

Commercial Induction Built-in Cooker Line



Restaurant Induction Drop-in Cooker

The two synonyms “built-in” and “drop-in” have behavior instructions, which means that installation operations are required after the device is purchased, which is more like putting it in a space.

Combining the energy efficiency and cooler kitchens of electric cookers and the quicker heating of gas stoves, the built-in induction cooktop is more energy-efficient and safe to use. Moreover, commercial-quality commercial cookers need less space and maintenance. You will reduce kitchen operating costs by about 50% with our commercial cooktops!

Commercial Induction Built-in Cooker Line



380V Commercial Induction Built-in Cooker

Model

LT-QPM-F205
LT-QPM-F208

Test Data

Take Example: Boiling 10L water from 20°C to 100°C

- 5KW built-in cooker: around 11 minutes
- 8KW built-in cooker: around 8 minutes

Application

Restaurants, hotels, industrial plants, canteens for stir-frying, stewing, boiling, frying.

FEATURES

- Using German "Infineon" IGBT, high quality performance.
- 4mm thick heated glass with high thermal conductivity. CE certificate.
- 93% of energy efficiency: faster cooking and minus energy dispersion.
- Twin-turbo cooling fans remove waste heat and protect heating elements.
- High-frequency pure copper coil, Resistance to 150 °C.

Control Way

- Knob Power Control, from 0 Level to 5 Level.
- Multifunctional Button Control, Support timing, constant temperature.

Button Panel

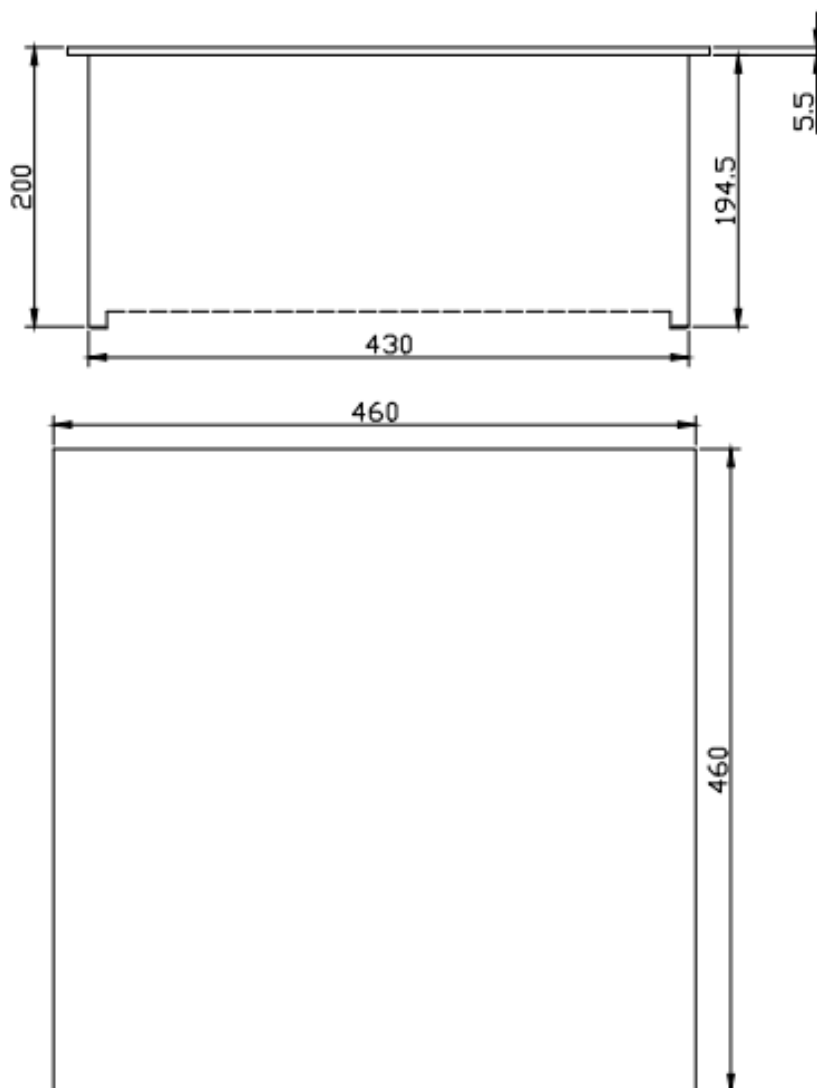
- Temperature adjustment buttons
- Time preset & adjustment buttons.

