



French Manufacturer of Induction

Since 1999



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 three-phase voltage induction technology. We offer it in 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 department. 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

Manufacturer of induction cooking equipment for Hospitality professionals for 24 years



3000m² of buildings & offices in Burgundy



- R&D -
30 years of experience and innovation in induction



An SME
40+ people



Export of our products in more than 75 countries around the world



6,5M euros turnover

Summary

8

Buffet Range

- 8. Induc Stone
- 10. Hot Plate
- 12. Induc Elegance
- 14. Drop-in buffet

16

Bakery Section

- 16. Novelties
- 17. Le Chocolat

18

Geoline

Cooking Range

- 18. Snacking
- 20. Counter top
- 21. Drop-in

22

Bioline

Cooking Range

- 22. Counter top
- 24. Drop-in
- 26. Outdoor

38

Modular Range

- 38. 650 Line
- 40. **Gamme 800**
- 40. Traditional Induction
- 41. Plancha
- 42. Large format
- 44. Wok & Stockpot
- 48. Multizone

50

Kits Range

- 50. Traditional Induction
- 54. Traditional induction
- 56. Wok & XL kits
- 57. Plancha kits

MADE FOR CHEFS . MADE FOR YOU



INVISIBLE INDUCTION BUFFET



ADAPTABLE

Induc-Stone is installed under your worktop (maximum 20mm thick), no cutting required. Compatible with a wide range of materials* including:

-  Marble
-  Granite
-  Wood
-  Quartz



SECURITY & RELIABILITY

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 itself around the world.



PRECISE CONTROL

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



INVISIBLE INDUCTION

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.



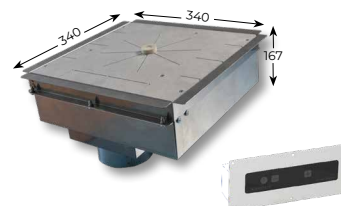
ECO-FRIENDLY TECHNOLOGY

BUFFET Induc-Stone



Adventys Patent

Induc-Stone - Invisible Buffet



Cut-out dimensions 68 x 198 mm

INDUC STONE
ADV1587

- 650W
- Product dimensions 340 x 340 x 167 mm
- Deported control panel with 3 touches and 2 digits, manual power setting (20 power levels)
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable
- Including a spacer - Compulsory use



Silicone spacer





BUFFET Countertop Hot Plate

New



Hot Plate | Electronic regulation countertop buffet



Hot Plate
ADV2112

- 1000W
- Heating surface 560 x 330 mm
- Capacitive touches control panel - 3 keys
- Electronic temperature control from 30 to 90°C in steps of 5°C
- Power supply 220-240V single-phase / 50-60Hz
- Power cable supplied
- Different colors to choose from.

Hot Plate | How it works ?



Adventys Hot Plate was designed with the aim of offering a complementary solution to our buffet range. This solution keeps several containers of any size warm at the same time in order to guarantee a hot meal for users. Its curves, identical to our Induc-Elegance range of products, add a touch of modernity to hotel buffets and reception rooms.

BUFFET Counter-top Induc-Elegance



Induc-Elegance | 1 zone induction counter-top buffet



IE 300 CB
ADV1831



IE 1000 CB
ADV1852



IE 300 BB
ADV1832

IE 1000 BB
ADV1853



IE 300 BS
ADV1809

IE 1000 BS
ADV1850



IE 300 SS
ADV1810

IE 1000 SS
ADV1851



- 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

ADVENTYS

BUFFET Counter-top Induc-Elegance

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



IE2 600 SS
ADV1842



IE2 600 BS
ADV1841



IE2 600 BB
ADV1844



IE2 600 CB
ADV1843

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

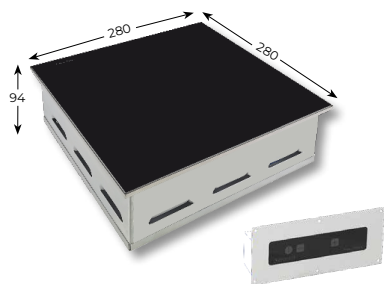
Adventys is the Buffet specialist

Elegance
Pure and modern design
Made in France Technology



BUFFET Drop-in Induc-Elegance

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

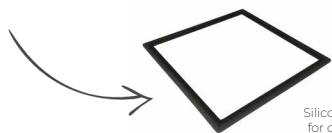


IE F-DIR 300
ADV1816

IE F-DIR 1000
ADV1835

Product cut-out dimensions 270 x 270 mm
Control panel cut-out dimensions 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

