day, chefs and operators are delighted with the unique efficiency of our products, combined with their precision control and ability to reach roasting temperatures within seconds. Our many years of experience and knowledge gained are continually reflected in new developments and product enhancements.

For over 140 years, chefs around the world have come to rely on the durability, performance and flexibility of the Garland brand of commercial cooking equipment.

Since 2013, INDUCS AG has been a subsidiary of the internationally established Welbilt Inc. Group with headquarters in Tampa, Florida. Professional commercial kitchen equipment represents an important line of business for the well-diversified company. With the fundamental guiding principle of only committing innovation and the highest quality, the enterprise found an ideal partner for their line of induction equipment for contemporary professional kitchens in INDUCS.

Contents

INSTINCT Features at a Glance	5
RTCSmp[®] Technology	7
The INSTINCT Models - An Overview	8
INSTINCT Hob 3/5	10
INSTINCT Hob 10	12
INSTINCT Wok 3/5/8	14
INSTINCT Griddle 3/5	16
INSTINCT Griddle 10	18





INSTINCT Features at a Glance

In an effort to offer the very best in the area of induction tabletop appliances, we have worked closely with our partners as well as with our users in the development of the INSTINCT tabletop appliances. The product portfolio covers all of your induction tabletop appliance needs, however you may decide – whether 1 cooking zone, 2 cooking zones, wok or griddle.

- RTCSmp® Technology
- Simple and intuitive operation: “Tip and Turn”
- Uncluttered, elegant display
- Innovative pan detector
- Temperature control, holding function from 25 to 100°C
- Timer with automatic power shut-off
- Intelligent, reliable protection against heating while empty/ overheating
- Fan is virtually silent yet delivers very good cooling capacity
- High-resolution cooking at the minimum power level of 1 is possible
- Very good power transfer over the entire assortment of pans



Air filter can be easily removed and washed



Height-adjustable feet, NSF compliant



Tip and Turn

Ingeniously simple and reliable

Tip: Light pressure on the control knob activates the appliance.

Turn: The desired temperature level can be set by turning the knob.



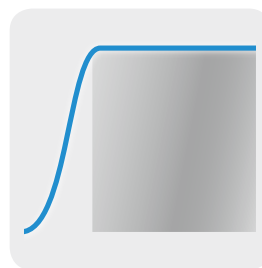
RTCSmp[®] Technology

The first and only comprehensive control and monitoring system for induction technology

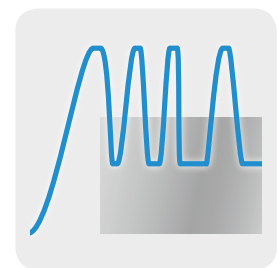
Electronic

Fast, safe, accurate

- Temperature monitoring by the electronics
- Temperature monitoring of the induction coils
- Monitoring of the energy supply
- Control in real time



Conventional

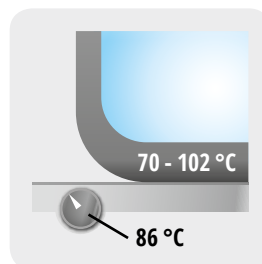


Induction

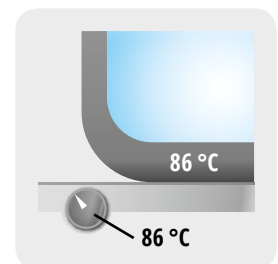
Temperature Control

No delay, exact down to 1°C

- Wireless temperature monitoring at pan and bottom
- Overall surface is measured and controlled
- Temperature deviations are corrected with no delay



Conventional induction



Induction with RTCSmp[®]

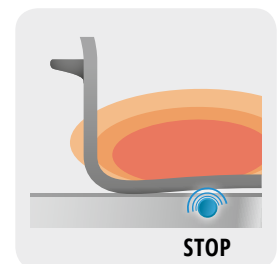
Protection Against Empty Heating

Reliable, fast-acting, intelligent

- Important working safety
- Controlled and monitored heating of pan and bottoms



Conventional induction



Induction with RTCSmp[®]

