

ADVENTYS

INDUCTION

CONCEPT

INDUCTION COOKERS FOR PROFESSIONALS

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

- Stainless steel casing
- Counter-top installation
- Easy to clean capacitive touch controls
- Superior airflow and cooling fans permit all day use
- Two hobs - front-to-back or side-to-side
- 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

PERSICA

GL2-3500, 5000, 6000

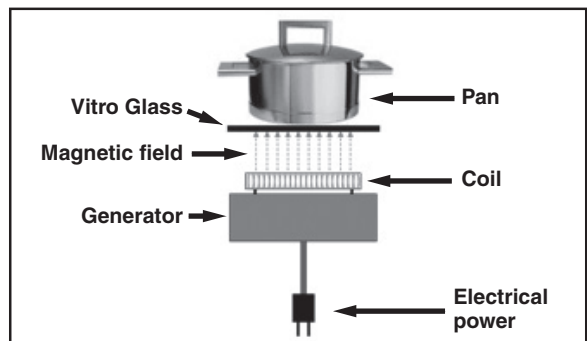
208/240 V



- Durable 4mm vitroc ceramic glass
- Total Watts: 3500, 5000 or 6000
- Two (2) 8" Coils
- Low power to 25 W
- Air inlet in front bottom; air outlet in rear bottom
- Control panel:
on/off + (+/-) + (20) power levels + 99 min. timer



GL2 series induction cooker shown with EQUIPEX Small Appliance Ventless Hood (SA Vent)



SIBERIAN

GL2-3500F, 5000F, 6000F

208/240 V



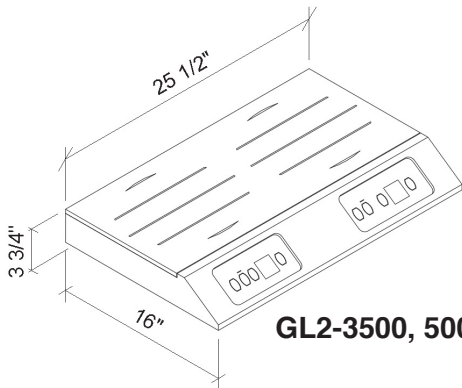
- Durable 4mm vitroc ceramic glass
- Total Watts: 3500, 5000 or 6000
- Two (2) 8" Coils
- Low power to 25 W
- Air inlet in front and sides bottom; air outlet in rear bottom
- Control panel:
on/off + (+/-) + (20) power levels + 99 min. timer

EQUIPEX

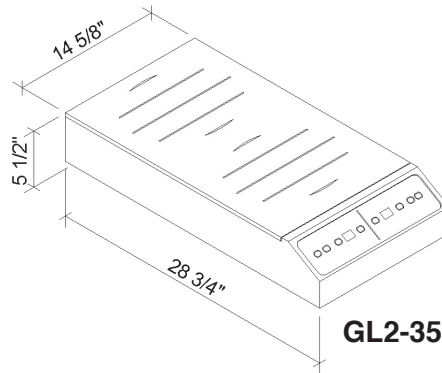
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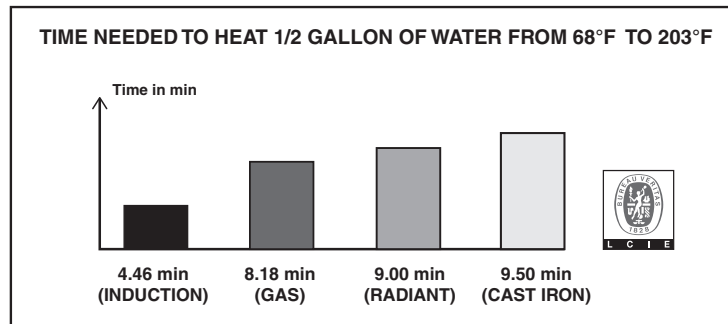
Induction Cookers



GL2-3500, 5000, 6000



GL2-3500F, 5000F, 6000F



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**.

CLEARANCE: 2½" EACH SIDE AND REAR

MAXIMUM AMBIENT TEMPERATURE: 130°F

SPECIFICATIONS

NOTE: REQUIRES THE USE OF INDUCTION READY COOKWARE

| MODEL | ELECTRICAL | EXTERIOR DIMENSIONS | SHIPPING WEIGHT | NEMA PLUG |
|-----------|------------------------------------|----------------------|-----------------|-----------|
| GL2-3500 | 208/240V, 1PH 3.5KW, 15/17 Amps | 25½"W x 16"D x 3¾"H | 22 lbs | L6 - 30P |
| GL2-3500F | 208/240V, 1PH 3.5KW, 15/17 Amps | 14⅝"W x 28¾"D x 5½"H | 30 lbs | L6 - 30P |
| GL2-5000 | 208/240V, 1PH 5.0KW, 15/18 Amps | 25½"W x 16"D x 3¾"H | 22 lbs | L6 - 30P |
| GL2-5000F | 208/240V, 1PH 5.0KW, 15/18 Amps | 14⅝"W x 28¾"D x 5½"H | 30 lbs | L6 - 30P |
| GL2-6000 | 208/240V, 1PH 6.0KW, 25/29 Amps | 25½"W x 16"D x 3¾"H | 22 lbs | 6 - 50P |
| GL2-6000F | 208/240V, 1PH 6.0KW, 25/29 Amps | 14⅝"W x 28¾"D x 5½"H | 30 lbs | 6 - 50P |

WARRANTY: Limited two-year parts and labor



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