



Professional Induction

PID30

The PID30 is a high-performance dual zone induction hob. It will suit any busy kitchen and is perfect for the front of house environment where theatre cooking can really add to the experience of your customers. Each induction zone covers 280mm square and extends approx. 30mm above the surface of the vitro-ceramic plate allowing you to work the food without losing heat. At 4mm thick the glass plate will support up to 20Kg and is protected with a steel bar along it's front. The PID30 utilises a full 3Kw on each zone giving powerful performance whilst retaining the flexibility of a 13amp plug operation. With the 20 digital pre-set power controller you have full and precise control of your cooking.

Along with all the models in our professional induction range the PID30 is rated to run at full power for up to 8 hours without cutting out.

Features: Two independently controlled induction zones; 20 pre-set digital control; digital timer; 4mm thick vitro ceramic glass plate.



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| Weight | 11kg |
| Dimensions (mm) | 590 x 380 x 102 |
| Cooking Surface (mm) | 2 x (280 x 280) |
| Power | 2 x 3KW |
| Inductor rating | 8 hours at 3KW |
| Energy efficiency | 95% |