



IHP INDUCTION COOKING COMMERCIAL HOT PLATE



DESIGNED SMART. BUILT SOLID.

APW
wyott
A Standex Company

POWERFUL

CONVENIENT

SIMPLE

Powerful features include commercial grade electronic components specified for the commercial kitchen, with individually controlled induction-cooking zones.

Convenient by design with self-diagnostics using a built-in microprocessor to monitor all internal processes 120 times a second. Prevents overheating and/or blocked airflow.

Simple operation, with cook by numbers, easy-to-use rotary controls, and heat level visual display.



Induction Cooking Commercial Hot Plate



IHP-2

True “Back of House” Single 3.5W, Dual 7KW and 14KW Quad Hob Models available, with 3500W, 208/240V, 50/60Hz per Hob

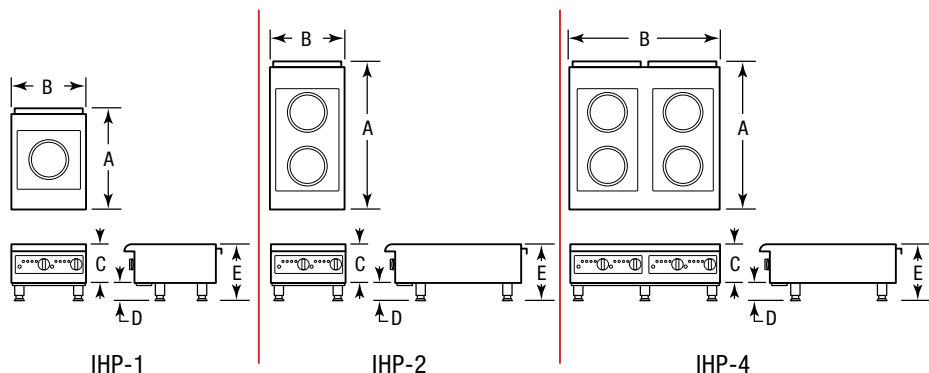
Separate controls for each cooking zone and nine power settings with four pre-set push buttons

Heavy-duty ceramic glass smooth top made of tough Schott Glass surface, withstands temperatures up to 1000°F

Easy to clean flat surface works with all induction-ready cookware: ferrous stainless steel, iron and cast iron



Dimensions



Model	A	B	C	D	E
IHP-1	24 1/2"	17"	8 7/8"	12 7/8"	4"
IHP-2	32 1/4"	17"	8 7/8"	12 7/8"	4"
IHP-4	32 1/4"	32 1/2"	8 7/8"	12 7/8"	4"

Specifications

Construction

Stainless steel front and legs. Stainless steel body with Shott Glass top. Aluminized steel, bottom and back

Dimensions

12 5/8" x 12 5/8" x 4" (32 cm x 32 cm x 10 cm)

Electric

Each unit is equipped with at least a 66", three wire grounded power cord, which terminates with a standard three-pronged male plug.

Model	Size	Volts	Hz	Watts/Hob	Phase	Amps	Plug Type
IHP-1	1-Hob	208/240 AC	50/60	3200/3500	1	13/15	6-20P
IHP-2	2-Hob	208/240 AC	50/60	6200/7000	3	22/25	15-30P
IHP-4	4-Hob	208/240 AC	50/60	12800/14000	3	(2)x 22/25	(2)x 15-30P

Shipping

IHP-1: 50 lbs. (22.7 kg)

IHP-2: 115 lbs. (53.2 kg)

IHP-4: 260 lbs. (118 kg)

FOB: Arizona 85621

APW Wyott Foodservice Equipment Company

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