WESTERN SERIES & INDUCTION COOKERS

INTECH INDUCTION COOKERS &HEAVY DUTY INDUCTION

FLAMELESS COOKING

A Modern Way Of Cooking Environmentally

Induction cooking technology has been widely used in commercial kitchens due to its high thermal efficiency and low emission in nature.

Induction Cooker

TSR-678
(Warming / Cooking)

TSI-688A

TSM-350BX

TSM-350B2

TSM-500B

	Code	Dimension (mm)	Voltage	Electric (kW)	Level of Power
Built-in	TSR-678	340 x 340 x 68	220V/SPN	2.4	20
	TSI-688A	302 x 375 x 75	220V/SPN	2.4	8
	TSM-350B	369 x 369 x 100	220V/SPN	3.5	12
	TSM-350BX	340 x 340 x 110	220V/SPN	3.5	12
	TSM-500B	369 x 369 x 240	380V/TPN	5.0	12
	TSM-350B2	800 x 369 x 100	220V/SPN	3.5 x 2 =7	12
	TSM-350B2X	770 x 340 x 100	220V/SPN	3.5 x 2 =7	12

Cut out Size

TSR-678: 348 x 348mm
TSI-688A: 277 x 350mm
TSM-350B: 352 x 352mm
TSM-500B: 352 x 352mm
TSM-350B2: 783 x 352mm

Others
- X = No S/S rim

TSM-350T

TSM-500T

TSM-350T2

TSW-350T

TSW-350B

TSW-500T

	Code	Dimension (mm)	Voltage	Electric (kW)	Level of Power
Counter Top	TSM-350T	350 x 410 x 117	220V/SPN	3.5	12
	TSM-500T	350 x 410 x 280	380V/TPN	5.0	12
	TSM-350T2	350 x 735 x 117	220V/SPN	3.5 x 2 =7	12
Wok Type	TSW-350T	350 x 410 x 177	220V/SPN	3.5	12
	TSW-350B	369 x 369 x 177	220V/SPN	3.5	12
	TSW-500T	350 x 410 x 280	380V/TPN	5.0	12
	TSW-500B	369 x 369 x 235	380V/TPN	5.0	12

Equipped with Ø360mm wok for all TSW Series

Cut out Size

TSW-350B: 348 x 348mm
TSW-500B: 348 x 348mm

Induction
Soup Pot Stove

ISK-1-E25

ISP-1-E15

High kW enables the soup to boil rapidly. With precise control panel, the chef can control the power output easily.

	Code	Dimension (mm)	Electric (kW)	Soup Pot Size (mm)
Soup Pot Stove	ISP-1-E15	600 x 700 x 500+230	16	Ø450 x 450 / Ø500 x 500
Soup Kettle	ISK-1-E25	900 x 1050 x 810+360	26	Ø700 x 700

	Voltage	IN
All Models	380V/TPN	DN15

Induction
Wok Range Series

ICW-1-E

ICW-2-E

All induction wok range equip with Ø16" curved glass for 18-24" wok. It comes with 3-steps power for electric heated rear pot for hot water preparation.

	Code	Dimension (mm)	Electric (kW)	Wok Size (mm)
Wok Range	ICW-1-E	1200 x 1050 x 810+360	16+2 = 18	Ø18" / Ø22"
	ICW-2-E	2200 x 1050 x 810+360	(16+2) x 2 =36	
Large Wok Range	ICW-1B-E	1000 x 1150 x 810+360	26	Ø32"

	Voltage	IN	OUT
All Models	380V/TPN	DN15	DN40

INTECH WESTERN LINE 850/700 SERIES

MODULAR COOKING/ SUITE CONCEPT

Effective Live Cooking Showcase In A Classy Way

As the idea of fusion cuisine is gaining popularity worldwide, Modular concept is the ultimate solution for versatile fusion cooking to accommodate consumer's demand.

