

indu+  
in+outdoor cooking



# 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

60 kg

ref. 130.030.005



### DUO UNICO

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

60 kg

ref. 130.030.006



### ULTIMO

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

75 kg

ref. 130.030.007

## / 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



## / 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  
 53.5 kg  
 ref. 130.020.010



**ULTIMO**  
 140 x 60 x 90 cm  
 55.11 x 23.62 x 35.43 inch  
 66 kg  
 ref. 130.020.012



**DUO UNICO**  
 100 x 60 x 90 cm  
 39.37 x 23.62 x 35.43 inch  
 53.5 kg  
 ref. 130.020.011



**ULTIMO UNICO**  
 140 x 60 x 90 cm  
 55.11 x 23.62 x 35.43 inch  
 66 kg  
 ref. 130.020.013

NEW

GazzBoy stands for total freedom! You can literally grill anywhere, without requiring a source of electricity. You roll the trolley into the garden, to the terrace or beside the swimming pool, and as soon as the gas cylinder is connected you can start to enjoy cooking! The GazzGrill offers two zones: a teppanyaki with a flat surface and a real grill. This gives you great flexibility in terms of recipes. Thanks to the four burners, you also have four temperature zones which can each be set separately. The design of the GazzBoy is both simple and classy, and offers everything you would expect from an outdoor kitchen: an extended worktop, a built-in knife holder and a handy drawer for storing material. The matte black powdercoated aluminium frame combines beautifully with the solid teak.



Design: Orio Tonini

## / 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



**NEW**

The Cookboy is undoubtedly the Rolls Royce among the indu+ trolleys. The stylish design with matte black frame and teak looks powerful and elegant at the same time, while also offering an exceptional number of practical possibilities. You can equip this mobile outdoor kitchen with an induction cooking plate, a GazzGrill or even both! So, you can grill perfectly with gas, while at the same time preparing a sauce or pasta on the cooking plate beside it. This is unique! If you only opt for induction cooking plates, there are also plenty of combination options so you can design your system just the way you like. The trolley also offers a great deal of storage space, two integrated knife holders, three drawers and a cutting board. This allows you to prepare the most delicious menus like a pro! After cooking, store the trolley under the included protective cover. In terms of appearance, this CookBoy is a natural companion for the Iceboy.



Design: Orio Tonini

## / 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

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

80 kg

ref. 130.040.010



Design: Orio Tonini

## / 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  
tap  
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 : 35,2 l

48 kg

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
  - 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



## / 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

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.





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*Cooking without limits*