

# i-HOB INDUCTION HOB RANGE



# WHY BUY AN INDUCTION HOB FROM OUR i-HOB RANGE?

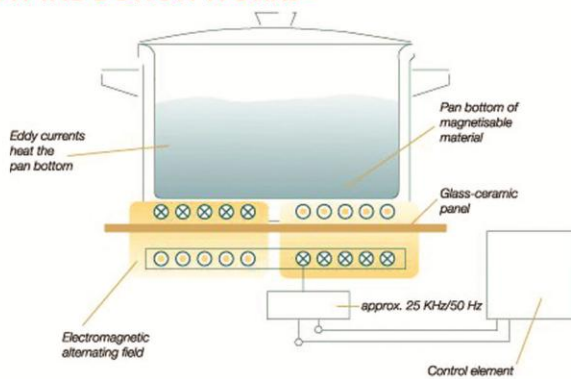
The range of induction hobs from Target Catering Equipment provide you with unbeatable quality and reliability, along with a full service and back up team.

With a wide range of induction units to choose from, you can be confident that Target will have a product suitable for you, with features that cater for all your needs.

**All Target induction appliances are of the highest quality. All elements are tested and re-tested to ensure that they provide optimum performance. We are proud of the quality of all our induction appliances:**

- All glass surfaces use Ceran® toughened glass
- Stainless steel used by Target is 304 catering grade which contains a high level of chromium and nickel which protects against corrosion.
- 100% of our products are individually in-depth tested.
- All of the electronics are of the highest quality to ensure that there is an exceptional level of control over temperature within the appliance

## HOW INDUCTION WORKS-



# THE i-HOB RANGE OF INDUCTION APPLIANCES HAS SOMETHING FOR EVERYONE



## i-HOB PORTABLE INDUCTION

They're compact, they're portable and easy to use, ideal for light duty commercial use. Can be used anywhere with a standard 13amp plug. That extra cooking facility which can be easily stored away.



## i-HOB BUILT-IN INDUCTION

Built-in induction units from Target Catering Equipment are ideal for light duty commercial use, flush with surrounding surfaces, built-in induction will complement your other appliances perfectly.

# FREQUENTLY ASKED QUESTIONS

## SHOULD I BASE MY HOB CHOICE ON WHETHER IT'S ENERGY EFFICIENT OR NOT?

Making the decision on which piece of equipment you should get for your kitchen can be tricky, you are constantly thinking of cost. So when a piece of equipment is energy saving this means it will save you money in the long run, allowing your business to make more profit.

## WHAT ARE THE VENTILATION REQUIREMENTS WITH INDUCTION?

Minimal ventilation is required with the i-hob induction range, as with the i-hob induction hob all the heat goes into the pan and the food in it, there is no excess heat given off from the surrounding area. Meaning all you need ventilation for is the steam and food smells given off from the food.

## INITIAL COST IS EXPENSIVE IS IT WORTH IT?

Initial cost is expensive compared with traditional gas and electric hot plate equipment, however, the energy saving you make compared to gas is 23.05%. This means the payback period can be less than three years. Therefore once three years has gone you will be saving money year on year.