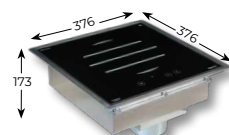


Silicone seal
for drop-in

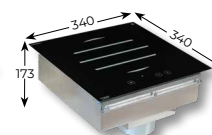


BUFFET Drop-in Intensive Use

Induction Buffet | 1 zone **integrated control panel**

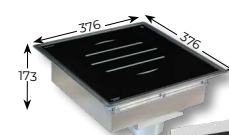


GL 650 DI
ADV1637

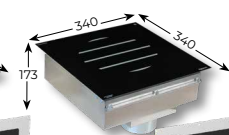


GL 650 FL
ADV1494

Induction Buffet | 1 zone **remote control panel**



GL 650 DIR
ADV1638



GL 650 FLR
ADV1552

Product cut-out dimensions 346 x 346 mm

- 650W
- Glass dimensions 340 x 340 mm
- **DI version with stainless steel frame 376 x 376 mm**
- Integrated capacitive touches control panel - 3 keys
- Power and temperature setting from 40° to 90°C by 5°C steps
- Timer
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable

Product cut-out dimensions 346 x 346 mm
Control panel cut-out dimensions 198 x 68 mm

- 650W
- Glass dimensions 340 x 340 mm
- **DIR version with stainless steel frame 376 x 376 mm**
- Integrated capacitive touches control panel - 3 keys
- Power and temperature setting from 40° to 90°C by 5°C steps
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable



ADVENTYS

SPECIAL Bakery 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
ADV1870

GLN 2500 K PASTRY
ADV2029
cf p. 18

FLOUR FILTER
ADV2064

NEW
Special flour
filter



BRIC | Bakery Option

- 3000W ou 3600W
- Glass dimensions 405 x 342 x 4mm
- Capacitive touches control panel
- Manual power display and setting
- **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

ADVENTYS

New



Le Chocolat
Black ADV2058

Le Chocolat
Stainless Steel ADV2073

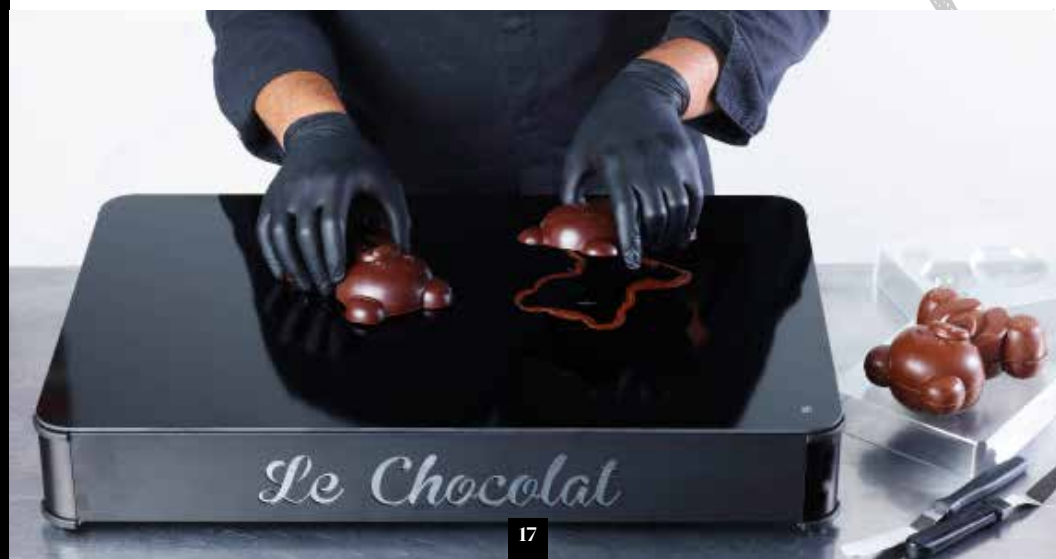
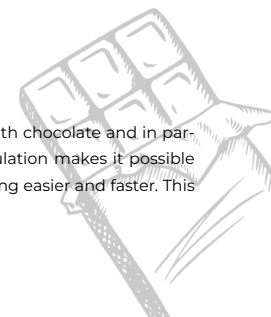
PASTRY
Le Chocolat

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 ?

