MADE BY SCHOLL

...an idea ahead!

60 JAHRE SCHOLL

Install-Line from SCHOLL.

Install-Line built-in induction appliances.



Install-Line from SCHOLL ensures efficiency
and flexibility and chalks up profits on all fronts.
The trend towards a guest-oriented approach is unstoppable.
Various business concepts today
go for built-in appliances rather than serving types.
Install-Line thus represents the ideal solution:
Five models with ceramic cooking tops
and two models with wok bowls give you optimum
scope for built-in concepts in front-cooking applications.

M A D E B Y

SCHOLL

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Install-Line:
Built-in induction appliances.

Thanks to its frame design, Install-Line is simple to incorporate into a single or double cooking point or a wok cooker. The Base-Line and Wok-Line versions illustrate a convincing argument, namely the obvious increase in productivity achieved with induction appliances. This is particularly true wherever sales, cost-effectiveness, cost-optimisation, energy-saving and flexibility are called for: Install-Line is the ideal solution, offering you maximum convenience and high reliability.

- Simple built-in solution thanks to its frame design
- A compact module in a frame design with an induction generator, controller, coil, ventilator and ceramic cooking top or ceran glass-wok bowl
- Compact power electronics allows flat designs and reliable operation
- Maximum operating safety thanks to various protection and monitoring functions
- Short cooking times
- Electronic limitation of the connected load
- Compact dimensions, low weight
- Frame design completely made of easy-to-maintain CrNi steel
- Satisfies the latest specifications: VDE EN 60335-1/-2/36, UL 197; CAN/CSA/C 22.2 No. 109, NSF 4-1996, CE-compliant

Operation and control

Lamp operation 24 V DC / max. 40 mA (green)
Power regulation: Potentiometer 10 kOhm

Dimensions	Ceramic top	Frame size	Slit dimensions
Base-Line SH/IN	320 x 320 mm	384 x 384 mm	365 x 365 mm
Base-Line SH/DU/IN	320 x 580 mm	384 x 644 mm	360 x 608 mm
Wok-Line SH/WO/IN	ø 300 mm	384 x 384 mm	365 x 365 mm

Technical data	Voltage	Power
Base-Line SH/IN 3500	208 / 230 / 240	3,5 kW
Base-Line SH/IN 5000	208 / 400 / 440	5,0 kW
Base-Line SH/DU/IN 3500	208 / 400 / 440	2 x 3,5 kW
Base-Line SH/DU/IN 5000	208 / 400 / 440	2 x 5,0 kW
Wok-Line SH/WO/IN 3500	208 / 230 / 440	3,5 kW
Wok-Line SH/WO/IN 5000	208 / 400 / 440	5,0 kW

Accessoires

Aluminium-Spiroflex airduct complete with muff and shackle



Install-Line single. Simplest possible mounting thanks to a solid frame design.



Continuous power regulation. Positioning according to the customer's requirements.



Space-saving and compact frame design with low insertion height.



High-quality high-tech software, microprocessor-controlled.



Range of pans: e.g. pasta cooker with four sections, frying pan, casserole and flat-bottom wok for best results.

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