

French Manufacturer of Induction



DADVENTYS



French Company & Family Business

Founded more than 20 years ago, Adventys, based in Seurre, Burgundy, is the leading French designer and manufacturer of induction cooking & warming equipments and concepts.

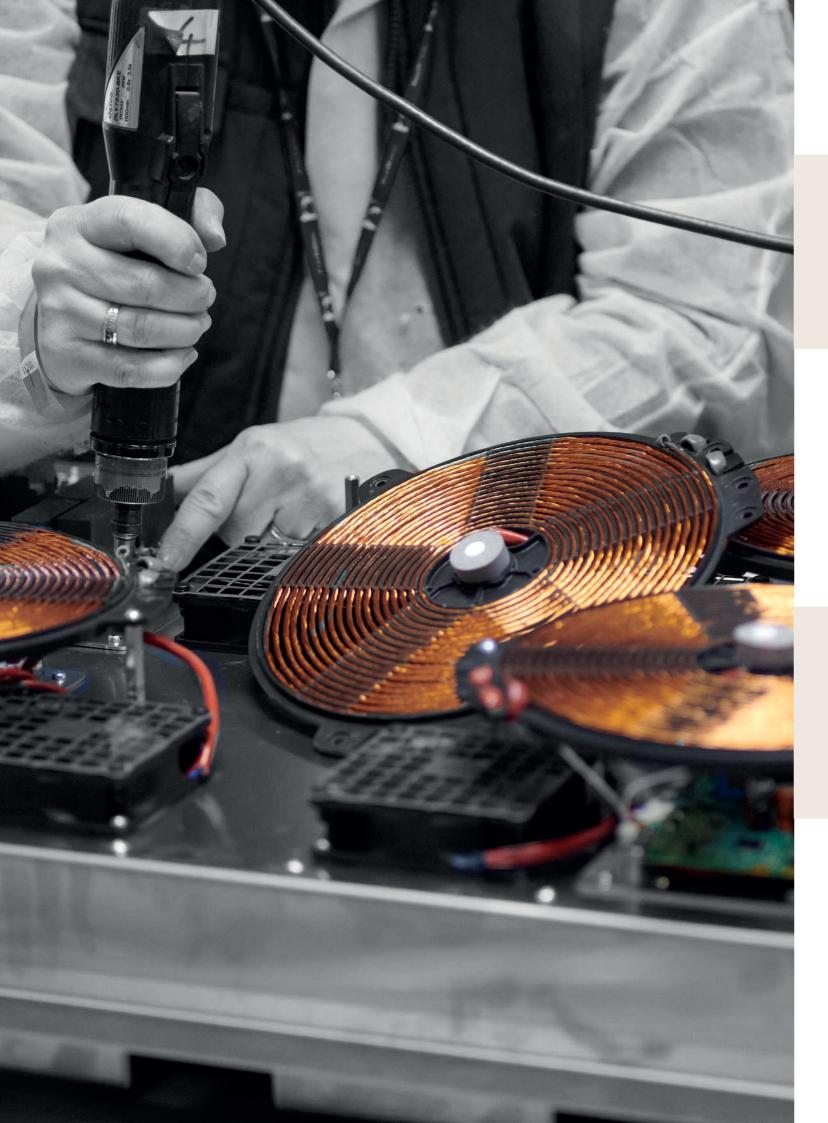
Induction technology combines many advantages: Precision - Safety - Energy Saving - Efficiency - Speed

The manufacturing process is fully integrated, our production workshops allow us to manufacture our electronic boards, to wind our coils, to make the electrical connections, to shape the stainless steel and, of course, to assemble and test our cooking appliances on our site in Burgundy.

Our mission is to revolutionize all kitchens to make them more reliable, safe and healthy. Our products are always innovative and at the cutting edge of technology; our passion is to find solutions to our user's issues.

Adventys is one of the few companies in the world with its own single and threephase voltage induction technology. We offer it is different ranges and different configurations covering most of the needs of the Hospitality industry.

Jean-Luc Pérot, CEO of the company, was joined by his daughter Mathilde in 2008. She is now Marketing and Sales Director. In 2020, Jeanne, his second daughter, joined him as Chief Operating Officer.

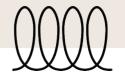




INDUCTION

Induction is our business.

For more than 20 years, we have been designing and manufacturing this technology for the Adventys brand and for many of our partners. Induction is the fastest, most precise, most easy to clean, most innovative and most versatile technology.



INTERNATIONAL

Present in over 75 countries.

Adventys is now represented on all continents. Our primary export zone is Asia, followed closely by the United States. We are also distributed throughout **Europe, Australia and New Zealand, Russia, the United Arab Emirates, Qatar, Brazil and Canada.**

INNOVATION



Innovation is in our DNA

& is our strength. Every year, Adventys invests 10% of its turnover in its Research & Development departement. Adventys patents have won several **international innovations awards** at industry trade shows.

INTEGRATION



At Adventys, the vertical integration of the manufacturing process means that our products are 100% manufactured in France in our factory: electronic boards, sheet metal work, gluing, production of coils, and assembly as well as numerous quality controls throughout the manufacturing process.

Manufacturer for ever and ever!

1999 3000m² Manufacturer of induction 30 years of experience cooking equipment for of buildings and innovation Hospitality professionnals & offices in induction for 24 years in Burgundy 6,5M euros products in more 40+ people turnover than 75 countries around the world

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Cooking Range

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MADE FOR CHEFS. MADE FOR YOU



INVISIBLE INDUCTION BUFFET

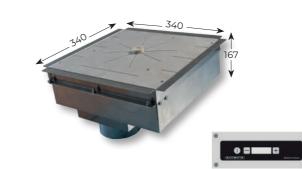




This technology is an exclusive Adventys patent. Switch your buffet from a neutral zone to a heating zone in seconds. This high performance & durable product offers an innovative & economical solution that has proven itselft around the world.



•••••



nduc-Stone

Induc-Stone - Invisible Buffet

Product dimensions 340 x 340 x 167 mm
Deported control panel with 3 touches and 2 digits, manual

 Deported control panel with 3 touches and 2 digits, mant power setting (20 power levels)

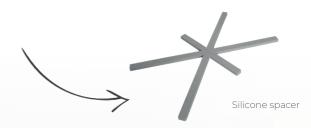
• Power supply 220-240V single-phase / 50-60Hz

• Including 1m80 power cable

• Including a spacer - Compulsory use

Cut-out dimensions 48 x 163 mm

INDUC STONE ADV1587







You choose your power level! The 20 steps allow you to precisely control the temperature of your food.



