



ADVENTYS

INDUCTION

CONCEPT

INDUCTION COOKERS FOR PROFESSIONALS

High energy efficiency (90%) and your cooking area stays cool too!

- Stainless steel casing
- Drop-in or under counter-top installation
- Easy to clean capacitive touch controls
- Superior airflow and cooling fans permit all day use
- Automatic pan detection / power supply monitor
- Controlled high temperature feature for stir fry and sauté
- Precision low temperature control for sauces and chocolates
- Empty pan security/automatic overheating protection
- Small article protection/oil auto ignition shutoff
- Removable grease filter to clean air intake

LEO

GL650, 1800 DI
GL3000 DI

120 V
208/240 V



Optional remote control panel



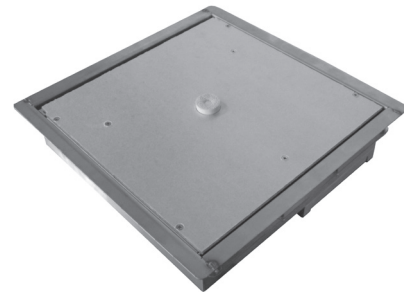
- Drop-in buffet use
- Durable 4 mm vitroceramic glass
- 7½" coil for warming or cooking
- Integral control panel: on/off + (+/-) + power level + 99 min. timer [9 (GL650) or 20 (GL 1800/3000) power levels]
- Optional: Remote control panel
- Integral stainless steel mounting top frame
- Two (2) cooling fans



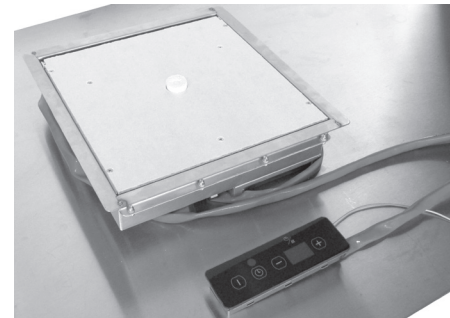
LEO

GL650 UC

120 V



- Designed for buffet use under the ¾" stone countertop
- 7½" coil for warming
- Durable stainless steel casing
- Remote Control panel: on/off + (+/-) + display
- 20 power levels
- Two (2) cooling fans
- Furnished with (2) *Induct' Mate* countertop spacers
- Optional Chafing Dishes available



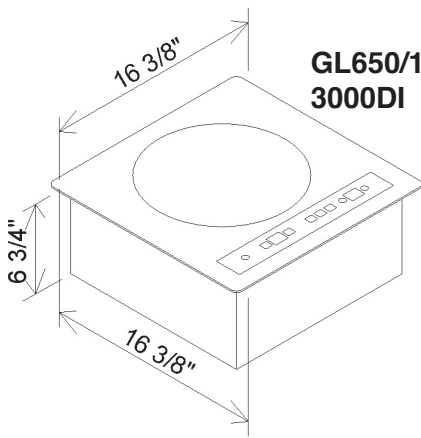
- Unique *Induct' Mate* spacer keeps water in chafing dish hot and countertop cool
- Protects counter from scratches
- Size: 8½" x 8½" x ¾"



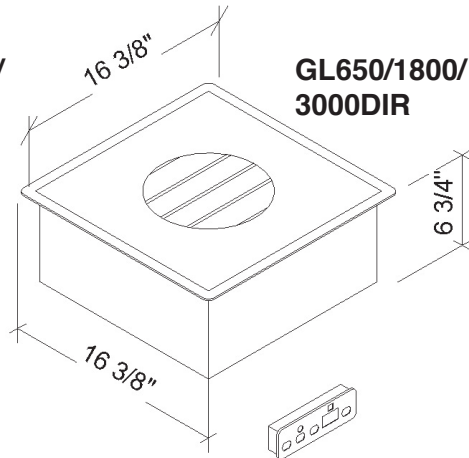
765 WESTMINSTER STREET PROVIDENCE, RI 02903
TEL: (401)273-3300 FAX: (401) 273-3328 E-mail: sales@equipex.com
www.equipex.com