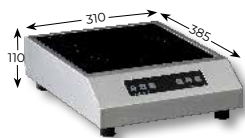
The electronic warming plate *Le Chocolat* is a product specially designed for working with chocolate and in particular for assembling chocolate spheres and creations. The electronic temperature regulation makes it possible to control the heat and the melting of the chocolate. This product makes chocolate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



New



GLN | 1 zone induction counter-top



GLN 2500 Pastry
ADV1870

GLN 3000
ADV1869

GLN 3500
ADV1702

- 2500W - 3000W ou 3500W
- Glass dimensions 280 x 280 x 4mm
- Capacitive touches control panel
- Manuel power setting in watts from 50W by 5°C steps and temperature setting from 30°C up to 250°C
- 2500W Pastry version (cf. p.14)
- 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

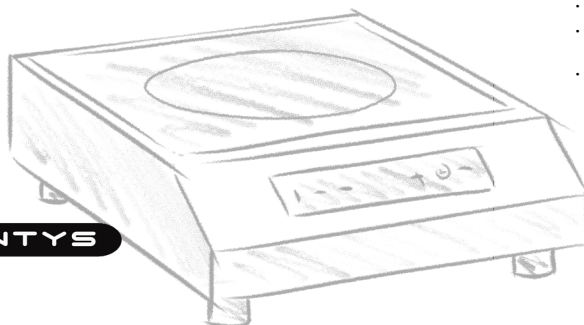


GLN 2500 K Pastry
ADV2029

GLN 3000 K
ADV2021

GLN 3500 K
ADV2030

- 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
- Pastry version: from 30°C to 140°C 1°C step setting
- Power supply 220-240V single-phase 50-60Hz



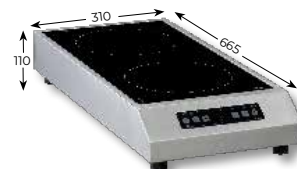
GLN2 S | 2 zones counter-top induction



GLN2 3500 S
ADV1797

- 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

GLN2 F | 2 zones counter-top induction



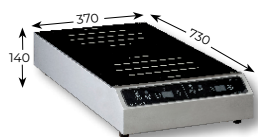
GLN2 3500 F
ADV1779

- 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 95°C in steps of 5°C
- Power supply 220-240V single-phase 50-60Hz



COOKING Counter-top Geoline Range

GL2 F | 2 zones induction



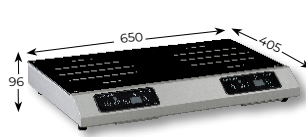
GL2 5000 F
ADV1620

GL2 6000 F
ADV1594

GL2 7000 F
ADV1755

- 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 S | 2 zones induction



GL2 5000 S
ADV1619

GL2 6000 S
ADV1551

GL2 7000 S
ADV1754

- 2x2500W - 2x3000W - 2x3500W
- Glass dimensions 650 x 323 mm
- 2 capacitive touches control panel - 4 keys 2 digits. 20 power level
- Timer
- Power supply 220-240V single-phase 50-60HZ
- Power cable without plug for single or three-phase connection