## WHAT ARE THE ELECTRICAL REQUIREMENTS OF INDUCTION?

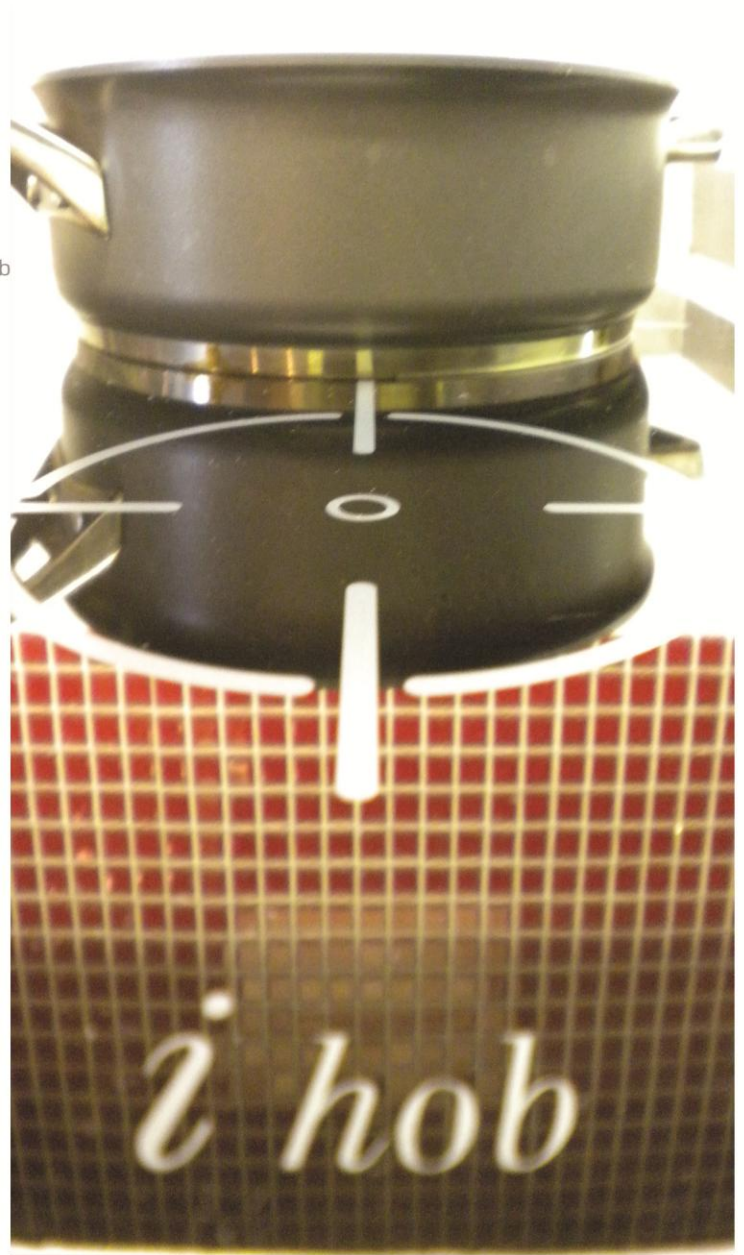
All i-hob induction hobs run off a 3kW power supply, therefore all that is required is a 13A standard socket. Other appliances in the i-hob range run off various wattage, however each piece of equipment only requires a 13A standard socket.

## IS IT EASY TO TRANSFER FROM GAS TO INDUCTION?

Transferring from gas to induction couldn't be easier, with the energy cost of induction being almost a quarter less than gas; the Carbon Trust offers a interest free loan to enable you to spread the cost and switch with ease.

## CAN I USE AN I-HOB INDUCTION HOB WHEN I HAVE A PACE-MAKER FITTED?

Target Catering Equipment recommends that you consult with your doctor, if you wear a pacemaker or any other medical implant that relies on electronic pulses to function correctly, before induction hob use.



# PORTABLE i-HOB TWIN

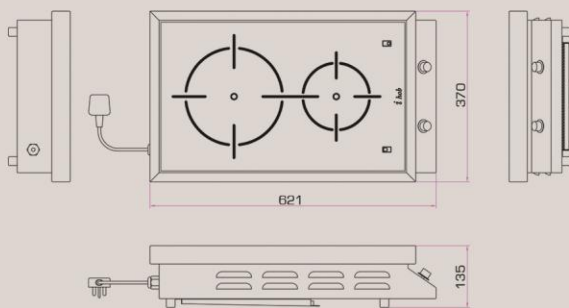
## TWIN370



### ► Features

- Twin ring induction hob, with two heating areas
- Freestanding unit
- Readily portable
- Simple rotary control operation
- Automatic pan detection which switches power on only when a pan is on the hob
- Power boost function for maximum heating performance
- Child lock to prevent unauthorised use
- Hot surface warning indicator lamp
- Black, Ceran® toughened safety glass, easy wipe clean

## i-HOB DIMENSIONS



### ► Technical information

- 3kW, fitted with cable and standard 13A three pin plug
- Ring sizes: Front - 145mm dia, Back - 210mm dia
- Touch control available if required

**Magnetic pans needed for the use of the i-hob are also available from Target Catering Equipment**

# PORTABLE i-HOB QUAD 800

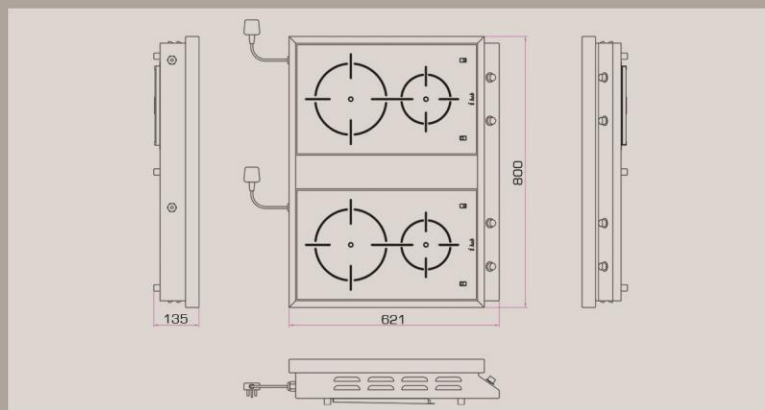
# QUAD800



## ► Features

- Quad ring induction hob, with four heating areas
- Freestanding unit
- Readily portable
- Simple rotary control operation
- Automatic pan detection which switches power on only when a pan is on the hob
- Power boost function for maximum heating performance
- Child lock to prevent unauthorised access
- Hot surface warning indicator lamp
- Black, Ceran® toughened safety glass, easy wipe clean
- i-hobs can be fitted into a surface for permanent use.