.

Your container reaches 90-95°C while the worktop surface remains cool, not higher than 55°C. There is no risk of deterioration over time. Customers and staff are in a safe environment.



ECO-FRIENDLY TECHNOLOGY



Induc-Elegance 2 | 2 zones induction counter-top buffet



Induc-Elegance | 1 zone induction counter-top buffet

BUFFET



IE 1000 CB



IE 1000 BB

IE 300 BB



IE 1000 BS IE 300 BS



IE 300 SS





- 300W ou 1000W
- Glass dimensions 390 x 390 x 4 mm thick
- Capacitive touches control panel 12 levels of temperature
- Power supply 220-240V single-phase / 50-60Hz
- Option: Interconnection cable which permits to connect 4 products together for 300W and up to 2 for 1000W version
- Four standards models, customizable version upon request







IE2 600 SS ADV1842

IE2 600 BS

IE2 600 BB ADV1844



- 2×300W
- Glass dimensions 620 x 390 x 4 mm thick
- Capacitive touches control panels lavier 3 touches and 12 levels of
- Power supply 220-240V single-phase / 50-60Hz
- · No interconnection with this version
- 4 standards models, customizable version upon request





BUFFET Drop-in Induc-Elegance

Induc-Elegance F-DIR | Drop-in induction buffet

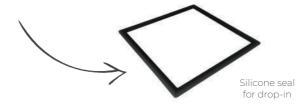


IE F-DIR 300 ADV1816

IE F-DIR 1000 ADV1835

Product cut-out dimensions 270 x 270 mm Control panel cut-out dmensions 198 x 68 mm

- 300W ou 1000W
- Glass dimensions 280 x 280 x 4 mm thick
- Capacitive touches control panels lavier 3 touches and 12 levels of temperature
- Power supply 220 240V single-phase / 50-60Hz
- Supplied with silicone seal for drop-in
- · Made to be installed flushed or drop-in
- Options: Interconnection cable to connect up to 4 products together (300W version) and up to 2 products for 1000W version









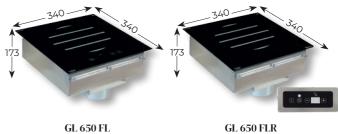
Buffet induction | 1 zone Drop-in



Product cut-out dimensions 346 x 346mm Control panel cut-out dimensions 48 x 163 mm

- 650W
- Glass dimensions 340 x 340 mm with frame
- · Capacitive touches control panel and 2 digits display. Integrated or Remote
- Manual temperature setting from 40°C to 90°C (9 levels of temperature)
- Timer on DIR version
- Intensive use 24/24 7/7
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable

Buffet induction | 1 zone Flushed



ADV1494

ADV1552

Product cut-out dimensions 346 x 346 mm Control panel cut-out dimensions 48 x 163 mm

- 650W
- Glass dimensions 340 x 340 mm
- · Capacitive touches control panel and 2 digits display. Integrated or Remote
- Manual temperature setting from 40°C to 90°C (9 levels of temperature)
- Timer on FLR version
- Intensive use 24/24 7/7
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable



SPECIAL Pastry



GLN Pastry

- · 2500W
- · Glass dimensions 280 x 280 x 4 mm
- Capacitive touches control panel
- Manual power setting in watt or temperature from 30°C to 250°C (1°C steps from 30 to 140 | 5°C steps from 140 to 250)
- · Timer with 2 digits display
- · Special flour filter included
- · MAX button for instantaneous maximum power
- Power supply 220-240V single-phase 50-60Hz



GLN 2500 ADV1716 FLOUR FILTER ADV2064



- · 3000W ou 3600W
- Glass dimensions 405 x 342 x 4mm
- · Capacitive touches control panel
- Manual power display and setting
- \cdot Temperature control to the nearest degree from 30 to 140°C in steps of 1°C
- · 2 programmable & memorizable keys
- · Special flour filter included
- · Pan quality control key
- Power supply 220-240V single-phase 50-60Hz

BRIC 3000 ADV1476 BRIC 3600 ADV1475 FLOUR FILTER ADV2064









Le Chocolat

Le Chocolat

- · 1000W
- Heating surface 560 x 330 mm
- Product 620 x 390 x 96 mm
- Capacitive touches control panel | 3 keys -4 digits display
- Electronic temperature control from 30 to 90°C in 5°C steps
- Power supply 220-240V single phase / 50-60Hz

Chocolate melting surface | How it works?

The electronic warming plate $\mathcal{L}e$ $\mathsf{Chocolat}$ is a product specially designed for working with chocolate and in particular for assembling chocolate spheres and creations. The electronic temperature regulation makes it possible to control the heat and the melting of the chocolate. This product makes chocolate welding easier and faster. This product can also be used as a warming plate.









GLN2 3500 S ADV1720

- 2 x 1750W
- Glass dimensions 560 x 280 mm protected on 4 sides
- 2 capacitive touches control panel
- Manuel power (watts) or temperature setting from 30°C to 250°C in steps of 5°C
- Timer + 2 digits display
- MAX key for instantaneous maximum power
- Power supply 220-240V single-phase 50-60Hz



GLN | 1 zone induction counter-top

OOKING Snacking

Jeoline Range



GLN 2500 ADV1716 **GLN 3000** ADV1717 **GLN 3500** ADV1702

- 2500W 3000W ou 3500W
- Glass dimensions 280 x 280 x 4mm
- Capacitive touches control panel
- Manuel power (watts) and temperature setting from 30°C up to 250°C
- Timer 2 digits display
- MAX key for instantaneous maximum power
- Power supply 220-240V single-phase 50-60Hz

GLN K | 1 zone induction counter-top w/ knob



GLN 2500 K ADV2029 **GLN 3000 K** ADV2021 **GLN 3500 K** ADV2030

New

- 2500W 3000W ou 3500W
- Glass dimensions 280 x 280 x 4mm
- Knob control + 2 capacitives touches
- Manuel power (watts) and temperature setting from 30°C up to 250°C
- Power supply 220-240V single-phase 50-60HZ

GLN2 F | 2 zones counter-top induction



GLN2 3500 F ADV1721

- 2 x 1750W
- Glass dimensions 280 x 560 mm protected on 4 sides
- · Capacitive touches control panel
- Manuel power (watts) or temperature setting from 30°C to 250°C in steps of 5°C
- Power supply 220-240V single-phase 50-60Hz







