

 **BOHNER®**

competence in kitchen technique



**High-performance**

**Induction stove "PROFI"**

**"cool"**  
**in 60 versions**

# Der Bohner Models

# High-performance Induction stove programme "PROFI"

	Position	External dimensions B x D	Glass area B x D	Power consumption	Types	Height
BI 10		400 x 400 mm	392 x 392 mm	3,5 kW/400 V	<b>A =</b> Table-top appliance	 170 30 200 mm
BI 20		400 x 700 mm	392 x 692 mm	7,0 kW/400 V		
BI 21		600 x 600 mm	592 x 592 mm	7,0 kW/400 V	<b>S =</b> Stand-up appliance	 170 680 (730) 850 mm (900 mm)
BI 22		400 x 600 mm	392 x 592 mm	7,0 kW/400 V		
BI 30		900 x 600 mm	892 x 592 mm	10,5 kW/400 V		
BI 40		700 x 700 mm	692 x 692 mm	14,0 kW/400 V		

Stand-up appliances also "mobile"

Standard finish with induction coil around , Ø 270 mm, 3,5 kW (options, see below)

Special appliance with maxi power of 10,0 kW: Induction stool stove, model: BI H 10 S ( BxDxH: 600 x 650 x 500 mm)



Each of our above mentioned table-top appliances is designed in such a way that it can be used without problems as an

**E = installed appliance**  for easy flush or protruding installation.

A further installation version is provided by **K = installation-KIT**. This loose installation set, comprising induction coil(s) in induction trough(s), inductions generator(s) in generator box(es), operation elements and optional air channel extensions enables flexible installation.

## BOHNER Induction stove – a stove which is "speedy" but remains "cool" at the same time How quick do you want to become in future?

- Saving of energy up to 80 % depending on the field of application.
- Current consumption only if the cooking utensils are in use thanks to recognition system.
- About 40 % more output in á-la-carte operation.
- Energy available immediately, infinitely adjustable without pre-heating time.
- Minimum preparation time, thus optimum degree of efficiency.
- Pleasant room and working climate as the Indux stove does not radiate any heat.
- Minimum cleaning requirements, no scorching of residues of meals or food containing sugar.
- Exhaust air systems can be dimensioned smaller and cheaper.





BI 20 A



Example of **INSTALLATION**  
BI 40 K, flush, in an oven block

As an option, all the models can also be supplied with the following special equipment:

- ◆ Induction coil round , about Ø 270 mm, 5,0 kW
- ◆ Induction coil - full coverage rectangular , 316 x 350 mm, 5,0 kW, (except for models: BI 21 / BI 22 / BI 30)
- ◆ Digital operating unit (luminous figure display under glass panel)
- ◆ Selective switch for digital operating unit (1 position can be operated digitally from 2 sides)

**BOHNER®**

**Induction  
generators  
have been  
tested all over  
Europe.**

**BOHNER®**  
competence in kitchen technique

BI 20 S  
mobile



Only available from good trade partners

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