

a **BRAND**
that **INNOVATES**

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erinox

**MODULAR
EFFICIENT
SMART
PRECISE
GREEN
CUSTOM
INNOVATIVE**

**INDUCTION
WARE**

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INDUCTION COOKING

Kitchens are modernised with **erinox** commercial induction cookware through the transition towards more precise and effective power control and energy efficiency. The delivered fast induction cooking technology is applied for counter-top, drop-in and wok solutions in industrial use. **erinox** presents cleaner, safer, cooler and efficient kitchen environments with increased saving even in air conditioning costs and lower utility bills.



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Cooker Series

Prime Line

70 Line

90 Line

Wok Line

Griddle Line

Fryer Line

- Counter-top and drop-in customware options.
- Precisely-adjustable power levels
- Mono-phase and tri-phase options
- Maximum power mode heating at extreme speeds
- Dynamic temperature check with sensors allowing active protection mode
- Device control with digital and electro-mechanical interface (touch, membrane keys, rotary switch)
- Safety control in case of forgotten cookware on the pot
- High-quality circuitry and hardware supporting the parallel use
- Resilient against voltage changes
- High quality and durable glass ceramic specified for cooker top panels



Prime Line



220CTPR4x875



220DIPR3500



220DIPR8x875



220CTPR2x3500

PRIME LINE

Model	Description	Specifications	Dimensions
220DIPR3500	Drop-in	220V, 16A, 3500W	40X40X13
220CTPR3500	Counter-top	220V, 16A, 3500W	42x32X15
220DIPR4x875	Drop-in	220V, 16A, 4x875W	40X40X13
220CTPR4x875	Counter-top	220V, 16A, 4x875W	42x32X15
220DIPR2x3500	Drop-in	220V, 2x16 A, 2x3500W	54X34X13
220CTPR2x3500	Counter-top	220V, 2x16 A, 2x3500W	42x52x15
220DIPR8x875	Drop-in	220V, 2x16 A, 8x875W	34X54X13
220CTPR8x875	Counter-top	220V, 2x16 A, 8x875W	42x52x15

70 Line



220DI704X3500R



220DI702X3500T



220DI708X875R

70 LINE DROP-IN

Model	Description	Specifications	Dimensions
220DI702x3500R	Rotary Switch Control	220V, 2x16 A, 2x3500W	65x33x13
220DI702x3500T	Touch Control	220V, 2x16 A, 2x3500W	65x33x13
220DI708x875R	Rotary Switch Control	220V, 2x16 A, 8x875W	65x33x13
220DI704x3500R	Rotary Switch Control	220V, 4x16 A, 4x3500W	65x65x13
380DI702x5000R	Rotary Switch Control	380V, 27 A, 2x5000W	65x33x13
380DI704x5000R	Rotary Switch Control	380V, 53 A, 4x5000W	65x65x13



90 Line



220DI902X3500T



220DI902X5000R



220DI904X3500R

90 LINE DROP-IN

Model	Description	Specifications	Dimensions
220DI902x3500R	Rotary Switch Control	220V, 2x16 A, 2x3500W	72X36X13
220DI902x3500T	Touch Control	220V, 2x16 A, 2x3500W	72X36X13
220DI904x3500R	Rotary Switch Control	220V, 4x16 A, 4x3500W	72X72X13
380DI902x5000R	Rotary Switch Control	380V, 27 A, 2x5000W	72X36X13
380DI904x5000R	Rotary Switch Control	380V, 53 A, 4x5000W	72X72X13

Wok Line



220DIWOK3500



380DIWOK5000



WOK LINE

Model	Description	Specifications	Dimensions
220DIWOK3500	WOK Line, Drop-in	220V, 16A, 3500W	40X40X20
220CTWOK3500	WOK Line, Counter-top	220V, 16A, 3500W	40X40X25
380DIWOK5000	WOK Line, Drop-in	380V, 14 A, 5000W	40X40X20
380CTWOK5000	WOK Line, Counter-top	380V, 14 A, 5000W	40X40X25