COOKING Counter-top **Geoline Range**

GL2 F | 2 zones induction

GL2 S | 2 zones induction

GLW | Induction wok





GL2 5000 F GL2 6000 F GL2 7000 F

- 2x2500W 2x3000W 2X3500W
- Glass dimensions 650 x 370 mm
- · Capacitive touches control panel. On/Off. Manual power setting (+/-). 2 digits display
- Timer
- Power supply 220-240V single-phase 50-60HZ
- · Power cable without plug for single or three-phase connection



- GL2 5000 S GL2 6000 S GL2 7000 S
- 2x2500W 2x3000W 2X3500W
- Glass dimensions 650 x 323 mm
- · 2 capacitive touches control panel -4 keys 2 digits. 20 power level
- Power supply 220-240V single-phase 50-60HZ
- · Power cable without plug for single or three-phase connection



GLW 3500

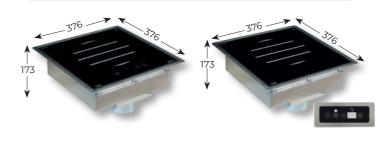
ADV1610

GLW 3000

- 3000W ou 3500W
- · Wok format glass & coil
- · Capacitive touches control panel. On/Off. Manual power setting (+/-)
- Power supply 220-240V single-phase 50-60HZ
- · Power cable with sigle-phase plug
- · Included wok pan

COOKING Drop-in Geoline Range

GL DI-DIR | 1 zone drop-in induction



GL 3000 DIR

Product cut-out dimensions 346 x 346 mm Control panel cut-out dimensions 48 x 163 mm

• 3000W

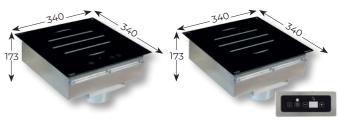
GL 3000 DI

ADV1546

- Glass dimensions 340 x 340 mm with frame
- Capacitive touches control panel 4 keys integrated or remoted. Manual power setting
- Timer (only for remoted version)
- Power supply 220-240V single-phase 50-60Hz

COOKING Flushed **Geoline Range**

GL FL-FLR | 1 zone flushed induction



GL 3000 FL

GL 3000 FLR

Product cut-out dimensions 346 x 346 mm Control panel cut-out dimensions 48 x 163 mm

- 3000W
- Glass dimensions 340 x 340 mm
- · Capacitive touches control panel 4 keys integrated or remoted. Manual power setting
- Timer (only for remoted version)
- Power supply 220-240V single-phase 50-60Hz

GLP | 2 zones induction plancha



GLP 6000 ADV1557

- 6000W
- Cooking surface 688 x 384 mm
- 2 capacitive touches control panel 3 keys 4 digits display.
- Temperature setting from 30 to 250°C
- Power supply 220-240V single-phase 50-60Hz
- · Power cable without plug

GLP | 2 zones induction plancha three-phase



GLP 8000 ADV1556

- · 8000W
- Cooking surface 688 x 384mm
- 2 capacitive touches 3 keys 4 digits display
- Temperature setting from 30 to 250°C
- Power supply 360-440V three-phase 50-60Hz
- · Power cable without plug

GL2 DIR | 2 zones drop-in induction



Product cut-out dimensions 333 x 692 mm Control panel cut-out dimensions 60 x 302 mm

- 3000W 3500W 5000W 6000W 7000W
- Glass dimensions 663 x 614 mm
- Product 700 x 350 x 182

Front to back or side by side installation

- Mechanical keys under lexan. Manual power setting (+/-) 2 digits display (per zone).
- · Optional adjustable support for keyboard
- Upon request: capacitive touches or knob control panel
- Power supply 220-240V single-phase 50-60Hz

GL2 FLR | 2 zones flushed induction



6000W 7000W Capacitive 3000W 3500W 5000W ADV1880 ADV1882 ADV1559 ADV1846

5000W 6000W 7000W 3000W 3500W Knob ADV1883 ADV1558 ADV1845

Product cut-out dimensions 331 X 606 mm Control panel cut-out dimensions 72 x 367 mm

- 3000W 3500W 5000W 6000W 7000W
- Glass dimensions 650 x 323 mm
- Product 700 x 350 x 182 mm

Front to back or side by side installation

- Remoted capacitive touches or knob control panel. Manual power setting (+/-) 2 digits display per zone
- Power supply 220-240V single-phase 50-60Hz



COOKING Counter-top **Bioline Range**

COOKING Counter-top
Bioline Range



BGIC | Counter-top nduction plancha



- 3000W ou 3600W
- Cooking surface 300 x 370 mm
- Capacitive touches control panel
- Temperature setting from 30 to 250°C in 10°C steps
- · Grease guard upon request
- Power supply 220-240V single-phase 50-60HZ

BGIC 3000 ADV1878 **BGIC 3600** ADV1360

BRIC | Counter-top 1 zone induction



- 3000W ou 3600W
- Glass dimensions 405 x 342 x 4mm
- 280mm coil
- Capacitive touches control panel
- Manual power setting (power level or watts) and temperature setting (from 30 to 140°C to the nearest degree) °C or F°
- 2 programmable touches for power and temperature
- Quality pan control
- Power supply 220-240V single-phase 50-60Hz

BWIC | Counter-top induction wok



- 3000W ou 3600W
- Wok bowl format coil and glass
- · Capacitive touches control panel
- Manual power setting
- Timer
- 3 programmable ketouchesys
- Power supply 220-240V single-phase 50-60Hz
- · Included wok pan

B2RIC | Couter-top 2 zones induction

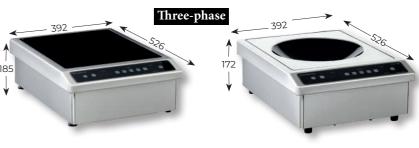


B2RIC 3000 B2RIC 3600 △□√174○ △□√174○

- 3000W ou 3600W
- Glass dimensions 405 x 342 x 4mm
- Capacitive touches control panel. On/Off manual power setting (+/-)
- Power supply 220-240V single-phase 50-60Hz

BTIC | 1 zone induction three-phase

BTWIC | Induction wok three-phase



BTIC 6000 ADV1129

- 6000W
- Glass dimensions 405x342x6mm
- Capacitive touches control panel. On/Off. Manual power setting (+/-)
- Timer
- 3 programmable touches
- Power supply 360-440V three-phase 50-60HZ
- 7000W
- Wok bowl format coil & glass
- Capacitive touches control panel

BTWIC 7000

ADV1483

- Manual power setting
- Timer
- 3 programmable touches
- Power supply 360-440V three-phase 50-60Hz
- · Included wok pan

The **Made in France** induction plancha. A gem of technology. The fastest, most precise and ecological on the market.





