

 ADVENTYS



Induction
Specialist
since 1999



PRESENT IN OVER
80 COUNTRIES

+1000
DISTRIBUTORS



ADVENTYS Our story

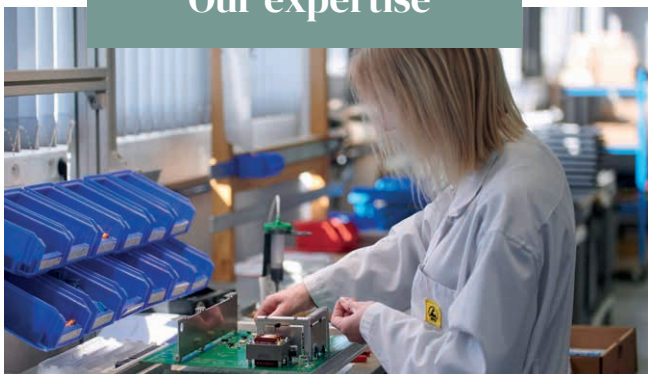


Key figures

Adventys supports players of the hospitality and catering industry in their **energy transition and electrification of kitchen**, offering innovative products, at the forefront of green-tech.

Our passion is to **find solutions to our users' pain points** and guarantee them productivity and profitability that stands the test of time.

Our expertise



Restaurants, hotels, caterers, pastry shops; our clients are **professionals of the foodservice industry**. Our wide range of products also caters to the needs of supermarkets, marine industry, stadiums, schools, and cafeterias.

We collaborate with **architects, consultants, professional kitchen designers and dealers**.

Based in Burgundy since **1999**, our industrial site is built around **five main activities**: a design and R&D office, an electronic board manufacturing workshop, a metal shop, a gluing station and assembly lines, as well as a commercial office.

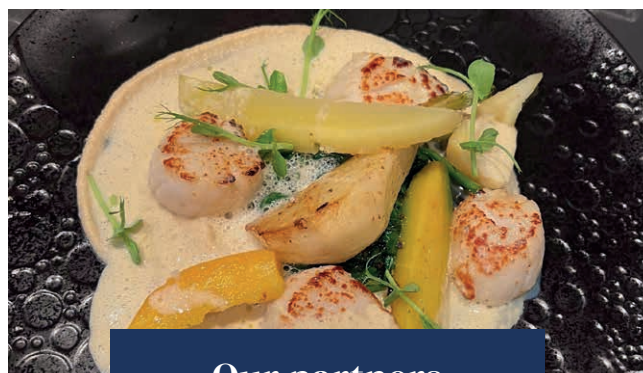
With a team of **45 employees**, Adventys offers a wide catalog of **a hundred products**.

Our mission



Thanks to our **expertise in induction technology**, we cover every step, from our research and development team to integrated manufacturing process.

Our **eco-responsible approach** focuses on integrating induction technology and innovation, while reducing the environmental impact of our **production process**.



Our partners

Who we are

Adventys, a French company specializing in induction cooking, has been designing innovative and sustainable equipment for catering professionals for over 25 years. We provide tailor-made solutions adapted to the needs of every player in the food service industry.

ADVENTYS



ADVENTYS Our values

Induction

Induction is our expertise.

For over 25 years, we have been designing and manufacturing this technology for the Adventys brand and many of our partners. Induction is the fastest, most precise, most hygienic, most innovative, and most versatile technology.

Innovation

Innovation is in our DNA.

Every year, Adventys invests into its Research & Development department to keep innovating. Adventys patents have won several international innovation awards at trade shows in our industry.

Integration

Integration is our strength.

At Adventys, vertical integration of the manufacturing process means 100% French production of our products in our own factory: the electronic boards, metal work, bonding, coil production, assembly lines, as well as numerous quality controls throughout the manufacturing process.

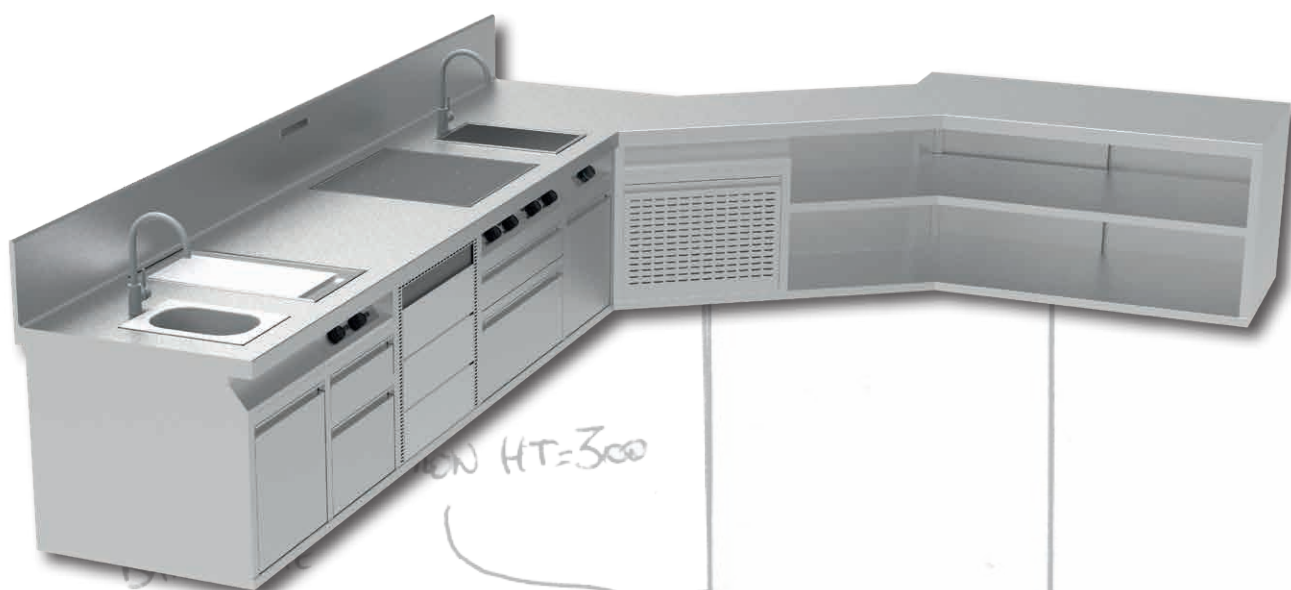
International

International means exporting to 80 countries.

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



Custom-made solutions



Project
definition

1

Creation of plans and
3D visualization by
our design office

2

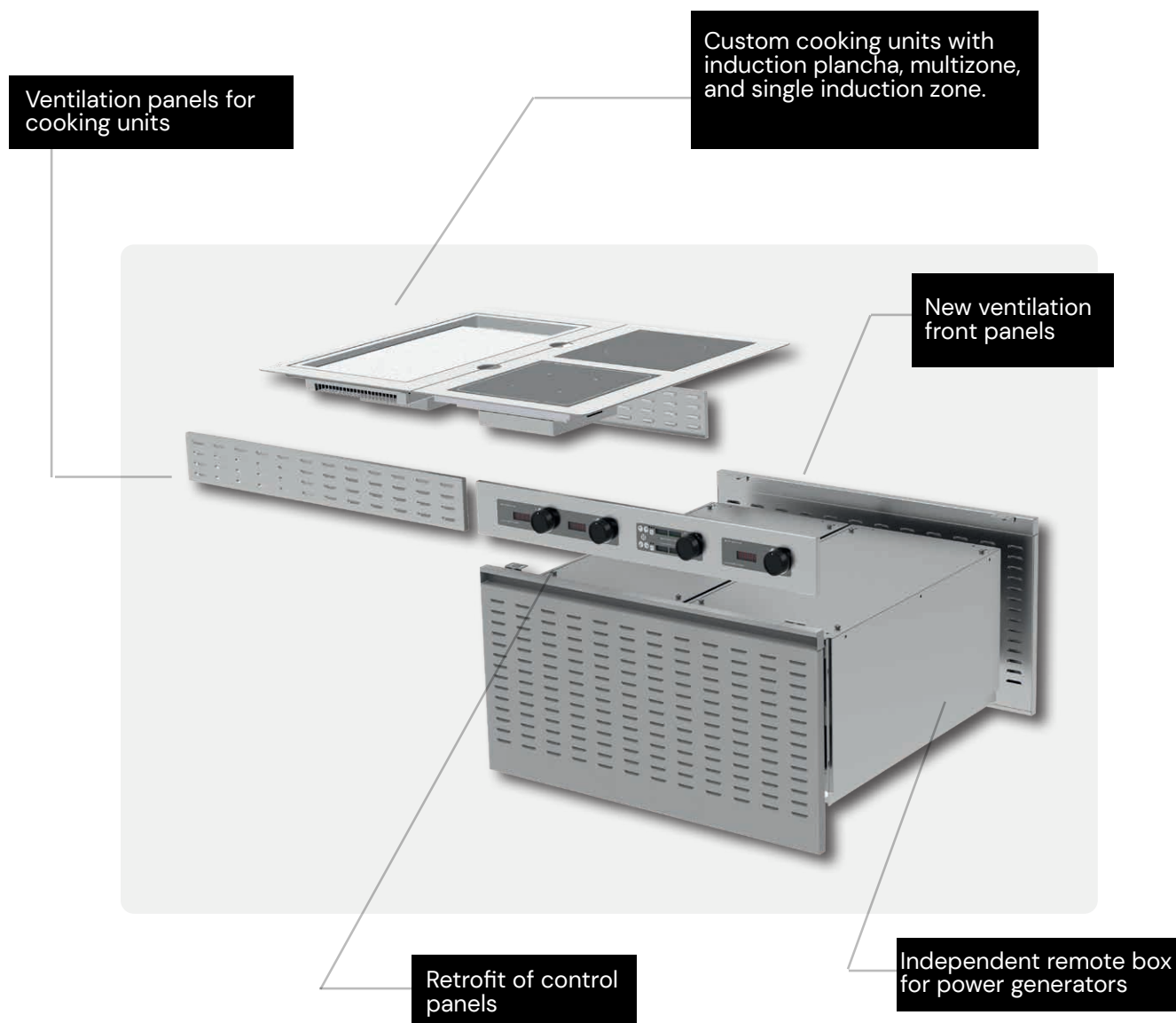
Manufacturing in our
factory in Burgundy

3

Installation of
the products

4

Replacement and Renovation *of your existing kitchen*



Choose an ecological solution

Give your cooking island a new lease on life with our renovation and replacement solutions. We transform your existing stoves, enhancing performance and efficiency with our induction-based technology solutions: plancha, wok, multizone, and more.

Our expertise allows us to adapt to all specific configurations while preserving the aesthetics of your current installation.



Why choose INDUCTION ?



Induction cooking allows for **significant energy savings** due to the absence of **heat loss**. The induction technology directly transfers heat to the compatible cookware being used.



Induction offers **unparalleled speed** for professional kitchens where every second counts. The rapidity of this technology significantly **reduces preheating and cooking times**. It enhances efficiency while optimizing food preparation.



You are choosing an **environmentally friendly solution**. Thanks to its energy efficiency and reduced CO2 emissions, **you are helping to lower the carbon footprint** of your professional kitchen.



Induction stands out for its **high precision in temperature control**. It allows for instant and accurate heat management, ensuring **consistent and controlled results**.



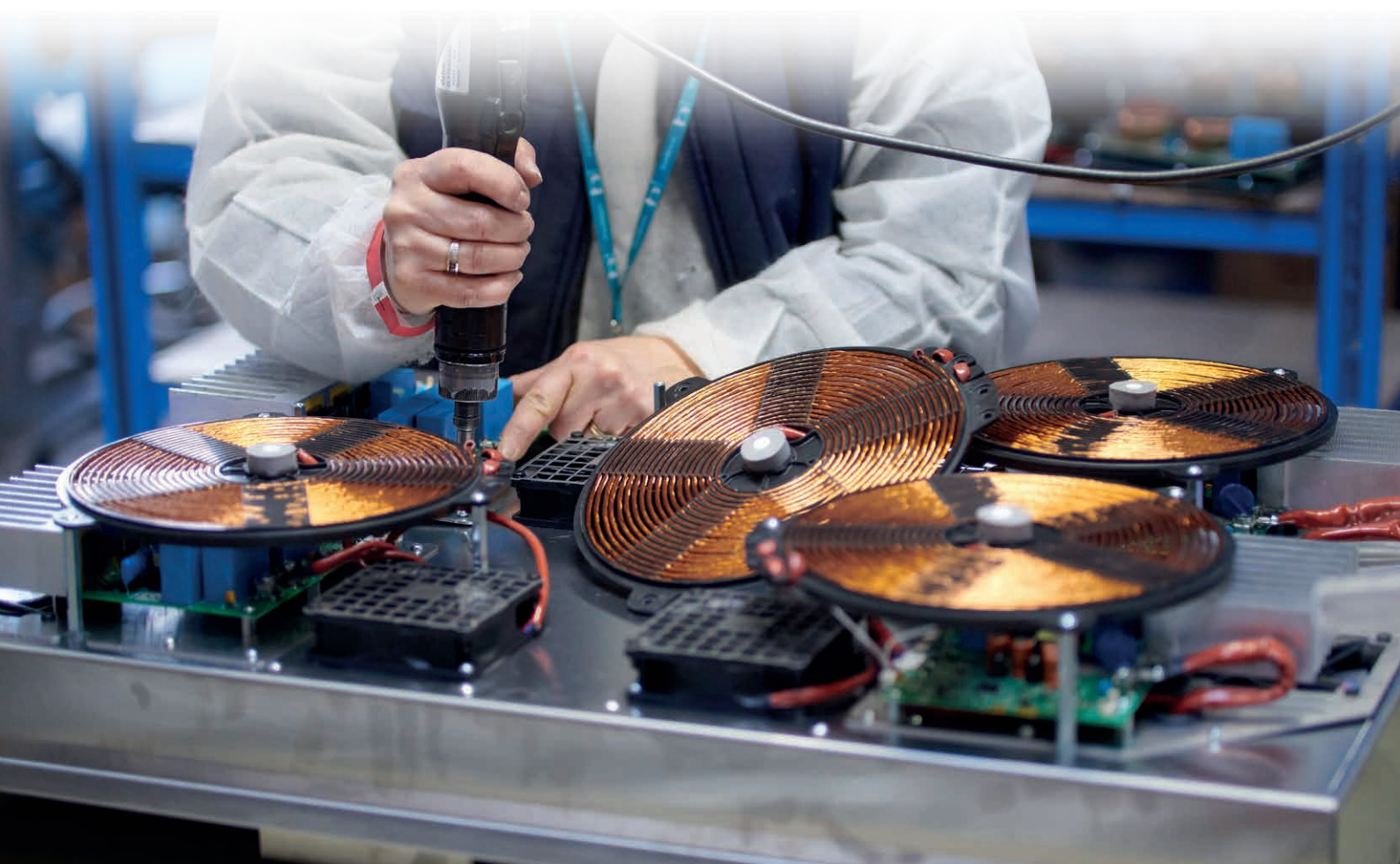
Induction combines performance and cost-effectiveness to **maximize your daily profits**. It enables significant energy savings, reduces work time, and optimizes the use of kitchen space, **providing an efficient and sustainable solution**.