## i-HOB DIMENSIONS



## ► Technical information

- 6kW (3+3kW) fitted with two cables with standard 13A three pin plugs
- Ring Sizes: Front - 145mm dia
- Back - 210mm dia
- Touch control available if required

**Magnetic pans needed for the use of the i-hob are also available from Target Catering Equipment**

# COMPACT COOKING STATION 900

CCST900



## Features

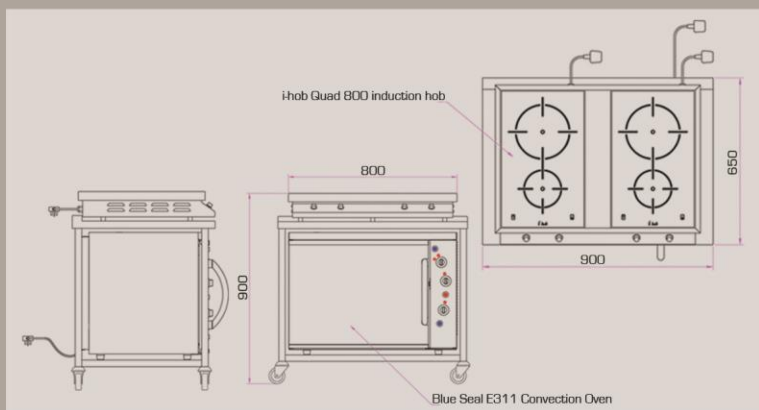
Blue Seal E311 (black) or E311MS (Stainless Steel) Turbo Convection Oven  
Robust stainless steel constructed stand  
Portable, fitted with four castors, two braked  
Unit can be fitted with feet in lieu of castors  
Integral steam deflector to duct over steam to the rear of the unit  
i-hob quad 800 induction hob  
Quad induction hob with four heating areas  
Simple rotary control operation  
Automatic pan detection which switches power on only when a pan is on the hob  
Power boost function for maximum heating performance  
Child lock to prevent unauthorised access  
Hot surface warning indicator lamp  
Black, Ceran® toughened safety glass, easy wipe clean

## Technical information

9kW (3+3+3kW) fitted with three cables with 13A three pin plugs  
Ring Sizes: Front - 145mm dia  
Back - 210mm dia  
Tray Sizes:  
4 x 530mm x 325mm  
1/1 gastronorm size

**Magnetic pans needed for the use of the i-hob are also available from Target Catering Equipment**

## STATION DIMENSIONS



# COMPACT COOKING STATION 900 IC

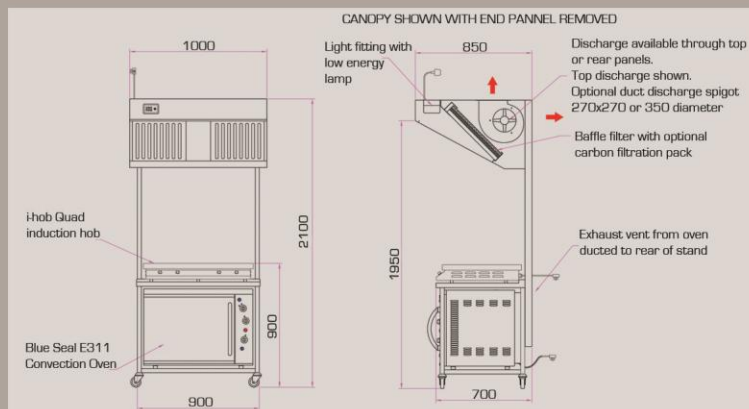
CCST900IC



## ► Features

- Oven and i-hob as featured on compact cooking station 900
- Stainless steel compact ventilation canopy
- Complete with baffle grease filters
- Speed Controller
- Light and fan
- Mounted on rear support bars over compact cooking station
- The carbon filter pack comprises the particulate filters etc.
- Particulate and activated carbon odour control filters

