



Professional Induction

PIS30

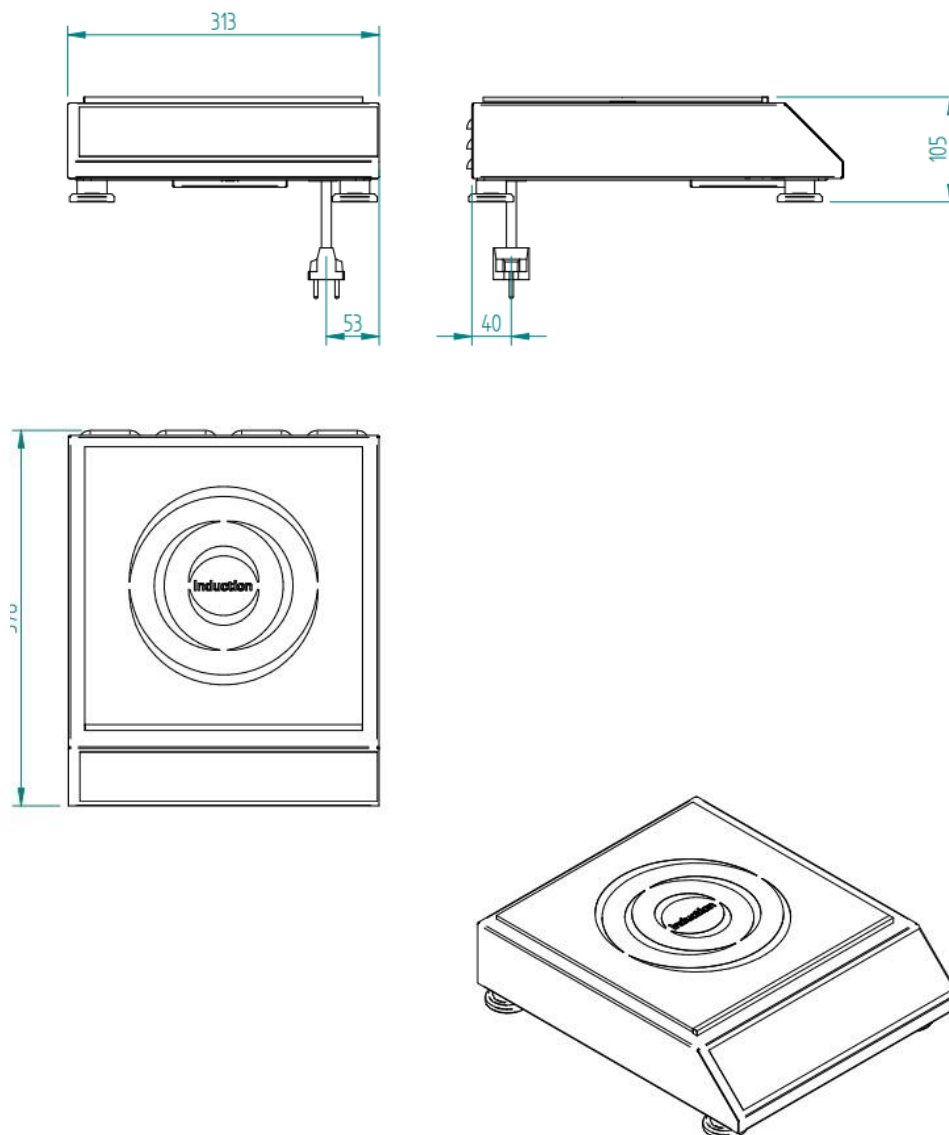
The PIS30 is a high-performance induction hob. It will suit any busy kitchen and is perfect for the front of house environment where theatre cooking can really add to the experience of your customers.



Power, efficiency and control.
That's what Roller Grill brings to your busy kitchen.

Key Features of the Roller Grill PIS30 Induction Hob

- Instant power: as soon as you switch the PIS30 on it immediately starts at 1500w, so you are always ready to cook.
- The PIS30 works on power from 400w to 3000w or on temperature, from 60°C to 240°C.
- The PIS30 features a digital timer with three presets, or you can override and use manually.
- The induction zone covers 280mm square and with the 4mm thick ceramic glass plate will support a pan up to 20Kg.
- The Sauté Zone extends approx. 25mm above the surface of the vitro-ceramic plate allowing you to work the food without losing heat.
- The PIS30 features a lock function. Once you have set the correct power or temperature, you can lock the controls to keep the right setting. The timer can still be used when the controls are locked.
- The robust design of the Roller Grill inductor will protect your equipment against accidental knocks and drops.
- Our unique design of airflow management and the two ventilation fans means that the PIS30 will be perform in your kitchen for as long as you need it to.



Weight	6kg
Dimensions (mm)	315 x 380 x 105
Cooking area (mm)	280 x 280 x 25
Power	3Kw/230v/1ph 13amp plug
Inductor rating	8 hours at 3Kw
Energy efficiency	95%

Designed and manufactured in France by Roller Grill.
 Supported in the UK by Roller Grill.
 We hope you will be as proud of your Roller Grill equipment as we are.