



Made In France

Induction Technology Leader



The Company: Adventys.

ADVENTYS, based in Burgundy, France, develops, manufactures and markets kitchen equipment with induction technology for hotels, restaurants, and catering businesses. Our expertise, research and development team, and our integrated process define ADVENTYS and its objectives to give our customers the best induction solution. Thanks to our integrated manufacturing process, we are able to create custom-made products and answer your requests: specific dimensions, look & design, and power.



Induction:

The Induction Technology is safe and offers more advantages than any other technology. Save energy, time and money, while enjoying more flexibility and precision. Induction is over 95% efficient: boil 3 liters of water in 3 minutes, and 5 liters in 6 minutes with our 6kw three phase generator.

Innovation:

Adventys' research and development team always works to develop new products and patents. With award winning products & best selling features, we are always working closely with chefs to offer them the best solution.

International:

Adventys is always expanding its limits. Now available in Europe, Middle East, Asia, Australia, & South America through Brazil. The company obtained UL & NSF approvals in 2015 to develop its business in North America.

Integration:

Adventys designs, creates, and manufacture all products on site, in Burgundy. With our electronic shop, our metal shop, our R&D department, and our assembly lines, the production is entirely made by us. Our products are 100% Made in France.



**MATERIAUX
INOX**



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Jean-Luc PEROT - CEO

For any additional information and USB key, please contact: export@adventys.com
Find all our documentation on our website: www.adventys.com and 3D information on Masterchef.

Specifi

Innovation 2017

Induc-Stone

by ADVENTYS



#InvisibleInduction



Introduced to the market in 2016, Induc'Stone by Adventys took the food industry by storm. Already installed all over the world, this buffet solution revolutionized under counter equipment.

Compatible with all sort of natural and non-natural surface, all different shape, size, & brands of chaffing dish, & Induc'Stone is a patent-pending technology solution that will fit in any environment.

For a minimalist & simplistic buffet look, Induc'Stone is the hidden solution that offers the possibility to use the buffet surface as a warming station, or neutral temperature, depending the time of the day.

Because of its Adventys technology, Induc'Stone is designed for an all-day 24/7 usage & fits the busiest of buffet.

•Réf: INDUC-STONE : ADV1587

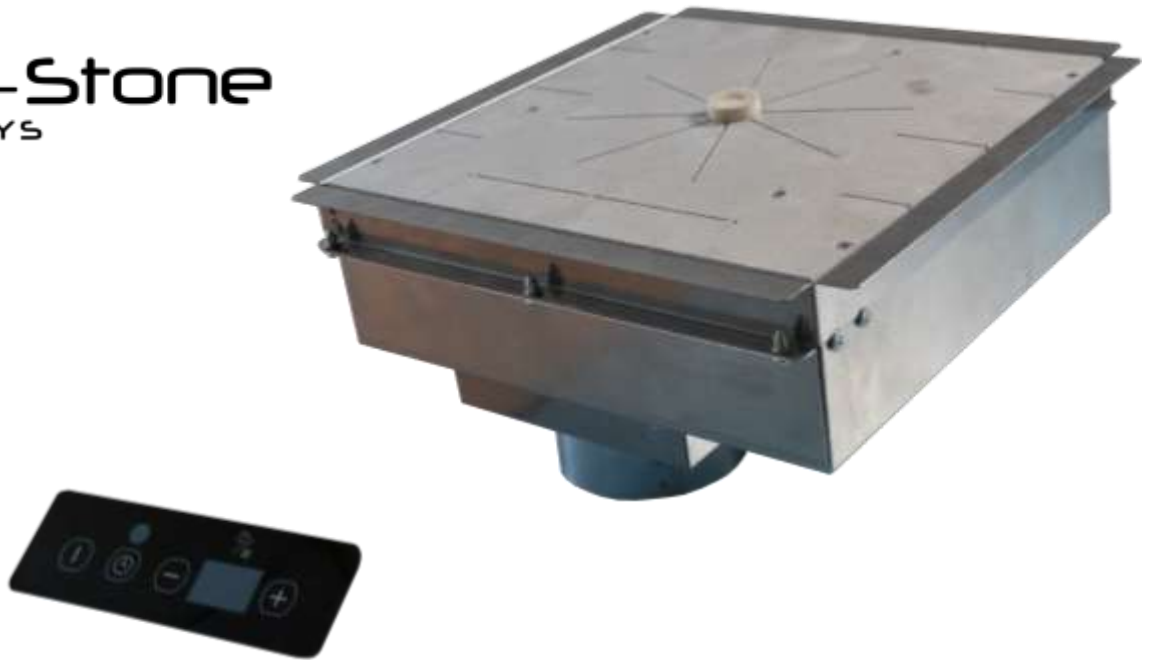
Buffet



BUFFET

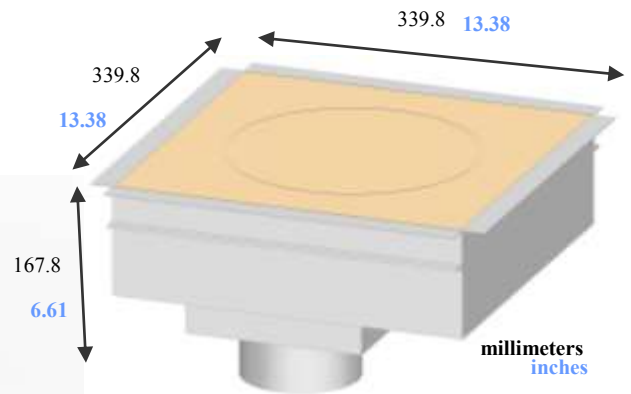
The UnderCounter by Adventys

Induc-Stone
by ADVENTYS



INDUC-STONE

- Standard Power: 650 Watts.
- Power available: Under Counter unit is only available in 650 watts for a recommended installation of 2cm thickness of Granite - other stone possible: please check with Adventys before installation.
- Power supply: 230V - AC 50/60 Hz (120V available)
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
- Details and options: including a power cord and a washable filter.
- Chafing dish available page 32
- Réf : ADV1587



BUFFET

The Buffet line by Adventys!

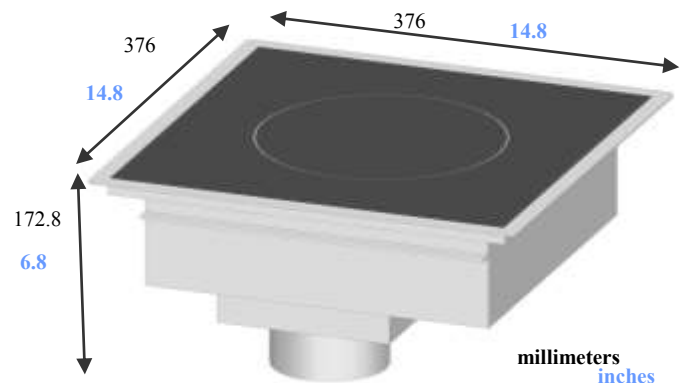


GL 650 DI : Drop in buffet with controls on top of the vitroceramic

GL 650 DIR : Drop in buffet with remote controls.

GL 650 DI / GL 650 DIR

- Standard Power : 650 watts. Possibility to go from 400 watts up to 2200 watts (available at extra cost).
- Stainless steel casing with chamfered edges & vitroceramic glass.
- Capacitive touches control panel (remote or not) - On/Off, timer, manual temperature setting (+/-) with 2 digits display (works for both timer and power).
- Power supply: 230V - AC 50/60 Hz (120V available)
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
- For more power, please refer to products page 14.
- Details and options: including a power cord and a washable filter. Those models are available in a flushed version, without the stainless frame.
- Chafing dish available page 30-32
- Ref : GL 650 DI : ADV1637
 GL 650 DIR : ADV1638



BUFFET

Counter top buffet line by Adventys
Small & light countertops, minimalist design for beautiful buffet setting.



ARIC 2200.

