



ADVENTYS

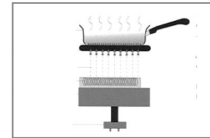
INDUCTION

CONCEPT

INDUCTION COOKERS FOR PROFESSIONALS

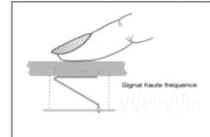
High energy efficiency (90%) and your cooking area stays cool too!

- Stainless steel casing
- Drop-in installation
- Easy to clean capacitive touch controls
- Superior airflow and cooling fans permit all day use
- Large induction coil for stockpots and large pans
- 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



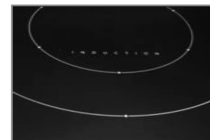
INDUCTION ADVANTAGES

More economical, more powerful, more secure, more precise, more comfortable, safer, easier to clean.



TOUCHPAD

The electronic pad detects the user's finger. It's completely water proof.



VITROCERAM GLASS

The glass is designed to resist to high temperature (thickness: 5 mm).



AVAILABLE POWER

From low power to high power in boost mode.



INSTALLATION

The hob is delivered ready for use. The unit should not be installed above any heat source (such as oven,...).

BENGAL

DWIC 3600

208/240 V



- Heavy duty 6mm vitroceramic glass
- 11" curved coil for fast heat transfer - uniform temperature
- Control panel: on/off + (+/-) + (3) presets + 99 min. timer
- 25 power levels (25W to 3600W) + 4-digit power level display
- Two (2) cooling fans
- 14 1/8" (36cm) dia. wok fits 11 3/4" (30cm) dia. wok opening
- Optional steel wok pan available

LEOPARD

DRIC 3000

208/240 V



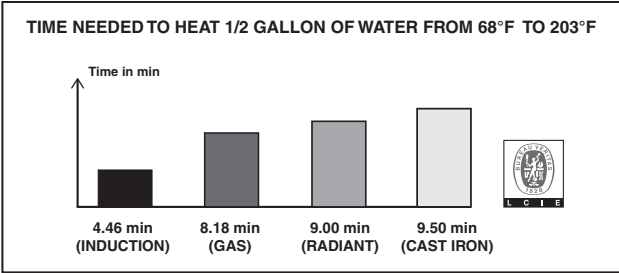
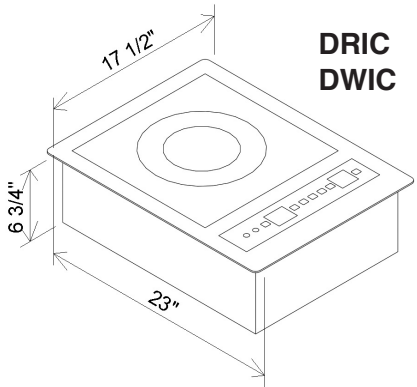
- Durable 4mm vitroceramic glass
- 11" coil for fast heat transfer
- Temperature in °F or 4-digit power level display
- Integral control panel: on/off + (+/-) + (2) presets + 99 min. timer
- 25 power levels + 110 temperature levels (as low as 86°F)
- Two (2) cooling fans



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Drop-in Induction Cookers



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**.

SPECIFICATIONS

- NOTES:** 1) **REQUIRES THE USE OF INDUCTION READY COOKWARE**
 2) **ADD 6" CLEARANCE UNDER AND ADEQUATE VENTILATION**

MODEL	ELECTRICAL	DIMENSIONS	CUT OUT SIZE	SHIPPING WEIGHT	NEMA PLUG
DRIC 3000	208/240V, 1PH 3.0KW, 13/15 Amps	17½"W x 23"D x 6¾"H	16¼"W x 21¾"D	27 lbs	6 - 20P
DWIC 3600	208/240V, 1PH 3.6KW, 15/18 Amps	17½"W x 23"D x 6¾"H	16¼"W x 21¾"D	30 lbs	L6 - 30P

WARRANTY: Limited three-year parts and labor



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