Safety Feature

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

Commercial Induction Built-in Cooker Line

Model Item	Power	Product Size	Heat Size
LT-QPM-F205	5KW . 380V	L460*W460*H200mm	330*330mm
LT-QPM-F208	8KW . 380V		
Electric Connection: 380V, 3 Phase, Fluctuation range from 340V-464V			



Commercial Induction Built-in Cooker Line



**220V Commercial Induction
Built-in Cooker**

FEATURES

- Using German "Infineon" IGBT, high quality performance.
- 4mm thick heated glass with high thermal conductivity. CE certificate.
- 93% of energy efficiency: faster cooking and minus energy dispersion.
- Twin-turbo cooling fans remove waste heat and protect heating elements.
- High-frequency pure copper coil, Resistance to 150 °C.

Model

LT-QPM-C335
LT-QPM-C205

Control Way

- Knob Power Control, from 0 Level to 5 Level
- Multifunctional Button Control, Support timing, constant temperature.

Test Data

Take Example: Boiling 10L water from 20°C to 100°C

- 3.5KW built-in cooker: around 16 minutes
- 5KW built-in cooker: around 11 minutes

Button Panel

- Temperature adjustment buttons.
- Time preset & adjustment buttons.

Application

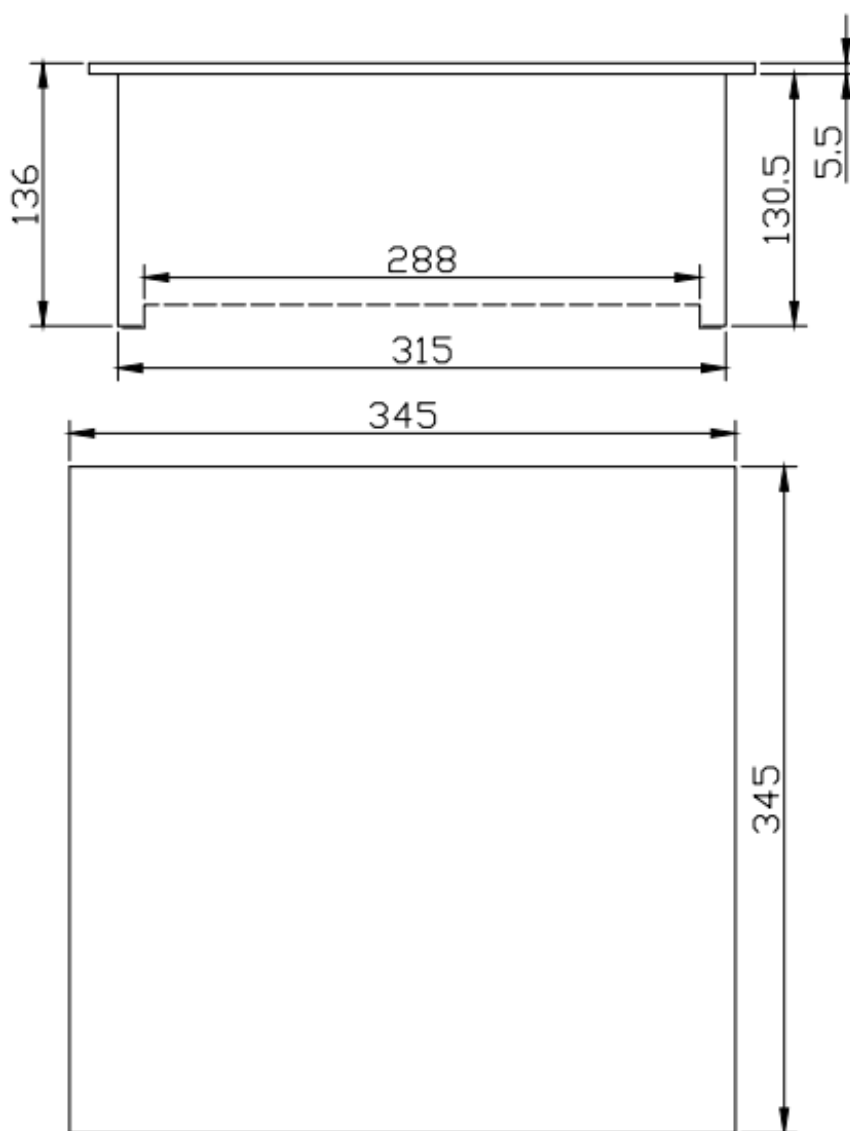
Restaurants, hotels, industrial plants, canteens for stir-frying, stewing, boiling, frying, boiling food.