- Standard Power: 2200 watts.
- Stainless steel casing with vitroceramic glass.
- Capacitive touches control panel - On/Off, manual power setting (+/-) with a 1 digit display.
- Power supply: 230V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord and a washable filter.

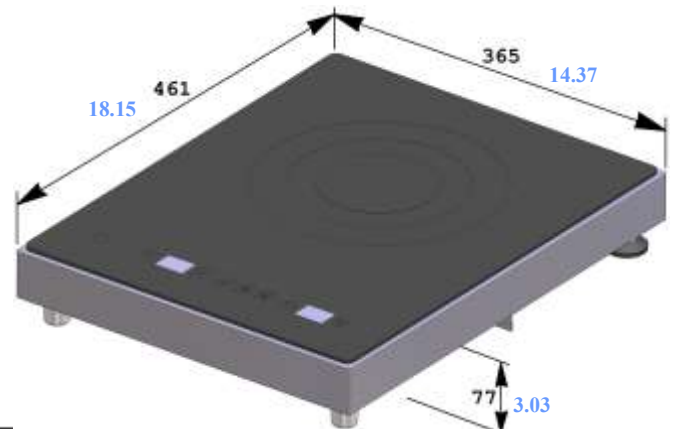
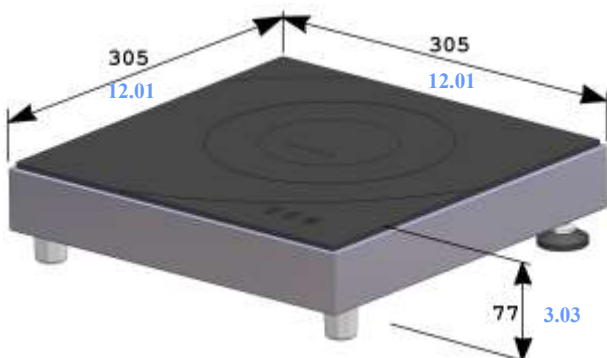
•Réf : ARIC 2200 : ADV1503



NRIC 2800.

- Standard Power: 2800 watts.
- Stainless steel casing with vitroceramic glass;
- Capacitive touches control panel - On/Off, manual power setting (+/-) with 2 digits display, timer control with 2 digits display, 3 presets for power levels: 6 - 10 - 12.
- Power supply: 230V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord and a washable filter.

•Réf : NRIC 2800 : ADV1345



ADVENTYS

millimeters
inches



Geoline

*« The Adventys GL 1500 Pastry is a vital part of equipment in the Puratos innovation centre - small, compact, portable and easy to use! It is very quick to boil water but can be precise enough to melt chocolate without a bain-marie, which really surprised me. I can't speak highly enough of the **GL 1500 Pastry** and the huge impact it has made in the Puratos innovation centre and on a personal level in the way I work. »*

Corey King, Technical Advisor, Puratos
Australia - New Zealand
Sydney, New South Wales

Official distributor Phoenix



GEOLINE

The Perfect Snacking Line

The GeoLine Range includes 2 sizes of single zone cooktops, 2 sizes of two zones cooktops, a Wok and a brand new Plancha.

Plug and Play !



GL 1500 Pastry 230V/ GL 1800 120V

- Standard Power: 1500 watts.
- Stainless steel casing with vitroceramic glass.
- Capacitive touches control panel - On/Off, manual power setting (+/-) and timer control with 2 digits display (works for both timer and power).
- Power supply: 230V - AC 50/60 Hz
120V - AC 50/60Hz
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standard (only for the GL 1800 US 120V).
- Details and options: including a power cord and a washable filter.

•Réf : GL 1500 Pastry 230V: ADV1576
GL 1800 120V: ADV1618



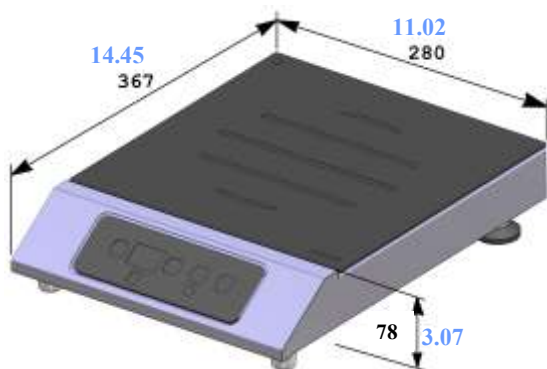
GL 3000 / GL 3500.

- Standard Power: 3000 and 3500 watts.
- Stainless steel casing with vitroceramic glass.
- Capacitive touches control panel - On/Off, manual power setting (+/-) and timer control with 2 digits display (works for both timer and power).
- Power supply: 230V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standard (only for the GL 3000).
- Details and options: including a power cord and a washable filter.

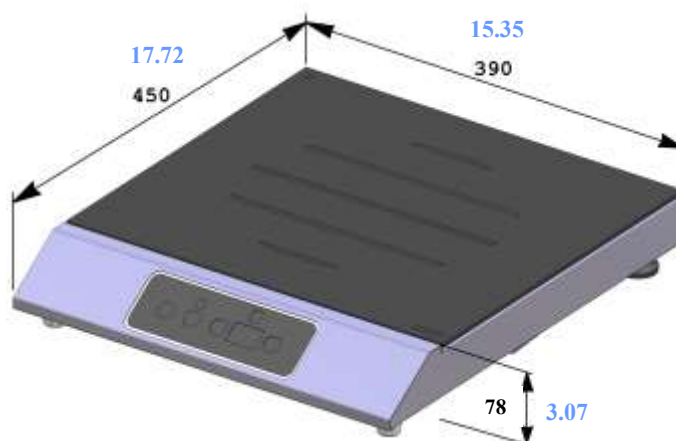
•Réf : GL 3000 : ADV1066
GL 3500 : ADV1067



GL 1500 / GL 1800



GL 3000 / GL 3500



ADVENTYS

millimeters
inches

GEOLINE

GL2 3000 / GL2 3500.



- Standard Power: 3000 and 3500 watts.
- Dual cooking concept.
- Stainless steel casing with vitroceramic glass.
- Capacitive touches control panel - On/Off, right-left zone, 2 manual power setting (+/-) with 2 digits display, keep warm setting for buffet use.
- Power supply: 230V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord and a washable filter.

•Réf : GL2 3000 : ADV1370
GL2 3500 : ADV1294



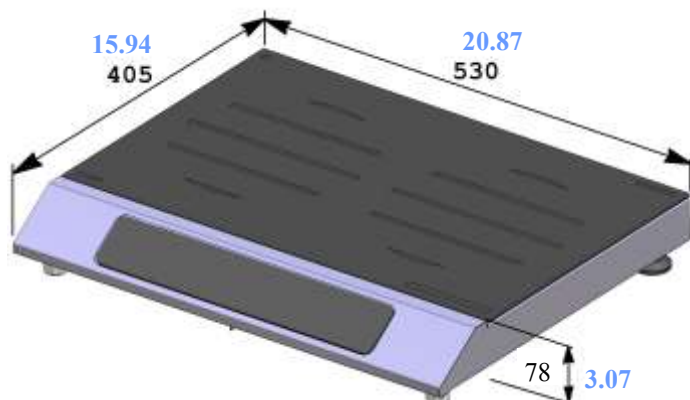
GLW 3000 / GLW 3500

- Standard Power: 3000 and 3500 watts.
- Stainless steel casing with wok bowl vitroceramic glass.
- Capacitive touches control panel - On/Off, manual power setting (+/-) and timer control with 2 digits display (works for both timer and power).
- Power supply: 230V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
- Details and options: a power cord, a washable filter and a wok pan included with unit.

