

# TECHNICAL DATA SHEET

## COMMERCIAL BUILT-IN INDUCTION COOKER

### Functionality and Purpose:

This unit is intended to be used with induction-ready cookware.

#### INDUCTION READY COOKWARE:

- Ferrous Stainless Steel
- Iron
- Cast Iron

#### UNSUITABLE COOKWARE:

- Pottery
- Glass
- Aluminum
- Bronze
- Copper
- Cookware with Feet

### Installation:

- Place the unit on a flat, heat resistant surface.
- The unit is **NOT** designed to be enclosed or built into an area.
- There must be a minimum of 4" (10 cm) of space between the rear of the unit and any surrounding surface.
- There must be 3/4" (2 cm) of space between the bottom of the unit and any surrounding surface.
- **DO NOT BLOCK THE AIRFLOW OF THE UNIT!**

*There must be a minimum of 4" (10 cm) between the induction range and any surrounding surface to allow sufficient airflow around the unit. Blocking the airflow potentially overheat the unit.*

#### COUNTERTOP:

1. Place the unit on a flat, heat resistant surface.
2. Plug the power cord into a grounded electrical outlet with the appropriate voltage level. Make sure that the unit is the only appliance plugged into the electrical outlet.

**Incorrect voltage levels will damage the unit. Incorrect voltage, modification to the power cord or electrical components will void the warranty.**

#### DROP-IN

1. Choose a flat, heat resistant countertop for the mounting surface.
2. Measure the area of the cutout, including the countersink area. The depth of the surface around the cutout must be reduced to allow for the countersink (see Example A).

#### NOTE

*Exposed wood or particle board edges must be sealed with an appropriate waterproofing material. Seal the edge between the glass and the countertop with silicone or similar material. Failure to do so may result in damage to the countertop.*

3. Seal the joint between the induction warmer and countertop.
4. Plug the power cord into a grounded electrical outlet with the appropriate voltage level listed on the unit.



#### ITEM SPECIFICATIONS

<b>MODEL NO:</b>	CW40196
<b>POWER RATE:</b>	1800W
<b>VOLTAGE:</b>	120V / 60Hz
<b>TEMPERATURE:</b>	140oF - 440oF
<b>Amps:</b>	15 A

This appliance is tested according to ETL/FCC regulations.

#### PRODUCT INCLUDES:

- Commercial Induction Plate
- Remote Control
- Instruction Manual

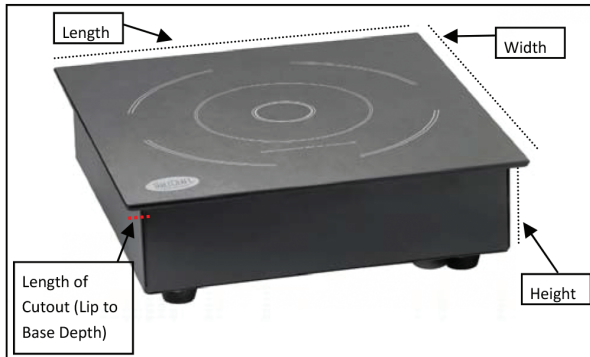
#### IMPORTANT:

- This appliance is intended for indoor use only.
- All models require a minimum of 4" of space between the rear of the unit and surrounding surfaces for proper operations of the controls.
- The maximum intake temperature must not exceed 110oF (43oC). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.



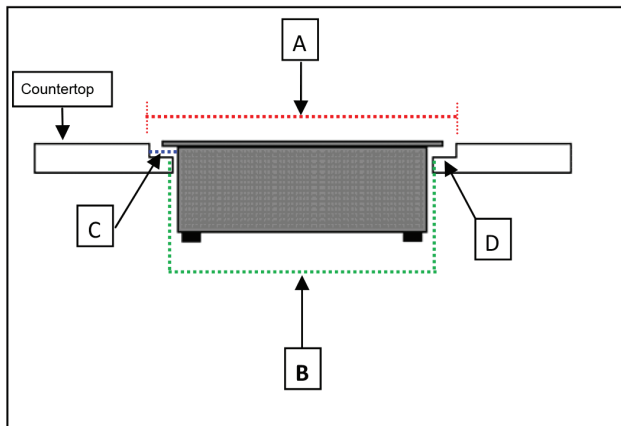
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Unit	Length	Width	Height (with feet)	Lip to Base Depth	Surface Thickness
Inches	12.625	12.4875	4	0.537	0.24
cm	32.0675	31.72	10.16	1.364	0.6096

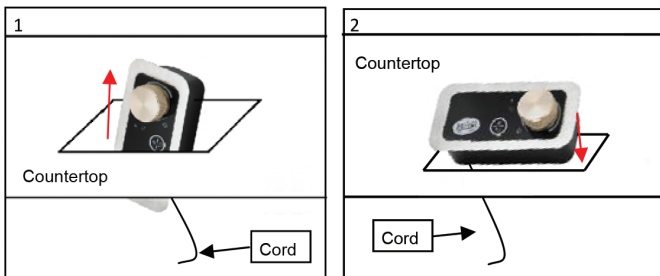
Front View (while the cooker is in the cutout of the countertop)



**Cutout Dimensions:**

A	<b>13 in (33.02cm)</b>
B	<b>B = 12 in (30.48cm)</b>
C	<b>C = 0.65 in (1.651cm)</b> Distance between the surface of unit and the countertop
D	<b>D = 0.125 in (0.635cm)</b> Between either side of the surface and the cutout

**Remote Cutout Instructions:**



Surface Thickness = 0.052 inches

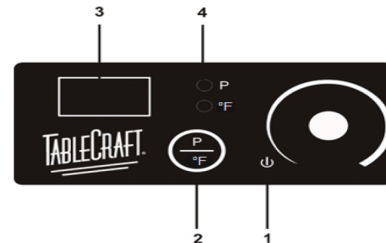
Remote	Length	Width	Height (w/o knob)	Lip to Base Depth
Surface	6.6 in	3.23 in	0.052 in	0.45 in
Base	5.65 in	2.6 in	1.5 in	N/A

**Operation:**

**WARNING!** Never leave the appliance unattended while it is in operation.

**NOTE**

*DO NOT PREHEAT EMPTY COOKWARE.* The advantages of induction cooking are speed and efficiency of the distribution of heat. There is no need for pre-heating.



- 1 = ON/OFF Knob - Rotating the ON/OFF knob clockwise increases the temperature, while rotating the knob counterclockwise will decrease the temperature (adjustable temperature: 140-440°F).
- 2 = POWER/TEMPERATURE button - Press to change the display panel from power to temperature.
- 3 = LED Display Panel - This displays the power level, temperature, timer time or error codes.
- 4 = CONTROL LAMP - Lights up to indicate which mode of adjustment is in use (POWER/TEMPERATURE).

PROFESSIONAL  
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BY



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