



**Chandran Steels**  
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HOTELIERS > CATERS > BAKERS  
**HOSPITALITY SHOW**

**Innovation plus**  
Intelligent Kitchen



**Chandran Steels**

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[WWW.CHANDRANSTEELSONLINE.COM](http://WWW.CHANDRANSTEELSONLINE.COM)

**CLEAN**  
**CONTROL**  
**SAFETY**  
**ENERGY EFFICIENCY**  
**SPEED**

**INDUCTION COOKING**  
**EQUIPMENTS**





### Commercial Induction Systems

Butler's innovative commercial induction systems are designed to take the food service experience to a whole new level with an advanced range of induction warmers, cooktops, woks, built in induction trolleys and fryers. Professional chefs in commercial kitchens can now enjoy enhanced productivity through faster cooking, substantial energy savings but most of all, a cooler and safer kitchen.



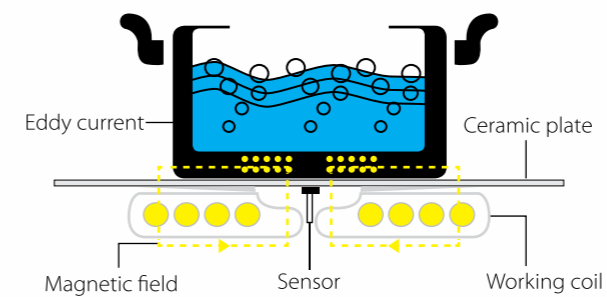
# The Induction Revolution

Whether the slightest touch of heat to melt the most delicate product or explosive force to instantly blacken or boil, CookTek® induction systems provide the means.

Chandran Steels innovative induction systems bring food service to a whole new level with advanced, efficient cooktops, food warmers, and more. Professional chefs in commercial kitchens enjoy higher productivity, substantial energy savings, and safer cooking

### Working Principle of Induction Systems

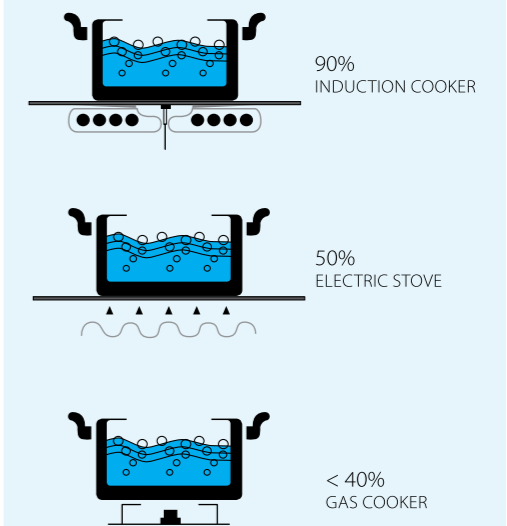
Induction cooking uses electric currents to directly heat pots and pans through magnetic induction. Instead of using thermal conduction (a gas or electric element transferring heat from a burner to a pot or pan), induction heats the cooking vessel itself almost instantly.



Induction heating uses electromagnetic energy to heat cookware made of magnetic material such as stainless steel, iron, nickel or various alloys. The coils produce a high frequency alternating magnetic field when turned on, ultimately flowing through the cookware. The metal molecules are attracted in different directions as the current alternates, causing the cookware to become hot. Since the cooktop's glass ceramic surface contains no magnetic material, it is unaffected by the magnetic field.

### % Energy Delivered to Pan

Butler induction systems are 90% efficient, meaning that 90% of the energy consumed is delivered to the pan. This is unmatched by gas (typically 40%) or traditional electrically powered cooking devices (typically 50%).



### Benefits of Induction Cooking

Induction cooking devices release less heat into the room, use less fuel, and finally, you can enjoy a cleaner, safer, cooler, and more efficient kitchen, with lower energy bills.



Faster



Safer



Energy Saving

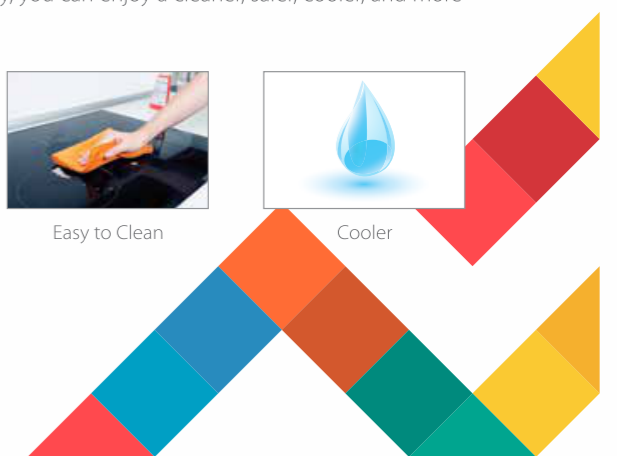


Easy to Clean



Cooler

[www.chandransteels.com](http://www.chandransteels.com)



# Induction Flat Range



Highly-efficient and uniform heating through flat-plate-type high-frequency heating coil and magnetic gathering technology for cooking delicious soup slowly and easily;  
 Excellent stainless-steel housing, integrated bench, IPX5 military grade waterproof design, and the device can be washed directly;  
 Three - dimensional structure design, waterproof, anti - fume, anti-insect;  
 Robust and durable highly-rigid explosion-proof plate can be chosen and added for bearing 100kg pressure impact;  
 Three-point temperature measurement and control design can be chosen and added for preventing dry burning.