Safety Feature

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

Commercial Induction Built-in Cooker Line

Model Item	Power	Product Size	Heat Size
LT-QPM-C335	3.5KW . 220V	L345*W345*H136mm	240*240mm
LT-QPM-C205	5KW . 220V		
Electric Connection: 220V, 1 Phase, Fluctuation range from 180V-240V			



Commercial Induction Built-in Cooker Line



Commercial Induction Built-in Cooker

FEATURES

- Using German “Infineon” IGBT, high quality performance.
- 4mm thick heated glass with high thermal conductivity. CE certificate.
- 93% of energy efficiency: faster cooking and minus energy dispersion.
- Twin-turbo cooling fans remove waste heat and protect heating elements..
- High-frequency pure copper coil, Resistance to 150 °C.

Model

LT-QPM-C135
LT-QPM-C105

Control Way

- Knob Power Control, from 0 Level to 5 Level
- Multifunctional Button Control, Support timing, constant temperature.

Test Data

Take Example: Boiling 10L water from 20°C to 100°C

- 3.5KW built-in cooker: around 16 minutes
- 5KW built-in cooker: around 11 minutes

Button Panel

- Temperature adjustment buttons.
- Time preset & adjustment buttons.

Application

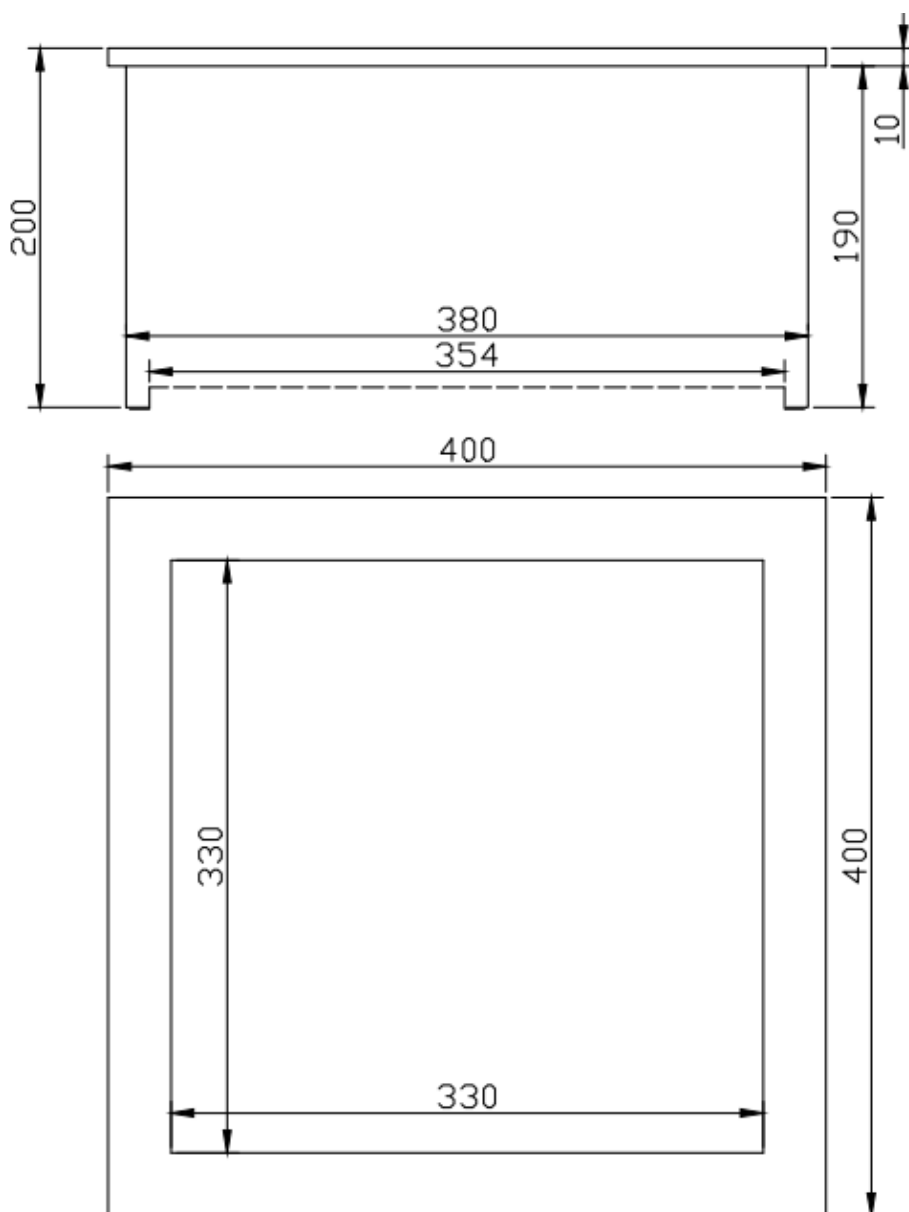
Restaurants, hotels, industrial plants, canteens for stir-frying, stewing, boiling, frying, boiling food.

Safety Feature

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

Commercial Induction Built-in Cooker Line

Model Item	Power	Product Size	Heat Size