The **INSTINCT** Models – An Overview

INSTINCT Hob 3 / 5



INSTINCT Hob 10



INSTINCT Wok 3 / 5 / 8



INSTINCT Griddle 3 / 5



INSTINCT Griddle 10



Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Hob 3 GI-99560026	240V / 50 Hz / 1 Phase	1 × 3.0kW	380 × 460 × 140 mm	12 kg
INSTINCT Hob 5 GI-99560028	415V / 50Hz / 3 Phase	1 × 5.0kW	380 × 460 × 140 mm	13kg
INSTINCT Hob 10 GI-99560217	415V / 50Hz / 3 Phase	2 × 5.0kW	380 × 720 × 140 mm	21 kg
INSTINCT Wok 3 GI-99570013	240V / 50Hz / 1 Phase	1 × 3.0kW	380 × 473 × 200 mm	14 kg
INSTINCT Wok 5 GI-99570015	415V / 50Hz / 3 Phase	1 × 5.0kW	380 × 473 × 200 mm	16 kg
INSTINCT Wok 8 GI-99570018	415V / 50Hz / 3 Phase	1 × 8.0kW	380 × 473 × 200 mm	18 kg
INSTINCT Griddle GI-99650033	240V / 50Hz / 1 Phase	1 × 3.0kW	531 × 493 × 198 mm	28 kg
INSTINCT Griddle 5 GI-99650035	415V / 50Hz / 3 Phase	1 × 5.0kW	531 × 493 × 198 mm	30 kg
INSTINCT Griddle 10 GI-99650041	415V / 50Hz / 3 Phase	2 × 5.0kW	656 × 717 × 198 mm	48 kg

INSTINCT Hob 3/5

1 Cooking Zone

This appliance with one cooking zone has 12 power levels with a holding function of 25 to 100°C and a timer function. It is especially energy efficient and is operated using a control knob. The appliance is convenient and operationally reliable and its very short heating times are impressive.



- Continuous temperature measurement at the bottom of the pan with RTCSmp technology (Real Time Temperature Control System multi-point)
- The reliable protection against heating an empty pot prolongs the service life of the induction appliance and of the cookware
- Consistent power transfer over the entire cooking time period for optimal cooking results
- Convenient cooking without heating the working environment thanks to direct heat transfer from the heating zone to the pan by means of induction
- Food residues do not burn onto the Ceran cook top thanks to the cool surface
- Simple and intuitive operation using a control knob
- Exceptionally robust and developed for continuous use in food service operations
- Timer from 1 to 240 minutes including a lockout function
- Warranty: 2 years on parts



Power levels
1 – 12



Temperature
holding
25 – 100°C



Functional errors
are visualised with
understandable
pictograms



Broad spectrum
of pans



Timer function

Technical Specifications

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Hob 3	240V/50Hz / 1 Phase	1 × 3.0kW	380 × 460 × 140 mm	12 kg
INSTINCT Hob 5	415V / 50Hz / 3 Phase	1 × 5.0kW	380 × 460 × 140 mm	14 kg



INSTINCT Hob 10

2 Cooking Zones

This appliance with two cooking zones has 2×12 power levels with two holding functions of 25 to 100°C and a timer function. It is especially energy efficient and is controlled using two knobs. High operational reliability and very short heating times are prominent characteristics.



- Continuous temperature measurement at the bottom of the pan with RTCsmp technology (Real Time Temperature Control System multi-point)
- The reliable protection against heating an empty pot prolongs the service life of the induction appliance and of the cookware
- Consistent power transfer over the entire cooking time for optimal results
- Convenient cooking without heating the working environment thanks to direct heat transfer from the heating zone to the pan by means of induction
- Very broad spectrum of pans thanks to an innovative variable frequency
- Food residues do not burn onto the Ceran cook top thanks to the cool surface
- Simple and intuitive operation using control knobs on the front
- Exceptionally robust and developed for continuous use in food service operations
- Warranty: 2 years on parts



Power levels
1 – 12



Temperature
holding
25 – 100°C



Functional errors
are visualised with
understandable
pictograms



Broad spectrum
of pans



Timer function

Technical Specifications

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Hob 10	415V / 50 Hz / 3 Phase	2 × 5.0kW	380 × 720 × 140 mm	21 kg



INSTINCT Wok 3 / 5 / 8

1 Cooking Zone

This exceptional wok appliance offers 12 power levels and has a Ceran wok cuvette with a diameter of 300 mm. It is especially energy efficient and is operated using the new “Tip and Turn” control knob. Further highlights are the integrated timer function, the high operational reliability and the transfer of power with no pauses for measurement, even when sautéing.