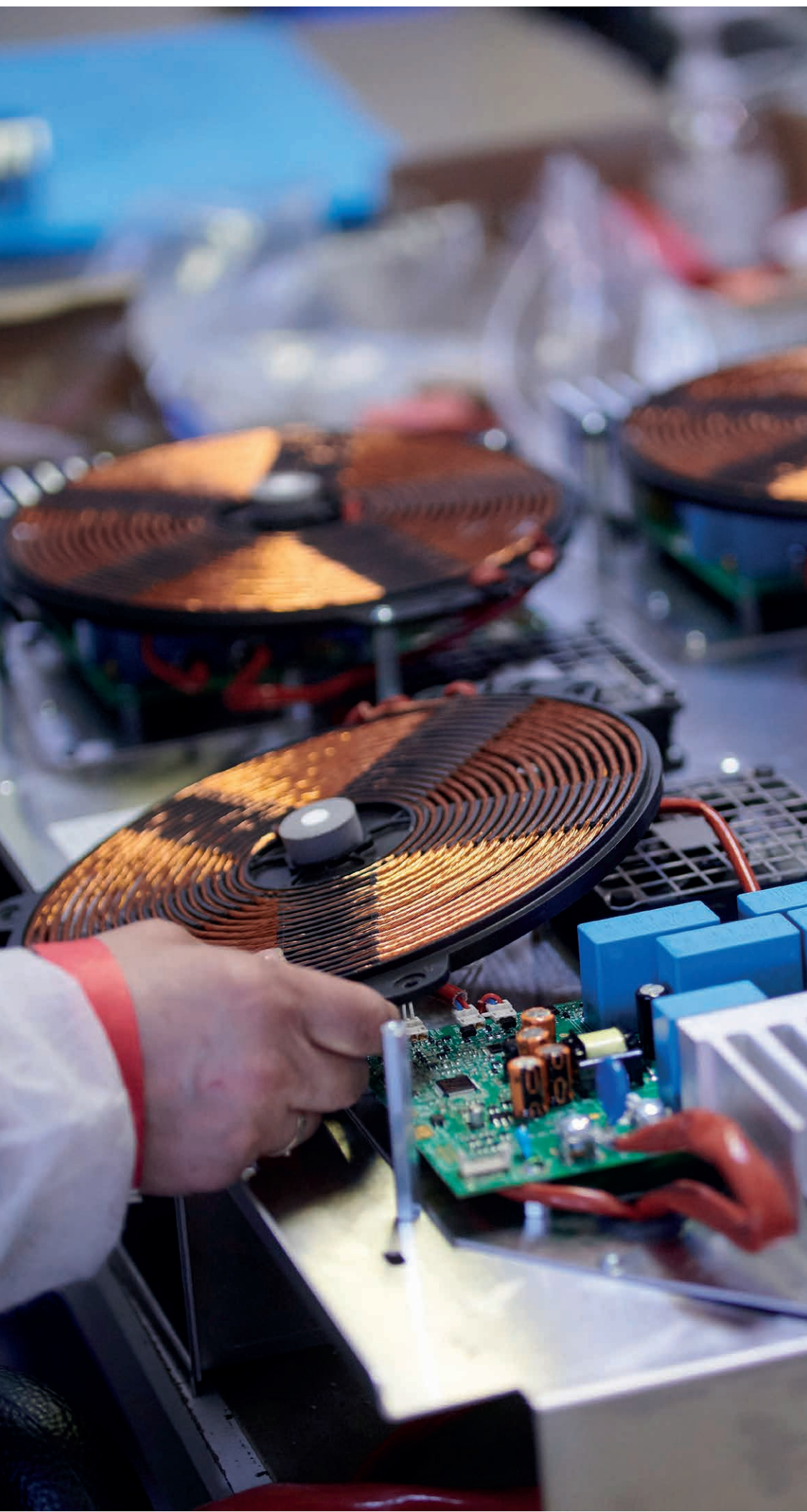


Choosing induction helps **reduce the temperature in the kitchen** and minimizes exposure to heat and fumes. With no combustion and a reduction in ambient heat, it ensures a **healthier and more pleasant working environment**.



Unlike traditional systems, the surface remains cool except where it comes into contact with the cookware, significantly **reducing the risk of burns**.





SUMMARY

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How to choose the induction solution that suits your project?

Adventys answers your questions

How to choose the power of my product?

1. **Evaluate your needs:** Determine the wattage according to your usage.
2. Check the capacity of your electrical installation and use three-phase technology whenever possible.
3. Choose **versatility**: opt for product with a wide range of settings to adapt to your different types of cooking.

How can I optimize the efficiency of my product?

1. Use appropriate cookware: **High-quality pots and pans** for optimal performance.
2. **Clean regularly**: Keep the surface clean to avoid scratches and grease buildup in the filter. It's dishwasher safe !
3. **Set up efficiently**: Use the boost function for rapid heating or adjust the power to your needs to reduce energy consumption.

Why choose induction wok technology?

1. The induction wok allows for **even cooking** thanks to the bowl-shaped induction design.
2. It offers **culinary versatility**: frying, simmering, individual portions, caramelizing, grilling, and searing...
3. For its **efficiency** and rapid heat-up time.
4. For **ease of maintenance** and reduced risk of burns.

Bioline or Geoline ? Which range for which need ?

The Bioline range is designed for **larger containers** thanks to its larger coils. The cooking surface is also more spacious. It meets the need for precise cooking with degree-by-degree adjustment.

The Geoline range is ideal as a **backup solution**, perfect for small-volume cooking and keeping food warm.

What are the advantages of choosing an induction plancha?

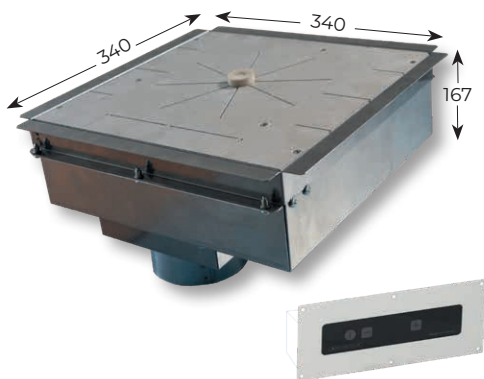
The induction plancha offers precise temperature control and **ultra-fast heating (200°C in 2 minutes)**, making it ideal for searing or evenly cooking food. Thanks to induction technology, heat is directly transferred to the cooking surface, **reducing energy losses**. The smooth surface allows for easy and quick **one minute cleaning**.



*Restaurant Sicilia
CIDS project
Photographer Hervé Fabre
Saint-Tropez (France)*



BUFFET RANGE *Invisible*



Control panel cut-out dimensions 198 x 68 mm

INDUC-STONE | Invisible induction buffet

- 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

INDUC STONE
ADV1587



Silicone spacer



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



Dekton



& more



SECURITY & FIABILITY

This technology in 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

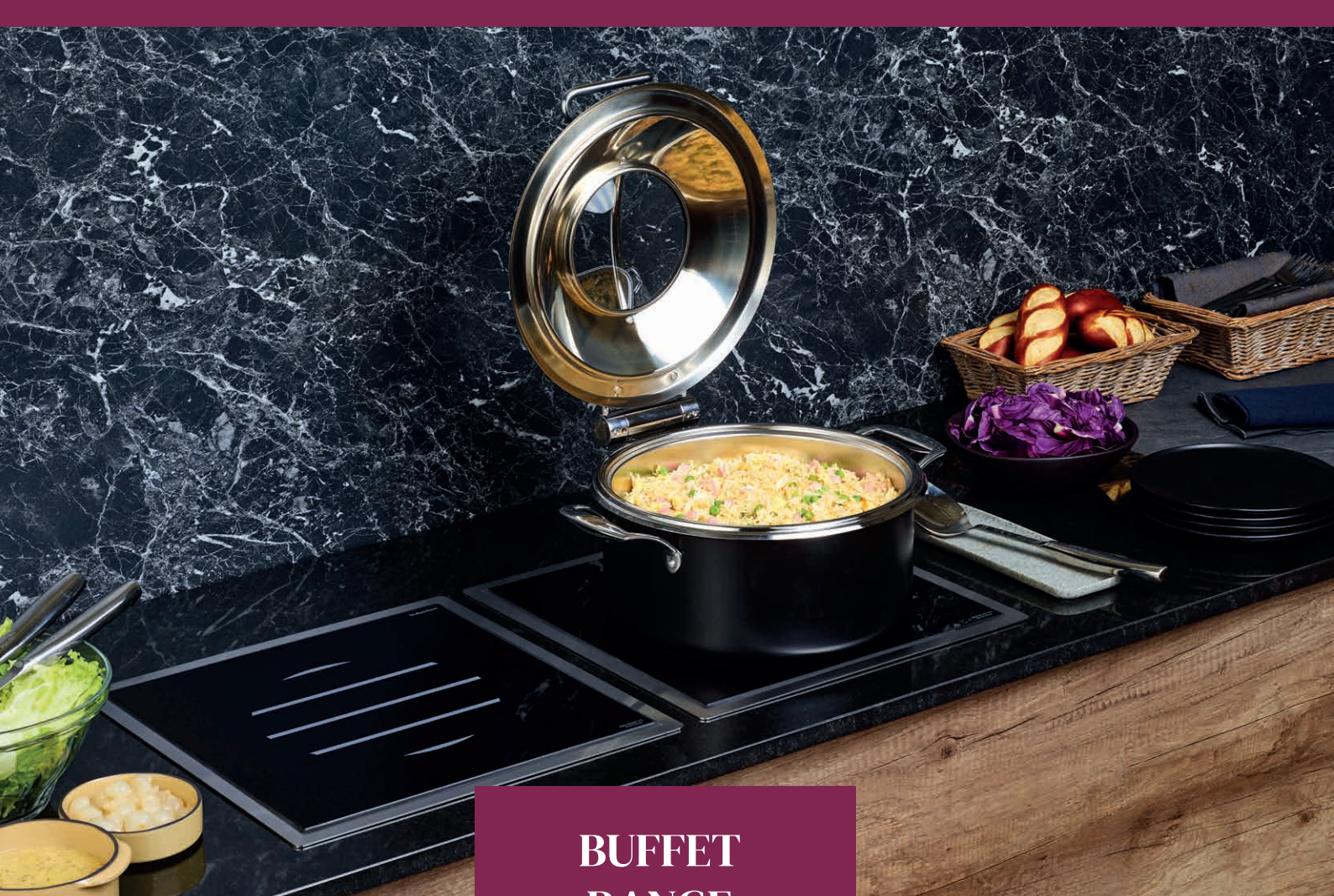
You choose your power level! The 20 steps allow you to precisely control the temperature of your food.



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.