Electric Hot Plate

HBR-2C-E

HBR-4C-E

All hot plate equips with 3 steps power control in the size of Ø7.5" / Ø9" hot elements against equipment depth

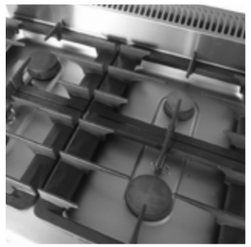
	Code	Dimension (mm)	Electric (kW)	Hot Plate Size
2 Heads	HBR-2C-E / HBR-2S-E	400 x 850 x 850+150	2.5x2=5	Ø7.5" / Ø9"
	RBR-2C-E / RBR-2S-E	400 x 700 x 850+150	2.5+2=4.5	
4 Heads	HBR-4C-E / HBR-4S-E	800 x 850 x 850+150	2.5x4=10	Ø7.5" / Ø9"
	HBR-4O-E	800 x 850 x 850+150	2.5x4+5=14	
	RBR-4C-E / RBR-4S-E	800 x 700 x 850+150	(2.5+2)x2= 9	
	RBR-4O-E	800 x 700 x 850+150	(2.5+2)x2+5=14	
6 Heads	HBR-6C-E / HBR-6S-E	1200 x 850 x 850+150	2.5x6 =15	Ø7.5" / Ø9"
	HBR-6O-E	1200 x 850 x 850+150	2.5x6+5=20	
	RBR-6C-E / RBR-6S-E	1200 x 700 x 850+150	(2.5+2)x3=13.5	
	RBR-6O-E	1200 x 700 x 850+150	(2.5+2)x3+5=18.5	

	Voltage	Base Options
All Models	380V/TPN	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)

Western Cooking Range

HBR-6C

HBR-4C



The cooking ranges come with deep drawn burner base for more and hygiene.
Under counter oven is equipped for more vestile food prepartion.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
2 Heads	HBR-2C / HBR-2S	400 x 850 x 850+150	5.5 +7 = 12.5	-
	RBR-2C / RBR-2S	400 x 700 x 850+150	5.5 +7 = 12.5	
4 Heads	HBR-4C / HBR-4S	800 x 850 x 850+150	(5.5 + 7) x 2 = 25	-
	HBR-4O	800 x 850 x 850+150	(5.5 + 7) x 2 = 25	5
	RBR-4C / RBR-4S	800 x 700 x 850+150	(5.5 + 7) x 2 = 25	-
	RBR-4O	800 x 700 x 850+150	(5.5 + 7) x 2 = 25	5
6 Heads	HBR-6C / HBR-6S	1200 x 850 x 850+150	(5.5 + 7) x 3 = 37.5	-
	HBR-6O	1200 x 850 x 850+150	(5.5 + 7) x 3 = 37.5	5
	RBR-6C / RBR-6S	1200 x 700 x 850+150	(5.5 + 7) x 3 = 37.5	-
	RBR-6O	1200 x 700 x 850+150	(5.5 + 7) x 3 = 37.5	5

	Voltage	IN ↓	OUT ↓	IN ↓ LPG / Natural Gas	IN ↓ Town Gas	Base Options
All Models	220V/SPN for oven	DN15	DN40	DN20	DN25	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)

Induction Cooking Range

HIC-2C-E

HIC-4C-E

Each induction hub comes with 12 steps power control for better heat manipulation.

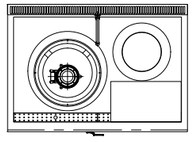
	Code	Dimension (mm)	Electric (kW)
2 Heads	HIC-2C-E / HIC-2S-E	400 x 850 x 850+150	3.5x2=7
	RIC-2C-E / RIC-2S-E	400 x 700 x 850+150	3.5x2=7
4 Heads	HIC-4C-E / HIC-4S-E	800 x 850 x 850+150	3.5 x 4 =14
	HIC-4O-E	800 x 700 x 850+150	3.5 x 4+5 =19
	RIC-4C-E / RIC-4S-E	800 x 850 x 850+150	3.5 x 4 =14
	RIC-4O-E	800 x 700 x 850+150	3.5 x 4 +5 =19
6 Heads	HIC-6C-E/ HIC-6S-E	1200 x 850 x 850+150	2.5 x 6=15
	HIC-6O-E	1200 x 850 x 850+150	2.5 x6+5=20
	RIC-6C-E / RIC-6S-E	1200 x 700 x 850+150	2.5 x 6=15
	RIC-6O-E	1200 x 700 x 850+150	2.5 x6+5=20

	Voltage	Base Options
All Models	380V/TPN	C = Cabinet with Doors O = Electric Oven (220V/SPN/5kW)

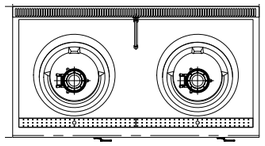
Gas Wok Range

Equipped with our benchmark pre-mixed burner with blower system (<75dB(A))for preparing classic Chinese cuisine. Optional rear pot is available.

