

Induction Cookers



Cecilware induction cookers combine high efficiency cooking with instantaneous heat adjustments. Induction cookers draw heat to the pan only so 85 – 90% of the electrical energy is used to cook*. This portable cooker is perfect for front of the house work stations for creations such as omelets, stir fry, etc.

Fast, Energy-Efficient Cooking



Stainless Steel Construction

Schott Ceran
Ceramic Glass Plate

Free Standing Countertop Cookers: Available in Flat or Wok Style



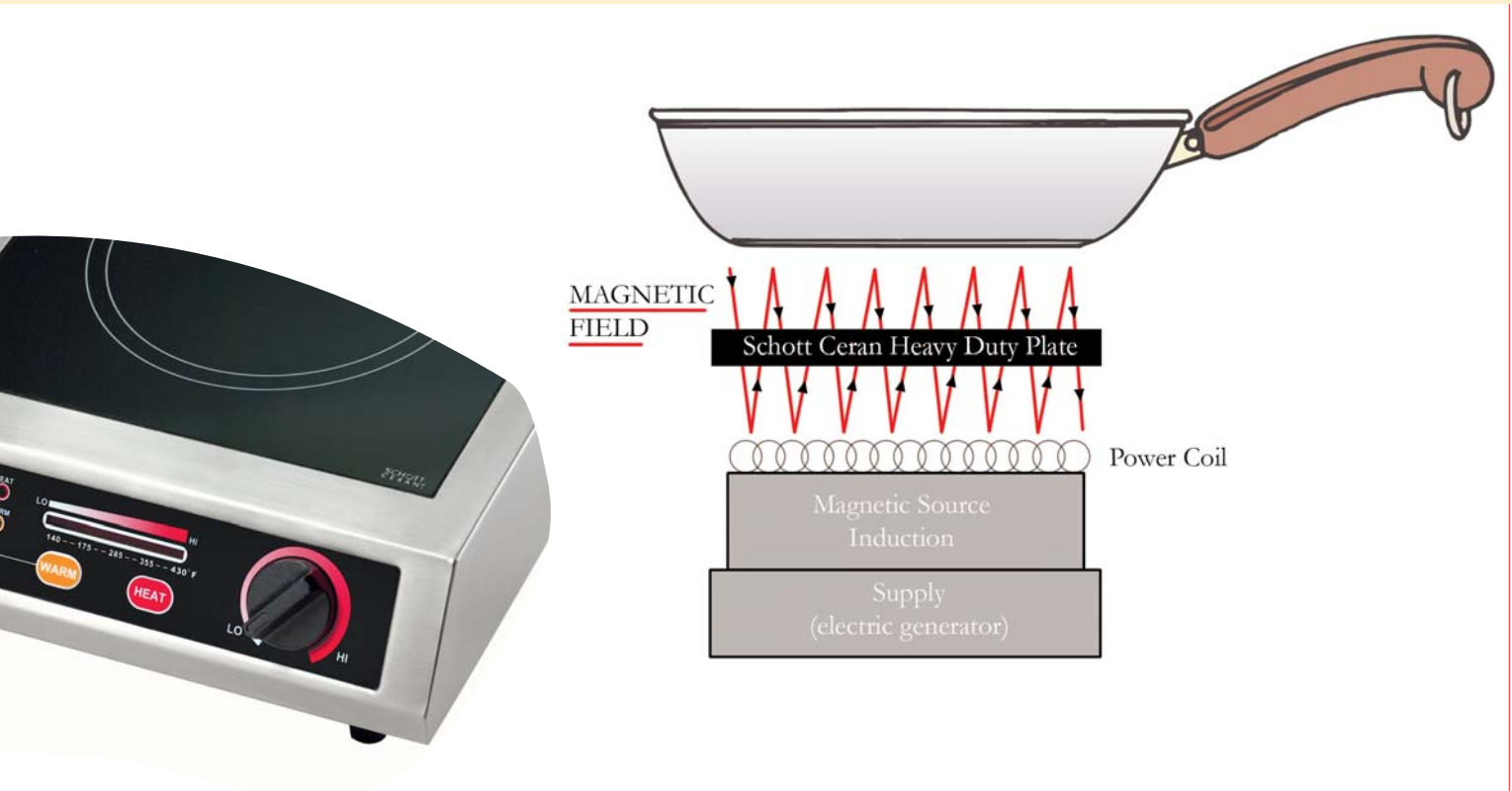
Control Panel - adjust to precise temperatures very fast!

Benefits of Induction Cooking

- ✓ **Instant Heat Exchange and Adjustments** - When powered on, the pan becomes hot as soon as it touches the cooking plate. Precise temperatures are quick and simple to achieve.
- ✓ **Safe "Flame Free" Cooking** - Offers a safer work environment.
- ✓ **Economical Cooking** - Only draws power when pan is placed on the cooking plate.
- ✓ **No Heat Loss** - Heat is drawn directly to the pan = No wasted heat = Cooler work environment.
- ✓ **Portable** - Free standing units used for multiple work stations.
- ✓ **Fast & Easy Clean-up**

How Induction Cooking Works

- 1 Induction starts with a series of electrified coils located underneath the ceramic cooking plate.
- 2 By placing a metal pan on the plate (any metal pan that attracts magnets such as steel or cast iron) and turning on the unit, this creates a magnetic field between the coils and the bottom of the pan.
- 3 Heat is then transferred to the pan through magnetic friction, *instantaneously*.



Features

- ✓ **Rotary Knob Temperature** - 140° - 430° F
- ✓ **5 Warming Temperature Settings** - 140°, 180°, 285°, 360°, 430°F
- ✓ **Type of Cooking Pan & Size** - Use any metal pan that attracts magnets, such as steel or cast iron. Optimum pan size: 4¾" - 10¼"
- ✓ **Compatibility Detector** - Detects whether or not the pan's material is suitable for the cooker.
- ✓ **Automatic Safety Shutoff** - A sensor will shut off the cooker after 60 seconds if a pan is not placed onto the cooking surface.
- ✓ **Small Object Detector** - The cooker will not recognize any objects smaller than 2".
- ✓ **Overtime Detector** - Cooker automatically shuts off if a pan is left on or has not operated for 2 hrs.
- ✓ **Overheating Protection Device** - If the pan's temperature reaches 430°F, and remains there for 60 seconds, the unit will shut off and automatically re-start once the pan cools down.



Model #	Electrical	Description	Glass Dimensions	Overall Dimensions
IC-18A	120V, 1.8KW, 15A	9 power settings, 5 hold/warm temperature settings, rotary knob control	10¾" x 10¾"	13" x 16½" x 4"
IC-22A	208V, 2.2KW, 10.6A			
IC-25A	240V, 2.5KW, 10.4A			
IWC-25A* (wok)	240V, 2.5KW, 10.4A		12¾" diameter	15⅛" x 16⅞" x 6"

Ship Weight: 16 lbs. * Wok pan included Schott Ceran glass is not used in wok unit