BUFFET RANGE *Drop-in*



Can be installed drop-in or flushed
Control panel cut-out dimensions 198 x 68 mm

INDUC-ELEGANCE F-DIR | Drop-in induction buffet

- 1000W
- Glass dimensions 280 x 280 x 4 mm thick
- Product 280 x 280 x 94 mm
- Capacitive touches control panel
- 3 touches and 12 levels of power
- Power supply 220 - 240V single-phase / 50-60Hz
- Supplied with silicone seal for drop-in
- **Options:** Interconnection cable to connect up to 2 products

IE F-DIR 1000
ADV1835



silicone seal
for drop-in

BUFFET Drop-in



Product cut-out dimensions 352 x 352mm

GL 650 DI | Built-in induction buffet with integrated control

- 650W
- **Glass dimensions 340 x 340 mm**
- Integrated capacitive touches control panel - 3 keys
- Power level setting (9 power levels)
- Timer
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable

GL 650 DI
ADV1637



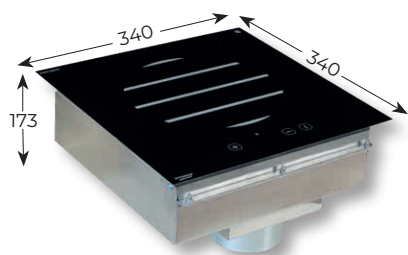
Product cut-out dimensions 352 x 352mm
Control panel cut-out dimensions 198 x 68mm

GL 650 DIR | Built-in induction buffet with remote control

- 650W
- **Glass dimensions 340 x 340 mm**
- Remote capacitive touches control panel - 3 keys
- Power level setting (9 power levels)
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable

GL 650 DIR
ADV1638

BUFFET Flushed



Product cut-out dimensions 346 x 346mm

GL 650 FL | Flushed induction buffet with integrated control

- 650W
- **Glass dimensions 340 x 340 mm**
- Integrated capacitive touches control panel - 3 keys
- Power level setting (9 power levels)
- Timer
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable

GL 650 FL
ADV1494



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

GL 650 FLR | Flushed induction buffet with remote control

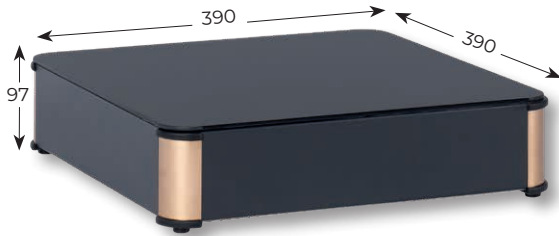
- 650W
- **Glass dimensions 340 x 340 mm**
- Remote capacitive touches control panel - 3 keys
- Power level setting (9 power levels)
- Power supply 220-240V single-phase / 50-60Hz
- Including 1m80 power cable

GL 650 FLR
ADV1552



**BUFFET
RANGE**
Countertop

BUFFET Countertop



INDUC-ELEGANCE | Countertop induction buffet 1 zone

- 1000W
- Vitroceramic dimensions 390 x 390 x 4 mm thick
- Capacitive touches control panel - 3 keys and 12 power levels
- Power supply 220-240V single-phase / 50-60Hz
- Option interconnection cable which permits to connect up to 2 products for 1000W version
- 4 standard models, customize version upon request

IE 1000 C-B
ADV1852



IE 1000 B-B
ADV1853



IE 1000 B-S
ADV1850



IE 1000 S-S
ADV1851



INDUC-ELEGANCE | Countertop induction buffet 2 zones

- 2 x 300W
- Vitroceramic dimensions 620 x 390 x 4 mm thick
- Capacitive touches control panel - 3 keys and 12 power levels
- Power supply 220-240V single-phase / 50-60Hz
- No interconnection possible
- 4 standard models, customize version upon request

IE2 600 CB
ADV1843



IE2 600 S-S
ADV1842



IE2 600 B-S
ADV1841



IE2 600 B-B
ADV1844

New in



HOT PLATE | Countertop buffet with electronic regulation

- 1000W
- Cooking surface 560 x 330 mm
- Capacitive touches control panel - 3 keys
- Electronic regulation
Power level setting from 1 to 12 levels
- Power supply 220-240V single-phase / 50-60Hz
- Power cable included
- Available in other colors (see IE2 p19)
- Available in flushed version ADV2122

Hot Plate B-B
ADV2112

Hot Plate S-S
ADV2089

Hot Plate B-S
ADV2060

Hot Plate C-B
ADV2091



The concept of 'Hot Plate'

The Adventys Hot Plate is the ideal solution to complement our Buffet Range, providing optimal warming for various containers of all sizes. Thanks to its ability to maintain multiple dishes at the perfect serving temperature simultaneously, it ensures your guests enjoy warm and delicious meals at all times. With its sleek design inspired by the Induc-Elegance range, it brings a modern and sophisticated touch to hotel buffets and reception halls. Available in a variety of colors, it seamlessly adapts to your ambiance and style, delivering a buffet experience that combines aesthetics and performance.

New in

Buffet



EggStation | Buffet cooking station

- 2x 1500W
- Cooking surface 620 x 390 mm
- Double capacitive touches control panel 3 keys
- Power level setting from 1 to 15 levels.
- Power supply 220-240V single-phase / 50-60Hz
- Power cable included
- Standard version 3x GN 1/6
- GN containers no included

Eggstation black
ADV2087

Eggstation stainless steel
ADV2117

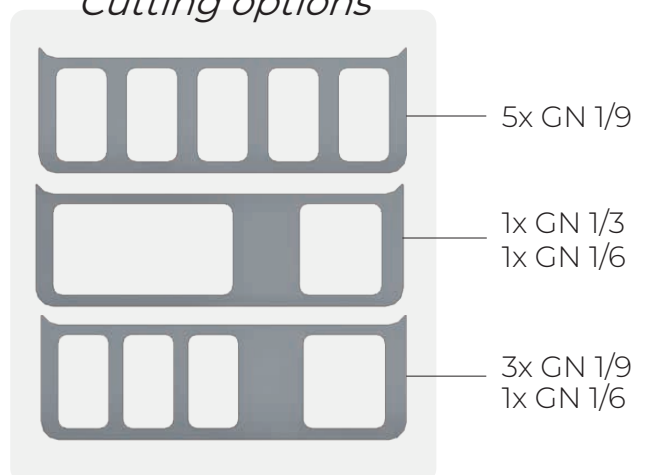
The concept of Eggstation

The Eggstation is an innovative culinary station designed to **enhance hotel buffets**. Equipped with two high-performance induction cooking zones and modular gastronorm containers, it allows chefs to **prepare a variety of dishes**—omelets, pancakes, pasta—right in front of guests. Its sleek, customizable design makes it a decorative centerpiece, while intuitive controls ensure ease of use. The Eggstation reduces wait times and elevates the guest experience.

Awarded in Dubai at

gulfhost
INNOVATION AWARDS
2024

Cutting options





**GEOLINE
RANGE**
countertop



GLN | Countertop induction 1 zone

- 2500W or 3000W or 3500W
- Vitroceraamic dimensions 280 x 280 x 4mm
- Capacitive touches control panel
- Power setting (W) from 50W by 100W steps - temperature setting from 0° to 250°C by 5°C steps
- Timer & Boost
- Power supply 220-240V single-phase 50-60Hz

GLN 2500 PASTRY
ADV1870

GLN 3000
ADV1869

GLN 3500
ADV1702

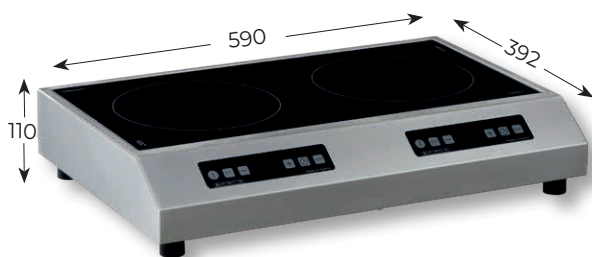


Adventys exclusivity

GLN K | Countertop induction 1 zone - knob control

- 3000W or 3500W
- Vitroceraamic dimensions 280 x 280 x 4mm
- Capacitive touches control panel + knob
- Power setting (W) from 50W by 100W steps - temperature setting from 30° to 250°C by 5°C
- Power supply 220-240V singlephase 50-60Hz

GLN 3000 K **GLN 3500 K**
ADV2021 ADV2030



GLN2 S | Countertop induction 2 zones - side by side

- 3500W (2x1750W)
- Vitroceraamic dimensions 560 x 280 mm protected on 4 sides
- Capacitive touches control panel
- Power setting (W) from 50W by 100W steps or temperature setting from 30° to 250°C by 5°C steps
- Timer + 2 digits display
- MAX key for instantaneous maximum power
- Power supply 220-240V single-phase 50-60Hz

GLN2 3500 S
ADV1797



GLN2 F | Countertop induction 2 zones - front to back

- 3500W (2x1750W)
- Vitroceraamic dimensions 280 x 560 mm protected on 4 sides
- Capacitive touches control panel
- Power setting (W) from 50W by 100W steps or temperature setting from 30° to 250°C by 5°C steps
- Power supply 220-240V single-phase 50-60Hz

GLN2 3500 F
ADV1779

COUNTERTOP Geoline



GL2 F | Countertop induction 2 zones

- 2x2500W - 2x3000W - 2x3500W
- Vitroceramic dimensions 650 x 370 mm
- Capacitive touches control panel. On/Off manual power setting (+/-) and 2 digits display by zone
- Timer
- Power supply 230V single-phase / 400V three-phase 50-60HZ
- Power cable without plug for single-phase or three-phase connection

GL2 5000 F **GL2 6000 F** **GL2 7000 F**
ADV1620 ADV1594 ADV1755



GL2 S | Countertop induction 2 zones

- 2x2500W - 2x3000W - 2x3500W
- Vitroceramic dimensions 650 x 323 mm
- Capacitive touches control panel - 20 power levels
- Timer
- Power supply 230V single-phase / 400V three-phase 50-60HZ
- Power cable without plug for single-phase or three-phase connection

GL2 5000 S **GL2 6000 S** **GL2 7000 S**
ADV1619 ADV1551 ADV1754



GLP | Countertop induction plancha 2 zones

- 6000W singlephase or 8000W threephase
- 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 230V single-phase / 400V three-phase 50-60HZ
- Power cable without plug for singlephase or threephase connection

GLP 6000 **GLP 8000**
ADV557 ADV1556



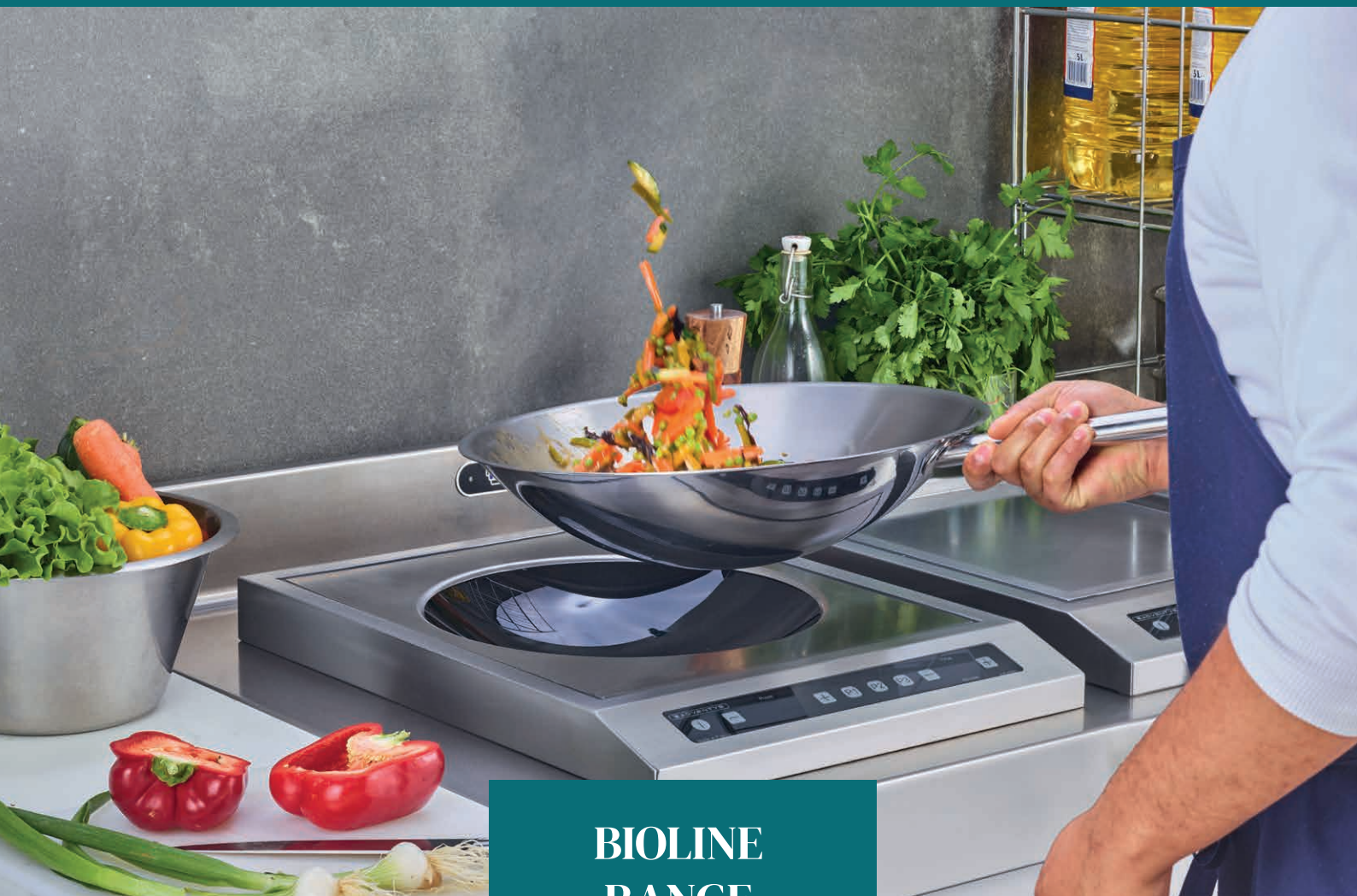
GLW | Countertop induction wok

- 3500W
- Vitroceramic and wok bowl format coil
- Capacitive touches control panel - power setting
- Timer
- Power supply 220-240V single-phase 50-60HZ
- Power cable with plug
- **Wok pan included**

