

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

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 2500, 3000, 3600

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

JAGUAR

D1IC 3600

208/240 V



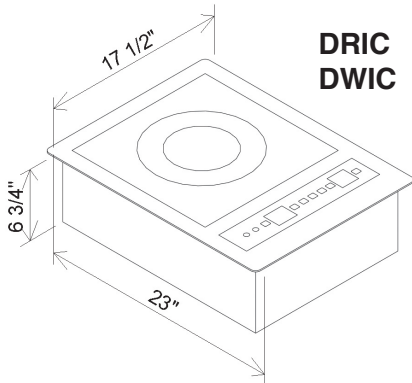
- Durable 4mm vitroceramic glass
- 11" coil for fast heat transfer
- Temperature in °F or 4-digit power level display
- Remote control panel:
on/off + (+/-) + (2) presets + 99 min. timer
- 25 power levels + 110 temperature levels
(as low as 86°F)
- Two (2) cooling fans



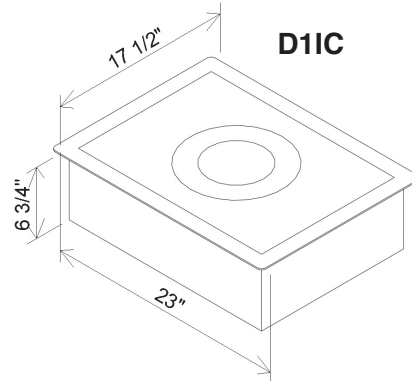
Capacitive Touch Controls

EQUIPEX

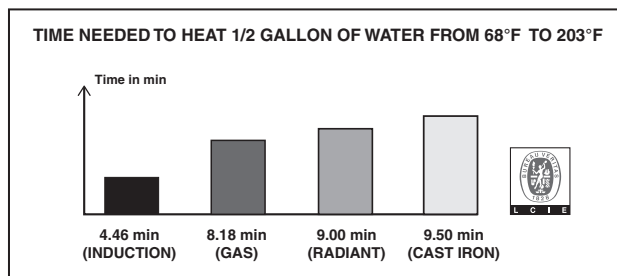
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**DRIC
DWIC**



D1IC



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 2500	208/240V, 1PH 2.5KW, 11/12 Amps	17½"W x 23"D x 6¾"H	16¼"W x 21¾"D	27 lbs	6 - 20P
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
DRIC 3600	208/240V, 1PH 3.6KW, 15/18 Amps	17½"W x 23"D x 6¾"H	16¼"W x 21¾"D	27 lbs	L6 - 30P
D1IC 3600	208/240V, 1PH 3.6KW, 15/18 Amps	17½"W x 23"D x 6¾"H	16¼"W x 21¾"D	37 lbs	L6 - 30P
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
D1IC Control Panel	with 5'-0" wire harness	15¾"W x 4¾"D x 3⅛"H	14⅝"W x 2⅞"H	N/A	N/A

WARRANTY: Limited three-year parts and labor