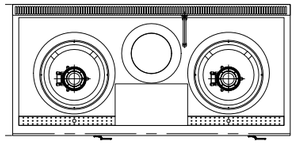
HCR-4C(E)



HCR-6C(E)



HCR-8C(E)



HCR-9C(E)

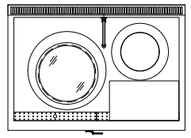
	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Without Rear Pot	HCR-4C(E)	800 x 850 x 850+150	32	0.13
	HCR-8C(E)	1600 x 850 x 850+150	32x2=64	0.26
	RCR-4C(E)	800 x 700 x 850+150	32	0.13
	RCR-8C(E)	1600 x 700 x 850+150	32x2=64	0.26
With Rear Pot	HCR-6C(E)	1200 x 850 x 850+150	32	2.1
	HCR-9C(E)	1800 x 850 x 850+150	32x2=64	2.2

	Voltage	IN	OUT	IN LPG / Natural Gas	IN Town Gas	Certification
1 head	220V/SPN	DN15	DN40	DN25	DN25	CE
2 heads	220V/SPN	DN15	DN40	DN25	DN25	

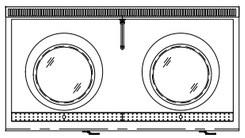
Induction Wok Range

Equipped with Dia. 16" curved ceramic glass for 18"-24" wok.

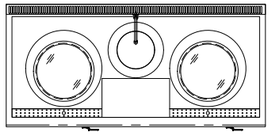
HIW-4-E15



HIW-6-E15



HIW-8-E15

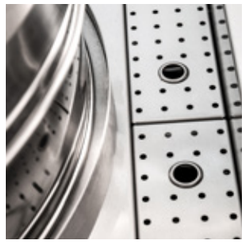


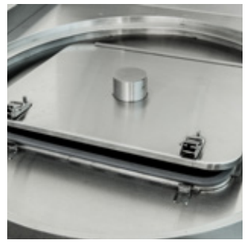
HIW-9-E15

	Code	Dimension (mm)	Electric (kW)
Without Rear Pot	HIW-4-E15	800 x 850 x 850+150	16
	HIW-8-E15	1600 x 850 x 850+150	16x2=32
	RIW-4-E15	800 x 700 x 850+150	16
	RIW-8-E15	1600 x 700 x 850+150	16x2=32
With Rear Pot	HIW-6-E15	1200 x 850 x 850+150	16+2=18
	HIW-9-E15	1800 x 850 x 850+150	16x2+2=34

	Voltage	IN	OUT
All Models	380V/TPN	DN15	DN40

Dimsum Steamer





Accessible heat exchanger underneath for easy cleaning and better hygiene.

HCS-4C(E)

	Code	Dimension (mm)	Electric (kW)	Gas (kW)
Gas	HCS-4C(E)	800 x 850 x 850+150	0.025	25
	RCS-4C(E)	800 x 700 x 850+150	0.025	
Electric	HCS-4C-E	800 x 850 x 850+150	27	-
	RCS-4C-E	800 x 700 x 850+150	27	

Optional accessories including 4 hole plate w/ SS stand, full set dimsum tray, rice roll pan (single / double pan), specify when ordering.

	Voltage	IN	OUT	IN LPG / Natural Gas	IN Town Gas
Gas Models	220V/SPN	DN15	DN40	DN20	DN20
Electric Models	380V/TPN	DN15	DN40	N/A	N/A

Noodle Boiler

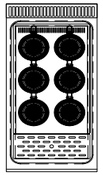
All noodle boiler comes with overflow design to remove floating starch when boiling.