GLW 3500
ADV1610



Countertop



BIOLINE RANGE *countertop*



BRIC | Countertop induction 1 zone

- Power 3000W or 3600W
- Vitroceramic dimensions 405 x 342 x 4mm
- Capacitive touches control panel
- Power setting (levels or watts) and temperature setting (from 30 to 250°C by 1°C steps)
- 2 programmable keys
- Quality control pan function
- Supplied with power cord
- Power supply 220-240V single-phase 50-60Hz

BRIC 3000 BRIC 3600
ADV2142 ADV2143



B2RIC | Countertop induction 2 zones

- Power 3000W
- Vitroceramic dimensions 405 x 342 x 4mm
- Capacitive touches control panel
- Manual power setting (W) and temperature setting from 30 to 250°C by 1°C steps
- Supplied with power cord
- Power supply 220-240V single-phase 50-60Hz

B2RIC 3000
ADV2144



BGIC | Countertop induction induction plancha

- Power 3000W or 3600W
- Cooking surface 300 x 370mm
- Capacitive touches control panel
- Manual temperature setting from 50 to 250°C by 10°C steps
- Grease guard available upon request
- 3 programmable keys
- Supplied with power cord
- Power supply 220-240V single-phase 50-60HZ

BGIC 3000 **BGIC 3600**
ADV2145 ADV2146



BWIC | Countertop induction wok

- Power 3000W or 3600W
- Wok bowl format vitroceramic and coil
- Capacitive touches control panel. Manual power setting (+/-)
- Timer
- 3 programmable keys
- Power supply 220-240V single-phase 50-60Hz
- Supplied with power cord
- **Wok pan included**

BWIC 3000 **BWIC 3600**
ADV2147 ADV2148



BTWIC | Countertop induction wok three-phase

- Power 7000W
- Wok bowl format vitroceramic and coil
- Capacitive touches control panel. Manual power setting (+/-)
- Timer
- 3 programmable keys
- Power supply 380V three-phase 50-60Hz
- Supplied with power cord
- **Wok pan included**

BTWIC 7000
ADV2150



BTIC | Countertop induction 1 zone three-phase

- Power 6000W
- Vitroceramic dimensions 405 x 342 x 6mm
- Capacitive touches control panel
Manual power setting (+/-)
- Timer
- 3 programmables keys
- Supplied with power cord
- Power supply 380V three-phase 50-60HZ

BTIC 6000
ADV2149



PASTRY
RANGE
countertop



Le Chocolat | Hot plate with electronic regulation

- 1000W
- Cooking surface 560 x 330 mm
- Product 620 x 390 x 96 mm
- Capacitive touches control panel 3 keys
- Electronic regulation of temperature from 30 to 90°C by 5°C
- Power supply 220-240V single-phase / 50-60Hz

Le Chocolat
Noir ADV2058

Le Chocolat
Inox ADV2073



GLN PASTRY | Countertop induction 1 zone

- 2500W
- Capacitive touches control panel
- Power setting (W) or temperature setting from 30° to 250°C (1°C steps from 30 to 140°C - 5°C steps from 140 to 250°C). **Version K: with knob control.**
- Timer
- Option: special flour filter ADV2064
- MAX key for maximum power
- Power supply 220-240V single-phase 50-60Hz

GLN 2500 Pastry
ADV1870

GLN 2500 K Pastry
ADV2029

FLOUR FILTER
ADV2064

Choice #1 of pastry chefs

BRIC | Countertop induction 1 zone

- Power 3000W or 3600W
- Vitroceramic dimensions 405 x 342 x 4mm
- Capacitive touches control panel
- Power setting (levels or watts) and temperature setting (from 30 to 250°C by 1°C steps)
- 2 programmables keys
- Quality control pan function
- Power supply 220-240V single-phase 50-60Hz

BRIC 3000
ADV2142

BRIC 3600
ADV2143

FLOOR FILTER
ADV2064

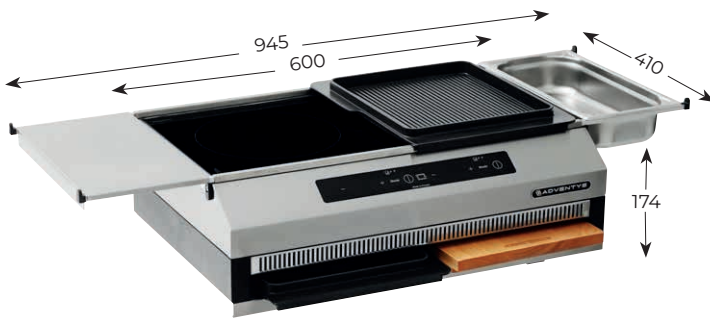




OUTDOOR RANGE

Countertop Outdoor

The **Octopus** is a multifunction induction device. A revolution for outdoor cooking, but also for indoor use, it's a true **culinary Swiss knife**. Multiply cooking methods on a single piece of equipment, and enjoy an infinite mix & match with the various accessories.



Octopus | Induction BBQ

- 3500W (2x 1750W)
- Vitroceramic dimensions 280 x 560 mm
- Capacitive touches control panel
- Power setting (W) and temperature setting by 1°C steps
- 30 power levels
- Special temperature rise program for cast iron plancha & grill.
- Power supply 220-240V single-phase 50-60HZ

Octopus Pack 1 **Octopus Pack2**
ADV1945 ADV1951

Octopus Pack

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 necessary support frame - By-product accessory storage - Additionnal option : Compatible trolley.

Optional accessory Double Plancha ADV2025.



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 p26)

Showcooking
ADV1952

Key features

- 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



MODULAR RANGE 650-700



SK1i | Induction module 1 zone

- 1 x 3600W
- Vitroceramic dimensions 560 x 340 mm x thck 6mm
- Knob control panel + capacitive on glass panel with 4 digits display
- Power setting from 25 to 3600W and temperature setting from 30° to 250°C
- Storage drawer
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 650 module - ADV2111
- Removable feet for mounting on a base (p35)

650

SK1i 3600
ADV2050



SK2i | Induction module 2 zones

- 2 x 3000W
- Vitroceramic dimensions 560 x 340 mm x thck 6mm
- Knob control panel + capacitive on glass panel with 4 digits display
- Power setting from 25 to 3600W and temperature setting from 30° to 250°C
- Storage drawer
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 650 module - ADV2111
- Removable feet for mounting on a base (p35)

650

SK2i 6000
ADV2049



SKGi | Induction plancha module

- 6000W (2x3000W)
- Cooking surface made of multilayer material : 310 x 430 mm
- Knob control panel + capacitive on glass panel with 4 digits display
- Temperature setting from 60° to 250°C
- Storage drawer (optional grease guard)
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 650 module - ADV2111
- Removable feet for mounting on a base (p35)

650 SKGi 6000
ADV2052



SKWi | Induction wok module

- 3600W
- Wok bowl made of vitroceramic glass
- Knob control panel + capacitive on glass panel with 4 digits display
- Power setting from 25 to 3600W
- Storage drawer
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 650 module - ADV2111
- Removable feet for mounting on a base (p35)
- **Wok pan included**

650 SKWi 3600
ADV2053



SKHP | Hot Plate module

- 1000W - Cooking surface 34x56cm
- Knob control panel + capacitive on glass panel with 4 digits display
- Electronic regulation
- Power setting from 25 to 1000W
- Storage drawer
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 650 module - ADV2111
- Removable feet for mounting on a base (p35)

650 SKHP
ADV2110



SKN | Neutral module

- Stainless steel backsplash
- Storage drawer
- Connection kit for 650 module - ADV2111
- Removable feet for mounting on a base (p35)

650 SKN
ADV2051

MODULAR 700



SK1i | Induction module 1 zone

- 3600W
- Vitroceramic dimensions 560 x 340 mm x thck 6mm
- Knob control panel + capacitive on glass panel with 4 digits display
- Power setting from 25 to 3600W and temperature setting from 30° to 250°C
- Storage drawer
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 700 module - ADV2190
- Removable feet for mounting on a base (p35)

700

SK1i 3600
ADV2183



SK2i | Induction module 2 zones

- 2 x 3000W
- Vitroceramic dimensions 560 x 340 mm x thck 6mm
- Knob control panel + capacitive on glass panel with 4 digits display
- Power setting from 25 to 3600W and temperature setting from 30° to 250°C
- Storage drawer
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 700 module - ADV2190
- Removable feet for mounting on a base (p35)

700

SK2i 6000
ADV2179



SKGi | Induction plancha module

- 6000W (2x3000W)
- Cooking surface made of multilayer material : 310 x 430 mm
- Knob control panel + capacitive on glass panel with 4 digits display
- Temperature setting from 60° to 250°C
- Storage drawer (optional grease guard)
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 700 module - ADV2190
- Removable feet for mounting on a base (p35)

700

SK2i 6000
ADV2184



SKWi | Induction wok module

- 3600W
- Wok bowl made of vitroceramic glass
- Knob control panel + capacitive on glass panel with 4 digits display
- Power setting from 25 to 3600W
- Storage drawer
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 700 module - ADV2190
- Removable feet for mounting on a base (p35)
- **Wok pan included**

700

SKWi 3600
ADV2185

MODULAR 700



SKHP | Hot Plate module

- 1000W - Cooking surface 34x56cm
- Knob control panel + capacitive on glass panel with 4 digits display
- Electronic regulation
- Power setting from 25 to 1000W
- Storage drawer
- **Power supply 400V, single-phase connection possible with included kit**
- Power supply with terminal block - front access to air filter
- Connection kit for 700 module - ADV2190
- Removable feet for mounting on a base (p35)

700

SKHP
ADV2186



SKN | Induction wok module

- Stainless steel backsplash
- Storage drawer
- Connection kit for 700 module - ADV2190
- Removable feet for mounting on a base (p35)

700

SKN
ADV2187



Cupboard 650-700

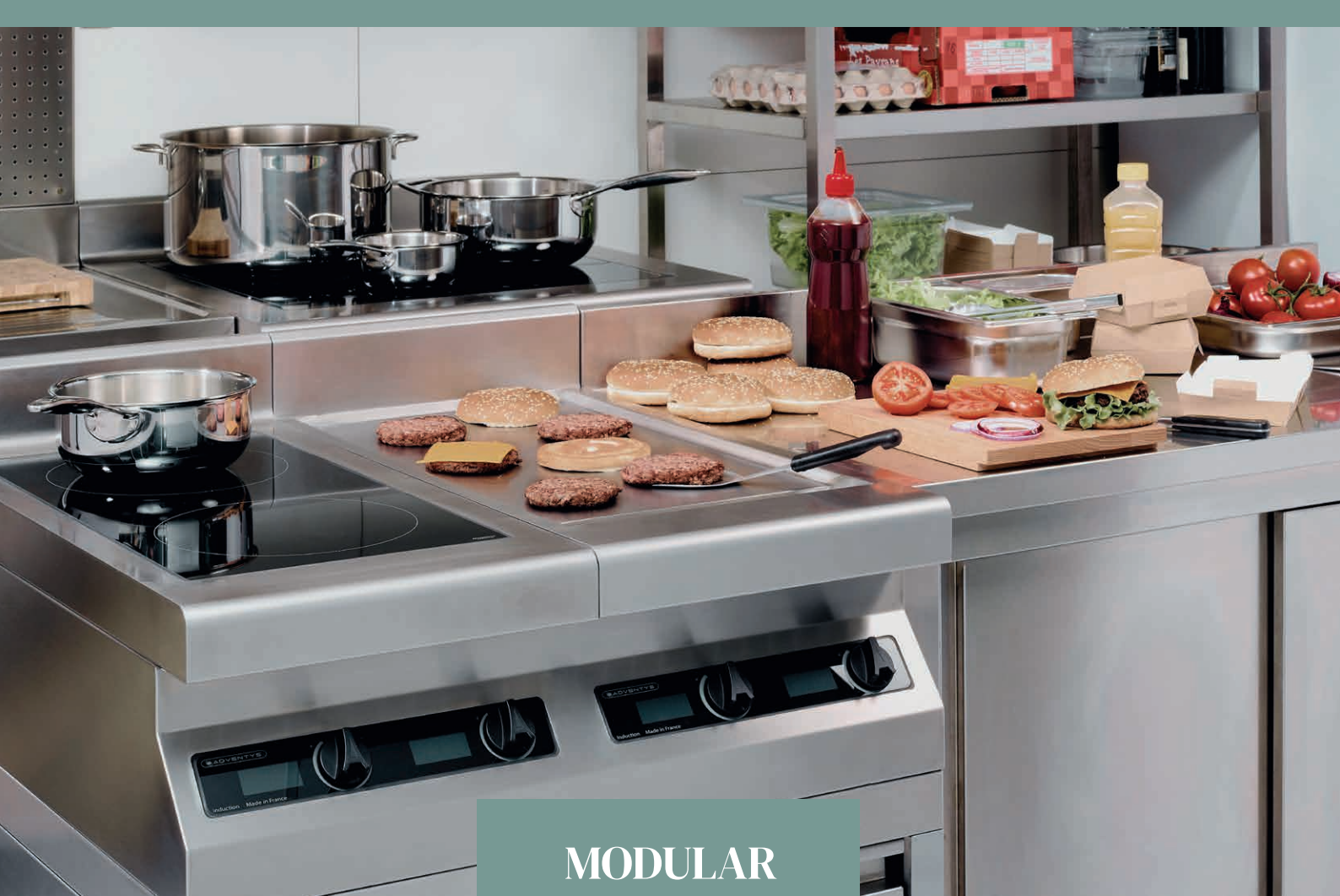
- Storage cabinet with door
- Available in a freestanding version with feet
- Compatible with modular range 650 and 700