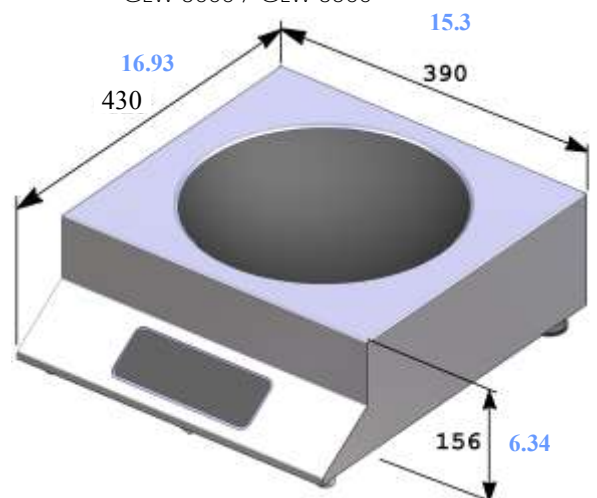
•Réf : GLW 3000 : ADV1611
GLW 3500 : ADV1610



GL2 3000 / GL2 3500



GLW 3000 / GLW 3500



millimeters
inches

GEOLINE



GL2 3000 S / GL2 5000 S / GL2 6000 S.

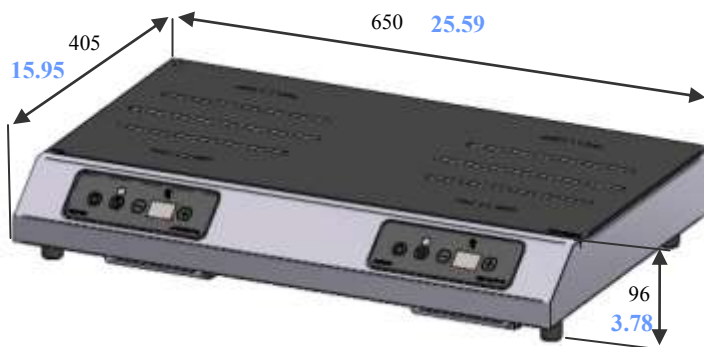
- Standard Power: 3000, 5000 and 6000 watts.
 - Stainless steel casing with vitroceramic glass.
 - Capacitive touches control panel (x2) - On/Off, right-left zone, timer control, manual power setting (+/-) with 2 digits display (works for both timer and power).
 - Power supply: 230V - AC 50/60 Hz.
 - Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
 - Details and options: including power cord and a washable filter.
- Réf : GL2 3000 S : ADV1597
GL2 5000 S : ADV1619
GL2 6000 S : ADV1551



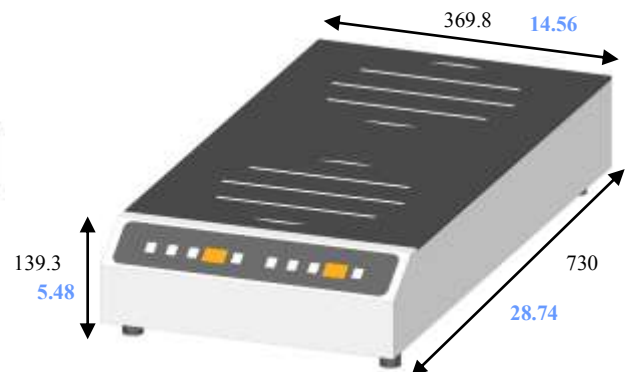
GL2 3000 F / GL2 5000 F / GL2 6000 F.

- Standard Power: 3000, 5000. and 6000 watts.
 - Stainless steel casing with vitroceramic glass.
 - Capacitive touches control panel - On/Off, front-back zone, timer control, manual power setting (+/-) with 2 digits display (works for both timer and power).
 - Power supply: 208-240V - AC 50/60 Hz.
 - Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
 - Details and options: including a power cord and a washable filter.
- Réf : GL2 3000 F : ADV1584
GL2 5000 F : ADV1620
GL2 6000 F : ADV1594

GL2 5000 S / GL2 6000 S



GL2 3000 F / GL2 5000 F / GL2 6000 F



GEOLINE

The Plancha by Adventys

INDUCTION GRIDDLE



Large Cooking Zone
688 x 384 mm / 27.09 x 15.12 inches

GLP 6000 / GLP 8000.

- Standard Power: 6000 and 8000 watts.
- Stainless steel casing with a grill surface in a multi layer composite material.
- Temperature going from 60° to 250° Celsius degrees (140° to 482° Fahrenheit degrees).
- Capacitive touches control panel (x2) - On/Off, manual temperature setting (+/-) with 4 digits display.
- Power supply:
 - GLP 6000 : 230V - AC 50/60 Hz.
 - GLP 8000 : 400V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord (single phase) without plug and a washable filter. Spatula included upon request.
- Réf : GLP 6000 : ADV1557
GLP 8000 : ADV1556

GLP 6000/ GLP 8000

millimeters
inches



 ADVENTYS

 Made in France

GEOLINE

The drop-in by Adventys



GL 3000 DI : Drop in with controls on top of the vitroceramic



GL 3000 DIR : Drop in with remote controls.

GL 3000 DI / GL 3000 DIR

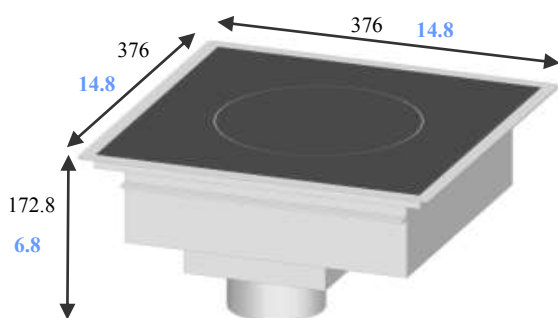


- Standard Power : 3000 Watts.
- Stainless steel casing with chamfered edges & vitroceramic glass .
- Capacitive touches control panel (remote or not) - On/Off, timer, manual temperature setting (+/-) with 2 digits display (works for both timer and power).
- Power supply: 230V - AC 50/60 Hz
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohns & with Intertek NSF & UL standards.
- Details and options: including a power cord and a washable filter. Those models are available in a flushed version, without the stainless frame.

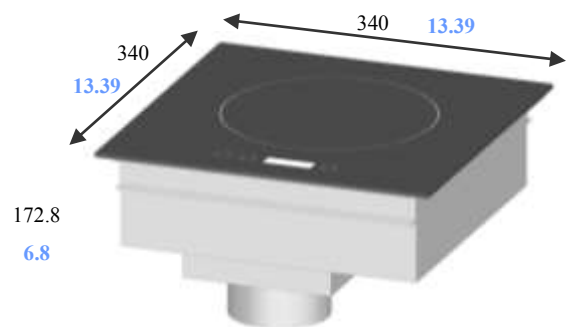
•Réf : GL 3000 DI : ADV1626
GL 3000 DIR : ADV1628

GL 3000 FL : ADV1627
GL 3000 FLR : ADV1629

GL 3000 DI / GL 3000 DIR:



Flushed version available upon request:

