

IC Series Induction Ranges

EQUIPMENT
AVANTCO

These Avantco Induction cookers are safer than conventional countertop ranges since there's no open flame or exposed burner-- plus they heat much faster too!

- Available in 1800 or 3500 watts
- ETL and CE Listed, and FCC compliant
- Light weight, portable
- Automatic shutoff
- Stainless steel body (IC1800 & IC3500 only)





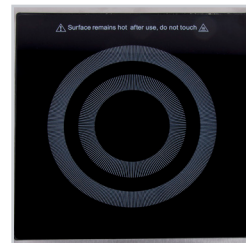
Features

- 1800 watts, 120V
- Stainless steel body
- Light weight, portable for display cooking
- 2 cooking modes

Description

This Avantco IC1800 countertop induction range delivers superior usability and performance for all your cooking needs! Perfect for use in omelet stations, catering services, display cooking, and other light-duty applications, this induction unit is safer than conventional countertop ranges since there's no open flame or exposed burner; plus its innovative technology allows it to heat up in as little as 1 min. For added convenience, a built-in 175 minute timer allows you to keep track of your culinary creations, and you can cook using either a power level / wattage mode with 15 settings (500-1800W), or a temperature mode that ranges from 140 - 460 degrees Fahrenheit. Simply place an induction-ready pan or pot on the cooking surface and turn it on!

- Accepts induction-ready pots or pans with a bottom diameter of 4 3/4" to 10 1/4"; best results come from using cookware with bottom diameter 8" or under
- Power level / wattage mode with 15 settings (500-1800W)
- Temperature mode from 140-460 degrees Fahrenheit
- Heat generated in the bottom of the cookware for super-fast cooking speeds
- Easy to read digital display
- 175 min. timer (5 min. increments)
- Automatically switches to standby mode when cookware is removed from surface



Technical Data

Dimensions	11¾" W x 14¼" D x 3½" H
Watts	1800W
Voltage/Power	120V
Frequency	60 Hz
Temperature	140°F - 460°F
Timer	0 - 175 minutes

Plan View