650/700

WHEELS
ADV2055

FEET
ADV2093





MODULAR RANGE 800

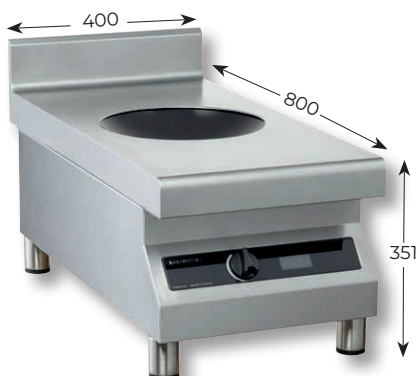


MO2i | Induction module 2 zones **three-phase**

- 2 x 4000W or 2 x 6000W
- Vitroceramic dimensions 646 x 326 mm
- Knob control panel with power setting and display
- Power supply 380V three-phase 50-60Hz
- Height-adjustable and removable feet
- Compatible cupboard (p.39)

MO2i 8000
ADV1656

MO2i 12.000
ADV1657



MOWi | Induction wok module **three-phase**

- 8000W
- Wok bol format coil and vitroceramic
- Knob control panel and power display - 4 digits
- Power supply 380V three-phase / 50-60Hz
- **Wok pan included** Power cord without plug
- Compatible cupboard (p.39)

MOWi 8000
ADV1661

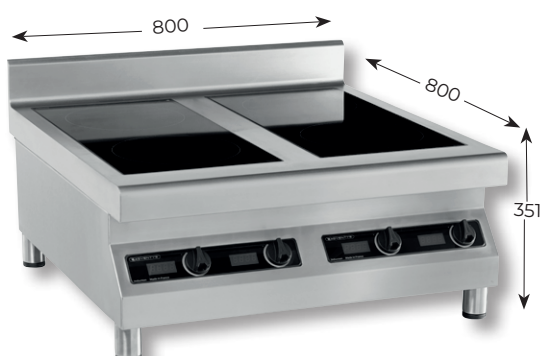
MODULAR 800



MOP2i | Induction plancha module 2 zones **three-phase**

- 8000W
- Cooking surface 330 x 600 mm
- Knob control panel and temperature setting from 60 to 250°C
- Power supply 360-440V three-phase 50-60Hz
- Spatula included
- Height-adjustable and removable feet
- Compatible cupboard (p45)

MOP2i 8000
ADV1660



MO4i | Induction module 4 zones **three-phase**

- 4 x 4000W or 4 x 6000W
- Vitroceramic dimensions 2 x (326 x 646 mm)
- Knob control panel with power display - 4 digits
- Power supply 380V three-phase 50-60Hz
- Height-adjustable and removable feet
- Compatible cupboard (p45)

MO4i 16.000
ADV1658

MO4i 20.000
ADV1759

MO4i 24.000
ADV1659



MOP4i | Induction plancha module 4 zones **three-phase**

- 16.000W
- Cooking surface 636 x 600 mm
- Knob control panel and temperature setting from 60 to 250°C
- Power supply 380V three-phase 50-60Hz
- Spatula included
- Height-adjustable and removable feet
- Compatible cupboard (p45)
- Available in 900 x 900 mm ADV1678

MOP4i 16.000
ADV2048



MOli XL | Induction module 1 zone large format **three-phase**

- 8000W
- Vitroceramic dimensions 594 x 594 mm
- Knob control panel 360° - power setting and display 4 digits (20 power levels from 50W to 8000W)
- Power supply 380V three-phase / 50-60Hz
- Backplate for connection
- Paëlla pan "60cm" included
- Compatible cupboard (p45)

MOli 8000 XL
ADV2005



Made in France

ADVENTYS
Technology

ADVENTYS

Induction Made in France

ADVENTYS

MODULAR 800



FISP | Stockpot module **three-phase**

- 8000W
- Vitroceramic dimensions 360 x 360 mm
- Knob control + led
- Large capacity cooking pots
- Power supply 380V three-phase / 50-60Hz
- Maximum weight 150kg
- Adjustable feet height

FISP 8000
ADV1687

.....



Cupboard **400**

- All-stainless steel construction
- Specifically designed for our Module 400 range
- Product dimensions: 400 x 700 x 624-687 mm
- Removable door
- Pre-drilled for MOP2i plancha drainage passage

Cupboard
ADV1685



Cupboard **800-900**

- All-stainless steel construction
- Specifically designed for our Module 800 range
- Product dimensions 800 x 740 x 624-687 mm
- Removable door
- Pre-drilled for MOP4i plancha drainage passage

Cupboard 800
ADV1686

Cupboard 900
ADV1936

The ideal solution to maximize performance and optimize space while reducing energy consumption, through targeted and intelligent activation.



MULTIZONE RANGE *Kits & Modules*

L'Original

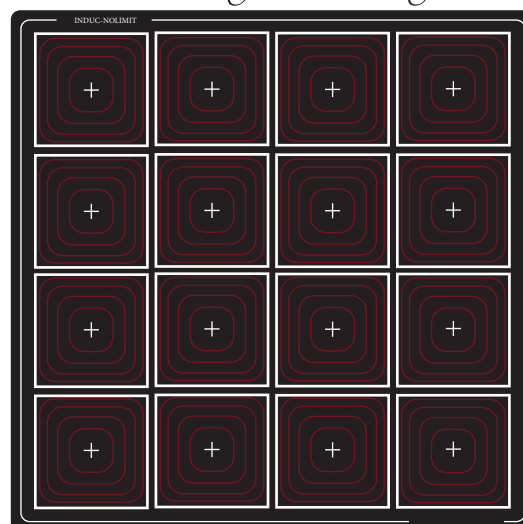
16 coils - 16 cooking zones

The *original* No-Limit Multizone induction technology. Each cross represents the center of a copper coil. Each zone can be independently adjusted **for power and temperature**, with precise degree control.

- Power and temperature control
- Each inductor is independent
- 6 temperature settings and/or 16 power levels

The control panel features capacitive touches and a 360° knob.

Adventys Exclusivity



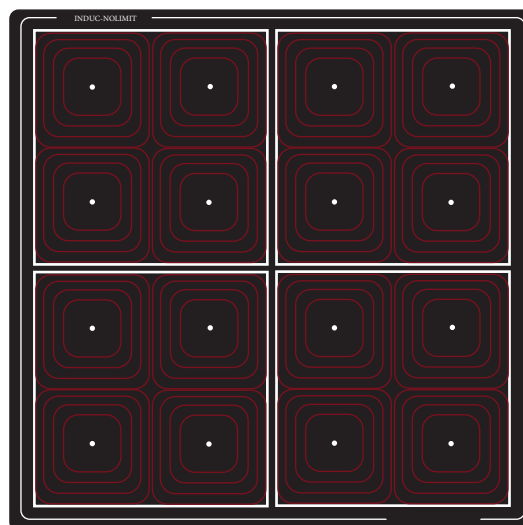
Click - Clack

16 coils - 4 cooking zones

This version features a Click&Clack control knob for optimal ease of use. Seamlessly switch between power or temperature settings with a simple gesture: smooth and intuitive operation. Each cooking zone is equipped with 4 inductors working in perfect harmony: once a pot is detected, the inductors activate simultaneously to deliver exceptional efficiency.

- Power and temperature adjustment
- 4 large cooking zones
- 16 coils - 4 zones with 4 coils each
- 1 control setting per group of 4 coils

The control panel features 360° knobs with a Click-Clack function to switch from temperature to power.



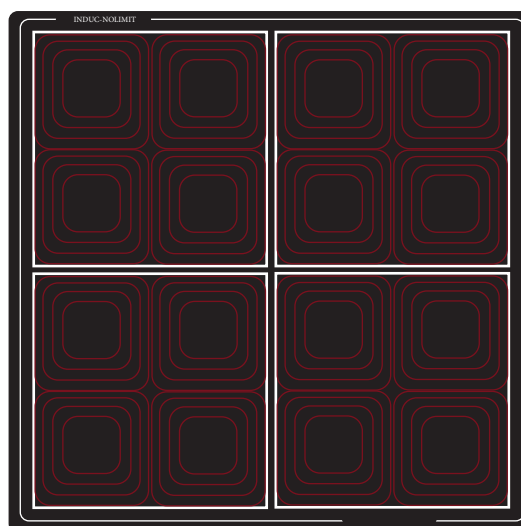
Standard

16 coils - 4 cooking zones

Choose the standard version, designed to combine **simplicity and efficiency**. Its power level adjustment ensures **quick and intuitive handling**. With a large cooking zone and a single control knob, this setup **optimizes your workspace** while delivering reliable performance. Perfect for professionals seeking a practical and high-performing tool for daily use!

- Power adjustment
- 4 large cooking zones
- 16 coils - 4 zones with 4 coils each
- 1 control setting per group of 4 coils

The control panel features 360° knobs for power setting.



MULTIZONE Modules & Kits



**representative image of the Original version*

L'Original

MO2NL | Multizone No-Limit module 8 zones

- 8 x 1000W or 8 x 2000W
- Vitroceraamic dimensions 320 x 640 mm
- Capacitive touches control panel + knob
Each coil can be set individually.
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Cooking surface configuration is programmable and can be saved using 3 program buttons.
- Height-adjustable and removable feet
- Power supply 380V three-phase / 50-60Hz

MO2NL 8000 **MO2NL 16.000**
ADV1833 ADV1758

Click-Clack

MO2NL | Multizone module 2x4 zones

- 8 x 1000W or 8 x 2000W
- Vitroceraamic dimensions 320 x 640 mm
- Knob control - 2 groups of 4 zones
- **Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C**
- Height-adjustable and removable feet
- Power supply 380V three-phase / 50-60Hz

MO2NL 8000 **MO2NL 16.000**
ADV2114 ADV2113

Standard

MO2NL | Multizone module 2x4 zones

- 8 x 1000W or 8 x 2000W
- Vitroceraamic dimensions 320 x 640 mm
- Knob control - 2 groups of 4 zones
- **Power setting from 25 to 1000W/2000W**
- Height-adjustable and removable feet
- Power supply 380V three-phase / 50-60Hz

MO2NL 8000 **MO2NL 16.000**
ADV2116 ADV2115



L'Original

MO4NL | Multizone No-Limit module 16 zones

- 16 x 1000W or 16 x 2000W
- Vitroc ceramic dimensions 640 x 640 mm
- Capacitive touches control panel + knobs
Each coil can be set individually.
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Cooking surface configuration is programmable and can be saved using 3 program buttons.
- Height-adjustable and removable feet
- Power supply 380V three-phase / 50-60Hz

MO4NL 16.000
ADV1823

MO4NL 32.000
ADV1703

**representative image of the Original version*

Click-Clack

MO4NL | Multizone module 4x4 zones

- 16 x 1000W or 16 x 2000W
- Vitroc ceramic dimensions 640 x 640 mm
- Knob control - 4 groups of 4 zones
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Height-adjustable and removable feet
- Power supply 380V three-phase / 50-60Hz

MO4NL 16.000 **MO2NL 32.000**
ADV2118 ADV2119

Standard

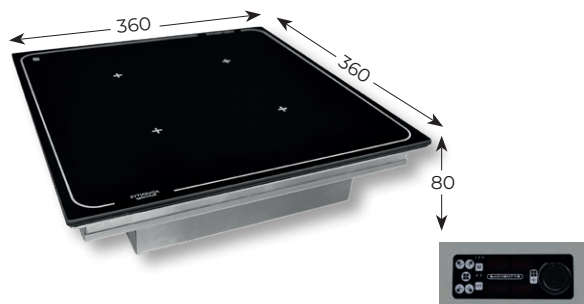
MO4NL | Multizone module 4x4 zones

- 16 x 1000W or 16 x 2000W
- Dimensions vitroc éramique 640 x 640 mm
- Knob control - 4 groups of 4 zones
- Power setting from 25 to 1000W/2000W
- Height-adjustable and removable feet
- Power supply 380V three-phase / 50-60Hz

MO4NL 16.000 **MO2NL 32.000**
ADV2120 ADV2121

MULTIZONE Modules & Kits

Original



Product cut-out dimensions: 366 x 366 mm
Control panel cut-out dimensions: 215 x 88 mm

KNL4 | No-Limit induction kit - 4 zones

- Power 4x1000W or 4x2000W
- Vitroceramic dimensions 360 x 360 mm
- Remote capacitive touches control panel + knob
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Optional adjustable control panel support
- Each coil can be set individually
- Power supply 380V three-phase / 50-60 Hz

KNL4 4000
ADV1825

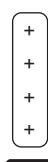
KNL4 8000
ADV1669



Product cut-out dimensions: 226 x 696 mm
Control panel cut-out dimensions: 215 x 88 mm

KNL4 S | No-Limit induction kit - 4 zones saucier

- Power 4x1000W or 4x2000W
- Vitroceramic dimensions 220 x 690 mm
- Remote capacitive touches control panel + knob
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Optional adjustable control panel support
- Each coil can be set individually
- Power supply 380V three-phase / 50-60 Hz



Front to Back

KNL4 4000 S
ADV1826

KNL4 8000 S
ADV1712



Side by Side

KNL4 4000 S
ADV2045

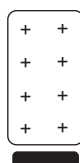
KNL4 8000 S
ADV2046



Product cut-out dimensions: 366 x 696 mm
Control panel cut-out dimensions: 390 x 88 mm

KNL8 | No-Limit induction kit - 8 zones

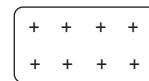
- Power 8x1000W or 8x2000W
- Vitroceramic dimensions 360 x 690 mm
- Remote capacitive touches control panel + knob
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Optional adjustable control panel support
- Each coil can be set individually
- Power supply 380V three-phase / 50-60 Hz