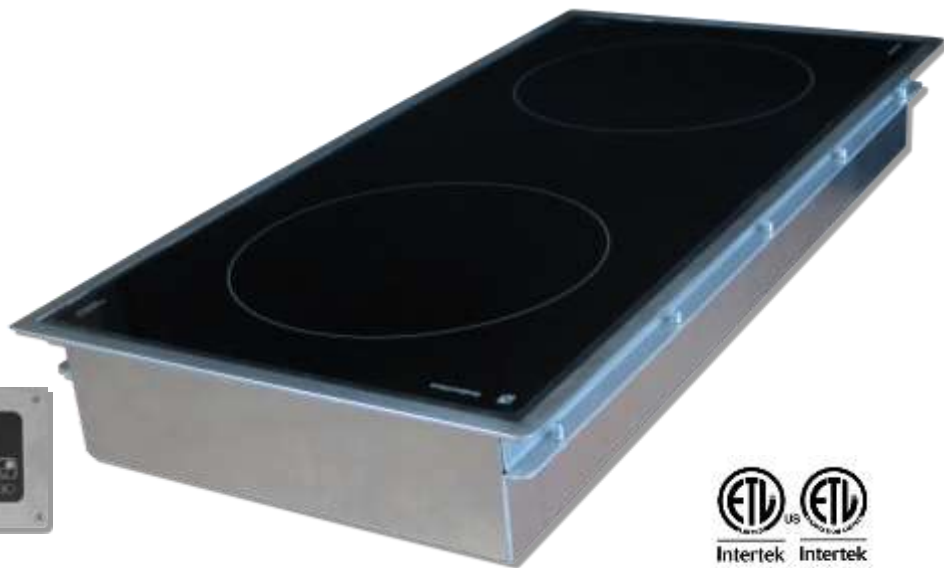


millimeters
inches

GEOLINE

The new 2 zones drop-in induction

NEW

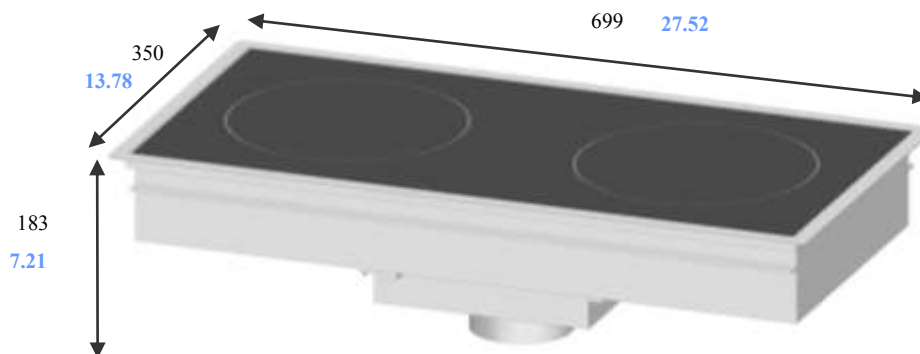


GL2 3000 DI / GL2 5000 DI / GL2 6000 DI.

- Standard Power : 3000, 5000 or 6000 watts
 - Capacitive touches control panel (push button) - On/Off, timer control, manual temperature setting (+/-) with 2 digits display (works for both timer and power).
 - Power supply: 230V - AC 50/60 Hz
 - Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
 - Details and options: including a power cord and a washable filter. Can be installed in front-to-back or side by side.
- Same dimensions as market's standards.**

- Réf : GL2 3000 DI : ADV1621
- GL2 5000 DI : ADV1622
- GL2 6000 DI : ADV1623

GL2 3000 DI / GL2 5000 DI / GL2 6000 DI



millimeters
inches

ADVENTYS TECHNOLOGY

BIOLINE: *Versatility, performance, precision ...*

Display & control of power—by levels or watts.
or
Display & control by temperature settings in degrees °C or °F.

Test the quality of your pan

Control the instantant temperature of the pan.



BIOLINE



BRIC 3000 & BRIC 3600.



- Standard Power: 3000 and 3600 watts.
- Stainless steel casing with vitroceramic glass.
- Capacitive touches control panel - On/Off
Power level or Watt level with 4 digits display.
Temperature setting in C° or F° (+/-) with 4 digits display.
2 presets
Timer control with 2 digits display.
Possibility to lock the keyboard.
Quality pan control.
- Power supply: 230V- AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC, for Rohs and SGS as well as with Intertek NSF & UL standards.
- Details and options: including a power cord and a washable filter.

Réf : BRIC 3000 : ADV1476
BRIC 3600 : ADV1475



Drop in version page: 21



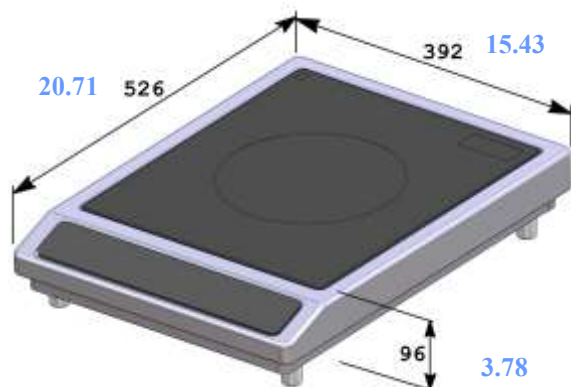
B2RIC 3000 & B2RIC 3600



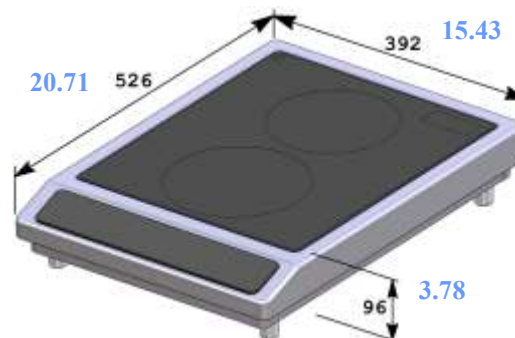
- Standard Power: 3000 and 3600 watts.
- 2 small zones or one large zone.
- Stainless steel casing with vitroceramic glass.
- Capacitive touches control panel - On/Off, manual power setting (+/-) with 2 digits display for each zone.
- Power supply: 230V- AC 50/60 Hz.
- Details and options: including a power cord and a washable filter.

Réf : B2RIC 3000 : ADV1337
B2RIC 3600 : ADV0923

BRIC 3000 / BRIC 3600



B2RIC 3000 / B2RIC 3600



millimeters

inches



BIOLINE

Single Phase

BWIC 3000 / BWIC 3600.



- Standard Power: 3000 and 3600 watts.
- Stainless steel casing with wok bowl vitroc ceramic glass.
- Capacitive touches control panel - On/Off, power level setting (+/-) with 2 digits display, 3 presets, timer control with 2 digits display.
- Power supply: 230V- AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
- Details and options: including a power cord, a washable filter and a wok pan.

•Réf : BWIC 3000 : ADV1607
 BWIC 3600 : ADV1606

INDUCTION GRIDDLE

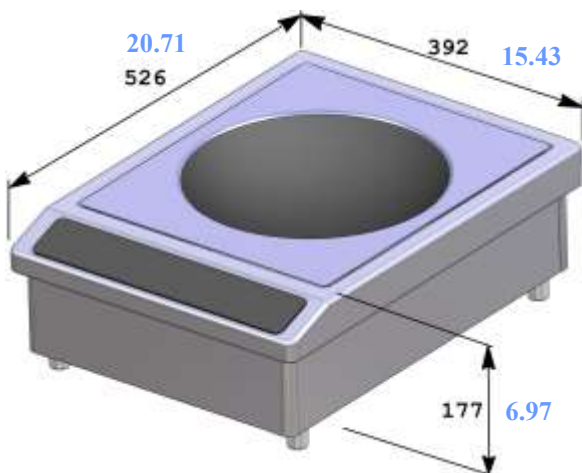


BGIC 3000 / BGIC 3600.

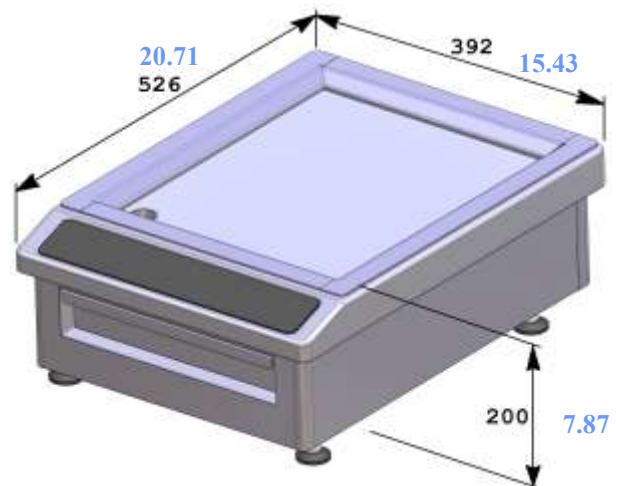
- Standard Power: 3000 and 3600 watts.
- Stainless steel casing with a grill surface in a multi layer composite material.
- Capacitive touches control panel - On/Off, manual temperature setting (+/-) with 4 digits display & 3 presets.
- Power supply: 230V- AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord and a washable filter. Spatula available upon request.