GLW | Induction wok



GLW 3000
ADV1676

GLW 3500
ADV1610

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

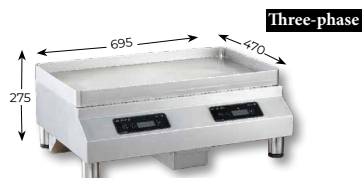
GLP | 2 zones induction plancha



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

Benefits of Induction Planchas



650 burgers per hour



quick rise in temperature
200°C in 3 minutes



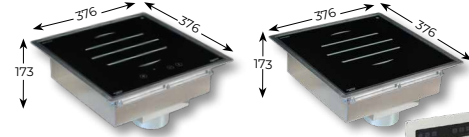
energy & water saving



quick & easy cleaning

COOKING Drop-in Geoline Range

GL DI-DIR | 1 zone **drop-in** induction



GL 3000 DI
ADV1546

GL 3000 DIR
ADV1628

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

- 3000W
- Glass dimensions 340 x 340 mm with frame
- Capacitive touches control panel **integrated or remote**
- Power and temperature setting from 40° to 90°C by 5°C steps
- **Timer**
- Power supply 220-240V single-phase 50-60Hz
- **MAX function**

GL2 DIR | 2 zones drop-in induction



Lexan

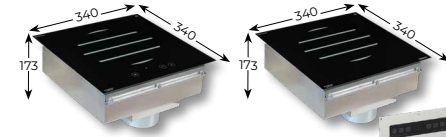
3000W	3500W	5000W	6000W	7000W
ADV1621	ADV1645	ADV1622	ADV1623	ADV1756

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

- 3000W - 3500W - 5000W - 6000W - 7000W
- Glass dimensions 663 x 314 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

COOKING Flushed Geoline Range

GL FL-FLR | 1 zone **flushed** induction



GL 3000 FL
ADV1549

GL 3000 FLR
ADV1548

GL 3500 FLR
ADV2022

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

- 3000W
- Glass dimensions 340 x 340 mm
- Capacitive touches control panel **integrated or remote**
- Power and temperature setting from 40° to 90°C by 5°C steps
- **Timer**
- Power supply 220-240V single-phase 50-60Hz
- **MAX function**

GL2 FLR | 2 zones flushed induction



Knob

3000W	3500W	5000W	6000W	7000W
ADV1862	ADV1880	ADV1882	ADV1559	ADV1846

Capacitive

3000W	3500W	5000W	6000W	7000W
ADV1861	ADV1881	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



BRIC | Counter-top single zone induction

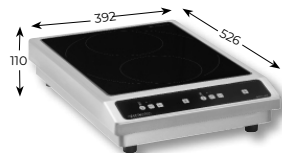


BRIC 3000
ADV1476

BRIC 3600
ADV1475

- 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

B2RIC | Counter-top 2 zones induction



B2RIC 3000
ADV1740

- 3000W
- Glass dimensions 405 x 342 x 4mm
- Capacitive touches control panel. On/Off manual power and temperature setting.
- Power setting in watts and temperature setting from 30°C to 250°C by 1°C steps.
- Power supply 220-240V single-phase 50-60Hz

BTIC | 1 zone induction 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

BGIC | Counter-top induction plancha



BGIC 3000
ADV1878

BGIC 3600
ADV1360

- 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

BWIC | Counter-top induction wok



BWIC 3000
ADV1607

BWIC 3600
ADV1606

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

• Included wok pan

BTWIC | Induction wok three-phase



BTWIC 7000
ADV1483

- 7000W
- Wok bowl format coil & glass
- Capacitive touches control panel
- Manual power setting
- Timer
- 3 programmable touches
- Power supply 360-440V three-phase 50-60Hz

• Included wok pan

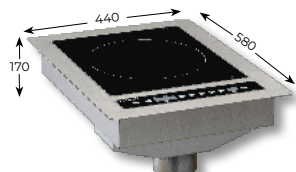
*The **Made in France** induction plancha. A gem of technology.
The fastest, most precise and ecological on the market.*



ADVENTYS

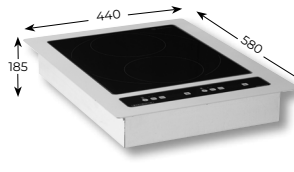
COOKING Drop-in Bioline Range

DRIC | 1 zone drop-in induction



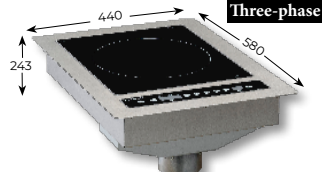
DRIC 3000
ADV1478 DRIC 3600
ADV1471

D2RIC | 2 zones drop-in induction



D2RIC 3000
ADV1742

DTIC | 1 zone drop-in induction



DTIC 6000
ADV1369

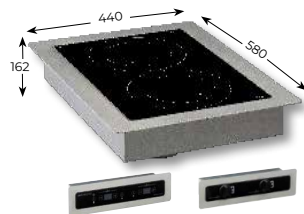
Bioline range cut-out dimensions 410 x 550 mm

