

## ***Commercial Induction Soup Cooker Line***



## ***Restaurant Induction Soup Cooker***

Why more and more commercial & industrial kitchens are switching to using induction stock pots? Commercial induction soup boilers are much safer than traditional gas soup burners since there is no exposed burner and no open flame.

A cool, quiet, clean, and comfortable kitchen will make chefs healthy and happy all day. Compared to electric soup pots, commercial induction stockpots are more efficient and have instant temperature responses.

## Commercial Induction Soup Cooker Line



**84L Freestanding Commercial Induction Soup Cooker**

### FEATURES

- Using German Infineon IGBT: stable performance, ultra-low noise (45db).
- 1.3mm thick stainless steel shell body, IPX4 waterproof level; CE certificate.
- 84L soup capacity, which can meet the meal volume of 170 people.
- More than 95% energy efficiency, and eco-conscious designs.
- High-frequency pure copper coil, Resistance to 150 °C, high thermal conductivity

### Model

LT-PDZ600-E112  
LT-PDZ600-E115

### Manual Control Way

- Knob Power Control, from 0 Level to 8 Level

### Part Parameter

- Soup Bucket Size: 600\*600mm, 84L
- Water Inlet Connection: 1/2 Inch Pipe
- Water Outlet Ball Valve: 1/4 Inch Pipe
- Water Pressure: 0.1-0.6 MPa

### Digital Control Way

- Intelligent Display is Real-time dynamic display of the working status

### Application

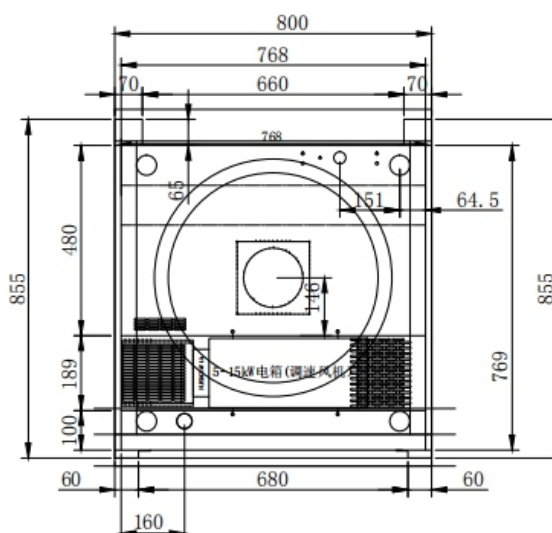
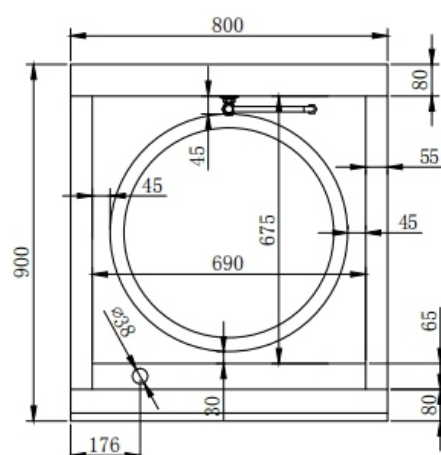
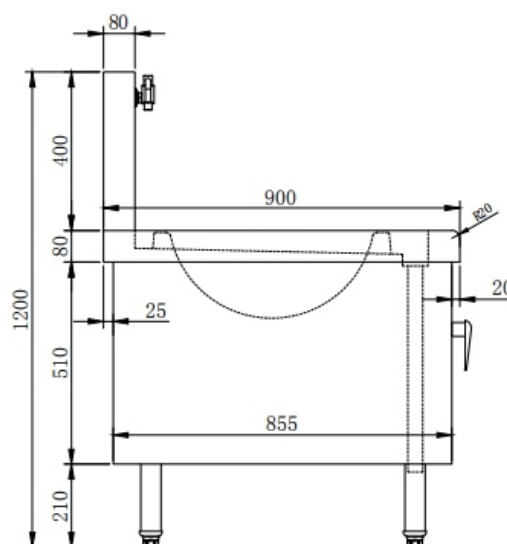
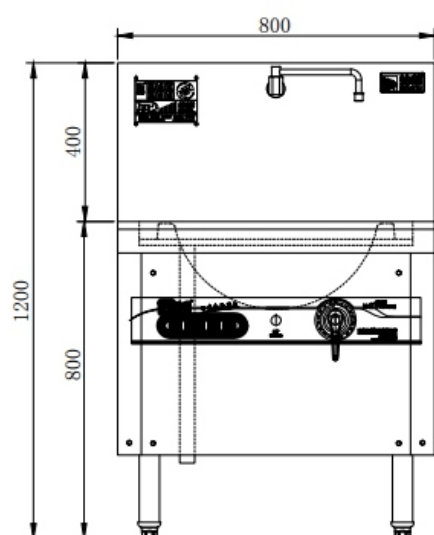
Restaurants, canteens, hotels, school canteens, food service companies to boil or stew large amounts of meat, soup, sauce, porridge.

