

MULTI-BURNER INDUCTION HOB LINE



HEAVY-DUTY INDUCTION HOB

Several large or small pans place on one surface at the same time. High-efficiency, heavy-duty, commercial countertop induction hobs are designed for use in commercial kitchens. There are knob and button options. Cooking zones fitted with round coils mean one thing: one pan is used for each hotplate. They are available as single, dual, four or six burners, even three or five or nine burners as your required. You can also have the choice of round glass or square glass. Thanks to power levels control and high power density coil, they provide sensitive low-power cooking control for sauces, milk, and chocolates and keep holding at 80 °C, as well as fast cooking the different dishes. The ceramic top is easily cleaned with a mild cleaner.

Multi-burner Commercial Induction Cooker Line



Freestanding 4 Burner Restaurant Induction Cooker

Model

LT-B300IV-B135
LT-B300IV-B105

Two Wiring Methods

- Total input voltage is 220V single-phase
- Total input voltage is 380V three-phases

Application

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

FEATURES

- Using German "Infineon" IGBT, 93% energy efficiency.
- Four burners design with separate cooking zone and independent control.
- 6mm thickened glass heating panel with high thermal conductivity.
- Four commercial, high-flow fans for extra durability, remove waste heat.
- Diameter 210mm coil (intended for more than 230mm induction-ready pots).

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level.
- 8-speed power knob can adjust the heating power, from 700W to 3500W.

Digital Control Way

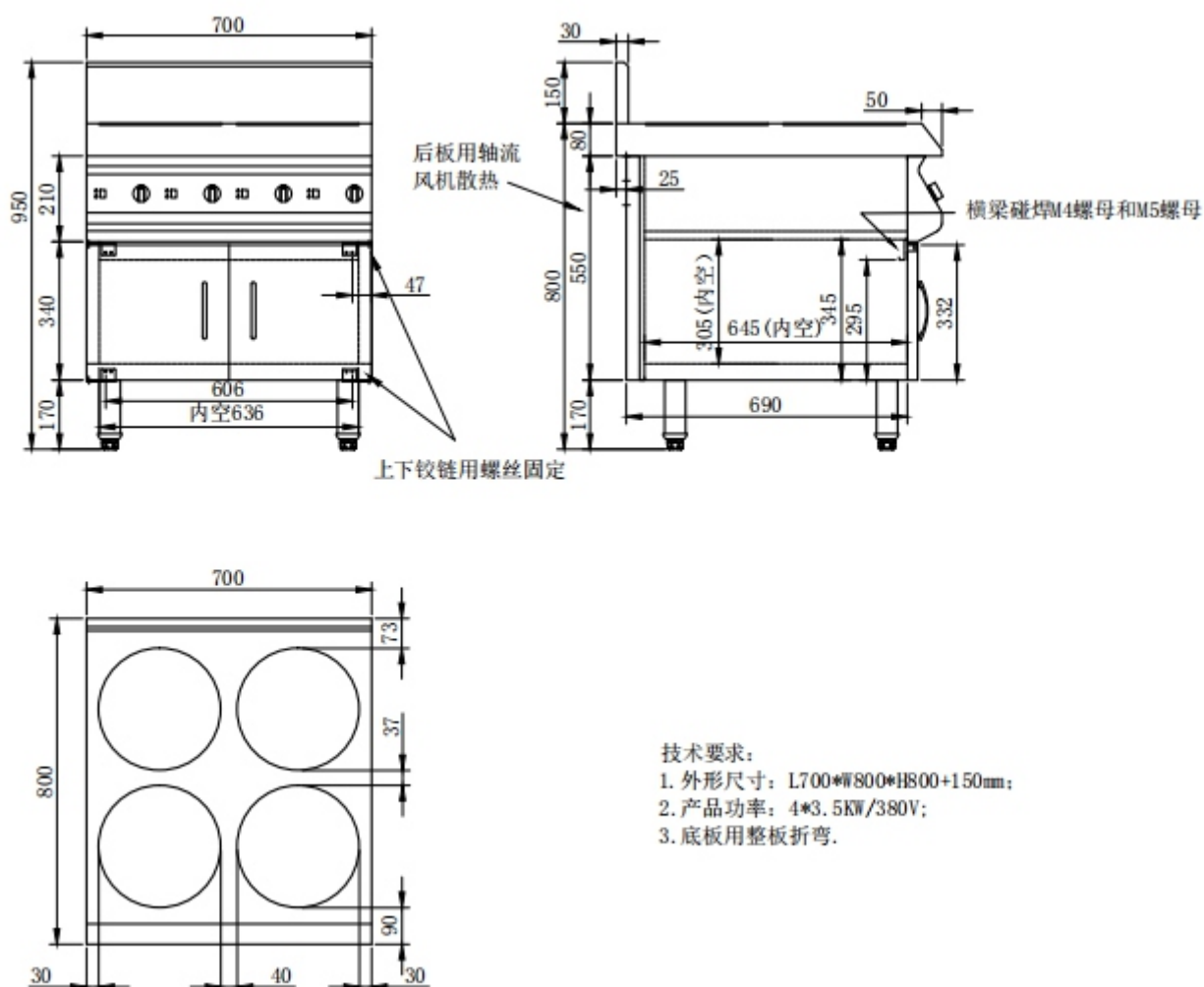
- Multi-sensor solid-state control with digital display.