- 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
- Glass dimensions 405 x 342 x 4 mm
- Capacitive touches control panel. On/Off manual power and temperature setting.
- Power setting in watts and temperature setting from 30°C to 250°C by 1°C steps.
- Power supply 220-240V single-phase 50-60Hz
- 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

D2IC - D2IM | 2 zones drop-in induction



D2IC 6000
ADV1527 D2IM 6000
ADV1537

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

- 2 x 3000W
- Glass dimensions 490 x 342 x 4 mm
- Remote capacitive touches control panel. On/Off, manual power setting (+/-) OR remote knob control panel + LED
- Timer
- Power supply 220-240V single-phase 50-60HZ
- Power cable without plug

ADVENTYS

COOKING Drop-in Bioline Range

DGIC | Drop-in induction plancha



DGIC 3000
ADV1877 DGIC 3600
ADV1349

DWIC | Drop-in induction wok



DWIC 3000
ADV1609 DWIC 3600
ADV1608

DTWIC | Drop-in induction wok



DTWIC 7000
ADV1438

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 single-phase 50-60HZ

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

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

Why you should choose induction ?



Energy saving
= Cost saving



Most environmentally
friendly technology



Fast cooking &
temperature rise



Quick & easy
cleaning



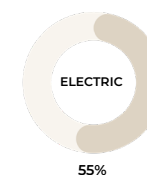
Ergonomics
Improvement of
working conditions
in the kitchen



The safest way to
cook the safest

● Efficiency

● Loss



ADVENTYS

The **Octopus** is a multifunctional induction cooker. A revolution for outdoor and indoor cooking, a real culinary Swiss knife. Multiply the cooking modes on a single equipment, enjoy **an infinite mix & match** with the different accessories.

Outdoor selection

**SNACKING
L'Octopus**



Non-contractual images, the product has only one control panel

Octopus | Induction BBQ



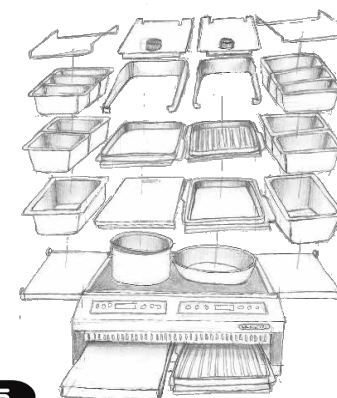
- 3500W (2x 1750W)
- Glass dimensions 280 x 560 mm
- Integrated capacitive touches control panel
- Manual power setting (watts) and temperature setting to the nearest degree.
- 30 level of power
- Special heating program for cast iron plancha & grill accessories
- Power supply 220-240V single-phase 50-60HZ

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 x1 - cast iron grill x1
- Pack 2 : cast iron plancha x2 - cast iron grill x2
- Grease guard and cooking lid
- Removable and washable filter
- Compatible with GN 1/3 - 1/6 - 1/9 containers | Included a necessary support frame
- By-product accessory storage
- Additional option : Compatible trolley



ADVENTYS

Spécial Été

**OUTDOOR
Show Cooking**



ShowCooking | Outdoor kitchen



- Black painted stainless steel finish
- Dimensions 910 x 820 x 1045 mm
- Foldable shelves height-adjustable
- Cupboards with shelves
- 7 integrated GN 1/9 included
- Customizable rear face
- Cutout for power cables
- Compatible with products from the Bioline range (see p.

ShowCooking
ADV1952

Strong points

- Light and compact structure on wheels
- Weather resistant materials
- Modularity of equipment (induction hob, wok or plancha induction)
- Spacious storage
- Preparation area
- Quick and easy cleaning

ADVENTYS



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 site, 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.

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.**

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**.