COOKING Drop-in Bioline Range





DRIC 3000 DRIC 3600 ADV1478 ADV1471

D2RIC | 2 zones drop-in induction



D2RIC 3000 D2RIC 3600 ADV1742 ADV1743

DTIC | 1 zone drop-in induction



DTIC 6000 ADV1369

Bioline range cut-out dimensions 410 x 550 mm

- 3000W 3600W
- Glass dimensions 405 x 342 x 4 mm
- 280mm coil
- Capacitive touches control panel
- Manual power setting (power level or watts) or temperature setting from 30° to 140°C in 1°C steps
- 2 programmables keys for power and temperature
- Timer
- Power supply 220-240V single-phase 50-60Hz
- Power cable without plug

- 3000W 3600W
- Glass dimensions 405 x 342 x 4 mm
- · Capacitive touches control panel. On/Off manual power setting (+/-)
- Power supply 220-240V single-phase
- Power cable without plug



- 6000W
- Glass dimensions 405 x 342 x 4 mm
- · Capacitive touches control panel. On/Off manual power setting (+/-) in 5°C steps
- Power supply 360-440V three-phase 50-60HZ
- · Power cable without plug

DGIC | Drop-in induction plancha



DGIC 3000 DGIC 3600 ADV1877 ADV1349

DWIC | Drop-in induction wok



DWIC 3000

DWIC 3600

DTWIC | Drop-in induction wok



DTWIC 7000

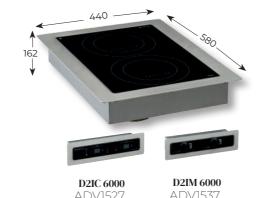
Bioline range cut-out dimensions 410 x 550 mm

- 3000W ou 3600W
- Cooking surface 300 x 363 mm
- · Capacitive touches control panel
- · Manual temperature setting from 30° to 250°C in 10°C steps
- 3 programmable touches
- · Grease evacuation to be connected by the customer
- · Power supply 220-240V singlephase 50-60HZ

- 3000W ou 3600W
- · Wok bowl format coil & glass
- Capacitive touches control panel (+/-) sélecton puissance
- 3 programmable touches
- · Included wok pan and power cable without plua
- Power supply 220-240V single-phase 50-60HZ

- 7000W
- Wok bowl format coil & glass
- Capacitive touches control panel (+/-) sélecton puissance
- Timer
- 3 programmable touches
- Included wok pan and power cable without plug
- Power supply 360-440V three-phase 50-60HZ

D2IC - D2IM | 2 zones drop-in induction



Product cut-out dimensions 410 x 550 mm Control panel cut-out dimensions 72 x 370 mm

- Glass dimensions 490 x 342 x 4 mm

ADV1527

- · Remote capacitive touches control panel. On/Off, manual power setting (+/-) OR remote knob control panel + LED
- Power supply 220-240V single-phase 50-60HZ
- · Power cable without plug

Why you should choose induction?



Energy saving = Cost saving



friendly technology

GAS



Fast cooking & temperature rise



Loss

Quick & easy cleaning



Ergonomics Improvement of working conditions in the kitchen



The safest way to cook the safest



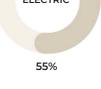




















Images non contractuelles, le produit n'a qu'un seul bandeau de comm

Octopus | Induction BBQ

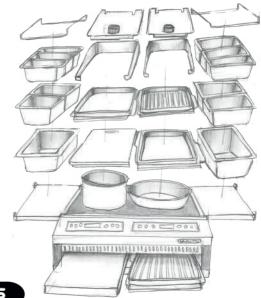


- 3000W (2x 1500W)
- Glass dimensions 280 x 560 mm
- Integrated capacitive touches control panel
- Manual power setting (watts) and temperature setting to the nearest degree.
- 30 level of power
- 180 minutes timer
- Special heating program for cast iron plancha & grill accessories
- Power supply 220-240V single-phase 50-60HZ

Octopus Pack 1 ADV1945 Octopus Pack 2
ADV1951

Octopus Packs

- 2 zones induction
- 2 retractable supports for shelves or gastronorm container
- Wooden cutting board
- Pack 1: cast iron plancha x 1 cast iron grill x 1
- Pack 2: cast iron plancha x 2 cast iron grill x 2
- Grease guard and cooking lid
- Removable and washable filter
- Compatible with GN 1/3 1/6 1/9 containers | Included a necesarry support frame
- By-product accessory storage
- Additionnal option : Compatible trolley

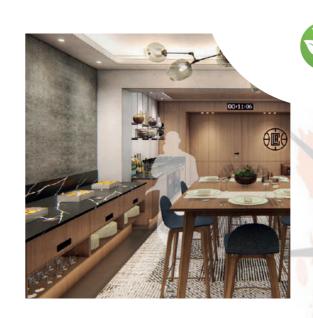






Induc-Stone at L.A Clippers Intuit Dome







+ More than 300 Induc-Stone were installed in the VIP suites of the arena.

#InvisibleInduction



SUSTAINABILITY

By choosing induction, you are committing to a more responsible, more economical and more sustainable approach.

French Manufacturing

All the manufacturing steps take place on our unique side, in Seurre. Our products are **100% made in France,** from electronics to metal work and from design to assembly.

The carbon footprint of our production chain and our products is therefore low.

Upcycling & Refurbishment

All of our products are repairable, electronic boards can be repaired up to 8 times.

Repaired and refurbished equipments are then offered for sale as a second-hand solution at attractive prices.

As a manufacturer of electronic devices, we recycle our waste through the Ecologic organization.

Energy Saving

Induction is the most efficient cooking technology with **95% efficiency**, the energy absorbed is used for cooking and not diffused in the room.

No need to clean the kitchen with water, which saves this resource and reduces costs.

Renovation & Replacement

Our flexibility allows us to respond to requests for renovation and replacement of older stoves.

Nous offer, for example, custom-made solutions to replace gas fires on stove by much less energy consuming induction solutions.

WORK CONDITIONS

In response to the problem of recruitment of kitchen staff, induction technology is helping to improve working conditions.

Comfort

Induction diffuses very little heat in the kitchen, we call it **«cold stove»**. Ambient temperature management is easier and remains **stable**.

Cleaning time is reduced, the vitroceramic glass and stainless steel surfaces increase user friendliness and make maintenance easier.

The cleaning time is divided by 5.

Security

Induction technology is the safest cooking method. The absence of flame greatly reduces the risk of burns and fire.

Our inductions are equipped with a container detection system and a spontaneous oil combustion safety device.



Productivity

With induction cooking equipment, user productivity is multiplied by 10. Preheating time of the equipment is greatly reduced: an induction plancha reaches 200°C in 3 minutes and can produce up to 650 burgers/hour.

