

Avantco IC35DB Stainless Steel Double Countertop Induction Range / Cooker - 208-240V, 3600W

Item #177IC35DB



Technical Data

Width	29 1/2 Inches
Depth	16 15/16 Inches
Height	5 3/4 Inches
Power Cord Length	4 15/16 Feet
Maximum Pan Diameter	10 1/4 Inches
Minimum Pan Diameter	4 3/4 Inches
Recommended Pan Size (Bottom Diameter)	8 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	208 - 240 Volts

Features

- Fast, flameless heat provides easy cooking with reduced injury risk
- Independently operating burners cook two different foods at once
- Adjustable timer can be set for up to 180 minutes; 9 available power levels
- Durable stainless steel body with 110 lb. suggested weight capacity
- Automatically switches to standby mode when pan is removed; 10 1/4" max bottom pan

Certifications



FCC Compliant



6-20P

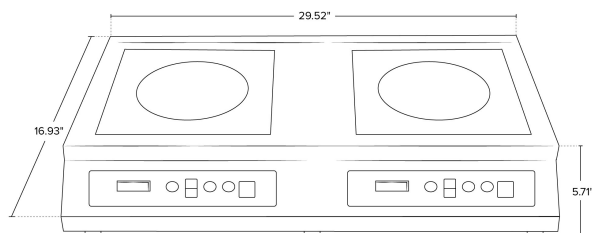


ETL Listed

Technical Data

Wattage	3600 Watts
Burner Orientation	Side by Side
Color	Red
Control Type	Digital
Features	Timer
Installation Type	Countertop
Number of Burners	Double
Number of Power Levels	9
Plug Type	NEMA 6-20P
Power Type	Electric
Suggested Weight Capacity	110 lb.
Temperature Range	140 - 460 Degrees F
Type	Heaters Induction Ranges
Usage	Front of House Standard Duty

Plan View



Notes & Details

Bring convenience, safety, and portability to your food service with the help of this Avantco IC35DB stainless steel double countertop induction range / cooker. This compact, lightweight unit is an ideal choice for front of the house cooking demonstrations or sampling. Perfect for medium-duty use in omelet stations or pasta stations, catering services, display cooking, or anywhere you need an extra burner, this induction range provides a level of safety that surpasses traditional burners. The surface of the range only heats the bottom of induction-ready cookware and does not retain heat, making it safer for use around guests. The heat energy absorbs immediately into the cookware, allowing you to cook food quickly and efficiently. When you remove the cookware, the burners enter standby mode and will not create a hot surface. Using this countertop range is easy and user-friendly thanks to two heat adjustment modes. You can choose between adjusting the power level of the burners from 1 to 9, or delicately adjust each burner's temperature to find the perfect heat between 140 and 460 degrees Fahrenheit.

Each burner packs 1800W of power so you can boil water on one burner and cook protein or sauce on the other with ease. This range includes a timer for easy, controlled cooking that reaches up to 180 minutes measured in 5-minute increments. The unit's 9 power levels ensure you can use it for everything, from simmering sauces to searing steaks. Its durable stainless steel body ensures its durability to withstand consistent use at events and special occasions, while its flameless heat provides fast, efficient cooking and reduces the risk of injuries. It accommodates pots between 4 3/4" and 10 1/4" in diameter and requires a 240V electrical connection for operation.



⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Avantco Equipment