

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

- 3500 watts, 208/240V
- Stainless steel body
- Light weight, portable for display cooking
- 2 cooking modes

Description

This Avantco IC3500 countertop induction range delivers superior usability and performance for all your cooking needs! Perfect for use in heavy traffic buffet tables, banquet halls, cruise ships, and other heavy-duty, continuous cooking 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 180 min. timer allows you to keep track of your culinary creations, and you can cook using either a power level / wattage mode (500-3500W), 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 5" to 10 1/4"
- Power level / wattage mode from 500-3500W
- 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
- 180 min. timer (1 min. increments to 20 min.; 5 min. increments over 20 min.)
- Automatically switches to standby mode when cookware is removed from surface



Technical Data

| | |
|---------------|------------------------|
| Dimensions | 12" W x 15½" D x 4¼" H |
| Watts | 500 - 3500 |
| Voltage/Power | 208/240V |
| Frequency | 60 Hz |
| Temperature | 140°F - 460°F |
| Timer | 0 - 180 minutes |

Plan View