Safety Feature

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

Multi-burner Commercial Induction Cooker Line

Model Item	Power & Voltage	Size	Heat Area
LT-B300IV-B135	3.5KW*4 . 380V	L700*W800*H800+150mm	Φ300*210mm
LT-B300IV-B105	5KW*4 . 380V		
Electric Connection: 380V, 3 Phase (voltage input 380V, single PCB inside voltage 220V)			



Multi-burner Commercial Induction Cooker Line



Freestanding 6 Burner Restaurant Induction Cooker

Model

LT-B300VI-B135
LT-B300VI-B105

Two Wiring Methods

- Total input voltage is 220V single-phase
- Total input voltage is 380V three-phases

Application

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

FEATURES

- Using German "Infineon" IGBT, 93% energy efficiency.
- Six burners design with separate cooking zone and independent control.
- 6mm thickened glass heating panel with high thermal conductivity.
- Six commercial, high-flow fans for extra durability, remove waste heat.
- Diameter 210mm coil (intended for more than 230mm induction-ready pots).

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level.
- 8-speed power knob can adjust the heating power, from 700W to 3500W.

Digital Control Way

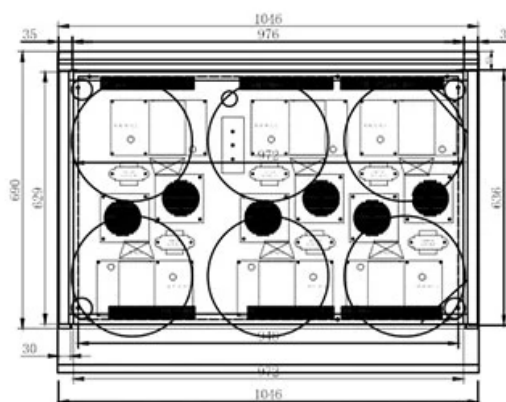
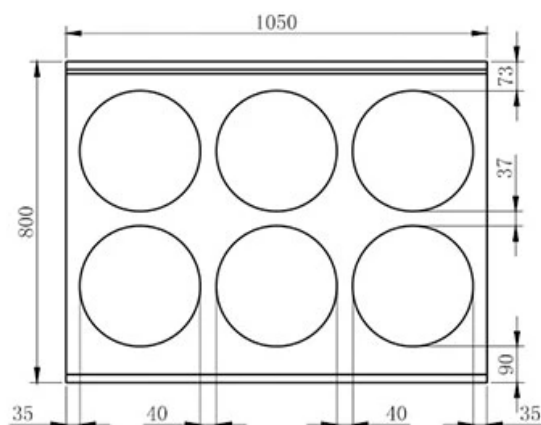
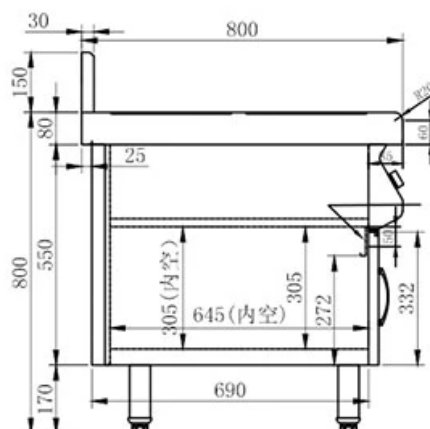
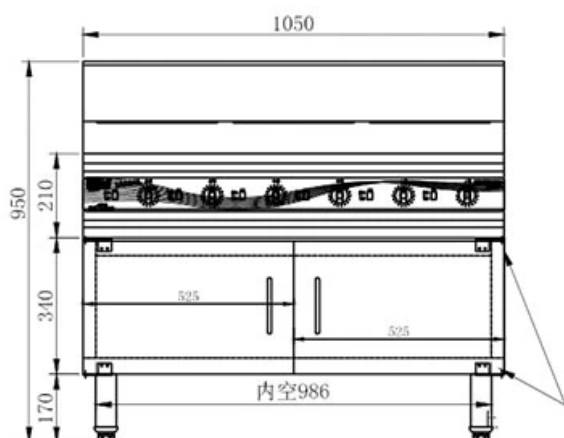
- Multi-sensor solid-state control with digital display.