Item	Model	Dimensions W x D x H (mm)	Electric Spec	Accessories
Single Soup Kettle	UC-FSK2-R4315	1400*750* (450+800) Glass: Φ428mm Flat	380V, 50Hz,(15+15)kW	Φ500 soup pot *2 pc
	UC-FSK2-E4315	1400*750* (450+800) Glass: Φ428mm Flat	380V, 50Hz,(15+15) kW	Φ500 soup pot *2 pc

# Induction Griddle



As a brand manufacturer of the professional commercial induction cooking equipment, Chandran Steels has responded to restaurants & hotels needs and research normative kitchen equipment using the very latest induction technology.  
 These seamless, real commercial quality induction griddles provide us with the opportunity to incorporate equipment of our choice into one seamless, multipurpose cooking equipment creating an efficient, low cost, safe, green and sustainable commercial kitchen.

Item	Model	Dimensions W x D x H (mm)	Electric Spec
Free stand Inducing Griddle Flat	UC-FGF-R405	400*750* (850+150)	220V,5kW, 50Hz
	UC-FGF-R808	800*750* (850+150)	380V,8kW, 50Hz
	UC-FGF-R1210	1200*750* (850+150)	380V,10kW, 50Hz

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# Induction Flat Range



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Excellent stainless-steel housing, integrated bench, IPX5 militarygrade waterproof design, and the device can be washed directly;

Three - dimensional structure design, waterproof, anti - fume, anti-insect;

Robust and durable highly-rigid explosion-proof plate can be chosen and added for bearing 100kg pressure impact;

Three-point temperature measurement and control design can be chosen and added for preventing dry burning.

Item	Model	Dimensions W x D x H (mm)	Electric Spec	Accessories
Double Soup Kettle	UC-FSK2-R4315	1400*750* (450+800) Glass: Φ428mm Flat	380V, 50Hz,(15+15)kW	Φ500 soup pot *2 pc
	UC-FSK2-E4315	1400*750* (450+800) Glass: Φ428mm Flat	380V, 50Hz,(15+15) kW	Φ500 soup pot *2 pc

## Table Top Induction Flat Bottom



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Item	Model	Dimensions W x D x H (mm)	Electric Spec
Induction Flate Bottom	CS-IFH3.5KW	405x510x180mm	3500KW, 220V, 50Hz
	CS-IFH5KW	405x510x180mm	5000KW, 220V, 50Hz

## Table Top Induction concave



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Item	Model	Dimensions W x D x H (mm)	Electric Spec
Induction concave	CS-IC-3.5KW	405x510x180mm	220V,3.5kW, 50Hz
	CS-IC-5KW	405x510x180mm	220V,5kW, 50Hz

# Induction Tilting Bratt Pan



Manual mode: precise control of 8 levels of fire;

Automatic mode: 4 groups of preset menus for variable frequency timing and temperature control;

Electric operation and control of soup pot: pot body can be tilted by 90° to facilitate pouring food, placing base and cleaning pot; Fully-enclosed key controller, independent cooling air duct, variable-frequency cooling fan for fast cooling, and electronic devices completely isolated from the air duct are to prevent oil smoke and water vapour from eroding the circuit.

Item	Model	Dimensions W x D x H (mm)	Electric Spec
Bratt Pan (60L)	UC-FTBP-R60	1250*900*900 Volume : 60L	380V, 50Hz Power : 8kW
Bratt Pan (80L)	UC-FTBP-R80	1250*900*900 Volume : 80L	380V, 50Hz Power : 8kW
Bratt Pan (100L)	UC-FTBP-R100	1250*900*900 Volume : 100L	380V, 50Hz Power : 8kW
Bratt Pan (120L)	UC-FTBP-R120	1250*900*900 Volume : 120L	380V, 50Hz Power : 8kW
Bratt Pan (150L)	UC-FTBP-R150	1500*900*900 Volume : 150L	380V, 50Hz Power : 8kW

# Induction Tilting Soup Kettle



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Automatic mode: 4 groups of preset menus for variable frequency timing and temperature control;

Electric operation and control of soup pot: pot body can be tilted by 90° to facilitate pouring food, placing base and cleaning pot; Fully-enclosed key controller, independent cooling air duct, variable-frequency cooling fan for fast cooling, and electronic devices completely isolated from the air duct are to prevent oil smoke and water vapour from eroding the circuit.

Item	Model	Dimensions W x D x H (mm)	Electric Spec
Soup Kettle (80L)	UC-FTSK-R80	Cooker: 1250*900*900mm Volume : 80L. Indirect heating, avoid food burning	380V, 50Hz Power : 10kW
Soup Kettle (100L)	UC-FTSK-R100	1250*900*900 Volume : 100L. Indirect heating, avoid food burning	380V, 50Hz Power : 15kW
Soup Kettle (150L)	UC-FTSK-R150	1250*900*900 Volume : 150L. Indirect heating, avoid food burning	380V, 50Hz Power : 20kW
Soup Kettle (200L)	UC-FTSK-R200	1250*900*950 Volume : 200L. Indirect heating, avoid food burning	380V, 50Hz Power : 25kW