- The reliable protection against heating an empty pot prolongs the service life of the induction appliance and of the cookware
- Consistent power transfer over the entire cooking time for optimal results
- Convenient cooking without heating the working environment thanks to direct heat transfer from the heating zone to the pan by means of induction
- Food residues do not burn onto the Ceran cook top thanks to the cool surface
- Simple and intuitive operation using a control knob with an integrated mains switch on the front
- Exceptionally robust and developed for continuous use in food service operations
- Warranty: 2 years on parts



No pauses for pan detection



The appliance detects the pan even when sautéing



Timer function

Technical Specifications

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Wok 3	240V / 50Hz / 1 Phase	1 × 3.0kW	380 × 473 × 200 mm	14 kg
INSTINCT Wok 5	415V / 50 Hz / 3 Phase	1 × 5.0kW	380 × 473 × 200 mm	16 kg
INSTINCT Wok 8	415V / 50 Hz / 3 Phase	1 × 5.0kW	380 × 473 × 200 mm	18 kg



INSTINCT Griddle 3 / 5

1 Frying Zone

This ultra-modern griddle appliance provides a temperature setting range of 50 – 230°C, has a very functional non-stick frying surface and a practical timer function. It is exceptionally energy efficient and its extremely short heating time and the absolutely uniform distribution of heat are truly impressive. The instantaneous control of the frying temperature generates enthusiasm in every kitchen professional.



- Significantly reduced energy consumption thanks to the highly efficient induction technology with optimal energy transfer between the griddle plate and the fried foods and virtually no radiation of heat
- Specially developed induction griddle plate with quality surface protection
- RTCSmp temperature measurement and control down to one degree over the entire frying time and the entire frying surface for optimal frying results thanks to the RTCSmp technology
- Convenient frying without heating of the working environment thanks to direct heat transfer from the griddle plate to the fried foods
- Exceptionally high operational safety due to numerous safety features
- Brief heating time, from 20 – 200°C in 3½ minutes for 5kW and 4½ minutes for 3.5kW
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Exceptionally robust and developed for continuous use in food service operations
- Warranty: 2 years on parts



A griddle plate developed specially for the Griddle Line and the RTCSmp induction technology ensure a uniform frying zone. No tedious repositioning of the fried foods is necessary. Each fried item achieves the same quality.



Patented RTCSmp Real Time Temperature Control System: Enables temperature-controlled frying with contactless temperature measurement and control in real time.



Timer function

Technical Specifications

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Griddle 3	240V / 50 Hz / 1 Phase	1 × 3.0kW	531 × 493 × 198 mm	28 kg
INSTINCT Griddle 5	415V / 50 Hz / 3 Phase	1 × 5.0kW	531 × 493 × 198 mm	30 kg



1 frying zone with spatter guard in place
High-quality materials ensure a long service life.



INSTINCT Griddle 10

2 Frying Zones

The exceptional performance of the Flex Griddle also guarantees that new standards will be set with the 2-zone version as well. The high level of temperature flexibility ranging from 50 – 230°C, the special non-stick frying surface and the energy efficiency coupled with the extremely short heating time ensure exceptional performance in every professional kitchen.



- Significantly reduced energy consumption thanks to the highly efficient induction technology with optimal energy transfer between the griddle plate and the fried foods and practically no radiation of heat
- Specially developed induction griddle plate with quality surface protection
- RTCSmp temperature measurement and control down to one degree over the entire frying time and the entire frying surface for optimal frying results thanks to the RTCSmp technology
- Convenient frying without heating of the working environment thanks to direct heat transfer from the griddle plate to the fried foods
- Exceptionally high operational safety due to numerous safety features
- Brief heating time, from 20 – 200°C in 3½ minutes
- The air filter insert can be removed easily for simple cleaning; washable and reusable
- Exceptionally robust and developed for continuous use in food service operations
- Warranty: 2 years on parts



A griddle plate developed specially for the Griddle Line and the RTCSmp induction technology ensure a uniform frying zone. No tedious repositioning of the fried foods is necessary. Each fried item achieves the same quality.



Two individually adjustable frying zones with separate temperature controls for even more operational efficiency.



Timer function

Technical Specifications

Model	Electrical supply	Power rating	Dimensions W × D × H	Weight
INSTINCT Griddle 10	415V / 50 Hz / 3 Phase	2 × 5.0kW	656 × 717 × 198 mm	48 kg



2 frying zones with spatter guard in place
High-quality materials ensure a long service life.



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