Safety Feature

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

Multi-burner Commercial Induction Cooker Line

Model Item	Power & Voltage	Size	Heat Area
LT-B300VI-B135	3.5KW*6 . 380V	L 1050*W800*H800+150mm	Φ 300*210mm
LT-B300VI-B105	5KW*6 . 380V		
Electric Connection: 380V, 3 Phase (voltage input 380V, single PCB inside voltage 220V)			



Multi-burner Commercial Induction Cooker Line



Tabletop Double Burner Restaurant Induction Cooker

FEATURES

- Using German “Infineon” IGBT, 93% energy efficiency.
- Double burners design with separate cooking zone and independent control.
- 4mm thickened glass heating panel with high thermal conductivity.
- Double commercial, high-flow fans for extra durability, remove waste heat.
- Copper wire reel provides strong, stable, and direct heat output.

Model

LT-TBZ300IV-B135
LT-TBZ300IV-B105

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level, from 700W to 5000W.

Two Wiring Methods

- Total input voltage is 220V single-phase
- Total input voltage is 380V three-phases

Test Data

- Boiling 10L water from 20°C to 100°C
- 3.5KW induction cooker: 16 minutes
 - 5KW induction cooker: 11 minutes

Application

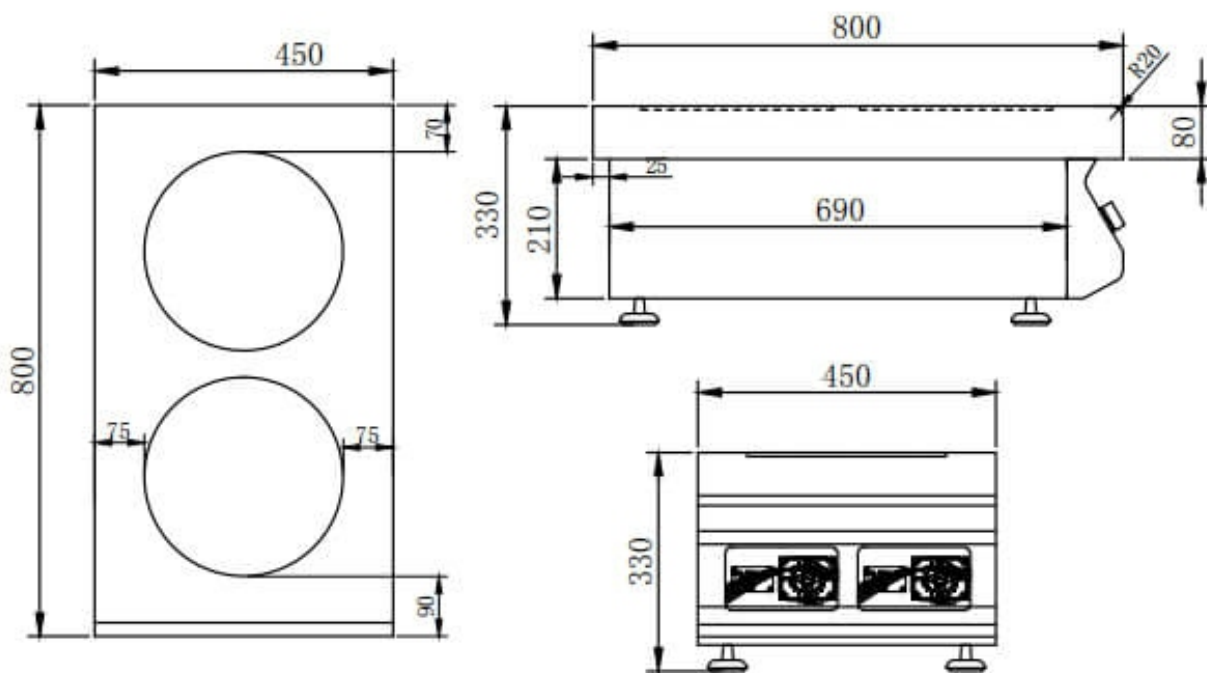
Restaurants, hotels, industrial plants, canteens for stir-frying, stewing, boiling, frying.