•Réf : BGIC 3000 : ADV1339
 BGIC 3600 : ADV1360

BWIC 3000 / BWIC 3600



BGIC 3000 / BGIC 3600



millimeters
inches



BIOLINE

Three Phases

BTIC 4000 / BTIC 6000.



- Standard Power: 4000 and 6000 watts.
- Stainless steel casing with vitroceramic glass.
- Capacitive touches control panel - On/Off, manual power setting (+/-) with 2 digits display, 3 presets, timer control with 2 digits display.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord and a washable filter.

•Réf : BTIC 4000 : ADV1378
BTIC 6000 : ADV1129

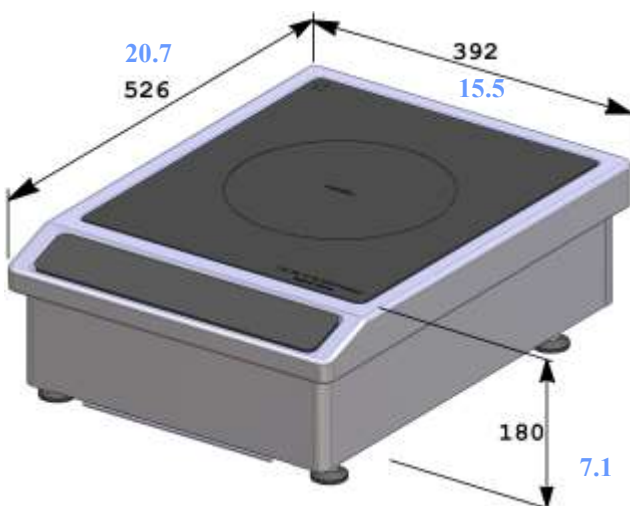
BTWIC 4000 / BTWIC 6000.



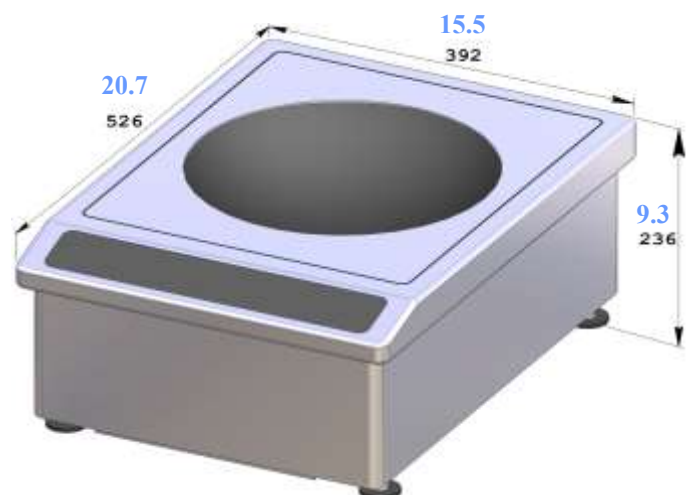
- Standard Power: 4000 and 6000 watts.
- Stainless steel casing with wok vitroceramic glass.
- Capacitive touches control panel - On/Off, manual power setting (+/-) with 2 digits display, 3 presets, timer control with 2 digits display.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord, a washable filter and a wok pan.

•Réf : BTWIC 4000 : ADV1482
BTWIC 6000 : ADV1483

BTIC 4000 / BTIC 6000



BTWIC 4000 / BTWIC 6000



 **ADVENTYS**

millimeters
inches


Made in France



BIOLINE DROP-IN

BIOLINE DROP IN

DRIC 3000 / DRIC 3600.



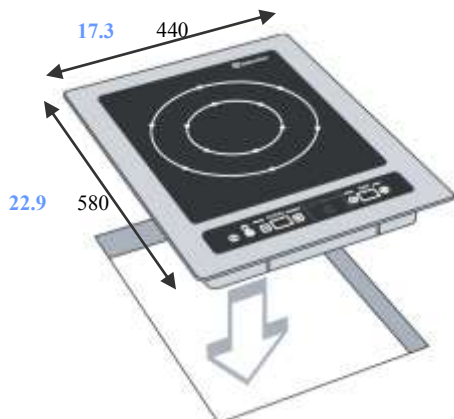
- Standard Power: 3000 and 3600 watts.
- Stainless steel casing with chamfered edges & vitroceramic glass.
- Capacitive touches control panel - On/Off
Power level or Watt level with 4 digits display.
Temperature setting in C° or F° (+/-) with 4 digits display.
2 presets
Timer control with 2 digits display.
Possibility to lock the keyboard.
Quality pan control.
- Power supply: 230V- AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC, for Rohs and SGS as well as with Intertek NSF & UL standards.
- Details and options: including 1m60 (5 ft 3 inches) power cord and a washable filter (wash regularly).
- Details : DRIC 3000 : ADV1478
DRIC 3600 : ADV1471

D1IC 3000 & D1IC 3600 / D1IM 3000 & D1IM 3600

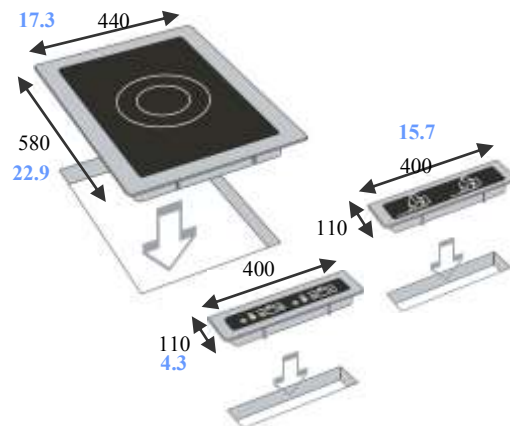


- Standard Power: 3000 and 3600 watts.
- Stainless steel casing with chamfered edges & vitroceramic glass.
- Capacitive touches control panel - On/Off
Power level or Watt level with 4 digits display.
Temperature setting in C° or F° (+/-) with 4 digits display.
2 presets
Timer control with 2 digits display.
Possibility to lock the keyboard.
Quality pan control.
- Knob control - 360° knob with led light
- Power supply: 230V- AC 50/60 Hz
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
- Details and options: including 1m60 (5 ft 3 inches) power cord and a washable filter (wash regularly).
- Réf : Capacitive touches:
D1IC 3000 : ADV1624
D1IC 3600 : ADV1533
Knob:
D1IM 3000 : ADV1625
D1IM 3600 : ADV1538

DRIC 3000 / DRIC 3600



D1IC 3000 & D1IC 3600 / D1IM 3000 & D1IM 3600



Cut out dimensions: 410 x 550 mm



millimeters

inches

BIOLINE DROP IN



D2RIC 3000 / D2RIC 3600.

- Standard Power: 3000 and 3600 watts.
- Stainless steel casing with chamfered edges and vitroceramic glass.
- 2 small zones or one large zone.
- Capacitive touches control panel - On/Off, manual power setting (+/-) with 2 digits display for each zone.
- Power supply: 230V- AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord and a washable filter.