HPC-2M-E (Auto-Uplifting)

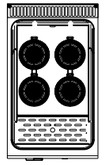
RPC-2C-E

HPC-4C

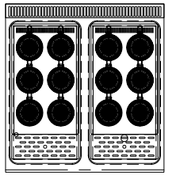
Scan for more details of auto-uplifting feature



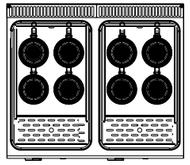
HPC-2C



RPC-2C



HPC-4C



RPC-4C

	Code	Dimension (mm)	Electric (kW)	Gas (kW)	No. of Noodle Strainers
1 Tank	HPC-2C	400 x 850 x 850+150	0.025	10	6
	RPC-2C	400 x 700 x 850+150	0.025	8	4
	HPC-2C-E	400 x 850 x 850+150	9	-	6
	HPC-2M-E	570 x 850 x 850+150	9	-	6
	RPC-2C-E	400 x 850 x 850+150	7.5	-	4
	RPC-2M-E	570 x 700 x 850+150	7.5	-	4
2 Tanks	HPC-4C	800 x 850 x 850+150	0.05	20	12
	RPC-4C	800 x 700 x 850+150	0.05	16	8
	HPC-4C-E	800 x 850 x 850+150	18	-	12
	RPC-4C-E	800 x 700 x 850+150	15	-	8

All noodle boiler can convert to auto-uplifting version. Specify when ordering.

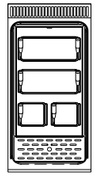
	Voltage	IN	OUT	IN LPG / Natural Gas	IN Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A	N/A
Gas Models	220V/SPN	DN15	DN20	DN20	DN20

Pasta Cooker

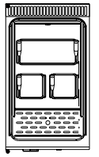
The noodle boiler and pasta cooker is designed with hidden water inlet for better outlook.

HSC-2C-E

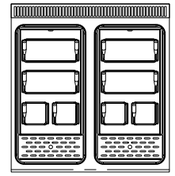
HSC-4C-E



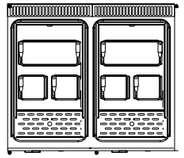
HSC-2C



RSC-2C



HSC-4C



RSC-4C

	Code	Dimension (mm)	Electric (kW)	Gas (kW)	No. of Pasta Strainers 1/3	1/6
1 Tank	HSC-2C	400 x 850 x 850+150	0.025	10	2	2
	RSC-2C	400 x 700 x 850+150	0.025	8	1	2
	HSC-2C-E	400 x 850 x 850+150	9	-	2	2
	RSC-2C-E	400 x 700 x 850+150	7.5	-	1	2
2 Tanks	HSC-4C	800 x 850 x 850+150	0.05	20	4	4
	RSC-4C	800 x 700 x 850+150	0.05	16	2	4
	HSC-4C-E	800 x 850 x 850+150	18	-	4	4
	RSC-4C-E	800 x 700 x 850+150	15	-	2	4

	Voltage	IN	OUT	IN LPG / Natural	IN Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A	N/A
Gas Models	220V/SPN	DN15	DN20	DN20	DN20

Griddle Station

RHG-4O-E / HHG-4O-E

HGG-4C

RFG-4S-E / HFG-4S-E

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Gas	HGG-2C / HGG-2S	400 x 850 x 850+150	6	-
	HGG-3C / HGG-3S	600 x 850 x 850+150	12	-
	HGG-4C / HGG-4S	800 x 850 x 850+150	12	-
	HGG-4O	800 x 850 x 850+150	12	5
	HGG-6C / HGG-6S	1200 x 850 x 850+150	18	-
	HGG-6O	1200 x 850 x 850+150	18	5
	RGG-2C / RGG-2S	400 x 700 x 850+150	5	-
	RGG-3C / RGG-3S	600 x 700 x 850+150	10	-
	RGG-4C / RGG-4S	800 x 700 x 850+150	10	-
	RGG-4O	800 x 700 x 850+150	10	5
	RGG-6C / RGG-6S	1200 x 700 x 850+150	15	-
	RGG-6O	1200 x 700 x 850+150	15	5
Electric	HGG-2C-E / HGG-2S-E	400 x 850 x 850+150	-	5
	HGG-3C-E / HGG-3S-E	600 x 850 x 850+150	-	7.5
	HGG-4C-E / HGG-4S-E	800 x 850 x 850+150	-	9
	HGG-4O-E	800 x 850 x 850+150	-	9+5=14
	HGG-6C-E / HGG-6S-E	1200 x 850 x 850+150	-	15
	HGG-6O-E	1200 x 850 x 850+150	-	15+5=20
	RGG-2C-E / RGG-2S-E	400 x 700 x 850+150	-	5
	RGG-3C-E / RGG-3S-E	600 x 700 x 850+150	-	7.5
	RGG-4C-E / RGG-4S-E	800 x 700 x 850+150	-	9
	RGG-4O-E	800 x 700 x 850+150	-	9+5=14
	RGG-6C-E / RGG-6S-E	1200 x 700 x 850+150	-	15
	RGG-6O-E	1200 x 700 x 850+150	-	15+5=20