There is a **reduction in the crew working time** because there is no long start-up time and cleaning is extremely simple and fast.

Contrôle

Induction offers **precised control** of cooking. Some products are equipped with a temperature control system that allows you to **control**, **regulate and stabilize** it very easily.

From 30°C, it is the ideal technology for precision work such as pastry.

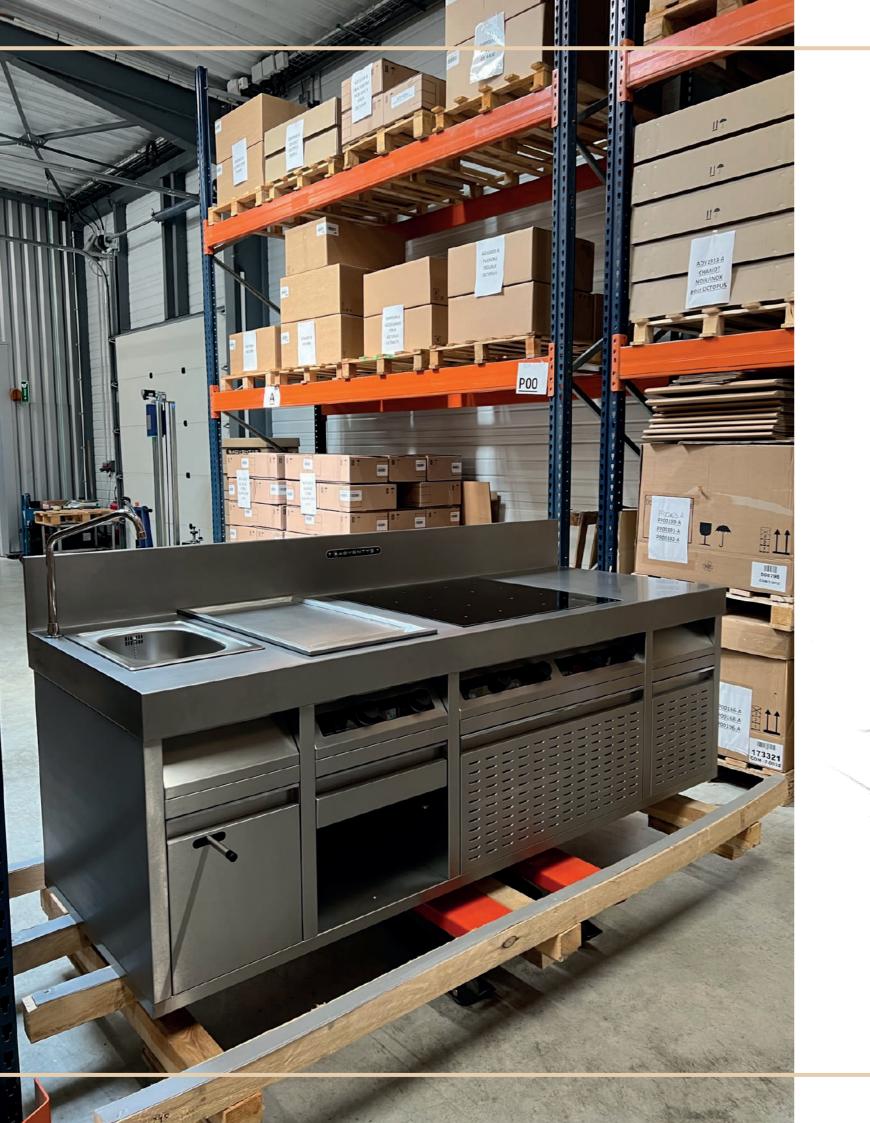




Adventys supports you in your custom-made projects. We provide our know-how to help you turn your ideas into reality. Our industrial metalworshop activity and our wide range of products allow us to offer a turnkey service and especially adapted to your needs: : modulars to be installed on cupboards or custom-made induction stoves equipped with induction only. You can choose between different types of equipment: traditional induction, induction wok or plancha, neutral surface but also multizone induction. In addition, we can also integrate a sink, a fryer or cold drawers.







Your project

Our solution

Creation of plans

& 3D view by our design

office

Meet one of our team member to define your project

2.

3.

Manufactured in our factory in Burgundy

4.

Installation & starting-up with our technical & commercial team



MODULES 800 Plancha Modules

Induction Module



MO2i | 2 zones induction module three-phase



MO2i 8000 MO2i 12.000 ADV1656

- 2 x 4000W or 2 x 6000W
- Glass dimensions 646 x 326 mm
- Knob control panel | Manual power setting and 4 digits display
- Power supply 360-440V three-phase 50-60Hz
- Ajustable height and removable feet
- Compatible Adventys cupboard (p.41)

MO4i | 4 zones induction module three-phase



MO4i 16.000 ADV1658

MO4i 24.000

- 4 x 4000W or 4 x 6000W
- Glass dimensions 2 x (326 x 646 mm)
- Knob control panel | Manual power setting and 4
- Power supply 360-440V three-phase 50-60HZ
- Ajustable height and removable feet
- Compatible Adventys cupboard (p.41)

MOP2i | 2 zones induction plancha module three-phase



MOP2i 8000 ADV1660

- · 8000W
- Cooking surface 330 x 600 mm
- Knob control panel [Manual temperature setting and 4 digits display
- Power supply 360-440V three-phase 50-60Hz
- Spatula included
- Ajustable height and removable feet
- Compatible Adventys cupboard (p.41)

MOP4i | 4 zones induction plancha module three-phase



MOP4i 16.000 ADV2048

- 16.000W
- Cooking surface 636 x 600 mm
- · Knob control panel | Manual temperature setting and 4 digits display
- Power supply 360-440V three-phase 50-60HZ
- Spatula included
- Ajustable height and removable feet
- Compatible Adventys cupboard (p.41)
- Available version in 900 x 900 mm ADV1678

Benefits of Induction Planchas



Quick rise in temperature 200°C in 3 minutes



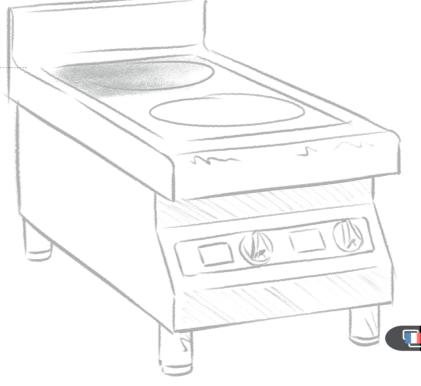
♦ Quick & easy cleaning



650 burgers per hour



Energy & water saving









MODULES 800

Large format Modules



MO1i XL | 1 zone XL large format module three-phase



MO1i 8000 XL ADV2005

8000WGlass dir

- Glass dimensions 594 x 594 mm
- 360°C Knob control panel [Manual power setting and 4 digits display (20 power level from 50W up to 8000W)
- Power supply 360-440V three-phase / 50-60Hz
- Back plate for connection
- · Included Paëlla pan 60cm
- Compatible Adventys cupboard (p.41)