• Réf : D2RIC 3000 : ADV1446
D2RIC 3600 : ADV1279

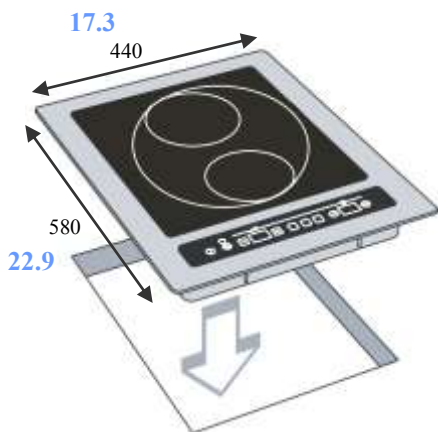


D2IC 6000 / D2IM 6000

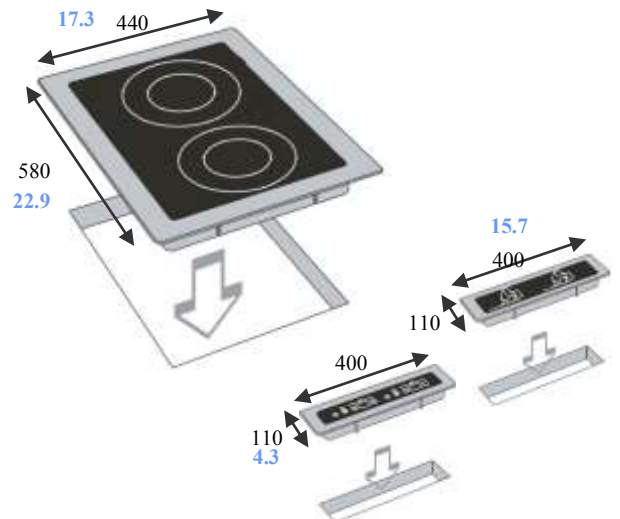
- Standard Power: 6000 and 6000 watts.
- Stainless steel casing with chamfered edges and vitroceramic glass.
- Capacitive touches control panel - On/Off, manual power setting (+/-) with 2 digits display for each zone.
- Knobs control - Two 360° knobs with led light.
- Power supply: 230V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord and a washable filter.

• Réf : D2IC 6000 : ADV1527
D2IM 6000 : ADV1537

D2RIC 3000 / D2RIC 36000



D2IC 6000 / D2IM 6000



Cut out dimensions: 410 x 550 mm

ADVENTYS



millimeters

inches

BIOLINE DROP IN



DWIC 3000 / DWIC 3600.

- Standard Power: 3000 and 3600 watts.
- Stainless steel casing with chamfered edges & with wok bowl vitroc ceramic glass.
- Capacitive touches control panel - On/Off, power level setting (+/-) with 2 digits display, 3 presets, timer control with 2 digits display.
- Power supply: 230V- AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs & with Intertek NSF & UL standards.
- Details and options: including a power cord, a washable filter and a wok pan.

• Réf : DWIC 3000 : ADV1609
DWIC 3600 : ADV1608



INDUCTION GRIDDLE

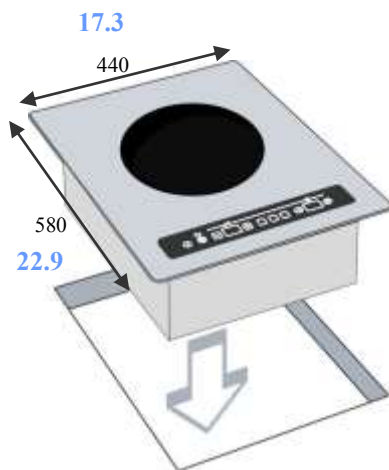


DGIC 3000 / DGIC 3600.

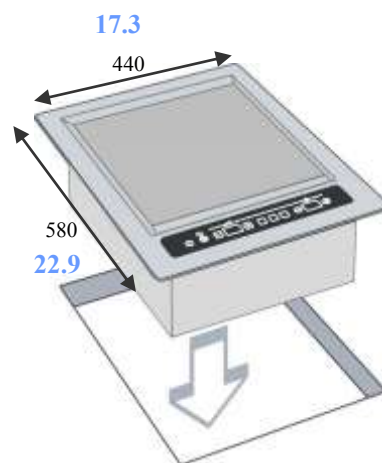
- Standard Power: 3000 and 3600 watts.
- Stainless steel casing with chamfered edges and a grill surface in a multi layer composite.
- Capacitive touches control panel - On/Off, manual temperature setting (+/-) with 4 digits display & 3 presets.
- Power supply: 230V- AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
- Details and options: including a power cord and a washable filter. Spatula available upon request.

• Réf : DGIC 3000 : ADV1408
DGIC 3600 : ADV1349

DWIC 3000 / DWIC 3600



DGIC 3000 / DGIC 3600



Cut out dimensions: 410 x 550 mm

 **ADVENTYS**



millimeters

inches

BIOLINE DROP IN

Three Phases



DTIC 4000 / DTIC 6000.

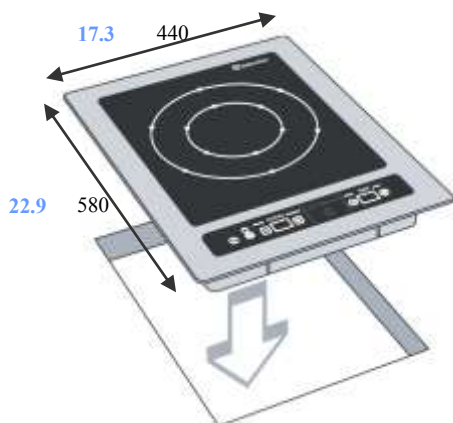
- Standard Power: 4000 and 6000 watts.
 - Stainless steel casing with chamfered edges & with vitroc ceramic glass.
 - Capacitive touches control panel - On/Off, manual power setting (+/-) with 2 digits display, 3 presets, timer control with 2 digits display.
 - Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.
 - Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
 - Details and options: including a power cord and a washable filter.
- Réf : DTIC 4000 : ADV1342
DTIC 6000 : ADV1369



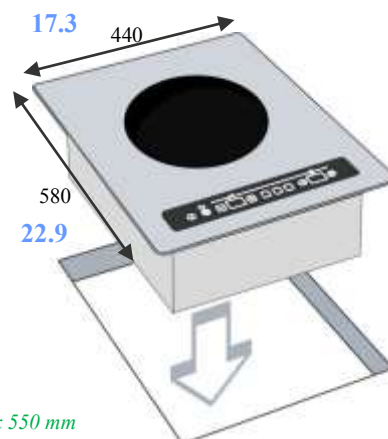
DTWIC 4000 / DTWIC 6000.

- Standard Power: 4000 and 6000 watts.
 - Stainless steel casing with chamfered edges & with wok vitroc ceramic glass.
 - Capacitive touches control panel - On/Off, manual power setting (+/-) with 2 digits display, 3 presets, timer control with 2 digits display.
 - Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.
 - Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs.
 - Details and options: including a power cord, a washable filter and a wok pan.
- Réf : DTWIC 4000 : ADV1346
DTWIC 6000 : ADV1438

DTIC 4000 / DTIC 6000



DTWIC 4000 / DTWIC 6000



Cut out dimensions: 410 x 550 mm

 ADVENTYS

millimeters

inches

Heavy Duty Modular



HEAVY DUTY

MODULAR

NEW



MO2I 8000 / MO2I 12000.

- Standard Power: 8000 and 12000 watts.
- Two cooking zones induction.
- Stainless steel casing with vitroceramic glass 6mm thickness.
- 360° Knob controls with 4 digits power display for each zone.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs
- Option: including washable filters. Power cord available upon request.

•Réf : MO2I 8000 : ADV1656
MO2I 12000 : ADV1657

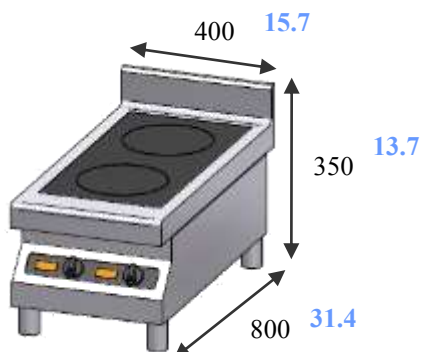


MO4I 16000 / MO4I 24000.

