

Induction Cooktops

These high-efficiency, heavy-duty, commercial induction cookers are designed for use in commercial kitchens. They provide sensitive control for fast, high temperature cooking. This appliance is intended for use with induction-ready cookware. All units requires a minimum clearance of four 4"(101.6mm) between all sides of the housing and any surface or obstacle. Avoid ambient temperatures exceeding 50°C/122°F.

FEATURES

- Small-article detection
- Pan auto-detection function
- Empty-pan shut-off
- German IGB
- Stainless Steel framed hobs
- Overheat system protection
- commercial high-flow fans
- 90% efficiency rating
- Rubber feet to prevent slipping
- Knob power control, from Level 1 to Level 10 Knob guards
- Timer control, from 1-24 hours.
- The ceramic top is easily cleaned with a mild cleaner.



Model	Ext. Dimensions WxDxH(in)		Controls	Power	V/hz/Ph	Net Weight
SL-18-KP2	14.17X17.72X5.08	1-10	Touch Control with Knob	1800	110V/60Hz/1	38
SL-32-KP2	14.17X17.72X5.08	1-10	Touch Control with Knob	3500	208V/60Hz/1	38
SL-35-KP-2T	13.75X27.5X9.25	1-10	Touch Control with Knob	3500x2	208V/60Hz/1	
SL-35-EL400	31.5X32.5X38	1-10	Touch Control with Knob	14000	208V/60Hz/3	
SL-G50-KP12	15.75X21X9.5	1-10	Touch Control with Knob	5000	208V/60Hz/1	