Griddle/Fryer Line



220DIGRD40X40



380DIGRD60X40



220DIFRYER

GRIDDLE / FRYER LINE

Model	Description	Specifications	Dimensions
220DIGRD40X40	Griddle Line, Drop-in	220V, 2x16 A, 2x3500W	50x50x15
220CTGRD40X40	Griddle Line, Counter-top	220V, 2x16 A, 2x3500W	50x50x25
380DIGRD60X40	Griddle Line, Drop-in	380V, 27 A, 2x5000W	70x50x15
380CTGRD60X40	Griddle Line, Counter-top	380V, 27 A, 2x5000W	70x50x25
220DIFRYER	Fryer Line, Drop-in	220V, 2x16 A, 2x3500W	40x70x46
220CTFRYER	Fryer Line, Counter-top	220V, 2x16 A, 2x3500W	40x60x30



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ERARGE & ERGTECH ambitiously innovate for the high-technology inductionware, smart kitchen electronics and systems for the gastronomy sector. ERARGE & ERGTECH with its leading brand **erinox**, design, develop and produce new-generation induction warmers and cookers

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INDUCTION WARMING

Serving is just as important as cooking for prestigious gastronomic experiences, **erinox** induction warming technology offers consistent holding of the right food temperature in even remotely controlled settings. Precise and efficient warming and holding enable the most proper presentation of food in the best and healthier conditions, preserving the nutritional value.



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Induction Warming

- Counter-top and drop-in customware options
- Precisely-adjustable power levels
- Active protection mode by quantified pot detection and dynamic temperature control
- High-quality circuitry and hardware supporting the parallel use
- Resilient against voltage changes
- High quality and durable glass ceramic specified for warmer top panels
- Models with 1/1 & 2/3 gastronorm size and single-hob & double-hob options
- Standard gastronomic chafing-dish sizes compliant with **erinox** warmer models





COUNTER-TOP WARMERS

Model	Description	Specs	Dimensions
220CT23650	GN: 2/3, 650W	220V, 3A	42x32X15
220CT231000	GN: 2/3, 1000W	220V, 5A	42x32X15
220CT11650	GN: 1/1, 650W	220V, 3A	42x52x15
220CT111000	GN: 1/1, 1000W	220V, 5A	42x52x15
220CT112x650	GN: 1/1, 2x650W	220V, 2x3A	42x52x15
220CT112x1000	GN: 1/1, 2x1000W	220V, 2x5A	42x52x15



DROP-IN WARMER

Model	Description	Specs	Dimensions
220DI23650	GN: 2/3, 650W	220V, 3A	40 x 40 x 13
220DI231000	GN: 2/3, 1000W	220V, 5A	40 x 40 x 13
220DI11650	GN: 1/1, 650W	220V, 3A	60 x 40 x 13
220DI111000	GN: 1/1, 1000W	220V, 5A	60 x 40 x 13
220DI112x650	GN: 1/1, 2x650W	220V, 2x3A	60 x 40 x 13
220DI112x1000	GN: 1/1. 2x1000W	220V. 2x5A	60 x 40 x 13

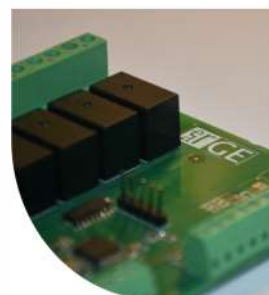


WHY erinox INDUCTIONWARE

- Smart pot detection
- Modular & precise power control
- Modular, safe & ergonomic by-design
- Capacitive touch control
- Up to %95 energy efficiency
- Fast boil (less than 1 minute for boiling 1 litre of water)
- Hygienic use
- Applicable for wok, cook table, griddle, fryer and instant boilers
- Easy maintenance and quick feedback
- One-year warranty
- Widely preferred and being used in 2000+ points
- Effective customer support
- Customware design for both cooking and warming
 - IoT-enabled monitorability
 - Adaptive power and food service management with weight control
 - Digital assistant for food service management

Industrial Kitchen Electronics & Innovations

- Embedded design & Implementation of control cards, relay cards and IoT enabled peripherals
- Industrial electronics for smart and connected ovens
- Customised Industrial solutions for dishwashers
- Digitally-twinned ice-cream machines
- Service optimisation according to consumer behaviour analysis
- Virtual digital and robotic assistant for food production
- Augmented & Virtual Reality for distant training & maintenance



Contact us
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