	Voltage	IN↓ LPG / Natural Gas	IN↓ Town Gas	Griddle options
Gas Models	220V/SPN for oven	DN20	DN20	HGG / RGG = Full polished griddle HFG / RFG = Grooved griddle HHG / RHG = 1/3 grooved; 2/3 polished griddle
Electric Models	380V/TPN	N/A	N/A	

Deep Fryer

HDF-2CL-E (Uplifting)

HDF-3C-E (2 mini fry baskets w/oil filtration cart)

HDF-4C-E

(Right): Oil filration cart for HDF-3C-E.
(Left): With the aid of high watt heating element and PCB control - our deep fryers can be used for mass production with accurate temperature control.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)	Oil Tank Capacity (L)
1 Tank w/ 1 Basket	HDF-2C	400 x 850 x 850+150	10	0.025	18
	HDF-2C-E	400 x 850 x 850+150	-	12	18
	RDF-2C-E	400 x 700 x 850+150	-	9	9
1 Tank w/ 2 Mini Baskets	HDF-3C-E	600 x 850 x 850+150	-	9	20
2 Tanks w/ 2 Baskets	HDF-4C	800 x 850 x 850+150	20	0.05	18 x 2
	RDF-4C	800 x 700 x 850+150	20	0.05	9 x 2
	HDF-4C-E	800 x 850 x 850+150	-	12 x 2=24	18 x 2
	RDF-4C-E	800 x 700 x 850+150	-	9 x 2 =18	9 x 2
Uplifting Version	HDF-2CL-E	400 x 850 x 850+150	-	12	18
	HDF-4CL-E	800 x 850 x 850+150	-	12 x 2=24	18 x 2
	RDF-2CL-E	400 x 700 x 850+150	-	9	9
	RDF-4CL-E	800 x 700 x 850+150	-	9 x 2 =18	9 x 2

	Voltage	IN↓ LPG / Natural Gas	IN↓ Town Gas
Gas Models	220V/SPN	DN20	DN20
Electric Models	380V/TPN	N/A	N/A

Char Broiler w/ Skewers

HCB-4C

HCB-4C-E

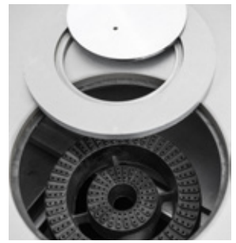
HCB-4C2
(w/ Skewers)

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
400mm Grill	HCB-2C	400 x 850 x 850+150	9	-
	RCB-2C	400 x 700 x 850+150	7	-
	HCB-2C-E	400 x 850 x 850+150	-	6.6
	RCB-2C-E	400x 700 x 850+150	-	4.8
800mm Grill	HCB-4C	800 x 850 x 850+150	18	-
	RCB-4C	800 x 700 x 850+150	14	-
	HCB-4C-E	800 x 850 x 850+150	-	13.2
	RCB-4C-E	800 x 700 x 850+150	-	9.6
9 Skewers	HCB-4C2	800 x 850 x 850+150	14	0.12
	HCB-4C2-E	800 x 850 x 850+150	-	9.6+0.12=9.8
13 Skewers	HCB-6C2	1200 x 850 x 850+150	21	0.12
	HCB-6C2-E	1200 x 850 x 850+150	-	14.4+0.12=14.6
17 Skewers	HCB-8C2	1600 x 850 x 850+150	28	0.12
	HCB-8C2-E	1600 x 850 x 850+150	-	19.2+0.12=19.3

	Voltage	IN↓ LPG / Natural Gas	IN↓ Town Gas
Gas Models	220V/SPN	DN20	DN20
Electric Models	380V/TPN	N/A	N/A

French Top

HFT-4C



Equipped with 8" burner in the center.
High heat in the center for cooking,
while it also serves as warming function
at the side.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Gas	HFT-4C / HFT-4S	800 x 850 x 850+150	7	-
	HFT-4O	800 x 850 x 850+150		5
	RFT-4C / RFT-4S	800 x 700 x 850+150		-
	RFT-4O	800 x 700 x 850+150		5