Renovation & Replacement

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

We 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.

Control

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**.

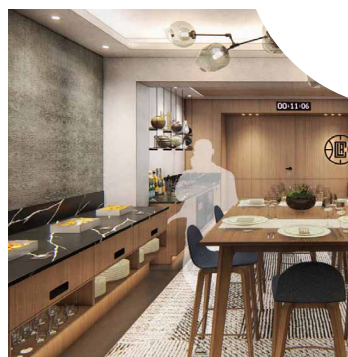




Induc-Stone at L.A Clippers **intuit** DOME



First climate
positive American
stadium



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

#InvisibleInduction



Induction Stove Custom-made solutions



Adventys supports you in your **custom-made projects**. We provide our know-how to help you turn your ideas into reality. Our industrial metalworkshop activity and our wide range of products allow us to offer a **turnkey service**: 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.



Flexibility & Adaptation
Customization by laser cutting
A dedicated contact for your project
Diversified offer of induction solutions
Integration of complementary products

 **ADVENTYS**

Le Bistrot Bourguignon Restaurant| Beaune-France
Installed by the company Perrier





Your project | Our solution

Meet one of our team member to define your project

1.

Creation of plans & 3D view by our design office

2.

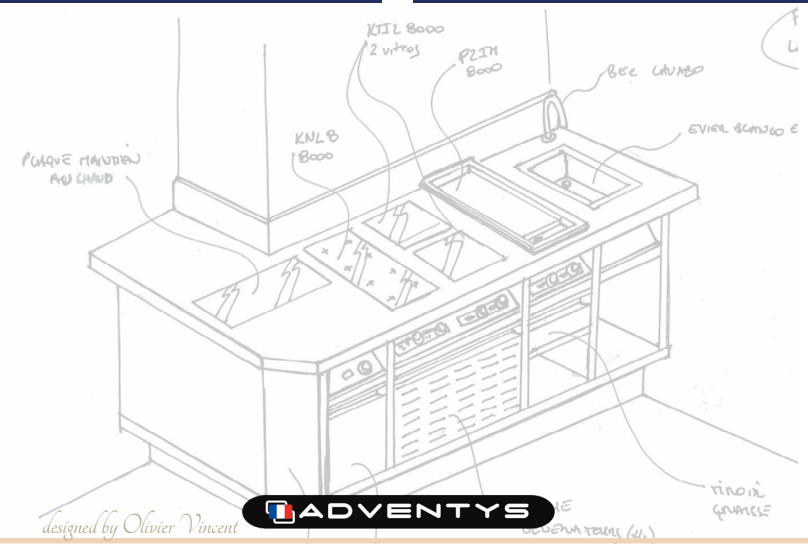


3.

Manufactured in our factory in Burgundy

4.

Installation & starting-up with our technical & commercial team



INDUCTION MODULE 650 Modular Range



In order to always offer you more options and to respond to all the needs of the markets, Adventys is launching a brand **new range of modules in 65cm depth. Infinite combinations** to optimize space while providing performance and innovation.



Controls

Adventys innovation: the new ESC knob system (**Electronic Spinless Control**) allows 360° rotation with a "pop off" function to switch off the product. **Ultra-resistant and 100% waterproof**, this knob works without contact with the electronic board.



Performance

The modules have a **high performance 'triple skin' air filtering** on the front face. This provides **better accessibility** for cleaning and maintenance and maximum resistance in all environments.



Modularity

Identical dimensions and design to allow you to modulate the space as you wish while offering a wide choice of technologies: **1 or 2 zones, induction wok and plancha**.



Eco-design

The 650 range has been designed with **Easy Access** in mind to make **intervention areas** as accessible as possible: control panel, filter and glass top and therefore simplify installation and after-sales service.