Front to Back

KNL8 8000
ADV1827

KNL8 16.000
ADV1670



Side by Side

KNL8 8000
ADV1828

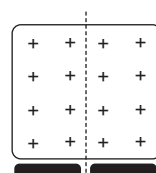
KNL8 16.000
ADV1781



Product cut-out dimensions: 696 x 696 mm
Control panel cut-out dimensions: 390 x 88 mm

KNL16 | No-Limit induction kit - 16 zones

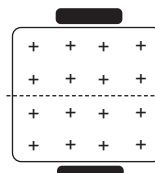
- Power 16x1000W or 16x2000W
- Vitroceramic dimensions 690 x 690 mm
- Remote capacitive touches control panel + knob
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Optional adjustable control panel support
- Each coil can be set individually
- Power supply 380V three-phase / 50-60 Hz



Front to Back

KNL16 16.000
ADV1829

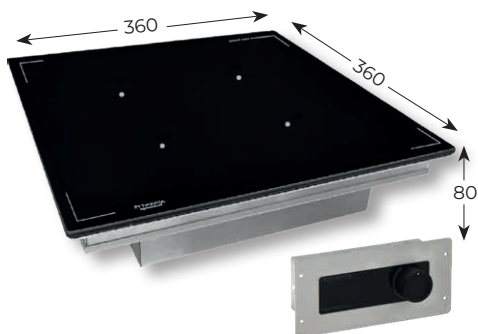
KNL16 32.000
ADV1662



Side by Side

KNL16 8000
ADV1830

KNL16 32.000
ADV1757



Product cut-out dimensions: 366 x 366 mm
Control panel cut-out dimensions: 215 x 88 mm

KNLPT | Induction kit 1 setting - 4 coils

- Power 4x1000W or 4x2000W
- Vitroceramic dimensions 360 x 360 mm
- Remote knob control panel - Click-Clack function
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- The 4 zones have a single common setting
- Power supply 380V three-phase / 50-60 Hz

KNLPT 4000 **KNLPT 8000**
ADV2102 ADV2103

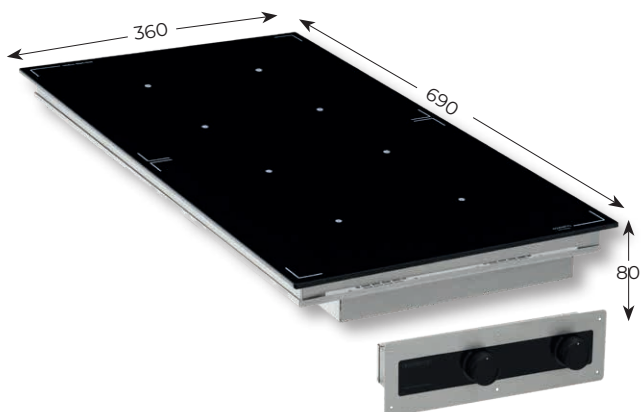


Product cut-out dimensions: 226 x 696 mm
Control panel cut-out dimensions: 215 x 88mm

KNLPT S | Induction kit 1 setting - 4 coils

- Power 4x1000W or 4x2000W
- Vitroceramic dimensions 690 x 220 mm
- Remote knob control panel - Click-Clack function
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- The 4 zones have a single common setting
- Power supply 380V three-phase / 50-60 Hz

KNLPT 4000 S **KNLPT 8000 S**
ADV2104 ADV2105



Product cut-out dimensions: 366 x 696 mm
Control panel cut-out dimensions: 392 x 80 mm

KNL2PT | Induction kit 2 settings - 8 coils

- Power 8x1000W or 8x2000W
- Vitroceramic dimensions 360 x 690 mm
- Remote knob control panel - Click-Clack function
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Each group of 4 zones have a single common setting
- Power supply 380V three-phase / 50-60 Hz

KNL2PT 8000 **KNL2PT 16.000**
ADV2106 ADV2107



Product cut-out dimensions: 696 x 696 mm
Control panel cut-out dimensions: 392 x 80 mm

KNL4PT | Induction kit 4 settings - 16 coils

- Power 16x1000W or 16x2000W
- Vitroceramic dimensions 690 x 690 mm
- Remote knob control panel - Click-Clack function
- Power setting from 25 to 1000W/2000W and temperature setting from 30 to 250°C
- Each group of 4 zones have a single common setting
- Power supply 380V three-phase / 50-60 Hz

KNL4PT 16.000 **KNL4PT 32.000**
ADV2108 ADV2109



Product cut-out dimensions: 366 x 366 mm
Control panel cut-out dimensions: 215 x 88mm

KNLP | Induction kit 1 setting - 4 coils

- Power 4x1000W or 4x2000W
- Vitroceramic dimensions 360 x 360 mm
- Remonte knob control panel
- Power setting from 25 to 1000W/2000W per coil
- The 4 zones have a single common setting
- Power supply 380V three-phase / 50-60 Hz

KNLP 4000
ADV2094

KNLP 8000
ADV2095



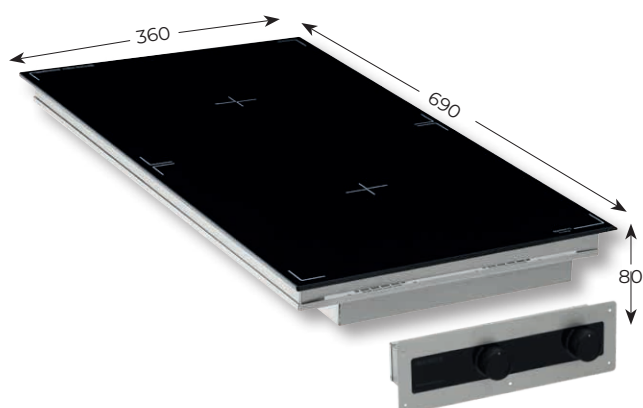
Product cut-out dimensions: 226 x 696 mm
Control panel cut-out dimensions: 215 x 88mm

KNLP S | Induction kit 1 setting - 4 coils

- Power 4x1000W or 4x2000W
- Vitroceramic dimensions 690 x 220 mm
- Remonte knob control panel
- Power setting from 25 to 1000W/2000W per coil
- The 4 zones have a single common setting
- Power supply 380V three-phase / 50-60 Hz

KNLP 4000 S
ADV2096

KNLP 8000 S
ADV2097



Product cut-out dimensions: 366 x 696 mm
Control panel cut-out dimensions: 367 x 72mm

KNL2P | Induction kit 2 setting - 8 coils

- Power 8x1000W or 8x2000W
- Vitroceramic dimensions 690 x 360 mm
- Remote knob control panel
- Power setting from 25 to 1000W/2000W per coil
- Each group of 4 zones have a single common setting
- Power supply 380V three-phase / 50-60 Hz

KNL2P 8000
ADV2098

KNL2P 16.000
ADV2099



Product cut-out dimensions: 696 x 696 mm
Control panel cut-out dimensions: 367 x 72mm

KNL4P | Induction kit 4 setting - 16 coils

- Power 16x1000W or 16x2000W
- Vitroceramic dimensions 690 x 690 mm
- Remote knob control panel
- Power setting from 25 to 1000W/2000W per coil
- Each group of 4 zones have a single common setting
- Power supply 380V three-phase / 50-60 Hz

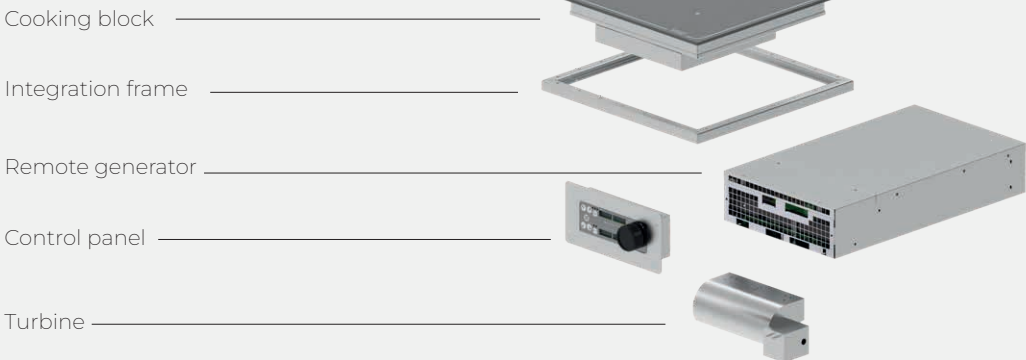
KNL4P 16.000
ADV2100

KNL4P 32.000
ADV2101

MULTIZONE Modules & Kits

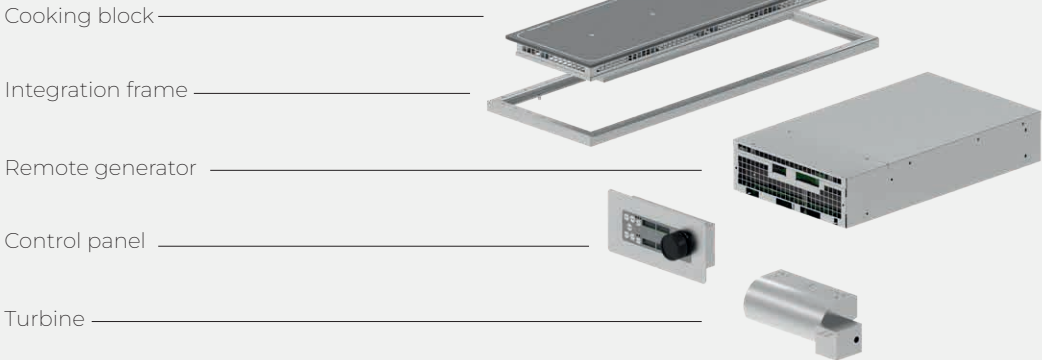
**Valid for Original, Click-Clack and Standard versions.*

Composition* of the 360x360 multizone kit



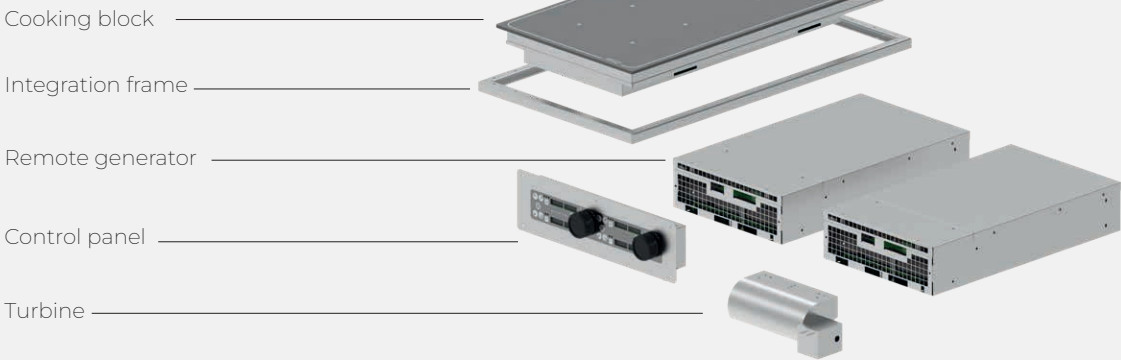
Cables available in 1m-50-3m-5m-8m-10m-12m-15m

Composition* of the 220x690 multizone kit



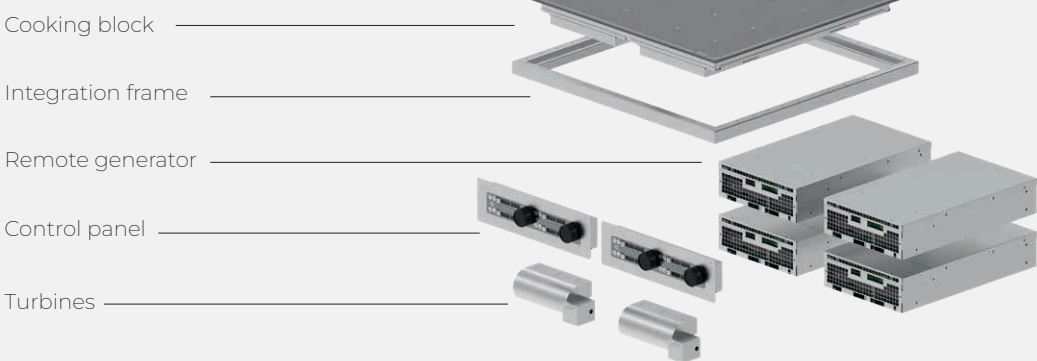
Cables available in 1m-50-3m-5m-8m-10m-12m-15m

Composition* of the 360x690 multizone kit



Cables available in 1m-50-3m-5m-8m-10m-12m-15m

Composition* of the 690x690 multizone kit



Cables available in 1m-50-3m-5m-8m-10m-12m-15m

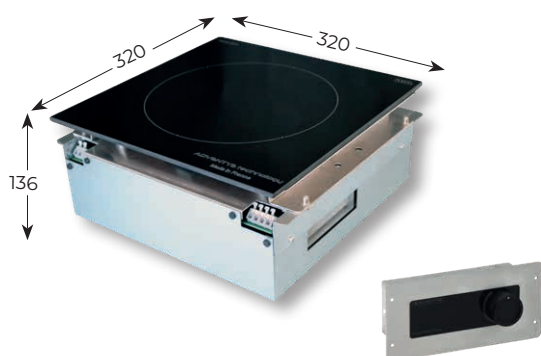
Restaurant V for Victoria
CIDS project
Photographer Hervé Fabre
Hyères (France)



