



Install Hold-Line,
induction heating technology
from SCHOLL

Install Hold-Line, heat retention technology in a new dimension. With Install Hold-Line, there is much more time for you to arrange your buffet, because the Install Hold-Line technology is so advanced that the unit is ready for operation in the shortest possible time and with only a few manipulations. The RTCS_{mp} system ensures a high food quality through the heat retention process and guarantees a sophisticated buffet presentation.

R·T·C·S[®]_{mp}
realtime temperature control system



R·T·C·S[®]
mp

realtime temperature control system

**Control of the
temperature in real time**

**You provide the
buffet design, we supply
the technology**

**Individual solutions
thanks to the
modular system**

Incredibly easy to install

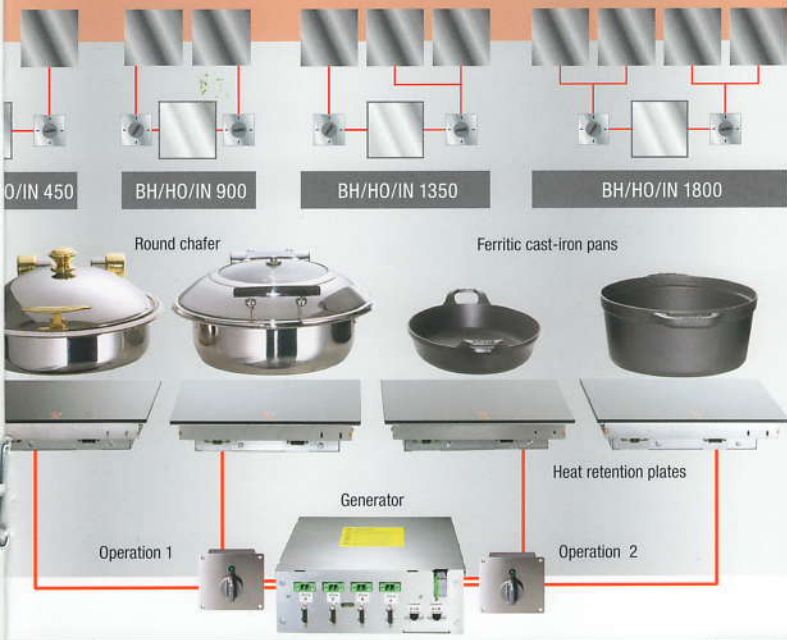
**Continuous regulation
of the temperature**

**Targeted energy
consumption ensures
high efficiency**



Elegant buffet presentation

An elegant buffet presentation and high food quality is the wish of every modern gastronomic operation. The modular concept and the sleek design of the heat retention plate support many different types of buffet concepts. Install Hold-Line can be easily installed into the vast majority of materials without any problems at all. The expectant look of your guests will not be distracted by an over-dominant technology. All food presentation containers with ferritic properties can be deployed to provide a lively and individual appearance.



Installation of the modular system

Up to four heat retention plates can be operated simultaneously with a single generator. The user can select either one, two, three or four plates. Two separate control circuits can be formed from two heat retention plates onwards, and it is therefore possible to choose two different temperatures. A powerful ventilation circuit helps to keep the generator at the operating temperature, even with long-term use. All cable connections are plugged, and the final assembly is amazingly simple.

Continuous temperature control

Continuous, electronically controlled temperatures monitored in real-time. The temperature range is adjustable from 50°C to 100°C, and can thereby be matched to the food. Benefits that have never been experienced before thereby arise for the user. For the first time ever, it is possible to match the heat retention temperature in the base exactly to the characteristics of the food. Regardless of this, the RTCSmp system maintains the entered temperature to within a degree. The dreaded situation of a combination of lukewarm food with high water residues becomes a thing of the past.



R·T·C·S[®]_{mp}

Realtime Temperature Control System

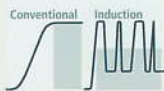
The first and only all-round control and monitoring system for induction technology



Electronics

Fast, safe, controlled

- Electronics temperature monitoring.
- Induction coil temperature monitoring.
- Energy input monitoring.
- Regulation in real time.



Temperature control

Instantaneous, precise to 1°C.

- Cable-free temperature monitoring at the pan base or griddle plate.
- Full-surface measurement and control.
- Instantaneous correction of temperature deviations.



Boil-dry protection

Dependable, swift, smart

- Important for workplace safety.
- Controls and monitors overheating at the pan base.



Technical description – RTCSmp Install Hold-Line:

One to four heat retention plates can be connected through a generator. The concept provides the possibility of two separate temperature controllers. From two heat retention plates upwards, two operating elements can be used, making it possible to set two different temperatures. The containers used must have good ferritic properties.

- Easy installation thanks to the compact heat retention plate design
- Flat design and safe operation thanks to the well-proven power electronics
- Maximum operational safety thanks to various protection and monitoring functions
- Electronic limitation of the power consumption
- Continuous temperature control from 50°C to 100°C.
- RTCSmp – Realtime Temperature Monitoring
- No pre-heating of the heat retention plates necessary
- No additional power output when the containers are removed from the heat retention stations
- Effortless cleaning of the heat retention plate

Work safety

- No radiation and only a small amount of residual heat on the ceran plate, transferred through the hot container
- No unnecessary heating of the room through hot radiators, steel plates, gas flames ...
- Meets the latest regulations: VDE EN 60335-2-36, UL 197; CAN/CSA/C 22.2 Nr. 109, CE-conform

Operation and control

7-Segment-Display

Dimensions in mm	Generator housing		Heat retention plate	Cut-out dimensions/ Heat retention plate		
RTCSmp Install Hold-Line	297 × 295 × 135		322 × 322 × 71 (75)	330 × 330 × 100		
Technical data	Voltage	Power	Number of heat retention plates	Operation	Ceran plate	
RTCSmp model 450	120 / 230 V	450 W	1	1	322 × 322 mm	
RTCSmp model 900	120 / 230 V	900 W	2	2	322 × 322 mm	
RTCSmp model 1350	120 / 230 V	1350 W	3	2	322 × 322 mm	
RTCSmp model 1800	120 / 230 V	1800 W	4	2	322 × 322 mm	



Heat retention plate in compact design model in stainless steel



The heart of the system, the SCHOLL generator



Generator cabling



Generator cabling sensor



Plate cabling



Control cabling

M A D E B Y



...eine Idee voraus!

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