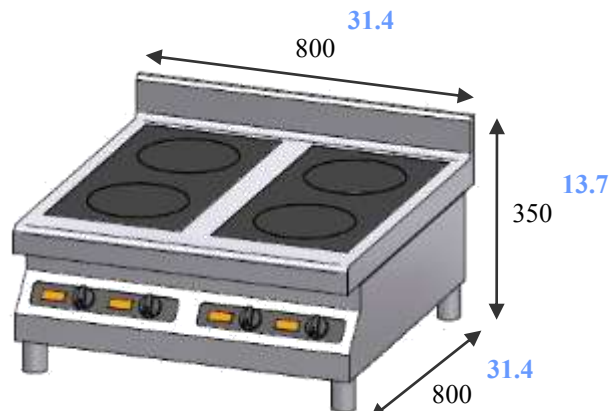
- Standard Power: 16000 and 24000 watts.
- Four cooking zones induction.
- Stainless steel casing with vitroceramic glass 6mm thickness..
- 360° Knob controls with 4 digits power display for each zone.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs
- Option: including washable filters. Power cord available upon request.

•Réf : MO4I 16000 : ADV1658
MO4I 24000 : ADV1659

MO2I 8000 / MO2I 12000



MO4I 16000 / MO4I 24000



 **ADVENTYS**


Made in France

millimeters
inches

HEAVY DUTY

MODULAR

NEW

INDUCTION GRIDDLE



MOP2I 8000.

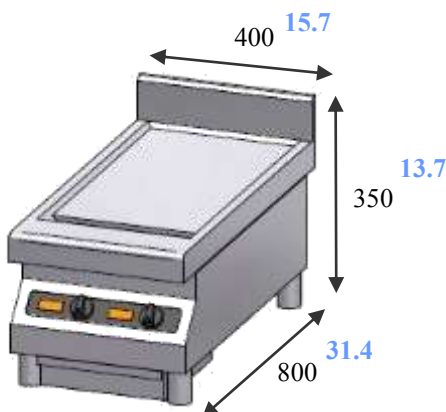
- Standard Power: 8000 watts.
- Modular Plancha with two independent heating zones.
- Stainless steel casing with a grill surface in a multi layer composite material.
- 360° Knob controls with 4 digits temperature display.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs
- Option: including washable filters. Power cord and spatula available upon request.
- Réf : MPO2I 8000 : ADV1660



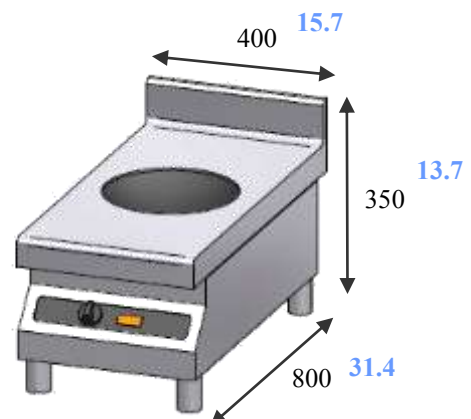
MOWI 7000.

- Standard Power: 7000 watts.
- Modular Wok
- Stainless steel casing with chamfered edges & with wok vitroceramic glass.
- 360° Knob controls with 4 digits power display for each zone.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.
- Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs
- Option: including washable filters. Power cord and wok pan.
- Réf : MOWI 7000 : ADV1661

MOP2I 8000



MOWI 7000

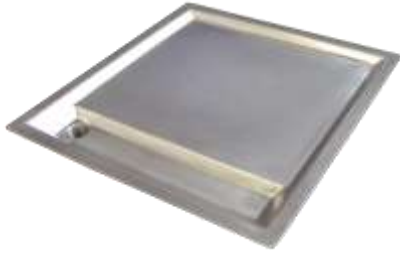


 **ADVENTYS**


Made in France

millimeters
inches

INDUCTION PLANCHA



NEW

P1IM 4000.

- Standard Power: 4000 watts.
- Induction Plancha with one zone.
- Stainless steel casing with a grill surface in a multi layer composite material.
- 360° Knob controls with 4 digits temperature display drop in.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.

•Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs

Option: including washable filters. Power cord , plug and spatula available upon request.

•Réf : P1IM 4000 : ADV1653



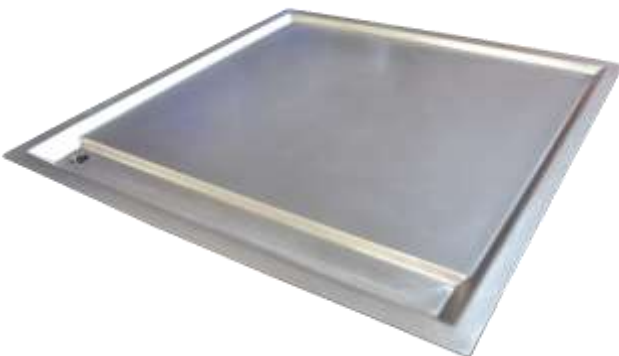
P2IM 8000.

- Standard Power: 8000 watts.
- Induction Plancha with two independent heating zones.
- Stainless steel casing with a grill surface in a multi layer composite material.
- 360° Knob controls (x2) with 4 digits temperature display drop in.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.

•Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs

Option: including washable filters. Power cord , plug and spatula available upon request.

•Réf : P2IM 8000 : ADV1654



P4IM 16000. QUATTRO.

- Standard Power: 16000 watts.
- Induction Plancha with four independent heating zones.
- Stainless steel casing with a grill surface in a multi layer composite material.
- 360° Knob controls (x4) with 4 digits temperature display drop in.
- Power supply:
 - 220V - AC 50/60 Hz.
 - 400V - AC 50/60 Hz.
 - 440V - AC 50/60 Hz.

•Standards: complies with European Standards for safety of electrical appliances for EMC and for Rohs

Option: including washable filters. Power cord , plug and spatula available upon request.

•Réf : P4IM 8000 : ADV1655

CUSTOM MADE



Integrated : Single phase kits / Three phases kits / Woks kits

Available with one or two burners

Contact us for more information



 ADVENTYS


Made in France

ACCESSORIES

Round chafing dish diameter 40 cm
Ref : ADV1641



Chafing dish GN2/3
Ref : ADV1642



Chafing dish GN1/1
Ref : ADV1643



Round porcelain dish diameter 40 cm
Compatible with induction
Ref : AC00019



Porcelain plate GN2/3
Compatible with induction
Ref : AC00018



Porcelain plate GN1/1
Compatible with induction
Ref : AC00017



Wok
Ref : AC00001

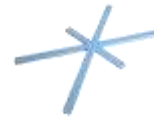


Wok
Ref : AC00005



ACCESSORIES

Induc-Stone spacer



Additional fan kit
Ref : EMP0242



Empty rack for 2 generators
Ref : EMP0237

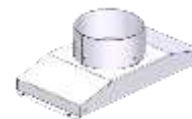
Empty rack for 4 generators
Ref : EMP0238



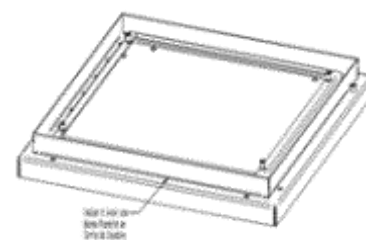
Spatule spéciale plancha



Three-phase kit funnel
MX01754



Frame for kits integration
320 x 320 mm (ref:EMP0353)
340 x 340 mm (ref:EMP0422)
360 x 360 mm (ref:EMP0354)
600 x 325 mm (ref:EMP0460)
690 x 360 mm (ref:EMP0355)



BGIC / DGIC protection
Ref : ADV1245





Innovation : Award Winning Induc'Art by Adventys



Design C+B
Patent n°1460909

Induc'Art Concept:

- **Select a temperature level** - each plate can have its own temperature level.
- **Place the plate on the designated area, and reach temperature in seconds.**
- **The temperature remains through out the plating process**



Induc'Art is a table created to revolutionize the process of plating. This patent technology is targeting very fine dining restaurants, Michelin stars owners, and high end hotels. Simply place a specific plate on the table and it will reach the desired temperature in less than 15 seconds. The temperature remains as long as needed. Check it out on our website: www.adventys.com for more details.



