BADVENTYS INDUCTION



INDUCTION COOKERS FOR PROFESSIONALS

High energy efficiency (90%) and your cooking area stays cool too!

- □ Stainless steel casing
- □ Counter-top installation
- Easy to clean capacitive touch controls
- □ Superior airflow and cooling fans permit all day use
- □ Automatic pan detection / power supply monitor
- □ Controlled high temperature feature for stir fry and sauté
- □ Precision low temperature control for sauces and chocolates
- Empty pan security/automatic overheating protection
- □ Small article protection/oil auto ignition shutoff
- □ Removable grease filter to clean air intake





NSF-4

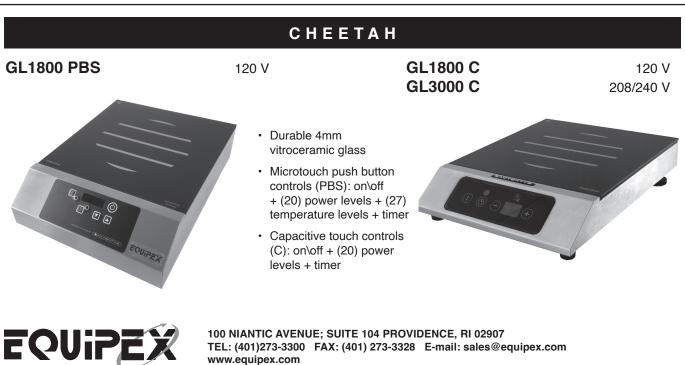


LIGER

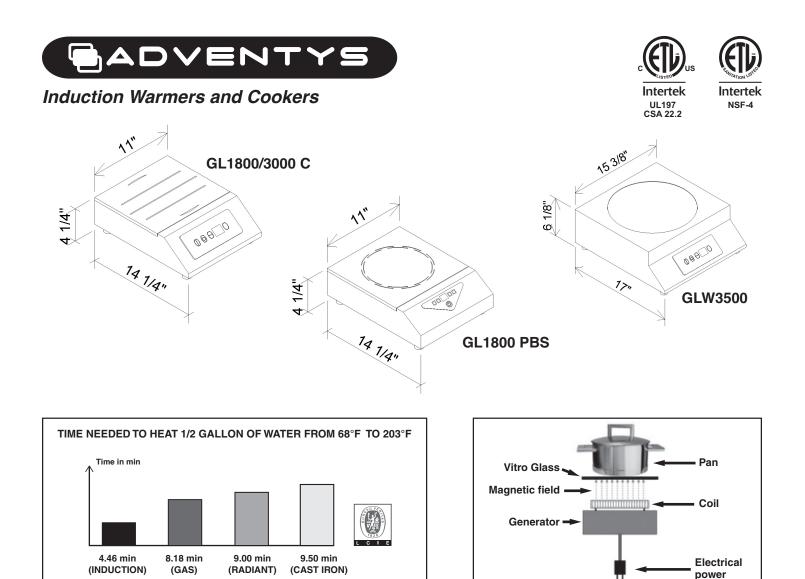
- Heavy duty 6mm vitroceramic glass
- 11" curved coil for fast heat transfer
- Uniform temperature at bottom and sides
- Stainless steel edge frame protects glass and pan
- 14¹/₈" (36cm) dia. wok fits 11³/₄" (30cm) dia. wok opening
- · Control panel: on/off + (+/-) + (20) power levels + 99 min. timer
- (1) Wok pan included

INDUCTION TECHNOLOGY

How does it work? Induction is a basic principal of physics. When the electric current goes through a copper coil it creates a magnetic field. The pan attracts the magnetic field and creates heat. Induction technology is over 90% efficient, therefore there is no waste of power or heat. As soon as the pan is removed, the induction unit turns off and saves you energy.



TEL: (401)273-3300 FAX: (401) 273-3328 E-mail: sales@equipex.com www.equipex.com



INSTALLATION CLEARANCE: 2" EACH SIDE, AND BACK FROM WALL SURFACES

SPECIFICATIONS

NOTE: REQUIRES THE USE OF INDUCTION READY COOKWARE

MODEL	ELECTRICAL	EXTERIOR DIMENSIONS	SHIPPING WEIGHT	NEMA PLUG
GL1800 PBS	120V, 1PH 1.8KW, 15 Amps	11"W x 14¼"D x 4¼"H	18 lbs	5 - 15P
GL1800 C	120V, 1PH 1.8KW, 15 Amps	11"W x 14¼"D x 4¼"H	18 lbs	5 - 15P
GL3000 C	208/240V, 1PH 3.0KW, 13/15 Amps	11"W x 14¼"D x 4¼"H	18 lbs	6 - 20P
GLW3500	208/240V, 1PH 3.5KW, 15/17 Amps	15⅔"W x 17"D x 6⅓"H	30 lbs	L6 - 30P

WARRANTY: Limited two-year parts and labor

