

THE SMART CHOICE FOR MODERN KITCHENS

SAFE | CLEAN | EFFICIENT | COST SAVING

Professional Induction Solutions
for Commercial Kitchens

*Cook
Smarter
Live
Greener*



ECO
FRIENDLY



LOW
OPERATING COST



SAFE
OPERATION



HIGH
PERFORMANCE



EASY
MAINTENANCE



RELIABLE
SUPPORT

WHY INDUCTION ?



Safe

No open flame,
red-hot coil or
radiant heat.
Automatically
shuts down when
cookware is
removed.



Fast

Heats very
quickly &
precisely
controllable.



Clean

Smooth surface.
Easy to clean,
no baked spills.



Cool

Minimal ambient
heat. Cooler
work environment.
Reduces exhaust
requirement.



Efficient

High efficiency
~90%.
Direct heat to
food, no energy
losses.



*A Greener
Tomorrow*



INNOVATION



EFFICIENCY



SUSTAINABILITY

Why Induction ?

Safe

Induction is very safe. There is no open flame, red-hot coil or radiant heat source. when the cookware is removed or when content is boiled out, the system automatically shuts down.

Fast

The Energy is directly transferred within the pan metal, induction heating is extremely fast. it starts very quickly & the heat remains highly controllable.

Clean

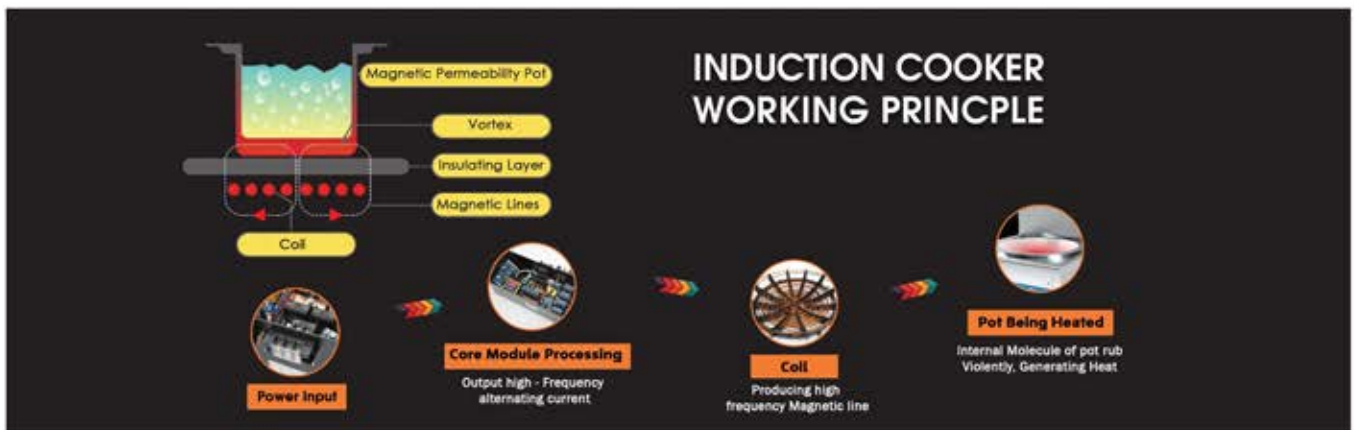
With no grates or grease catch to worry about cleaning up the surface is very easy / There's no more baked spills

Cool

Almost no ambient heat is produced since all the heat is being generated in the pan itself. The work environment is much cooler, reducing the exhaust requirement.

Efficient

High efficiency ~90% which bring to low energy consumption as the heat is going directly to the food, so there's no energy losses.



Benefits of Inductions Cooking

- ▶ Flame Kitchen
- ▶ No Toxics Gases
- ▶ Cool Kitchen & User Friendly
- ▶ 60%* Cheaper then L.P.G
- ▶ Instant Control on Temperature
- ▶ Highly Efficient & Eco Friendly
- ▶ Auto Pan Detection
- ▶ No Overheated Surface, Hence Absolutely Safe On Oil Spill
- ▶ Efficiency 90%
- ▶ Its Suitable for all Types of Cooking
- ▶ It Reduces the Risk of Injuries and illness
- ▶ Exhaust hood and Fresh Air Circulation Can Be Reduced
- ▶ 12 Months Warranty
- ▶ On Site Services Will Be Provided After Sales





Induction Tabletop Cooktop

Capacity : 3.5 Kw, 5 Kw



Induction Tabletop Wok

Capacity : 5 Kw



Induction Tabletop Inbuilt Kadai (oil Frying & Dry Cooking)

Capacity : 5 Kw



Induction Tabletop Idli Steamer

Capacity : 60 idli's



Induction Tabletop Induction Hot Plate

Capacity : 3 Feet 5 Kw



Induction Tabletop Deep Fat Fryer

Capacity : 5 Kw (10 Ltr)



Induction Tabletop Pav Bhaji

Capacity : 5 Kw



Induction Tabletop Jalebi Machine

Capacity : 5 Kw



Induction Drop-in Buffet Warmer

Capacity : 3.5 Kw (10 Ltr)



Induction Tabletop Dual Zone Cooktop / Wok

Capacity : 5kw+5kw



Induction Tabletop Multi-Food Steamer

Capacity : 8, 10, 15 kw



Induction Tabletop Fried Rice Machine

Capacity : 3.5 Kw, 5 Kw



Induction Cooktop

MODEL	Size (mm)			Power (KW)	Power (V)	Frequency (Hz)
	W	D	H			
MI-FR-08	650	700	600 + 600	8	415	50
MI-FR-12	650	700	600 + 600	12	415	50
MI-FR-15	650	700	600 + 600	15	415	50
MI-FR-18	650	700	600 + 600	18	415	50