KITS RANGE

*1 zone, 2 zones,
plancha & wok*

KIT 1 zone



KTi1 | Induction kit 1 zone three-phase | 320 x 320

- Power 4000W or 6000W
- Vitroceramic dimensions 320 x 320 mm
- Remote knob control panel with display
- Capacitive touches control panel **upon request**
- Power supply 380V three-phase / 50-60 Hz
- On request compatible with TERA WATT and SICOTRONIC energy optimizers

KTi1 320x320

4000W

6000W

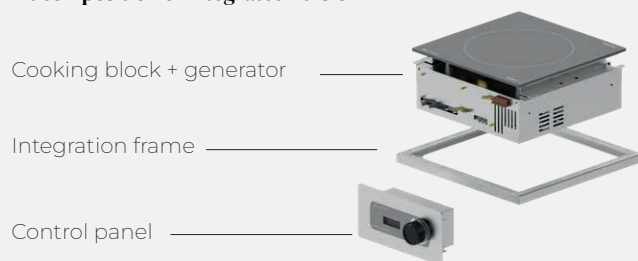
Integrated generator ADV1863 ADV1811

Remote generator ADV1888 ADV1887

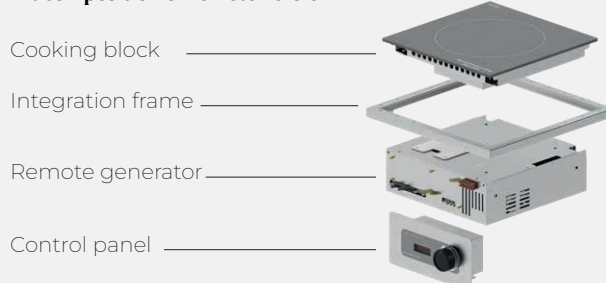
Product cut-out dimensions: 326 x 326 mm

Control panel cut-out dimensions: 215 x 88mm

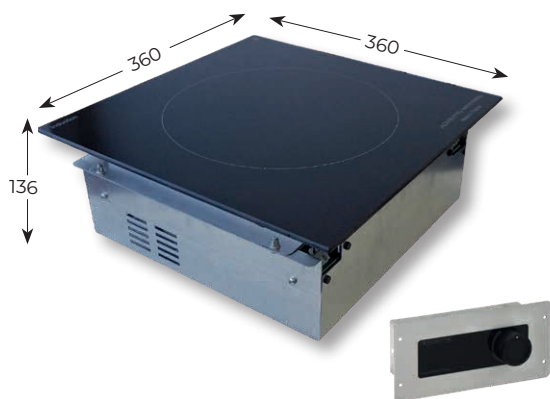
Kit composition of integrated version



Kit composition of remote version



Cables available in 1m-50-3m-5m-8m-10m-12m-15m



KTi1 | Induction kit 1 zone three-phase | 360 x 360

- Power 4000W or 6000W
- Vitroceramic dimensions 360 x 360 mm
- Remote knob control panel with display
- Capacitive touches control panel **upon request**
- Power supply 380V three-phase / 50-60 Hz
- On request compatible with TERA WATT and SICOTRONIC energy optimizers

KTi1 360x360

4000W

6000W

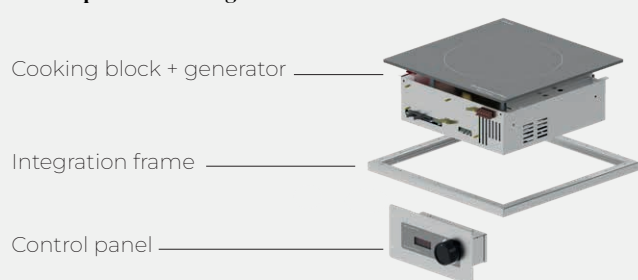
Integrated generator ADV1704 ADV1706

Remote generator ADV1705 ADV2026

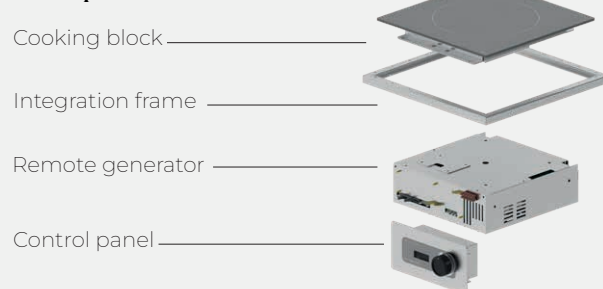
Product cut-out dimensions: 366 x 366 mm

Control panel cut-out dimensions: 215 x 88mm

Kit composition of integrated version



Kit composition of remote version



Cables available in 1m-50-3m-5m-8m-10m-12m-15m

KIT 2 zones



KTi2 | Induction kit 2 zones three-phase | 360 x 690

- 2 x 4000W **or** 1 x 4000 + 1 x 6000W **or** 2 x 6000W
- Vitroceramic dimensions 360 x 690 mm
- Remote knob control panel with display
- Capacitive touches control panel **upon request**
- Power supply 380V three-phase / 50-60 Hz
- On request compatible with TERA WATT and SICOTRONIC energy optimizers

KTi2 360 x 690

	8000W	10.000W	12.000W
Integrated generator	ADV1677	ADV1689	ADV1688
Remote generator	ADV1708	ADV1884	ADV1709

Product cut-out dimensions: 366 x 696 mm
Control panel cut-out dimensions: 392 x 80 mm

Kit composition of integrated version

Cooking block + generator

Integration frame

Control panel

Turbine

Kit composition of remote version

Cooking block

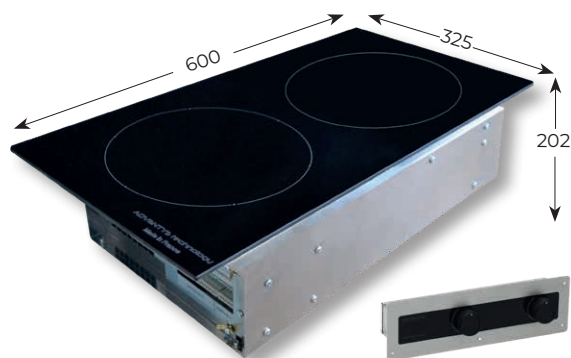
Integration frame

Remote generator

Control panel

Turbine

Cables available in 1m-50-3m-5m-8m-10m-12m-15m



KTi2 | Induction kit 2 zones three-phase | 325 x 600

- 2 x 4000W **or** 1 x 4000 + 1 x 6000W **or** 2 x 6000W
- Vitroceramic dimensions 325 x 600 mm
- Remote knob control panel with display
- Capacitive touches control panel **upon request**
- Power supply 380V three-phase / 50-60 Hz
- On request compatible with TERA WATT and SICOTRONIC energy optimizers

KTi2 325x600

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

Product cut-out dimensions: 331 x 606 mm
Control panel cut-out dimensions: 392 x 80 mm

Kit composition of integrated version

Cooking block + generator

Integration frame

Control panel

Turbine

Kit composition of remote version

Cooking block

Integration frame

Remote generator

Control panel

Turbine

Cables available in 1m-50-3m-5m-8m-10m-12m-15m

KIT Plancha



Product cut-out dimensions: 404 x 440 mm
Control panel cut-out dimensions: 215 x 88mm

P1iM | Induction plancha kit three-phase | 1 zone

- Power 4000W
- Cooking surface 330 x 300 mm
- Grill surface with multilayer composite materials
- Remote knob control panel - Temperature setting from 60° to 250°C
- Cooking juice drainage
- Cables available in 1m-50-3m-5m-8m-10m-12m-15m
- Power supply 380V three-phase / 50-60 Hz

P1iM 4000

ADV2160

Kit composition of remote version

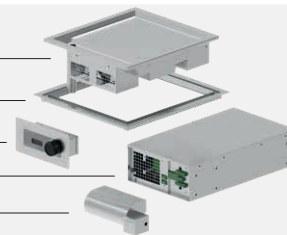
Cooking block

Integration frame

Control panel

Remote generator

Turbine



Product cut-out dimensions: 404 x 740 mm
Control panel cut-out dimensions: 392 x 80 mm

P2iM | Induction plancha kit three-phase | 2 zones

- Power 2 x 4000W
- Cooking surface 600 x 330 mm
- Grill surface with multilayer composite materials
- Remote knob control panel - Temperature setting from 60° to 250°C
- Cooking juice drainage
- Cables available in 1m-50-3m-5m-8m-10m-12m-15m
- Power supply 380V three-phase / 50-60 Hz

P2iM 8000

ADV2137

Kit composition of remote version

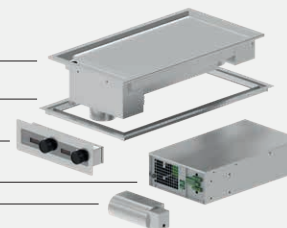
Cooking block

Integration frame

Control panel

Remote generator

Turbine



Product cut-out dimensions: 810 x 810 mm
Control panel cut-out dimensions: 392 x 80 mm

P4iM | Induction plancha kit three-phase | 4 zones

- 4 x 4000W
- Cooking surface 634 x 634 mm
- Grill surface with multilayer composite materials
- Remote knob control panel
- Temperature setting from 60° to 250°C
- Cooking juice drainage
- Cables available in 1m-50-3m-5m-8m-10m-12m-15m
- Power supply 380V three-phase / 50-60 Hz

P4iM 16.000

ADV2153

Kit composition of remote version

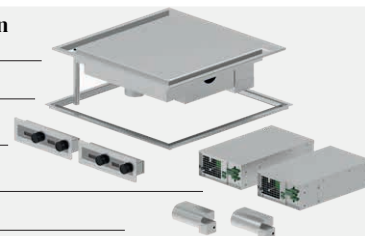
Cooking block

Integration frame

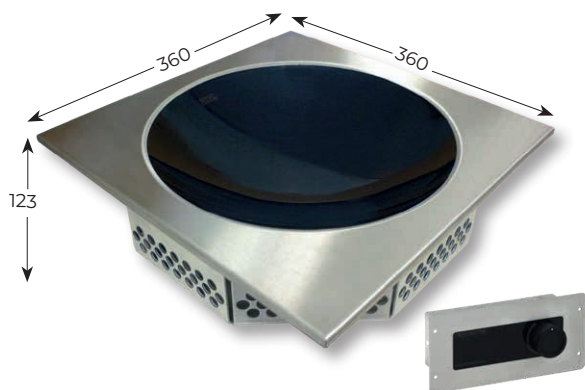
Control panel

Remote generator

Turbine



KIT Drop-in



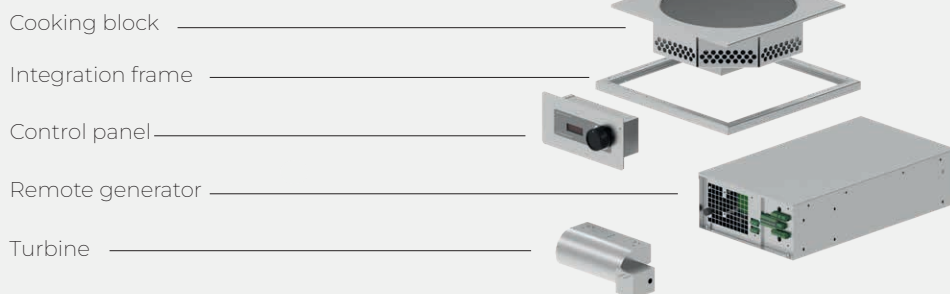
Product cut-out dimensions: 331 x 606 mm
Control panel cut-out dimensions: 215 x 88mm

KTWi | Induction wok kit **three-phase**

- Power 6000W
- Vitroceramic and coil in a wok bowl format
- Remote knob controle panel
- Cables available in 1m50-3m-5m-8m-10m-12m-15m
- Power supply 380V three-phase / 50-60Hz
- **Wok pan included** + power cable without plug
- On request compatible with TERA WATT and SICOTRONIC energy optimizers

KTWi 6000
ADV1711

Kit composition of remote version



Product cut-out dimensions: 615 x 615mm
Control panel cut-out dimensions: 215 x 88mm

KTil XL | Induction kit 1 zone large format **three-phase**

- 8000W
- Vitroceramic dimensions 594 x 594 mm
- Remote knob control panel
- Power supply 380V three-phase / 50-60Hz
- **Paëlla pan included 60cm**
- Cables available in 1m50-3m-5m-8m-10m-12m-15m
- On request compatible with TERA WATT and SICOTRONIC energy optimizers

KTil 8000 XL
ADV1946

Kit composition of integrated version



OPTION

Autonomous generator box

- Compatible with the entire range of Adventys Kits
- Simplified installation
- Electronic cooling for 24/7 use
- Double skin filter with reversed vents
- Tangential turbine at the back for hot air extraction



3

configurations



Autonomous box 1 generator ADV2168

Compatible with three-phase double zone and single zone generator as KT1i, KT1i2, P2iM, P1iM.



Autonomous box 2 generators ADV2078

Compatible with three-phase double zone and single zone generator as 2xKTi2, 2xP2iM, 2xKTi1... Stackable box with dowels.