Induc'art est la table qui révolutionne l'activité de dressage. Cette technologie brevetée a pour objectif d'améliorer le dressage dans les grands restaurants et hôtel haut de gamme afin d'optimiser les conditions de travail et le service client. Il suffit de placer une assiette équipée sur la table pour qu'elle chauffe en quelques secondes. La température est maintenue tout le long du dressage. Pour plus de détails, visitez notre site internet.



Induc'Art ist eine Warmhalteplatte, die erschaffen wurde, um die Tätigkeit des Plattierens zu revolutionieren. Die Zielgruppe dieses Produkts sind erstklassige Restaurants, Inhaber von Michelin-Sternen, und Luxushotels. Man stellt einfach einen kompatiblen Teller auf die Oberfläche, nachdem man die gewünschte Temperatur ausgewählt hat. Der Teller wird innerhalb von Sekunden die Temperatur erreichen und sie auch während des gesamten Plattierungsprozesses, der normalerweise zwischen 3 bis 8 Minuten dauert, beibehalten. Besuchen Sie: www.adventys.com.



Induc'Art è un tavolo creato per rivoluzionare l'attività dell'impiazzamento. Questo prodotto si rivolge a ristoranti particolarmente raffinati, chef stellati Michelin e hotel di alto livello. Basta sistemare un piatto compatibile sulla superficie, dopo aver selezionato la temperatura desiderata. Il piatto raggiungerà la temperatura in pochi secondi e la manterrà per tutto la fase dell'impiazzamento, che di solito richiede da 3 a 8 minuti. Venite a conoscerci: www.adventys.com.



طاولة إنديك آرت هو إختراع ثوري في عالم تسخين الأطباق، هذا الإختراع يستهدف المطاعم والفنادق الفاخرة الحاصلة على ميشلان ستار. ببساطة ضع الصحن المختار على طاولة إنديك آرت وستحصل على الحرارة المطلوبة في أقل من 15 ثانية، تبقى درجة الحرارة ثابتة لحين رفع الطبق عن الطاولة. لمزيد من المعلومات يمكنكم زيارة موقعنا الإلكتروني: www.adventys.com

TESTIMONIES



William Boquelet Chef Restaurant *La Pomme* 1 Michelin Star
Chef William is one of the first users of Adventys Induction Plancha Quattro.

« Being one of the first to use Adventys plancha, I have to say I am thrill with its power, its quickness, its efficiency, and its flexibility; along the fact that I am saving power. The precision of the plancha is sublime and there is no way I would like to go back to a tradition griddle. »



Fabrice Noir - Chef and Owner of Restaurants *Le Cheval Noir* et *L'Air du Temps* in Beaune.

« Adventys Induction gives you the freedom of movement and creativity, & simplicity. Both our restaurant are equiped with Adventys and I would not want it any other way. Cherry on top is the gain in cleaning time we have made from switching to our old gaz kitchen, to our Adventys Induction kitchen. »



Alexandre Couillon Chef *La Marine* Noirmoutier 1 Michelin star

« At *La Marine*, our cooking is contemporary marine and 100% vegetal iodine, Adventys Induction and its flexibility gives us the power to grow our creativity. Start a shrimp broth at 110°C, add in it a fish and maintain in temperature at 58°C, without stopping everything else you are doing in the Kitchen. Induction sublimate products' quality...»



Thierry Molinengo Chef and Right hand of Guy Martin Grand Véfour
2 Michelin Stars

« Powerful, instantaneous, precise, efficient and easy to manage are in a few words the quality of Adventys induction. Not only greener, the mastery of temperature will help Chefs create new recipes, which is for us, Chefs, a comfort and a usage without limits. »



Jérôme Roy Chef *au Cloître* Mane-en-Provence

« After you try and use Adventys Induction it is very hard to go back to other cooking devices. Third restaurant opening, third kitchen equipped by Adventys Induction. Its advantages are translated by a beautiful design, an easy cleaning process, speed, flexibility, security and of course by saving energy, power, and time. Cooking on Induction is cooking up to date. »



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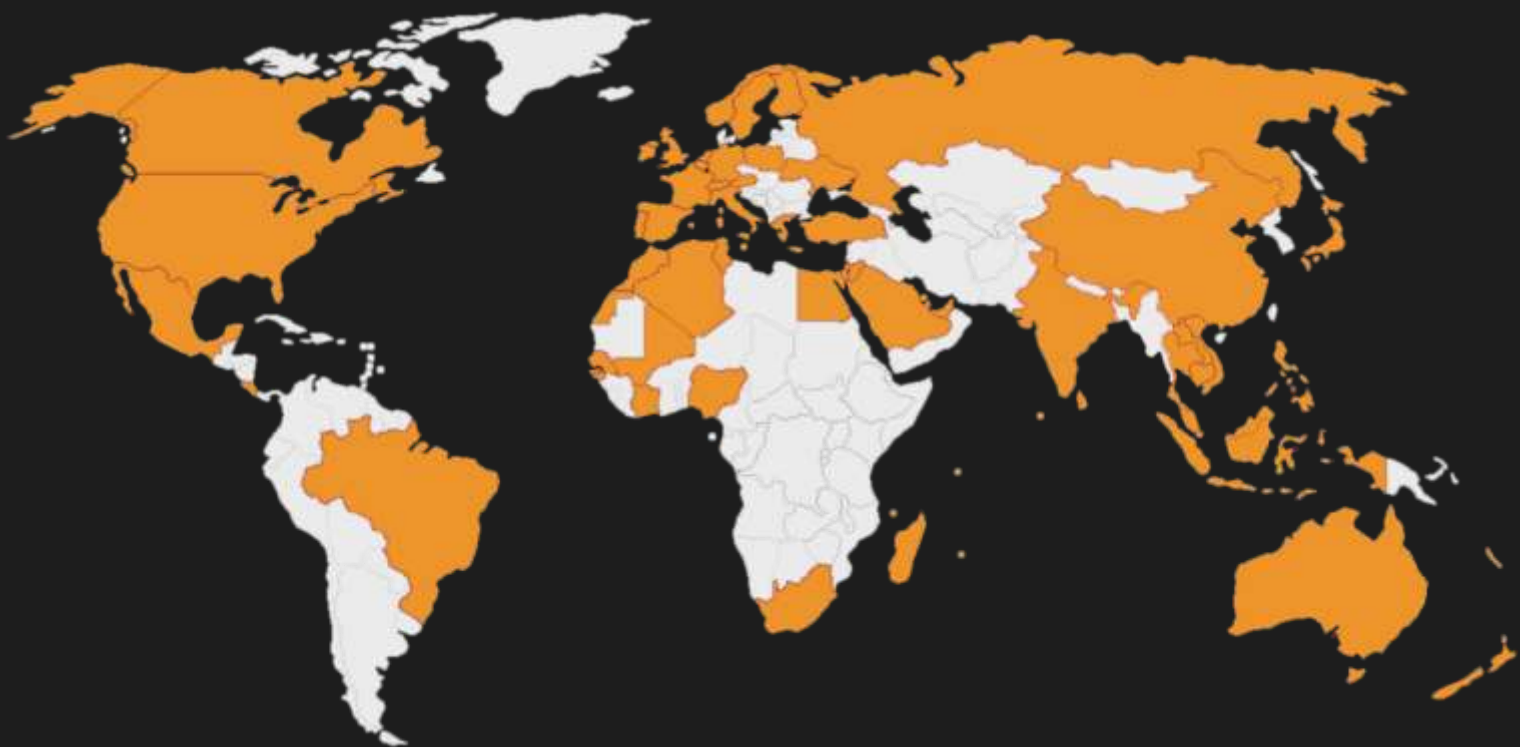


On the cover:

Based in Melbourne, Australia, *ôter* is equipped with flushed Adventys two zone kits. In their open kitchen concept, the products are fitted on a white counter top for a slick black & white look.

Installation by Phoenixs - Official distributor.





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BURGUNDY

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