Induction Oil Fry Kadai Wok

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)	Capacity (Hz)
	W	D	H				
MI-FP-500	780	850	800+400	8	415	50	10
MI-FP-600	900	950	800+400	10	415	50	18
MI-FP-700	900	950	800+400	12	415	50	32
MI-FP-800	1000	1135	800+400	15	415	50	48
MI-FP-900	1155	1250	800+400	20	415	50	60
MI-FP-1000	1250	1350	800+400	25	415	50	80



Commercial Induction Hot Plate

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)	Hot Plate Thickness
	W	D	H				
MI-HP-30	2020	980	800 + 150	30	415	50	20
MI-HP-25	1715	980	800 + 150	25	415	50	20
MI-HP-20	1715	830	800 + 150	20	415	50	20
MI-HP-15	1490	830	800 + 150	15	415	50	20
MI-HP-12	1010	825	800 + 150	12	415	50	20



Chinese Wok

MODEL	Size (mm)			Power (KW)	Power (V)	Frequency (Hz)
	W	D	H			
MI-ICR-08	630	850	800+400	8	415	50
MI-ICRS-08	1105	1040	800 + 400	8	415	50



Commercial Induction Boiling Pan

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)	Capacity (L)
	W	D	H				
MI-BPID-300	1650	900	1000	30	415	50	300
MI-BPID-250	1600	900	1000	25	415	50	250
MI-BPID-200	1560	900	900	20	415	50	200
MI-BPID-150	1350	900	900	15	415	50	150
MI-BPID-100	1250	900	900	12	415	50	100



Commercial Induction Bratt Pan

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)	Capacity (L)
	W	D	H				
MI-TBP-400	2280	1150	1200	40	415	50	400
MI-TBP-300	1970	900	900	30	415	50	300
MI-TBP-250	1770	900	900	25	415	50	250
MI-TBP-200	1670	900	900	20	415	50	200
MI-TBP-150	1560	900	900	15	415	50	150
MI-TBP-100	1460	900	900	12	415	50	100



Commercial Double Chinese Range

MODEL	Size (mm)			Power (KW)	Power (V)	Frequency (Hz)
	W	D	H			
MI-ICDR-2X8	1800	1040	800 + 400	8 + 8	415	50



Multy Food Steamer

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)	Capacity (600/600) Pan
	W	D	H				
MI-IS-12	900	750	1845	12	415	50	12
MI-IS-08	900	750	1350	12	415	50	8



Idly Steamer

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)	Capacity (Idly)
	W	D	H				
MI-IDS-12	850	750	1850	12	415	50	288 Nos



Cooking Mixer

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)	Capacity (L)
	W	D	H				
MI-ITCM - 300	1970	900	900	30 kw	415	50	300L
MI-ITCM - 200	1670	900	900	20 kw	415	50	200L
MI-ITCM - 150	1560	900	900	15 kw	415	50	150L
MI-ITCM - 100	1460	900	900	12 kw	415	50	100L



Four Zone

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)
	W	D	H			
MI-CC-4XF	750	800	800 + 150	4 X 3.5	220	50



Standing Oil Fryer

MODEL	Size (mm)			Power (KW)	Power (V)	Frequency (Hz)
	W	D	H			
MI-SDF-12	450	800	800+125	12	415	50

Dual Zone Burner Range



MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)
	W	D	H			
MI-IDR-8	1500	750	600+600	8+8	415	50
MI-IDR-12	1500	750	600+600	12+12	415	50
MI-IDR-15	1500	750	800+800	15+15	415	50

Live Counter Kadai + Wok



MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)
	W	D	H			
MI-IC2F	1200	600	800+100	5+5	220	50
MI-IC2W	1200	600	800+100	5+5	220	50
MI-ICFW	1200	600	800+100	5+5	220	50
MI-ICFWH	1500	600	800+100	5+5+5	440	50



Induction Khoya Machine

MODEL	Size (mm)			Power (KW)	Power (V)	Frequency (Hz)
	W	D	H			
MI-IMMM	1800	1040	800+800	20kw	415	50



Induction Steam Generator Boiler

MODEL	Size (mm)			Power (KW)	Voltage (V)	Frequency (Hz)
	W	D	H			
MI-ISG-30	800	1000	1200	30	415	50
MI-ISR-45	800	1000	1200	45	415	50
MI-ISR-60	800	1000	1200	60	415	50

Partnering for a Cleaner, Healthier & More Efficient Tomorrow

At Maxwell Induction, we believe in smarter technology for a better, sustainable future. Our induction solutions help commercial kitchens cook better, save energy and create a cleaner, safer working environment.

Engineered for Excellence



Energy Efficient



Eco Friendly



Cost Saving



Safe & Reliable



Low Maintenance



Dedicated After Sales Support

SERVING A WIDE RANGE OF INDUSTRIES



Hotels & Restaurants



Caterers & Banquet Halls



Institutions (Educational / Corporate)



Industrial Kitchens



Hospitals & Healthcare



Airlines & Flight Kitchens



Cruise Ships & Marine



Food Courts & QSR Chains

*“ Together towards
a cleaner, healthier and
a more sustainable future ”*

MAXWELL INDUCTION



> PAN INDIA SERVICE SUPPORT

- Sales Support
- Installation & Training
- Service Network
- Genuine Spares



Scan for Product Catalogue

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