INDUCTION MODULES 650 Modular Range

Induction Plancha Module | 65x40



- 6000W (2x3000W)
- Cooking surface in multilayer material 310 x 430 mm
- Knob control panel on glass panel with 4-digit display
- Manual temperature setting from 60° to 250°C
- Grease drain drawer
- Power supply 220-240V single-phase 50-60HZ
- Supplied with terminal block
- Removable feet for cupboard fixing

SKGi 6000
ADV2052

Induction Wok Module | 65x40



- 3600W
- Vitroceramic glass wok bowl format
- Knob control panel on glass panel with 4-digit display
- Manual power setting from 25 to 3600W
- Front side storage drawer
- Power supply 220-240V single-phase 50-60HZ
- Supplied with terminal block
- Removable feet for cupboard fixing
- **Wok pan included**

SKWi 3600
ADV2053

1or2 zones Induction Module | 65x40

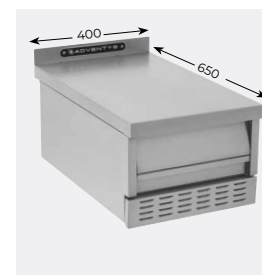


- 2 x 3000W or 1 x 3600W
- Vitro dimensions 560 x 340 mm
- Knob + capacitive touches on glass panel with 4 digit display
- Manual power setting from 25 to 3600W and temperature setting from 30 to 250°C
- Front side storage drawer
- Power supply 220-240V single-phase 50-60HZ
- Supplied with terminal block
- Removable feet for cupboard fixing

SK2i 6000
ADV2049

SKi 3600
ADV2050

Module 650 | Neutral



- Stainless steel backslash
- Front side storage drawer
- Removable feet for base mounting

SKNi
ADV2051

Module 650 | Cupboard



- Storage cupboard with door
- Available with feet

Casters
ADV2055

Feet
ADV2093

Coming Soon

In order to expand the range and give the benefit of a complete and tuned cooking line, other modules and solutions will be added in the near future such as: a fryer module, a bain-marie module or even a braiser. Three-phase versions will also soon be available.

ADVENTYS

ADVENTYS

HEAVY-DUTY 800 Induction Module



MO2i | 2 zones induction module three-phase



MO2i 8000
ADV1656

MO2i 12.000
ADV1657

- 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
- Adjustable height and removable feet
- Compatible Adventys cupboard (p.45)

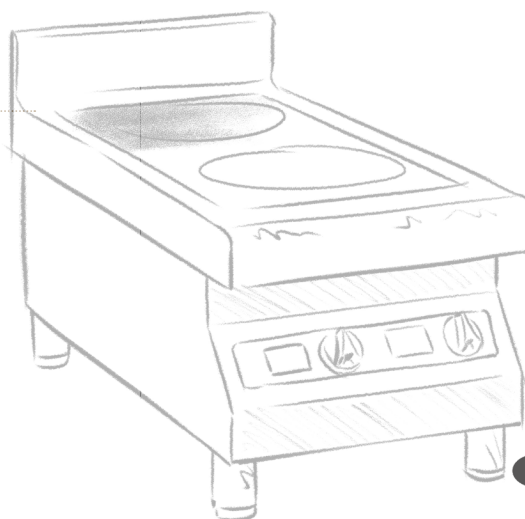
MO4i | 4 zones induction module three-phase



MO4i 16.000
ADV1658

MO4i 24.000
ADV1659

- 4 x 4000W or 4 x 6000W
- Glass dimensions 2 x (326 x 646 mm)
- Knob control panel | Manual power setting and 4 digits display
- Power supply 360-440V three-phase 50-60Hz
- Adjustable height and removable feet
- Compatible Adventys cupboard (p.45)



ADVENTYS

MODULES 800 Plancha Modules

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
- Adjustable height and removable feet
- Compatible Adventys cupboard (p.45)

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
- Adjustable height and removable feet
- Compatible Adventys cupboard (p.45)
- 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

ADVENTYS

MODULES 800 Large format Modules

New

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



MOti 8000 XL
ADV2005

- 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
- Included Paëlla pan 60cm
- Compatible Adventys cupboard (p.45)

Large format module on cupboard three-phase



MOti 8000 XL
ADV2005

Cupboard 800
ADV1686

- 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

 **ADVENTYS**



MODULES 800 Wok Modules

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

ADVENTYS

MODULES Cupboards

Cupboard 400



- Full stainless 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 400
ADV1685

Cupboard 800



- Full stainless 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
ADV1686

Cupboard 900



- Full stainless 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 900
ADV1936

ADVENTYS

Induc-NoLimit

by ADVENTYS

Multizone No-Limit technology is an Adventys innovation.

