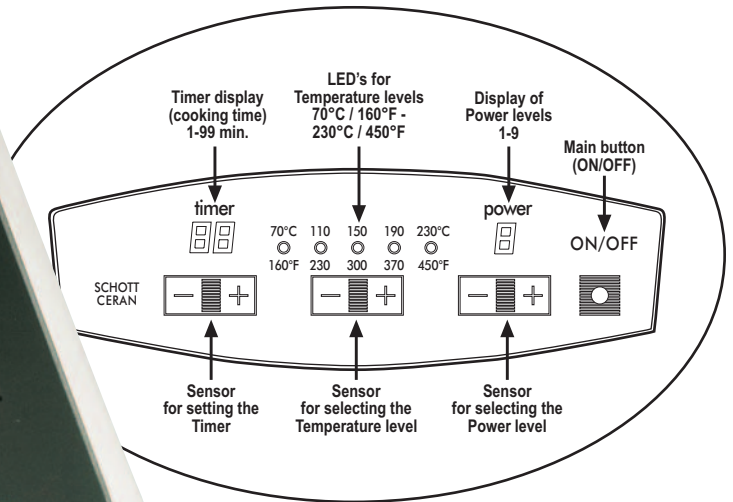




Buffet Induction Range

Immediate Heat and Pot Recognition!



Model BIR-1C

Features

- No preheat - immediate power / fast heat off
- Pot recognition: Heats only within pot/pan circumference for maximum energy efficiency
- Requires flat-bottomed pot/pan made of cast iron, enameled steel, or stainless steel. (Check with magnet)
- Handles pot/pans with 3-5/32" – 10-1/4" circumference
- SCHOTT CERAN® glass-ceramic cooking surface
- Brushed stainless steel housing
- Contemporary styling with low silhouette for countertop buffet use
- Controls have audible acknowledgement signals
- Electronic controls
- Control cooking with power level OR temperature level
- Temperatures from 160°F - 450°F
- 1-99 minute timer
- Power light
- "Residual heat" safety light over 160°F
- 3 prong commercial cordset
- 120 volts - 1400 watts - 11.7 amps
- ETL Listed
- One year warranty

| Model | Color | Unit Dimensions | Unit Wt. | Ship Wt. | Carton Dimensions | Cu. Ft. | UPC# |
|--------|-----------|------------------------|----------|----------|--------------------------------|---------|----------------|
| BIR-1C | Stainless | w:12", h:3", d:16 1/4" | 5.9 lbs. | 8.0 lbs. | w:15 1/4", h:4 1/2", d:18 3/8" | 0.73 | 654796-66002-5 |

Due to continual product improvement, product specifications, designs and pricing are subject to change without notice.

For more information, please contact Cadco, Ltd, 145 Colebrook River Road, Winsted, CT 06098
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