### Safety Feature

- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

## Commercial Induction Soup Cooker Line

Model Item	Power & Voltage	Power & Voltage	Power & Voltage
LT-PDZ600-E112	12KW . 380V	L800*W900*H800+400mm	84L
LT-PDZ600-E115	15KW . 380V		
Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V			



## Commercial Induction Soup Cooker Line



**170L Industrial Induction Soup Cooker**

### FEATURE

- Using German Infineon IGBT: stable performance, ultra-low noise (45db).
- 1.3mm thick stainless steel shell body, IPX4 waterproof level; CE certificate.
- More than 95% energy efficiency, and eco-conscious designs.
- 170L soup capacity, which can meet the meal volume of 350 people
- High-frequency pure copper coil, Resistance to 150 °C, high thermal conductivity

### Model

LT-Y700-E115  
LT-Y700-E120  
LT-Y700-E125

### Manual Control Way

- Knob Power Control, from 0 Level to 8 Level

### Part Parameter

- Soup Bucket Size: 650\*520mm, 170L
- Water Inlet Connection: 1/2 Inch Pipe
- Water Outlet Ball Valve: 1/4 Inch Pipe
- Water Pressure: 0.1-0.6 MPa

### Digital Control Way

- Intelligent Display is Real-time dynamic display of the working status.

### Application

Restaurants, canteens, hotels, school canteens, food service companies to boil or stew large amounts of meat, soup, sauce, porridge.

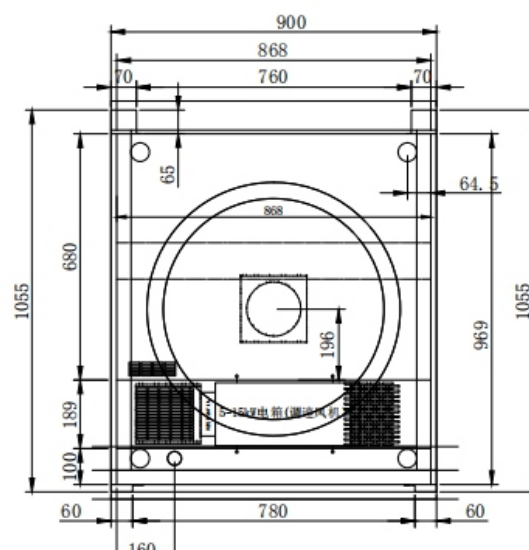
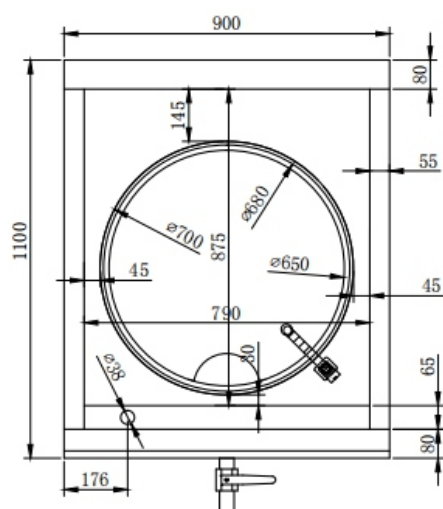
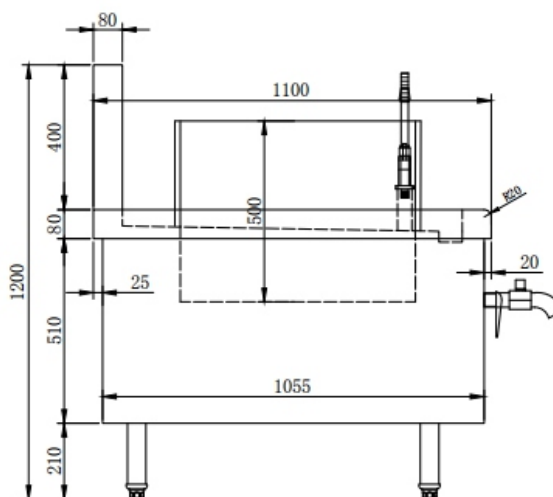
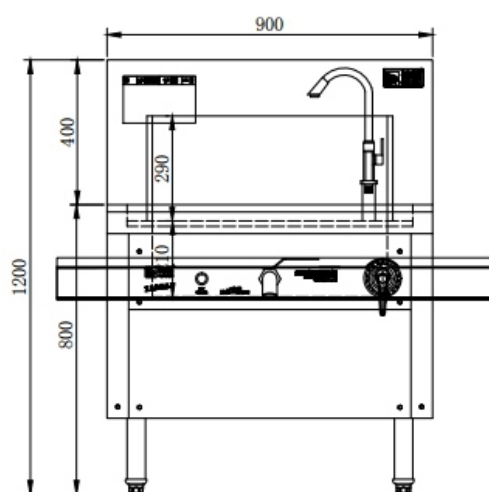
### Safety Feature

- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

## Commercial Induction Soup Cooker Line

Model Item	Power & Voltage	Parameter	Capacity
LT-Y700-E115	15KW . 380V	L900*W1100*H800+400mm	170L
LT-Y700-E120	20KW . 380V	L900*W1100*H800+400mm	170L
LT-Y700-E125	25KW . 380V	L900*W1100*H800+400mm	170L

Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V



## Commercial Induction Soup Cooker Line



**Single-Burner Restaurant  
Induction Soup Cooker**

### Feature

- Using German Infineon IGBT: Stable performance, ultra-low noise (45db).
- High-grade durable glass-ceramic panel: It can bear the weight of 200kg.
- 87L soup capacity, which can meet the meal volume of 170 people.
- More than 95% energy efficiency, and eco-conscious designs
- 1.3mm thick stainless steel shell body, IPX4 waterproof level; CE certificate.

### Model

LT-P420-E108 LT-P420-E112  
LT-P420-E115 LT-P420-E118

### Control Way

- Knob Power Control, from 0 Level to 8 Level
- Intelligent Display is Real-time dynamic display of the working status.

### Test Data

Heating time-based 80% water of the Pot

- 8KW induction soup cooker: 48 min
- 12KW induction soup cooker: 32 min
- 15KW induction soup cooker: 26 min
- 18KW induction soup cooker: 22 min

