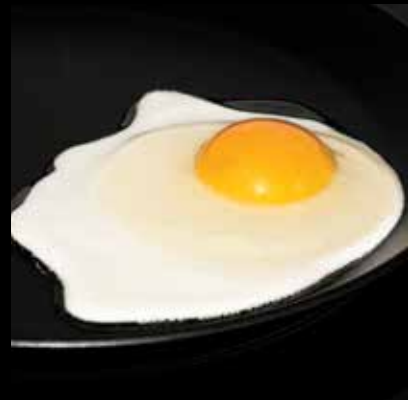


Champion INDUCTION COOKING AND *COOK SERIES* WARMING SOLUTIONS



DESIGNED SMART. BUILT SOLID.

APW
wyott
A Standex Company



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





The Standex Culinary Development Center is a state-of-the-art culinary facility located in Allen, Texas. It is fully equipped with a wide range of products from all of our brands. The Standex Culinary Development Center was designed to accommodate the needs of our stakeholders by providing the tools necessary for creating new menu items along with training and testing on equipment.

For details on reserving the Culinary Development Center, please contact your Standex representative.

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