

INDU+

A new way of living A new way of cooking



Enjoying the good life, with leisurely aperitifs and convivial outdoor cooking; that's what we love at Indu+! As a through-and-through Belgian outdoor brand, we show you how you can cook comfortably and in freedom outdoors. Our recipe is simultaneously refined and simple: high-quality, mobile cooking islands with an elegant design for which you determine the layout and composition yourself. You simply choose the design of your new outdoor kitchen, and we offer you different, matching induction cooking plates such as the indu+ multiflex, wok or teppanyaki. For lovers of cooking with gas, there is also the brand new outdoor GazzGrill and with the indu+ Iceboy you add a handy, mobile bar and side table to your home. More than enough choice to cook outdoors while enjoying unforgettable moments together with family and friends.





DUO

100 x 60 x 90 cm 39.37 x 23.62 x 35.43 inch

å 60 kg

ref. 130.030.005



DUO UNICO

100 x 60 x 90 cm 39.37 x 23.62 x 35.43 inch

\land 60 kg

ref. 130.030.006

/ TOMBOY

solid, high-quality teak
brushed stainless steel
side extensions
drawers with soft-close guides
stainless steel wheels with ball bearings
(2 incl. brake function)
protective cover included
cutting board included
knife holder included
bottle holder included
3 models
(duo/duo unico/ultimo)
choice of indu+ induction cooking plates
to connect to electricity 220-240V



ULTIMO

140 x 60 x 90 cm 55.11 x 23.62 x 35.43 inch

🧥 75 kg

ref. 130.030.007





/ SERVEBOY

solid, high-quality teak
matte white powder coated aluminium
brushed stainless steel
side extensions
drawers with soft-close guides
stainless steel wheels with ball bearings
(2 incl. brake function)
protective cover included
cutting board included
knife holder included
bottle holder included
4 models
(duo/duo unico/ultimo/ultimo unico)
choice of indu+ induction cooking plates
to connect to electricity 220-240V



DUO

100 x 60 x 90 cm 39.37 x 23.62 x 35.43 inch

å 53.5 kg

ref. 130.020.010



ULTIMO

140 x 60 x 90 cm 55.11 x 23.62 x 35.43 inch

å 66 kg

ref. 130.020.012



DUO UNICO

100 x 60 x 90 cm 39.37 x 23.62 x 35.43 inch

å 53.5 kg

ref. 130.020.011



ULTIMO UNICO

140 x 60 x 90 cm 55.11 x 23.62 x 35.43 inch

A 60

ref. 130.020.013









/ GAZZBOY

solid, high-quality teak
matte black powder-coated aluminium
drawers with soft-close guides
design wheels with ball bearings
(2 incl. brake function)
built-in knife holder
protective cover optional

delivered with:
GazzGrill cooking plate
in stainless steel 316 (marine quality) with
4 burners (total 11.6 kWh, 4 x 2.9 kWh)

/ GAZZGRILL

The outside of the cooking plate is completely made of top quality stainless steel 316: ideal for marine environments

cover is easy to open and close.

two styles of cooking in one plate: teppanyaki and grill zone

4 burners > 4 temperature zones total power 11,6kWh / 4 x 2.9 kWh / 4 x 10000 BTU easy cleaning: grill and teppanyaki can be taken out two styles of cooking in one plate: grill zone on the left and teppanyaki on the right





/ COOKBOY

solid, high-quality teak
matte black powder-coated aluminium
3 drawers with soft-close guides
design wheels with ball bearings
(2 incl. brake function)
space for material and herbs on the work surface
2 integrated knife holders
protective cover included
cutting board included
choice of all indu+ cooking plates
(induction & gas)



COOKBOY

L 142,5 x 68,5 x 93 cm 56.10 x 26.97 x 36.61 inch

80 kg

ref. 130.040.010





/ ICEBOY

high-quality, solid teak matte black powder-coated aluminium slide-open work surface design wheels with ball bearings (2 incl. brake function) storage space for glasses cooler of stainless steel with lid protective cover optional