LT-QPM-C135	3.5KW . 220V	L400*W400*H200mm	240*240mm
LT-QPM-C105	5KW . 220V		
Electric Connection: 220V, 1 Phase, Fluctuation range from 180V-240V			



Commercial Induction Built-in Cooker Line



Commercial Induction Built-in Wok Cooker

FEATURES

- Using German “Infineon” IGBT chip, high quality performance.
- 5mm thick wok glass with high thermal conductivity. CE certificate.
- 93% of energy efficiency: faster cooking and minus energy dispersion.
- Twin-turbo cooling fans remove waste heat and protect heating elements.
- High-frequency pure copper coil, Resistance to 150 °C

Model

LT-QAM-C135
LT-QAM-C105

Control Way

- Knob Power Control, from 0 Level to 5 Level
- Multifunctional Button Control, Support timing, constant temperature.

Test Data

Take Example: Boiling 10L water from 20°C to 100°C

- 3.5KW built-in cooker: around 16 minutes
- 5KW built-in cooker: around 11 minutes

Button Panel

- Temperature adjustment buttons.
- Time preset & adjustment buttons

Application

Restaurants, hotels, industrial plants, canteens for stir-frying, stewing, boiling, frying, boiling food.

Safety Feature

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

Commercial Induction Built-in Cooker Line

Model Item	Power	Product Size	Heat Size
LT-QAM-C135	3.5KW . 220V	L400*W400*H238mm	Φ ₂₄₀ *240mm
LT-QAM-C105	5KW . 220V		
Electric Connection: 220V, 1 Phase, Fluctuation range from 180V-240V			