SAFETY FEATURE

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

Multi-burner Commercial Induction Cooker Line

Model Item	Power & Voltage	Size	Heat Area
LT-TBZ300IV-B135	3.5KW*2 . 220V	L450*W800*H330mm	Φ ₃₀₀ *210mm
LT-TBZ300IV-B105	5KW*2 . 220V		
Electric Connection: 220V, 1 Phase , 50-60Hz (The total input voltage is 220V with one wire)			



Multi-burner Commercial Induction Cooker Line



Tabletop Double Burner Restaurant Induction Cooker

FEATURES

- Using German “Infineon” IGBT, 93% energy efficiency.
- Double burners design with separate cooking zone and independent control.
- 4mm thickened glass heating panel with high thermal conductivity.
- Double commercial, high-flow fans for extra durability, remove waste heat.
- Copper wire reel provides strong, stable, and direct heat output.

Model

LT-TPP-B135
LT-TPP-B105

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level, from 700W to 5000W.

Test Data

- Boiling 10L water from 20°C to 100°C
- 3.5KW induction cooker: 16 minutes
 - 5KW induction cooker: 11 minutes

SAFETY FEATURE

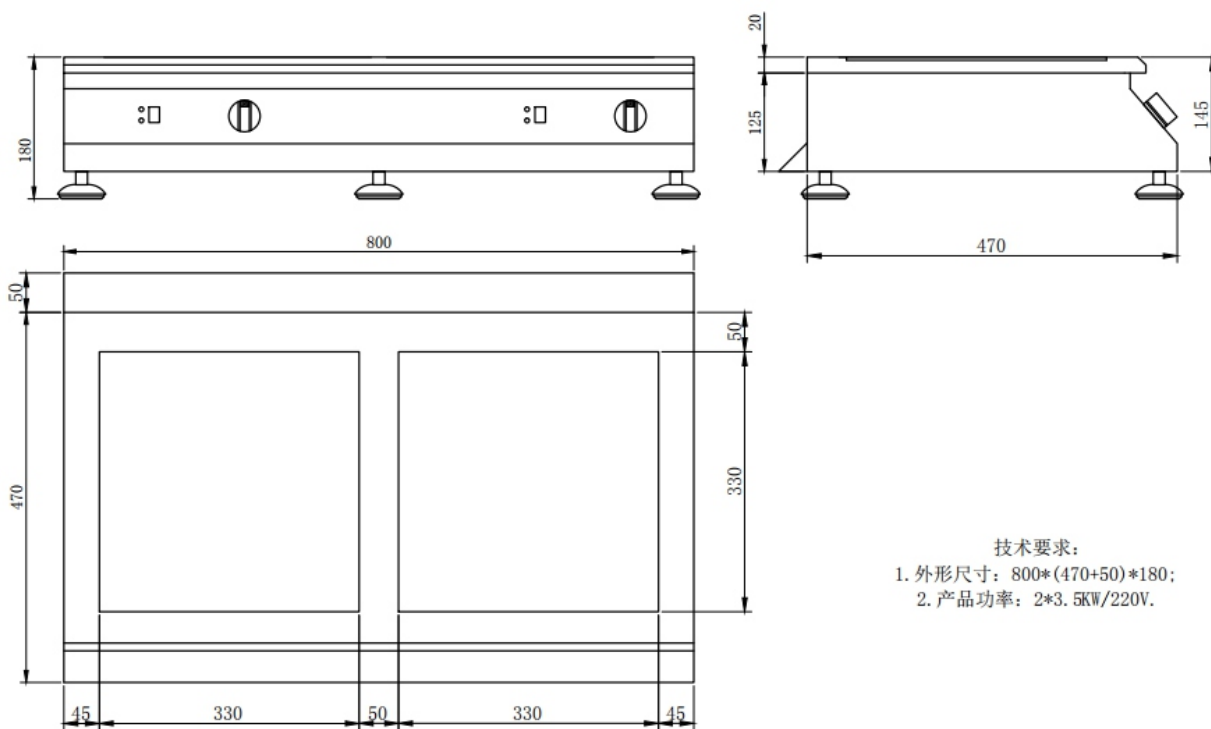
- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