	Voltage	IN↓ LPG / Natural Gas	IN↓ Town Gas	Base Options
Electric Models	380V/TPN	N/A	N/A	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)
Gas Models	220V/SPN for oven	DN20	DN20	

Tilting Bratt Pan

HTC-P150

HTC-P150-E

(Left): With the 3 phase motor, the bratt pan with compounded metal base can be tilted at max of 90 degree for convenience.
(Right): Equipped with auto-reset fucntion and different overheat device for all full protection.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)	Pan Capacity (L)
Gas	HTC-P080	1250 x 900 x 900	14	0.1	80
	HTC-P120	1250 x 900 x 900	14	0.1	120
	HTC-P150	1500 x 900 x 900	21	0.1	150
Electric	HTC-P080-E	1250 x 900 x 900	-	9	80
	HTC-P120-E	1250 x 900 x 900	-	9	120
	HTC-P150-E	1500 x 900 x 900	-	15	150

	Voltage	IN	OUT	LPG / Natural Gas	Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A	N/A
Gas Models	380V/TPN	DN15	DN20	DN20	DN20

Tilting Kettle

HTS-P150

HTS-P150-E

(Left): All INTECH Tilting Kettle equipped triple layer kettle with 2/3 steam heated jacket for indirect heating purpose.
(Right): A pressure guage is installed to monitor the operation condition for all-round safety

	Code	Dimension (mm)	Gas (kW)	Electric (kW)	Kettle Capacity (L)
Gas	HTS-P100	1250 x 900 x 900	21	0.1	100
	HTS-P150	1250 x 900 x 1000	28	0.1	150
	HTS-P200	1250 x 900 x 1100	28	0.1	200
Electric	HTS-P100-E	1250 x 900 x 900	-	12	100
	HTS-P150-E	1250 x 900 x 1000	-	18	150
	HTS-P200-E	1250 x 900 x 1100	-	24	200

	Voltage	IN	OUT	LPG / Natural Gas	Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A	N/A
Gas Models	380V/TPN	DN15	DN20	DN20	DN20

Bain Marie Station

HBM-2C-E

HBM-4C-E

3 steps power control for adjusting heat output to achieve different warming purposes.

	Code	Dimension (mm)	Electric (kW)	GN Size & Qty
1 Tank	HBM-2C-E	400 x 850 x 850+150	2	GN 1/1 ; 1
	RBM-2C-E	400 x 700 x 850+150		
2 Tanks	HBM-4C-E	800 x 850 x 850+150	2 x 2 = 4	GN 1/1 ; 2
	RBM-4C-E	800 x 700 x 850+150		

	Voltage	IN	OUT	Accessories for Digital Version
All Models	220V/SPN	DN15	DN20	• BM-101: GN 1/3 Pan ; 6"H x 3nos • BM-102: 7Qt Soup Pot x 2nos • BM-103: Noodle strainer x 4nos • BM-104: 9-Grid Shelf x 2nos • BM-105: Dimsum Steam Plate

Neutral Table / Sink Cabinet & Salamander

SLM-650

HST-2C-0

HST-2S-0

(Left): Chef may control the heat output of SLM-650 accordingly with the 7 levels temperature controller in both heating zones.
(Right): All of our sinks in the HSS series are designed with coved corner for hygiene concern. Users may choose different kind of faucets to match the interior design.

	Code	Dimension (mm)	Electric (kW)	Heating Zone (mm)
Table w/ Close Cabinet	HST-2C-0	400 x 850 x 850+150	-	-
	RST-2C-0	400 x 700 x 850+150		
Table w/ Open Cabinet	HST-2S-0	400 x 850 x 850+150	-	-
	RST-2S-0	400 x 700 x 850+150		
Sink Table	HSS-2C-0[1]	400 x 850 x 850+150	-	-
	RSS-2C-0[1]	400 x 700 x 850+150		
Salamander	SLM-650	650 x 510 x 467	220V/SPN/4.6	590 x 330

[1] Sink Size: 375 x 320 x 170mm H

	IN	OUT	Base Options
Sink Tables	DN15	DN40	C = Close Cabinet S = Open Cabinet