Large format module on cupboard three-phase



- 8000W
- Glass dimensions 594 x 594 mm
- 360°C Knob control panel | Manual power setting and 4 digits display (20 power level from 50W up to 8000W)
- Power supply 360-440V three-phase / 50-60Hz
- Back plate for connection
- Casters or feet upon request
- · Included Paëlla pan 60cm

MO1i 8000 XL ADV2005

Cupboard 800ADV1686





MODULES 800 Multizone Modules

MO2NL | 8 zones Induc No-Limit module three-phase



- 8 x 1000W ou 8 x 2000W
- Glass dimensions 320 x 640 mm
- Capacitive touches control panel & incremental encoder Each coil can be set individually
- · Multizone induction technology
- Manual temperature (°C) and power setting (watts)
- 3 programmables keys
- Ajustable height and removable feet
- Power supply 360-440V three-phase / 50-60Hz

MO4NL | 16 zones Induc No-Limit module three-phase



- 16 x 1000W ou 16 x 2000W
- Glass dimensions 640 x 640 mm
- Capacitive touches control panel & incremental encoder Each coil can be set individually
- · Multizone induction technology
- Manual temperature (°C) and power setting (watts)
- 3 programmables keys
- · Ajustable height and removable feet
- Power supply 360-440V three-phase / 50-60Hz



Induc-NoLimit

by ADVENTYS

No-Limit induction is an Adventys Innovaton. The only real made in france multizone solution. This unique concept offers a cooking surface with up to 16 coils of 1 or 2 kW each. Each coil can be set individually with precision to the nearest degree. You can place a large number of containers of any zone on the entire surface and multiply the cooking methods. The No-Limit solution is aptly names, it allows you to optimize the space in your kitchen, in 1m², multiply your workspace by 4!



MODULES 800 Wok Modules

MODULES Cupboards

MOWi | Wok induction module three-phase



- 8000W
- Wok bowl format glass and coil
- Knob control panel | Manual power setting and 4 digits display
- Power supply 360-440V three-phase / 50-60Hz
- Comes with wok pan and power cable without plug
- Compatible Adventys cupboard (p.41)

MOWi 8000 ADV1661

MODULES 800 Stockpot

FISP | Free-standing stockpot module



- 8000W
- Glass dimensions 360 x 360 mm
- Knob control panel + led
- Right choice for stockpot large volume cooking pots
- + Power supply 360-440V three-phase / 50-60Hz
- Maximum authorized weight 150kg

FISP 8000 ADV1687

Cupboard 400



- Full staintless steel casing
- Specially designed for our 400mm module range
- Product dimensions 400 x 700 x 620-685 mm
- Removable door
- Pre-drilled holes for plancha evacuation MOP2i

Cupboard 400ADV1685

Cupboard 800



- Full staintless steel casing
- Specially designed for our 800mm module range
- Product dimensions 800 x 740 x 620-685 mm
- Removable door
- Pre-drilled holes for plancha evacuation MOP4i

Cupboard 800

Cupboard 900



- Full staintless steel casing
- Specially designed for our 900mm module range
- Product dimensions 900 x 740 x 620-685 mm
- · Removable door
- Pre-drilled holes for plancha evacuation

Cupboard 800ADV1936





THREE-PHASE KIT Induction Kit

THTRE-PHASE KITS Induction Kits



KTi2 | 2 zones induction kit **three-phase** | 360 x 690

KTi2 | 2 zones induction kit **three-phase** | 325 x 600





Product cut-out dimensions 360 x 690 mm

- 2 x 4000W **ou** 1 x 4000 + 1 x 6000W **ou** 2 x 6000W
- Glass dimensions 360 x 690 mm

KTI2 360 x 690

- Remote knob control panel (capacitive touches version upon request)
- 1m50 cable supplied (available in 3m 5m 8m -10m - 12 and 15m)
- Power supply 360-440V three-phase / 50-60 Hz
- Compatible upon request with TERA WATT and SICOTRONIC energy optimizers

Integrated generatorADV1677ADV1689ADV1688Remote generatorADV1708ADV1884ADV1709

12.000W

10.000W

• 2 x 4000W ou 1 x 4000 + 1 x 6000W ou 2 x 6000W
• Glass dimensions 325 x 600 mm

Product cut-out dimensions 325 x 600 mm

Remote knob control panel

- (capacitive touches version upon request)
 1m50 cable supplied (available in 3m 5m 8m 10m 12 and 15m)
- Power supply 360-440V three-phase / 50-60 Hz
- Compatible upon request with TERA WATT and SICOTRONIC energy optimizers

KTI2 325x600	8000W	10.000W	12.000W
Integrated generator	ADV1665	ADV1885	ADV1667
Remote generator	ADV1666	ADV1886	ADV1668

KTil | 1 zone induction kit **three-phase** | 320 x 320



Product cut-out dimensions: 326 x 326 mm

- 4000W ou 6000W
- Glass dimension 320 x 320 mm
- Remote knob control panel (capacitive touches version upon request)
- 1m50 cable supplied (available in 3m 5m 8m 10m 12 and 15m)
- Power supply 360-440V triphasé / 50-60 Hz
- Compatible upon request with TERA WATT and SICOTRO-NIC energy optimizers

KTI1 320x320	4000W	6000W
Integrated generator	ADV1863	ADV1811
Remote generator	ADV1888	ADV1887

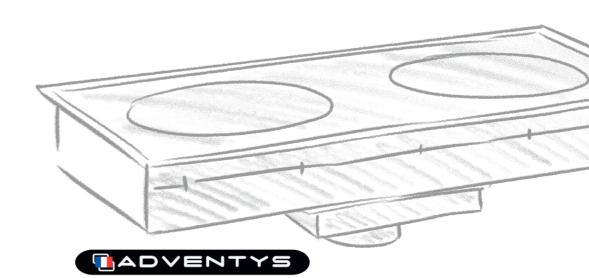
KTil | 1 zone induction kit **three-phase** | 360 x 360