ICEBOY

External dimensions of the bar

closed: 100 x 50 x 75 cm - 39.37 x 19.68 x 29.53 inch open: 142,5 x 50 x 75 cm - 56.10 x 19.68 x 29.53 inch

Internal dimensions of the cooler

31.7 x 31.7 x 35 cm - 12.60 x 12.60 x 13.78 inch volume : 35,21



ref. 130.050.001



ACCESSORY

Protection cover IceBoy

ref. 130.050.002

/ COOKING PLATES



/ ONE ZONE

- Latest generation of induction technology
- Slider Touch Control with direct access to 15 levels
 - 0-9
- defrosting ≈42°C
- booster keep warm ≈70°C
- super-booster simmering water ≈94°C
- Dynamic LED power display
- Timer, egg timer
- Locking touch
- Stop & Go



/ MULTIFLEX

- · Latest generation of induction technology
- Slider Touch Control with direct access to 15 levels
 - 0-9
- defrosting ≈42°C
- booster
- keep warm ≈70°C
- super-booster
- simmering water ≈94°C
- Dynamic LED power display
- 2x Timer & egg timer
- Stop & Go
- Locking touch
- Bridge function allows to couple both zones
- Built-in grill function to use in combination with the cast iron grill plate



/ WOK

- Latest generation of induction technology
- Touch Control with direct access to 15 levels
 - 0-9

- booster

- defrosting ≈42°C

- keep warm ≈70°Csimmering water ≈94°C
- super-booster
- Dynamic LED power display
- Timer, egg timer
- Locking touch
- Stop & Go

The indu+ hobs excel in design and quality. They integrate the latest induction technology. Each cooking plate is equipped with many different functions. Inbuilt touch and slider controls, visual indication and child lock guarantee safety, ergonomic perfection and great ease of use. Cooking with indu+ does not only mean cooking in your pots and pans. With the induction wok you can also sauté, simmer, bake, marinate, steam and even deep-fry. The indu+ teppanyaki is Ideal for frying meat and vegetables the Japanese way. Always quick, healthy and safe! Discover also the brand new GazzGrill, a premium quality gaz cooking station with a teppanyaki with a flat surface and a real grill.



/ TEPPANYAKI 38

- Latest generation induction
- 2 independent thermostatically controlled griddle areas (front & rear) – each 1400 W
- Slider touch control with direct access to each of 10 heating levels
 - 0-9
 - cleaning level
- Dynamic temperature display for both cooking areas
- 2x Timer
- Stand-alone timer
- Locking touch
- Cleaning touches dedicated to each zone
- Bridge function allows to couple both zones.
- Stop&go function



/ TEPPANYAKI 58

- Latest generation of induction technology
- 4 independent thermostatically controlled griddle areas (left and right zones can be bridged)
- 4x slider touch control with direct access to each heating level
 - 0-9
- cleaning level
- Dynamic temperature display for both cooking areas
- 4x Timer
- Stand-alone timer
- Locking touch
- Cleaning touches dedicated to each zone
- Bridge function allows to couple both zones.
- Stop&go function



/ GAZZGRILL

- The outside of the cooking plate is completely made of top quality stainless steel 316: ideal for marine environments
- Cover is easy to open and close.
- Two styles of cooking in one plate: teppanyaki and grill zone
- 4 burners > 4 temperature zones
- Total power 11.6kWh / 4 x 2.9 kWh / 4 x 10000 BTU
- Easy cleaning: grill and teppanyaki can be taken out
- Two styles of cooking in one plate: grill zone on the left and teppanyaki on the right

/ SET-UPS TOMBOY & SERVEBOY



































ultimo unico











/ SET-UPS COOKBOY

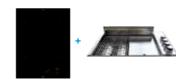


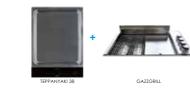






























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¶ ☐ InduPlusOutdoorCooking

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Cooking without limits