## STATION DIMENSIONS



## ► Technical information

- Top or back outlet 270 x 270 square
- Extract rate = 800m<sup>3</sup>/hour at 200 Pascals
- 350 diameter duct spigot connections
- 9.2kW (3kW + 3kW + 3kW + 200W) fitted with four cables with 13A three pin plugs
- Ring sizes: Front - 145mm dia
- Back - 210mm dia
- Tray Sizes:
  - 4 x 530mm x 325mm
  - 1/1 gastronorm size
- Magnetic pans needed for the use of the i-hob which are also available from Target Catering Equipment**



# MIDI COOKING STATION

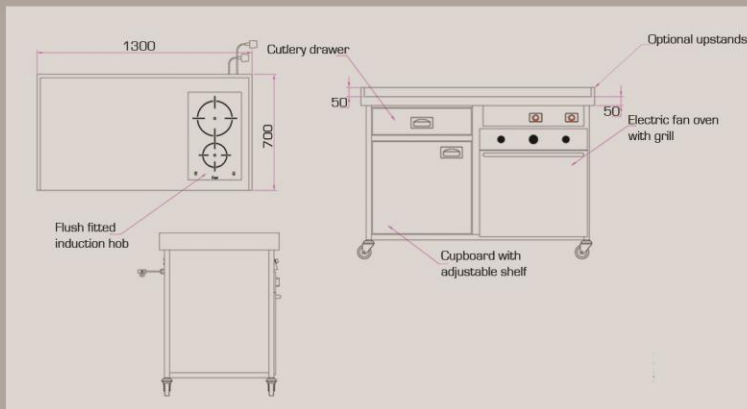
MCST1300



## ► Features

- Mobile cooking unit
- Fitted with four castors two braked
- In-built flush mounted twin induction hob
- Two heating areas
- Simple rotary controls
- In-built electric fan oven with grill
- Constructed from heavy duty Stainless Steel
- Flat worktop
- Lockable cupboard with one adjustable shelf
- Lockable cutlery drawer
- Optional:
  - Drip edge
  - Upstand to rear and sides as required
  - Legs with adjustable feet in lieu of castors

## STATION DIMENSIONS



## ► Technical information

- 5.8kW (3kW + 2.8kW) fitted with two cables with 13A three pin plugs
- Ring sizes: Front - 145mm dia
- Back - 210mm dia
- Tray sizes: 2 x 445mm x 370mm
- 1 roasting pan
- Oven size:  
435mm (W) x 320mm (H) x 415mm (D)

**Magnetic pans needed for use of the i-hob are also available from Target Catering Equipment**

# MAXI COOKING STATION

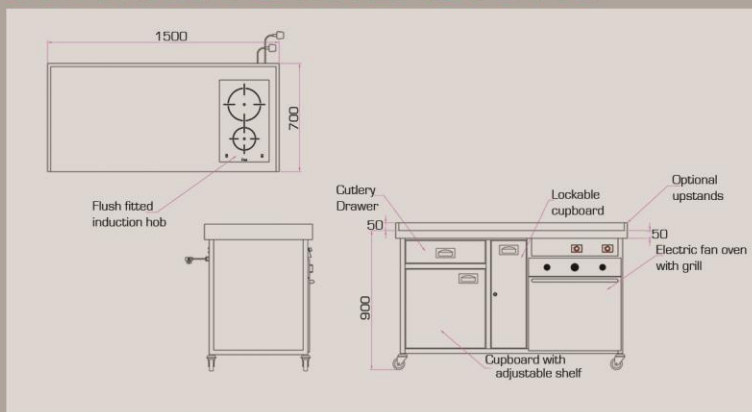
## MCST1500



### ► Features

- Mobile cooking unit
- Fitted with four castors two braked
- In-built flush mounted twin induction hob
- Two heating areas
- Simple rotary controls
- In-built electric fan oven with grill
- Constructed from heavy duty Stainless Steel
- Flat worktop
- Lockable cupboard with one adjustable shelf
- Lockable cutlery drawer
- Lockable tall cupboard
- Optional:
  - Drip edge
  - Upstand to rear and sides as required
  - Depth of 700mm or 650mm
  - Legs with adjustable feet in lieu of castors

## STATION DIMENSIONS



### ► Technical information

- 5.8kW (3kW + 2.8kW) fitted with two cables with 13A three pin plugs
- Ring sizes: Front - 145mm dia
- Back - 210mm dia
- Tray sizes:
  - 2 x 445mm x 370mm
  - 1 roasting pan
- Oven size:
  - 435mm (W) x 320mm (H) x 415mm (D)
- Magnetic pans needed for use of the i-hob are also available from Target Catering Equipment**

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