APPLICATION

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

Multi-burner Commercial Induction Cooker Line

Model Item	Power & Voltage	Size	Heat Area
LT-TPP-B135	3.5KW*2 . 220V	L800*W520*H180mm	330*330*4mm
LT-TPP-B105	5KW*2 . 220V		
Electric Connection: 220V, 1 Phase, Fluctuation range from 180V-240V			



- 技术要求:
1. 外形尺寸: 800*(470+50)*180;
 2. 产品功率: 2*3.5KW/220V.

Multi-burner Commercial Induction Cooker Line



Tabletop Double-Burner Restaurant Induction Wok Cooker

FEATURES

- Using German "Infineon" IGBT, 93% energy efficiency.
- Double burners design with separate cooking zone and independent control.
- 4mm thickened glass heating panel with high thermal conductivity.
- Combination of wok + flat stovetop realizes frying and stewing at the same time.
- Copper wire reel provides strong, stable, and direct heat output.

Model

LT-TPA-B135
LT-TPA-B105

Manual Control Way

- Knob Power Control, from 0 Level to 8 Level, from 700W to 5000W.

Test Data

- Boiling 10L water from 20°C to 100°C
- 3.5KW induction cooker: 16 minutes.
 - 5KW induction cooker: 11 minutes.

SAFETY FEATURE

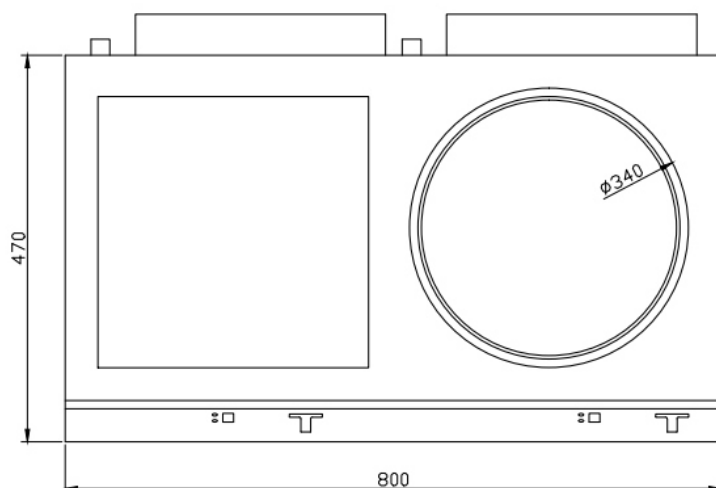
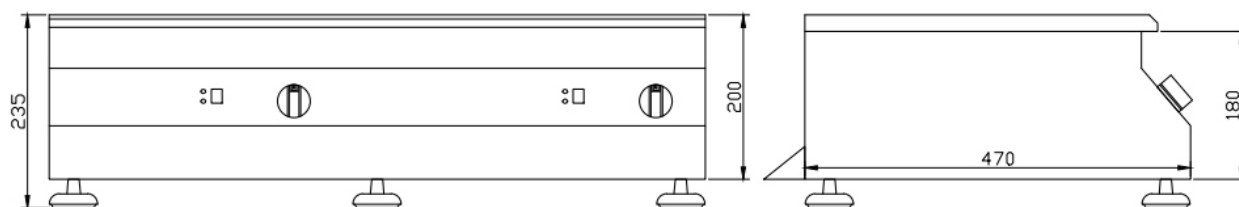
- Multiple security protections to ensure the stable operation of the equipment, such as power, voltage protections.

Application

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

Multi-burner Commercial Induction Cooker Line

Model Item	Power & Voltage	Size	Heat Area
LT-TPA-B135	3.5KW*2 . 220V	L800*W470+50*H235mm	Glass size: 330*330*4mm
LT-TPA-B105	5KW*2 . 220V		Wok Glass Size: 300*300*4mm
Electric Connection: 220V, 1 Phase, Fluctuation range from 180V-240V			



技术要求:
 1. 产品外形: 800X(470+50)X235
 2. 产品功率: 5KW/220V.