

Constant power and professional precision in every service.

Continuous power technology

Maintains stable heat at all times, even at low power

Professional intensive use

Equipment designed to maintain stable performance through long service hours

Large cooking surface

Compatible with different vessel sizes

Precise cooking control

Intuitive digital control to replicate dishes with precision

Maximum durability in demanding environments

Robust construction with thicker stainless steel, designed for heavy-duty use.

Integrated filter ventilation system — IP Pro exclusive

Prevents particle buildup and extends equipment lifespan



Precise power and temperature control

Up to 20 power levels and a range of 50 to 240 °C for maximum precision



Selecting the right induction unit

- Do you wish to obtain a more advanced model with superior performance and precision? Or just a simple solution that can get the job done?
- Do you seek strong power for intensive cooking? Or is a lighter option good enough for your kitchen?
- Do you need multiple power levels for versatility? Or just the basics to keep things simple?
- Do you require a larger cooking diameter for big pots, or a compact size for smaller dishes?
- Is your kitchen ready for a built-in unit? Or do you need the flexibility of a countertop model?

WHAT MAKES CONTINUOUS POWER TECHNOLOGY SPECIAL?

Continuous Power Technology ensures absolute stability at low power settings, delivering a consistent temperature that other systems simply can't match. This means you can cook at low temperatures with total control and precision—perfect for delicate recipes, slow cooking, and professional techniques that demand accuracy. No sudden heat spikes, no guesswork—just smooth, reliable performance that keeps your dishes flawless every time.



IP PRO 30 XL
P154621-UK



IP PRO 30
P154622-UK



IP FIRST 35 D
P154627-UK

Price	\$ \$ \$ \$ \$	\$ \$ \$ \$ \$	\$ \$ \$ \$ \$
Continuous Power technology	✓	✓	-
Installation	Countertop	Countertop	Countertop
Designed for	Intensive cooking	Intensive cooking	Semi-intensive cooking
Power	3000 W	3000 W	3000 W
Max cooking diameter	33 cm	28 cm	28 cm
Power levels	20	20	12
Temperature range	50-240°	50-240°	60-240°
Timer	0-24 h	0-24 h	180 min.
Electric Features	220-240 V~50/60 Hz, Type G plug	220-240 V~50/60 Hz, Type G plug	220-240 V~50/60 Hz, Type G plug