Autonomous box 4 generators ADV2163

Only compatible with No-LIMIT Multi-zone generators as 4xKNL4, 2xKNL8 ou KNL16



GEOLINE
RANGE
drop-in

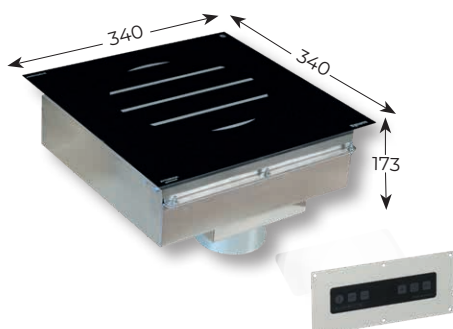


Product cut-out dimensions: 352 x 352 mm
Control panel cut-out dimensions: 198 x 68 mm

GL 3000 DIR | 1 zone induction with remote control

- Power 3000W or 3500W
- Vitroceramic dimensions 340x340mm **with frame**
- Remote capacitive touches control panel - 6 keys
- Power setting and temperature setting from 30° to 250°C by 5°C steps
- Timer
- MAX function
- Power supply 220-240V single-phase 50-60Hz

GL 3000 DIR
ADV1628

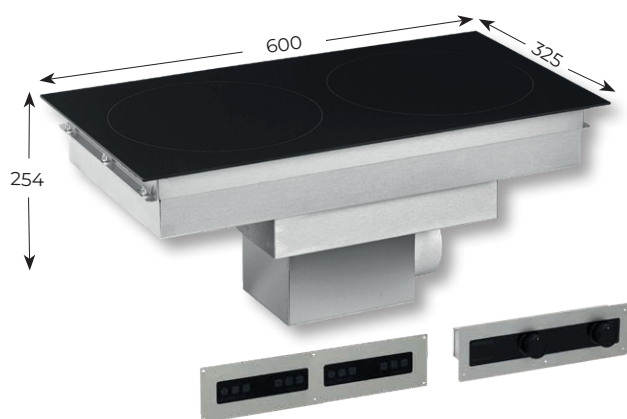


Product cut-out dimensions: 346 x 346 mm
Control panel cut-out dimensions: 198 x 68 mm

GL 3000 FLR | 1 zone induction with remote control

- Puissance 3000W ou 3500W
- Dimensions vitro 340x340mm **without frame**
- Remote capacitive touches control panel - 6 keys
- Power setting and temperature setting from 30° to 250°C by 5°C steps
- Timer
- MAX function
- Power supply 220-240V single-phase 50-60Hz

GL 3000 FLR
ADV1548



Product cut-out dimensions: 331 x 606 mm
Control panel cut-out dimensions: 392 x 80 mm

GL2 FLR | 2 zones induction - flushed

- Power 6000W or 7000W
- Vitroceramic dimensions 600 x 325 mm **without frame**
- Products 600x325x254 mm
- To be installed front to back or side by side**
- Remote capacitive touches control panel (20 power levels) or knob + display
- Power supply 220-240V single-phase 50-60Hz

	6000W	7000W
Knob	ADV2164	ADV2057
Capacitive	ADV1558	ADV1845



Product cut-out dimensions: 333 x 692 mm
Control panel cut-out dimensions: 392 x 80 mm

GL2 DIR | 2 zones induction - drop-in

- Power 6000W - 7000W
- Vitroceramic dimensions 664x315mm **with frame**
- Product 700x350x182mm
- To be installed front to back or side by side**
- Remote capacitive touches control panel (20 power levels) or knob + display
- Power supply 220-240V single-phase 50-60Hz

	6000W	7000W
Knob	ADV2166	ADV2167
Capacitive	ADV1879	ADV1756



BIOLINE RANGE *drop-in*



DRIC | Single zone induction

- 3000W or 3600W
- Vitroceramic dimensions 405 x 342 x 4 mm
- Capacitive touches control panel
- Power setting (levels or watts) and temperature setting (from 30 to 250°C by 1°C steps)
- 2 programmables and memorizables settings
- Timer + Quality control pan function
- Power supply 220-240V single-pase 50-60Hz
- Power cord without plug included

DRIC 3000
ADV1478

DRIC 3600
ADV1471



D2RIC | Double zone induction

- 3000W
- Vitroceramic dimensions 405 x 342 x 4 mm
- Power setting (levels or watts) and temperature setting (from 30 to 250°C by 1°C steps)
- Power supply 220-240V single-pase 50-60Hz
- Power cord without plug included

D2RIC 3000
ADV1742

DROP-IN Bioline



D2IC - D2IM | Double zone induction

- 2 x 3000W
- Vitroceramic dimensions 490 x 342 x 4 mm
- Remote capacitive touches control panel - power setting OR remote knob control LED
- Power supply 220-240V single-phase 50-60HZ
- Power cord without plug included

D2IC 6000
ADV1527

D2IM 6000
ADV1537

DGIC | Drop-in induction plancha

- 3000W or 3600W
- Cooking surface 300 x 363 mm
- Capacitive touches control panel
- Temperature setting from 30° to 250°C by 10°C steps
- 2 programmables and memorizables settings
- Grease drainage pipe to be connected
- Power supply 220-240V single-phase 50-60HZ

DGIC 3600
ADV1349

DWIC | Drop-in wok induction

- 3600W
- Vitroceramic and coil in a wok bowl format
- Capacitive touches control panel - power setting
- Timer
- 3 programmables and memorizables settings
- **Wok pan included** and power cord without plug
- Power supply 220-240V single-phase 50-60HZ
- Power cord without plug included

DWIC 3600
ADV1608

DTWIC | Drop-in wok induction three-phase

- 7000W
- Vitroceramic and coil in a wok bowl format
- Capacitive touches control panel - power setting
- Timer
- 3 programmables and memorizables settings
- **Wok pan included** and power cord without plug
- Power supply 380V three-phase 50-60HZ
- Power cord without plug included

DTWIC 7000
ADV1438

DTIC | Single zone induction three-phase

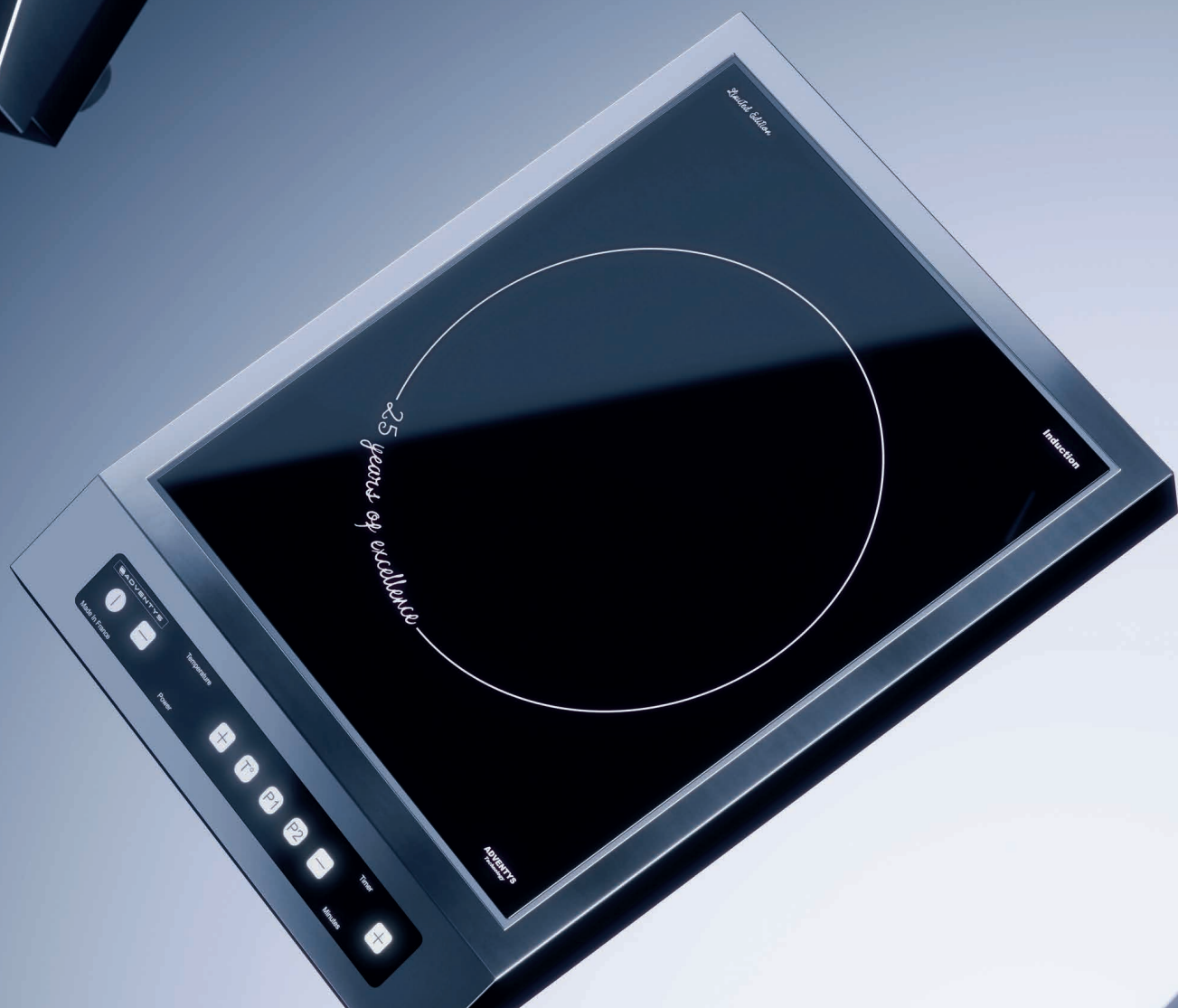
- 6000W
- Vitroceramic dimensions 405 x 342 x 4 mm
- Capacitive touches control panel - power setting
- 2 programmables and memorizables settings
- Timer
- Power supply 380V three-phase 50-60HZ
- Power cord without plug included

DTIC 6000
ADV1369

Cut-out dimensions for Drop-in Bioline range 410 x 550 mm



*Restaurant Le Manoir de la Régate
Equip Service et Lanef Pro project
Chef Mathieu Pérou - Michelin Star*



Contact us

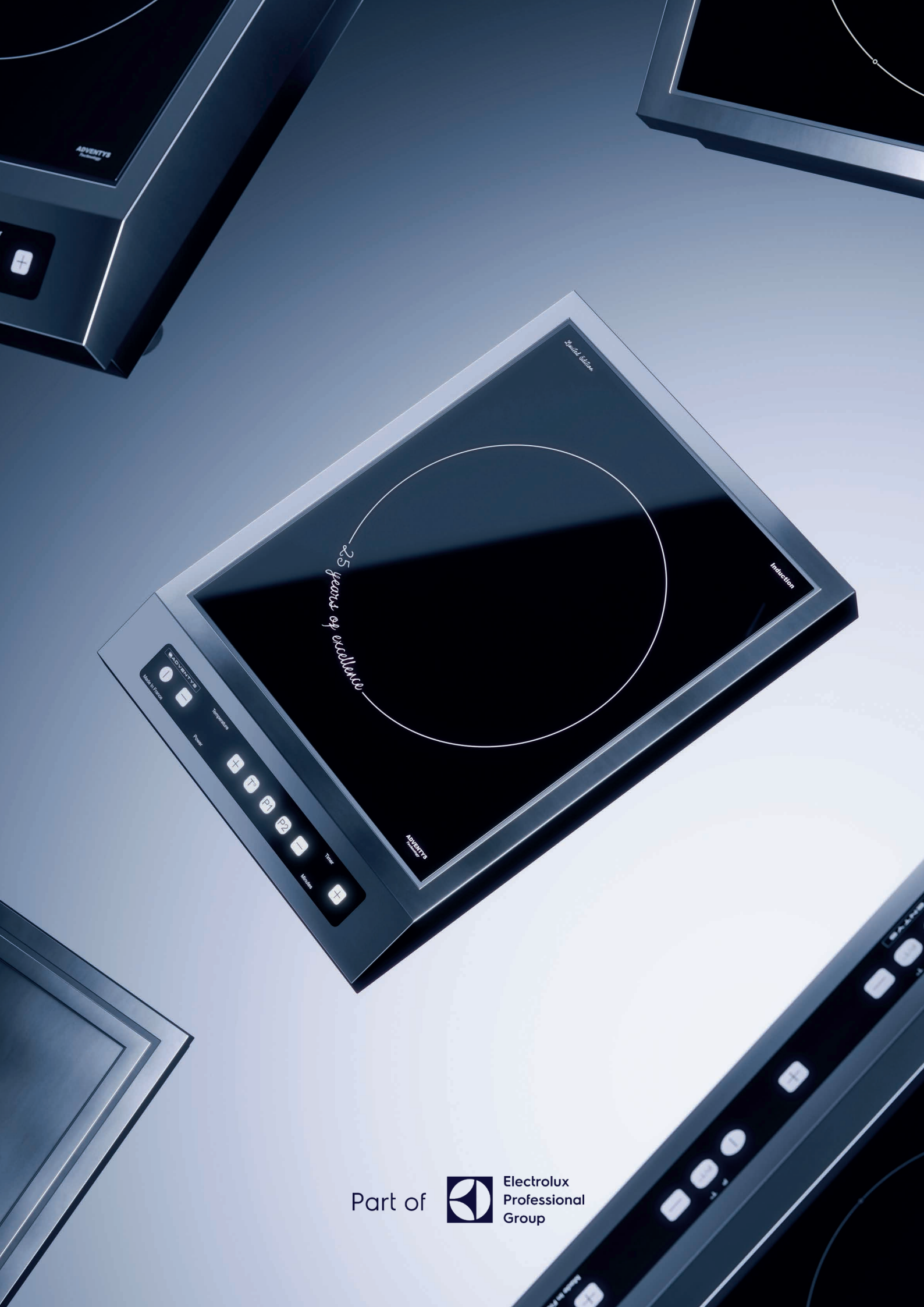


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