BADVENTYS INDUCTION

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
- Large induction coil for stockpots and pans
- 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





NSF-4

СНЕЕТАН

GL1800 PB or C

120 V

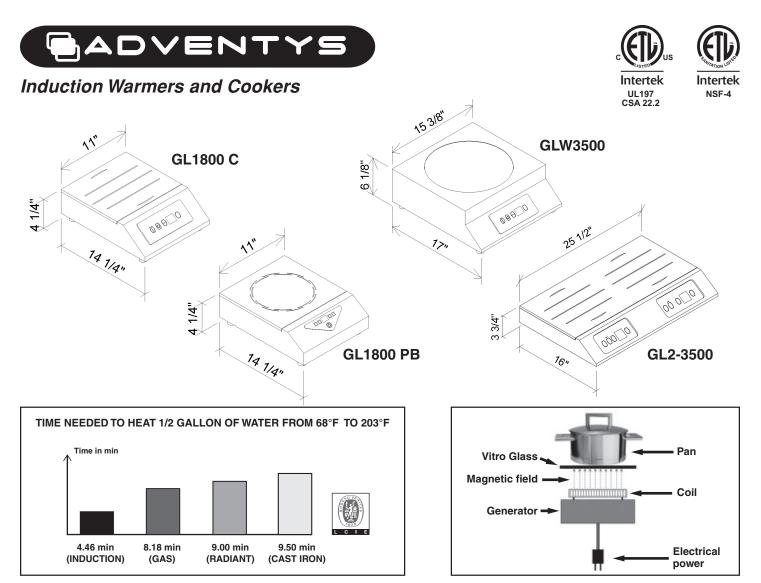


- · Durable 4mm vitroceramic glass
- Lexan push button controls (PB):
- on/off + (12) power levels + timer + boost Capacitive touch controls (C):
- on/off + (20) power levels + timer

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.





INSTALLATION CLEARANCE: 2" EACH SIDE, AND BACK FROM WALL SURFACES

SPECIFICATIONS

NOTE: REQUIRES THE USE OF INDUCTION READY COOKWARE

MODEL	ELECTRICAL	EXTERIOR DIMENSIONS	SHIPPING WEIGHT	NEMA PLUG
GL1800 PB	120V, 1PH 1.8KW, 15 Amps	11"W x 14¼"D x 4¼"H	18 lbs	5 - 15P
GL1800 C	120V, 1PH 1.8KW, 15 Amps	11"W x 14¼"D x 4¼"H	18 lbs	5 - 15P
GL2-3500	208/240V, 1PH 3.5KW, 15/17 Amps	25½"W x 16"D x 3¾"H	22 lbs	6 - 20P
GLW3500	208/240V, 1PH 3.5KW, 15/17 Amps	15¾"W x 17"D x 61⁄8"H	30 lbs	6 - 20P

WARRANTY: Limited two-year parts and labor