### Safety Feature

- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

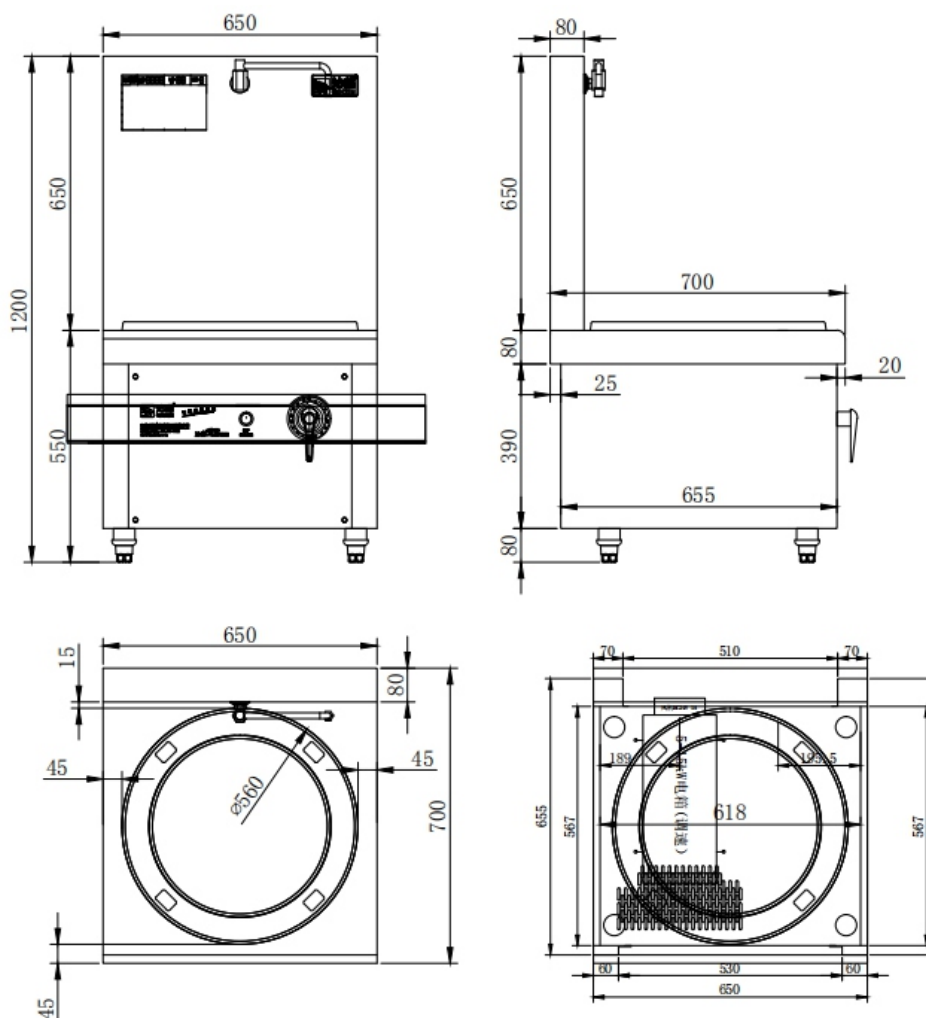
### Application

Restaurants, canteens, hotels, school canteens, food service companies to boil or stew large amounts of meat, soup, sauce, porridge.

## Commercial Induction Soup Cooker Line

Model Item	Power & Voltage	Parameter	Capacity
LT-P420-E108	8KW . 380V	L650*W700*H550+650mm	87L
LT-P420-E112	12KW . 380V	L650*W700*H550+650mm	87L
LT-P420-E115	15KW . 380V	L650*W700*H550+650mm	87L
LT-P420-E118	18KW . 380V	L650*W700*H550+650mm	87L

Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V





## Commercial Induction Soup Cooker Line



**Double-Burners Restaurant Induction Soup Cooker**

### Feature

- Using German Infineon IGBT, stable performance, ultra-low noise (45db).
- High-grade durable glass-ceramic panel: It can bear the weight of 200kg.
- 175L soup capacity, which can meet the meal volume of 360 people
- More than 95% energy efficiency, and eco-conscious designs.
- 1.3mm thick stainless steel shell body, IPX4 waterproof level; CE certificate.

### Model

LT-P420II-E108 LT-P420II-E112  
LT-P420II-E115 LT-P420II-E118

### Control Way

- Knob Power Control, from 0 Level to 8 Level
- Display is Real-time Intelligent dynamic display of the working status.

### Test Data

Heating time-based 80% water of the Pot

- 8KW induction soup cooker: 48 min
- 12KW induction soup cooker: 36 min
- 15KW induction soup cooker: 26 min
- 18KW induction soup cooker: 22 min

### Safety Feature

- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

### Application

Restaurants, canteens, hotels, school canteens to boil or stew large amounts of meat, soup, sauce, porridge.



## Commercial Induction Soup Cooker Line

Model Item	Power & Voltage	Parameter	Capacity
LT-P420II-E108	8KW . 380V	L1300*W700*H550+650mm	87L*2
LT-P420II-E112	12KW . 380V	L1300*W700*H550+650mm	87L*2
LT-P420II-E115	15KW . 380V	L1300*W700*H550+650mm	87L*2
LT-P420II-E118	18KW . 380V	L1300*W700*H550+650mm	87L*2
Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V			

