

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 35 XL
P157921



IP PRO 35
P157922



IP PRO WOK
P157923



IP PRO 35 B
P157926

Price	\$ \$ \$ \$ \$	\$ \$ \$ \$ \$	\$ \$ \$ \$ \$	\$ \$ \$ \$ \$
Continuous Power technology	✓	✓	✓	✓
Installation	Countertop	Countertop	Countertop	Built-in
Designed for	Intensive cooking	Intensive cooking	Intensive cooking	Intensive cooking
Power	3500 W	3500 W	3500 W	3500 W
Max cooking diameter	33 cm	28 cm	WOK 36/40 cm	28 cm
Power levels	20	20	20	20
Temperature range	50–240°	50–240°	50–240°	50–240°
Timer	0–24 h	0–24 h	0–24 h	0–24 h



IP FIRST 35 D
P154627



IP FIRST 35 M
P154625



IP FIRST 20 D
P154628

Price	\$ \$ \$ \$ \$	\$ \$ \$ \$ \$	\$ \$ \$ \$ \$
Continuous Power technology	–	–	–
Installation	Countertop	Countertop	Countertop
Designed for	Semi-Intensive cooking	Semi-Intensive cooking	Buffet & catering light cooking
Power	3500 W	3500 W	2000 W
Max cooking diameter	28 cm	28 cm	26 cm
Power levels	12	10	–
Temperature range	60–240°	–	60–240°
Timer	180 min.	–	180 min.