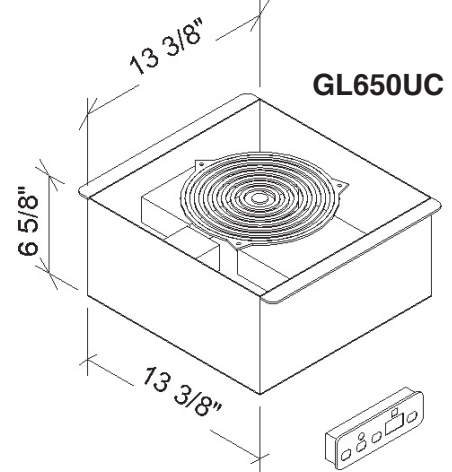
Drop-in Induction Warmers and Cookers



GL650/1800/3000DI

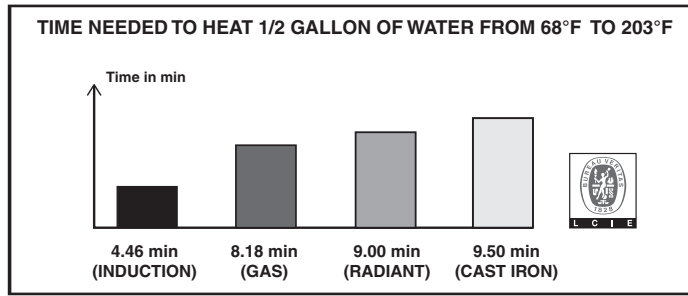


GL650/1800/3000DIR



GL650UC

*Deduct 1 1/2" for s/s frame if omitted



INDUCTION TECHNOLOGY

How does it work? Induction is a basic principal of physics. When the electric current goes through a copper coil it creates a magnetic field. The pan attracts the magnetic field and creates heat. Induction technology is over **90% efficient**, therefore there is no waste of power or heat. As soon as the pan is removed, the induction unit turns off and **saves you energy**.

SPECIFICATIONS

NOTES: 1) REQUIRES THE USE OF INDUCTION READY COOKWARE
2) ADD 6" CLEARANCE UNDER AND ADEQUATE VENTILATION

MODEL	ELECTRICAL	DIMENSIONS	CUT OUT SIZE	SHIPPING WEIGHT	NEMA PLUG
GL650DI	120V, 1PH 0.65KW, 6 Amps	16 3/8" W x 16 3/8" D x 6 3/4" H	12 3/8" W x 12 3/8" D	18 lbs	5 - 15P
GL650DIR*	120V, 1PH 0.65KW, 6 Amps	16 3/8" W x 16 3/8" D x 6 3/4" H	12 3/8" W x 12 3/8" D	20 lbs	5 - 15P
GL1800DI	120V, 1PH 1.8KW, 15 Amps	16 3/8" W x 16 3/8" D x 6 3/4" H	12 3/8" W x 12 3/8" D	18 lbs	5 - 15P
GL1800DIR*	120V, 1PH 1.8KW, 15 Amps	16 3/8" W x 16 3/8" D x 6 3/4" H	12 3/8" W x 12 3/8" D	20 lbs	5 - 15P
GL3000DI	208/240V, 1PH 3.0KW, 13/15 Amps	16 3/8" W x 16 3/8" D x 6 3/4" H	12 3/8" W x 12 3/8" D	18 lbs	6 - 20P
GL3000DIR*	208/240V, 1PH 3.0KW, 13/15 Amps	16 3/8" W x 16 3/8" D x 6 3/4" H	12 3/8" W x 12 3/8" D	20 lbs	6 - 20P
GL650UC*	120V, 1PH 0.65KW, 6 Amps	13 3/8" W x 13 3/8" D x 6 5/8" H	Remote control panel (see below)	18 lbs	5 - 15P
*GL DI/UC Control Panel	with 5'-0" wire harness	6 3/4" W x 1 1/8" D x 2 1/4" H	6 7/16" W x 1 3/4" H	N/A	N/A

WARRANTY: Limited 2 years parts and labor



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 www.equipex.com