Product cut-out dimensions: 366 x 366 mm

- 4000W ou 6000W
- Glass dimensions 360 x 360 mm
- Remote knob control panel (capacitive touches version upon request)
- 1m50 cable supplied (available in 3m 5m 8m -10m - 12 and 15m)
- Power supply 360-440V three-phase / 50-60 Hz
- Compatible upon request with TERA WATT and SICOTRONIC energy optimizers

KTI1 360x360	4000W	6000W
Integrated generator	ADV1704	ADV1706
Remote generator	ADV1705	ADV1707



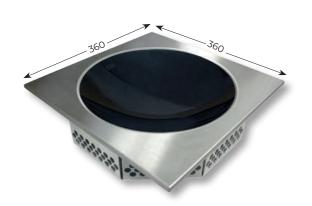


THREE-PHASE KITS

Wok induction kits

KITS TRIPHASÉS Kit plancha induction

KTWi | Wok induction kit three-phase



- 6000\lambda
- · Wok bowl format glass and coil
- Remote knob control panel (capacitive touches version upon request)
- 1m50 cable supplied (available in 3m 5m 8m -10m - 12 and 15m)
- Power supply 360-440V three-phase / 50-60Hz
- · Comes with wok pan and power cable without plug
- Compatible upon request with TERA WATT and SICOTRONIC energy optimizers

KTWI 6000

THREE-PHASE KITS Large format kit

KTI1 | Large format induction kit three-phase



- 8000V
- Glass dimensions 594 x 594 mm
- Remote knob control panel
- Ideal for paëlla
- Power supply 360-440V three-phase / 50-60Hz
- · Comes with 60cm paëlla pan
- 1m50 cable supplied (available in 3m 5m 8m -10m - 12 and 15m)
- Compatible upon request with TERA WATT and SICOTRONIC energy optimizers

KTI1 8000 XL

ADV1946

PliM | Induction plancha kit three-phase | 1 zone



Product cut-out dimensions 362 x 398 mm

- 4000W
- Cooking surface 330 x 300 mm Multilayer composite surface
- Remote knob control panel Manual temperature setting (from 60°C to 250°C) and 4 digits display
- Evacuation of cooking juice
- Power supply 360-440V three-phase / 50-60 Hz

PIIM 4000

P2iM | Induction plancha kit three-phase | 2 zones



Product cut-out dimensions 362 x 698 mm

- 2 x 4000W
- Cooking surface 600 x 330 mm Multilayer composite surface
- Remote knob control panel Manual temperature setting (from 60°C to 250°C) and 4 digits display
- Evacuation of cooking juice
- Power supply 360-440V three-phase / 50-60 Hz

P2IM 8000 ADV1654

P4iM | Induction plancha kit three-phase | 4 zones



- 4 x 4000W
- Cooking surface 634 x 634 mm Multilayer composite surface
- Remote knob control panel Manual temperature setting (from 60°C to 250°C) and 4 digits display
- Evacuation of cooking juice
- Power supply 360-440V three-phase / 50-60 Hz

Product cut-out dimensions 745 x 745 mm

P4IM 16.000ADV1397





KNL4 | Multizone induction kit - 4 zones



Product cut-out dimensions 366 x 366 mm

- 4000W or 8000W
- Glass dimensions 360 x 360 mm
- · Remote capacitive touches and knob control panel
- Manual temperature (°C) and power setting (watts)
- · Each coil can be set individually
- Compatible upon request with TERA WATT and SICOTRONIC energy optimizers
- Power supply 360-440V three-phase / 50-60 Hz

KNL4 4000

KNL4 8000

KNL8 | Multizone induction kit - 8 zones



Product cut-out dimensions366 x 696 mm

- 8000W or 16.000W
- Glass dimensions 360 x 690 mm
- · Remote capacitive touches and knob control panel
- Manual temperature (°C) and power setting (watts)
- · Each coil can be set individually
- Power supply 360-440V three-phase / 50-60 Hz
- · Compatible upon request with TERA WATT and SICOTRONIC energy optimizers









THREE-PHASE KIT

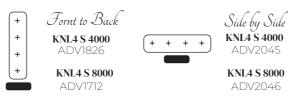
No-Limit multizone kit

KNL4 S | Multizone induction kit - 4 zones



Product cut-out dimensions 226 x 696 mm

- 4000W or 8000W
- Glass dimensions 220 x 690 mm
- Remote capacitive touches and knob control panel
- Manual temperature (°C) and power setting (watts)
- · Each coil can be set individually
- · Compatible upon request with TERA WATT and SICOTRONIC energy optimizers
- Power supply 360-440V three-phase / 50-60 Hz



KNL16 | Multizone induction kit - 16 zones



Product cut-out dimensions 366 x 696 mm

- 8000W or 16.000W
- Glass dimensions 690 x 690 mm
- · Remote capacitive touches and knob control panel
- Manual temperature (°C) and power setting (watts)
- · Each coil can be set individually
- Power supply 360-440V three-phase / 50-60 Hz
- · Compatible upon request with TERA WATT and SICOTRONIC energy optimizers





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Induction pl	lancha					
Model	Reference	Zone	Power	Current	Dimensions	Page
BGIC 3000	ADV1878	1	3000W	Single-phase	392lx526Lx196h	20
BGIC 3600	ADV1360	1	3600W	Single-phase	392lx526Lx196h	20
DGIC 3000	ADV1877	1	3000W	Single-phase	440lx580Lx170h	23
DGIC 3600	ADV1349	1	3600W	Single-phase	440lx580Lx170h	23
GLP 6000	ADV1557	2	6000W	Single-phase	695lx470Lx275h	18
GLP 8000	ADV1556	2	8000W	Three-phase	695lx470Lx275h	18
MOP2i	ADV1660	2	8000W	Three-phase	400lx800Lx351h	35
MOP4i	ADV2048	4	24.000W	Three-phase	800lx800Lx351h	35
PliM	ADV1653	1	4000W	Three-phase	394lx430Lx140h	45
P2iM	ADV1654	2	8000W	Three-phase	794lx730Lx158h	45
P4iM	ADV1397	4	16.000W	Three-phase	800lx800Lx183h	45
Induction W	/ok					
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BWIC 3600	ADV1606	-	3500W	Single-phase	392lx526Lx172h	20
BTWIC	ADV1483	-	7000W	Three-phase	392lx526Lx172h	20
DWIC 3000	ADV1609	-	3000W	Single-phase	440lx580Lx170h	23
DWIC 3600	ADV1608	-	3500W	Single-phase	440lx580Lx170h	23
DTWIC	ADV1438	-	7000W	Three-phase	440lx580Lx170h	23
MOWi	ADV1661	-	8000W	Three-phase	400lx800Lxh	40
KTWi 6000	ADV1711	-	6000W	Three-phase	360lx360L	44
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IE2 600	ADV1843	2	600W	Single-phase	620lx390Lx97h	11
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IE FDIR	ADV1835	1	1000W	Single-phase	280lx280Lx94h	12
GL 650 DIR	ADV1838	1	650W	Single-phase	376lx376Lx173h	13
GL 650 DI	ADV1837	1	650W	Single-phase	376lx376Lx173h	13
GL 650 FLR	ADV1552	1	650W	Single-phase	340lx340Lx173h	13
GL 650 FL	ADV1494	1	650W	Single-phase	340lx340Lx173h	13

