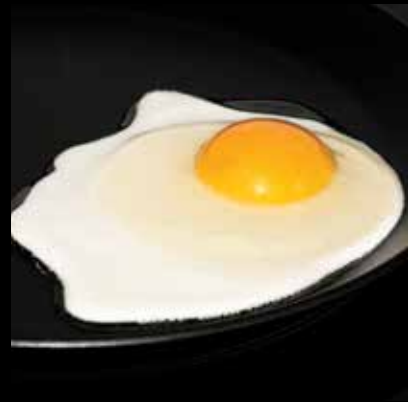


Workline

SERIES

INDUCTION COOKING AND
WARMING SOLUTIONS



DESIGNED SMART. BUILT SOLID.®

APW
wyott



ECONOMICAL

PRECISE

SIMPLE

Unparalleled Energy Efficiency for Lower Operating Costs

- Cool to work around-very little energy released
- Extremely fast heat-up and cool down
- Low heat load to HVAC system

Precise Cooking Control for Great Quality Food

- Precise control of temperatures
- Almost instantaneous change of temperature to the food product results in increased productivity and improved quality of food product
- Power of gas and precise control

Simple

- Cleaning is as simple as it can be. No burners, no elements, or drip pans to empty or clean - just use a damp cloth and wipe over the flat, easy-to-clean surface.



Induction Cooking and Warming



INDUCTION COOKING SAUTÉ HOT PLATES

Commercial Grade Electronics

- Every electronic component specified for the commercial kitchen environment

Self Diagnostics

- Built-in microprocessor

Heavy Duty Ceramic Glass Smoothtop

- Withstands temperatures up to 1000°F
- Tough Schott Glass surface

Easy To Use Controls

- Heat level visual display

Electrical Specifications:				
MODEL	AMPS	VOLTS	HZ	WATTS
ICT-18A	15.2	120	50/60	1800
ICT-25A*	9.4/10.8	208/240	50/60	2000/2500

* Only available in quantities of 50 or more



INDUCTION WARMING BUFFET HOT PLATES

Commercial Grade Electronics

- Every electronic component specified for the commercial kitchen environment

Low Profile

- Smoothtop recesses into countertop
- Control panel recesses into front of counter

Heavy Duty Ceramic Glass Smoothtop

- Withstands temperatures up to 1000°F
- Tough Schott Glass surface

Easy To Use Controls

- Heat level visual display
- Maintains even holding temperatures



Electrical Specifications:				
MODEL	AMPS	VOLTS	HZ	WATTS
IBB-05F	4	120	50/60	480
IBB-10F	5	230	50/60	1000



ing Solutions



INDUCTION COOKING COMMERCIAL HOT PLATES

Multiple Configurations

- 1-Hob, 2-Hob and 4-Hob configurations

Built to Last

- Stainless steel construction
- 4" adjustable heavy duty legs

Heavy Duty Ceramic Glass Smoothtop

- Withstands temperatures up to 1000°F
- Tough Schott Glass surface

Easy To Use Controls

- Heat level visual display
- 9 power settings with 4 pre-set push buttons

Electrical Specifications:

MODEL	SIZE	VOLTAGE	HZ	WATTS / HOB	PHASE	AMPS	PLUG TYPE
IHP-1	1-HOB	208/240V AC	50/60	3200 / 3500	SINGLE	13 / 15	6-20P
IHP-2	2-HOB	208/240V AC	50/60	6200 / 7000	THREE	22 / 25	15-30P
IHP-4	4-HOB	208/240V AC	50/60	12,800 / 14,000	THREE	(2) X 22 / 25	(2) X 15-30P



INDUCTION COOKING WOK HOT PLATES

Perfect for Wok cooking

- 19 power settings / 20 hold temperatures

Heavy Duty Ceramic Glass Smoothtop

- Withstands temperatures up to 1000°F
- Tough Schott Glass surface

Easy To Use Controls

- Heat level visual display

Electrical Specifications:

MODEL	VOLTS	HZ	WATTS	PHASE	AMPS	PLUG TYPE
IWK-1	208	50/60	3000	SINGLE	15	6-20P





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