This unique concept offers a cooking surface for up to 16 coils of 1 or 2 kW each.

In its *Original* version, each coil can be set individually with precision to the nearest degree.

In its *Click & Clack* version, 4 zones are set simultaneously in power or temperature.

In its *Standard* version, a simplified setting of the power with knob.

Optimize your kitchen space and multiply your workspace by 4 !

Version 1 *The Original*

p.50

Version 2 *Click - Clack*

p.52

Version 3 *The Standard*

p.52

Multizone par 

L'induction



 ADVENTYS



MODULES 800 Multizone Module

MO2NL | Module Induc No-Limit 8 zones triphasé



MO4NL | Module Induc No-Limit 16 zones triphasé



- 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
- Adjustable height and removable feet
- Power supply 360-440V three-phase / 50-60Hz

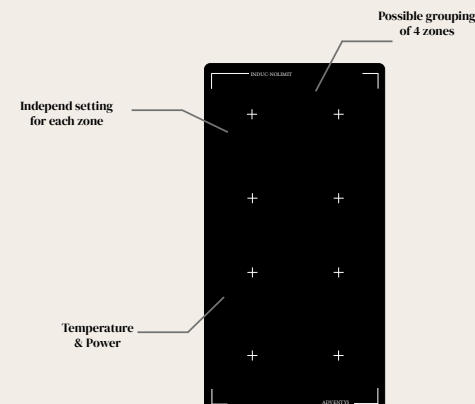
<i>L'Original</i>	MO2NL 8000 ADV1833	MO2NL 16.000 ADV1758
<i>Click-Clack</i>	MO2NL 8000 ADV2114	MO2NL 16.000 ADV2113
<i>Standard</i>	MO2NL 8000 ADV2116	MO2NL 16.000 ADV2115

- 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
- Adjustable height and removable feet
- Power supply 360-440V three-phase / 50-60Hz

<i>L'Original</i>	MO4NL 16.000 ADV1823	MO4NL 32.000 ADV1703
<i>Click-Clack</i>	MO4NL 16.000 ADV2118	MO2NL 32.000 ADV2119
<i>Standard</i>	MO4NL 16.000 ADV2120	MO2NL 32.000 ADV2121

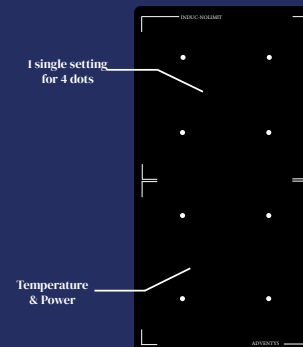
Version 1 *The Original*

Multizone induction No-Limit technology in its original version. Each represents the center of a copper coil. Each zone can be set independently in **power and temperature** to the nearest degree. The control panel has a keyboard with capacitive touches as well as a 360°C knob.



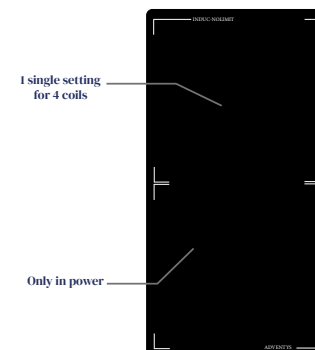
Version 2 *Click - Clack*

This version offers simplified settings thanks to its Click&Clack control panel, which lets you switch between power and temperature settings simply by rotating the knob. **Each large zone is equipped with 4 coils.** Unlike the Original version, 4 coils must be set up simultaneously, but each one only starts when a container is detected.



Version 3 *The Standard*

The standard version has a **power level adjustment**. A large area and 1 knob for simplified use but an optimized workspace.





Made in France



Contact us



Route de Pagny
21250 Seurre | FRANCE

contact@adventys.com

+33 03.80.20.46.15

www.adventys.com

 **ADVENTYS**

Our induction.
✦ Your magic. ✦



Adventys - Route de Pagny - 21250 SEURRE
03.80.20.46.15 | contact@adventys.com