COOKING

Counter-tor	o and module	1 zone ind	duction			
Model	Reference	Zone	Power	Current	Dimensions	Page
GLN 2500	ADV1716	1	2500W	Single-phase	310lx280Lx110h	16
GLN 3000	ADV1717	1	3000W	Single-phase	310lx280Lx110h	16
GLN 3500	ADV1702	1	3500W	Single-phase	310lx280Lx110h	16
GLN 2500K	ADV2029	1	2500W	Single-phase	310lx280Lx110h	16
GLN 3000K	ADV2021	1	3000W	Single-phase	310lx280Lx110h	16
GLN 3500K	ADV2030	1	3500W	Single-phase	310lx280Lx110h	16
BRIC 3000	ADV1476	1	3000W	Single-phase	392lx526Lx96h	20
BRIC 3600	ADV1475	1	3600W	Single-phase	392lx526Lx96h	20
BTIC 6000	ADV1129	1	6000W	Three-phase	392lx526Lx185h	21
MO1i XL	ADV2005	1	8000W	Three-phase	800lx800Lx351h	30
FISP	ADV1687	1	8000W	Three-phase	600lx600Lx500h	34
Counter-to	p and module	2 zones i	nduction			
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B2RIC 3000	ADV1740	2	3000W	Single-phase	392lx526Lx110h	20
B2RIC 3600	ADV1741	2	3600W	Single-phase	392lx526Lx110h	20
GLN2 3500 F	ADV1721	2	3500W	Single-phase	590lx385Lx110h	17
GLN2 3500 S	ADV1720	2	3500W	Single-phase	385lx560Lx110h	17
GL2 5000 F	ADV1620	2	5000W	Single-phase	370lx730Lx89h	18
GL2 6000 F	ADV1594	2	6000W	Single-phase	370lx730Lx89h	18
GL2 7000 F	ADV1755	2	7000W	Single-phase	370lx730Lx89h	18
GL2 5000 S	ADV1619	2	5000W	Single-phase	650lx405Lx96h	18
GL2 6000 S	ADV1551	2	6000W	Single-phase	650lx405Lx96h	18
GL2 7000 S	ADV1754	2	7000W	Single-phase	650lx405Lx96h	18
MO2i 8000	ADV1656	2	8000W	Three-phase	400lx800Lx351h	28
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GL3000 DIR	ADV1628	1	3000W	Single-phase	376lx376Lx173h	19
GL 3000 FL	ADV1549	1	3000W	Single-phase	340lx340Lx173h	19
GL 3000 FLR	ADV1548	1	3000W	Single-phase	340lx340Lx173h	19
DRIC 3000	ADV1478	1	3000W	Single-phase	440lx580Lx170h	22
DRIC 3600	ADV1471	1	3600W	Single-phase	440lx580Lx170h	22
DTIC 6000	ADV1369	1	6000W	Three-phase	440lx580Lx170h	22
KTII	-	1	4000W - 6000W	Three-phase	320lx320Lx136h	36
KTII	=	1	4000W - 6000W	Three-phase	360lx360Lx136h	36
KTI1 8000 XL	ADV1946	1	8000W	Three-phase	670lx670Lx238h	38



1 10					
ushed 2 zones	induction	on			
Reference	Zone	Power	Current	Dimensions	Page
-	2	de 3000W à 7000W	Single-phase	700lx350Lx182h	19
-	2	de 3000W à 7000W	Single-phase	325lx600Lx254h	19
ADV1742	2	3000W	Single-phase	440lx580Lx185h	22
ADV1743	2	3600W	Single-phase	440lx580Lx185h	22
ADV1537	2	6000W	Single-phase	700lx350Lx162h	22
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-	2	de 8000W à 12.000W	Three-phase	360lx690L	43
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	Reference ADV1742 ADV1743 ADV1537 ADV1527	Reference Zone - 2 - 2 ADV1742 2 ADV1543 2 ADV1537 2 ADV1527 2 - 2	- 2 de 3000W à 7000W - 2 de 3000W à 7000W ADV1742 2 3000W ADV1743 2 3600W ADV1537 2 6000W ADV1527 2 6000W - 2 de 8000W à 12.000W	Reference Zone Power Current - 2 de 3000W à 7000W Single-phase - 2 de 3000W à 7000W Single-phase ADV1742 2 3000W Single-phase ADV1743 2 3600W Single-phase ADV1537 2 6000W Single-phase ADV1527 2 6000W Single-phase - 2 de 8000W à 12.000W Three-phase	Reference Zone Power Current Dimensions - 2 de 3000W à 7000W Single-phase 700lx350Lx182h - 2 de 3000W à 7000W Single-phase 325lx600Lx254h ADV1742 2 3000W Single-phase 440lx580Lx185h ADV1743 2 3600W Single-phase 700lx350Lx185h ADV1537 2 6000W Single-phase 700lx350Lx162h ADV1527 2 6000W Single-phase 700lx350Lx162h - 2 de 8000W à 12.000W Three-phase 360lx690L

Multizone &	. 4 zones indι	ıction				
Model	Reference	Zone	Power	Current	Dimensions	Page
MO4i 16.000	ADV1658	4	16.000W	Three-phase	400lx800Lx351h	34
MO4i 24.000	ADV1659	4	24.000W	Three-phase	800lx800Lx351h	34
MO4NL	-	16	16.000 et 32.000W	Three-phase	800lx800Lx921h	38
MO2NL	-	8	8000 et 16.000W	Three-phase	400lx800Lx921h	38
KNL4	-	4	4000 et 8000W	Three-phase	360lx360Lx70h	46
KNL4 S	-	4	4000 et 8000W	Three-phase	220lx690Lx70h	46
KNL8	-	8	8000 et 16.000W	Three-phase	360lx690Lx70h	46
KNL16	-	16	16.000 et 32.000W	Three-phase	690lx690Lx70h	46

Contact us





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