

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.

New

Stainless Steel Construction

Schott Ceran
Ceramic Glass Plate



Free Standing Countertop Cookers: Available in Flat or Wok Style



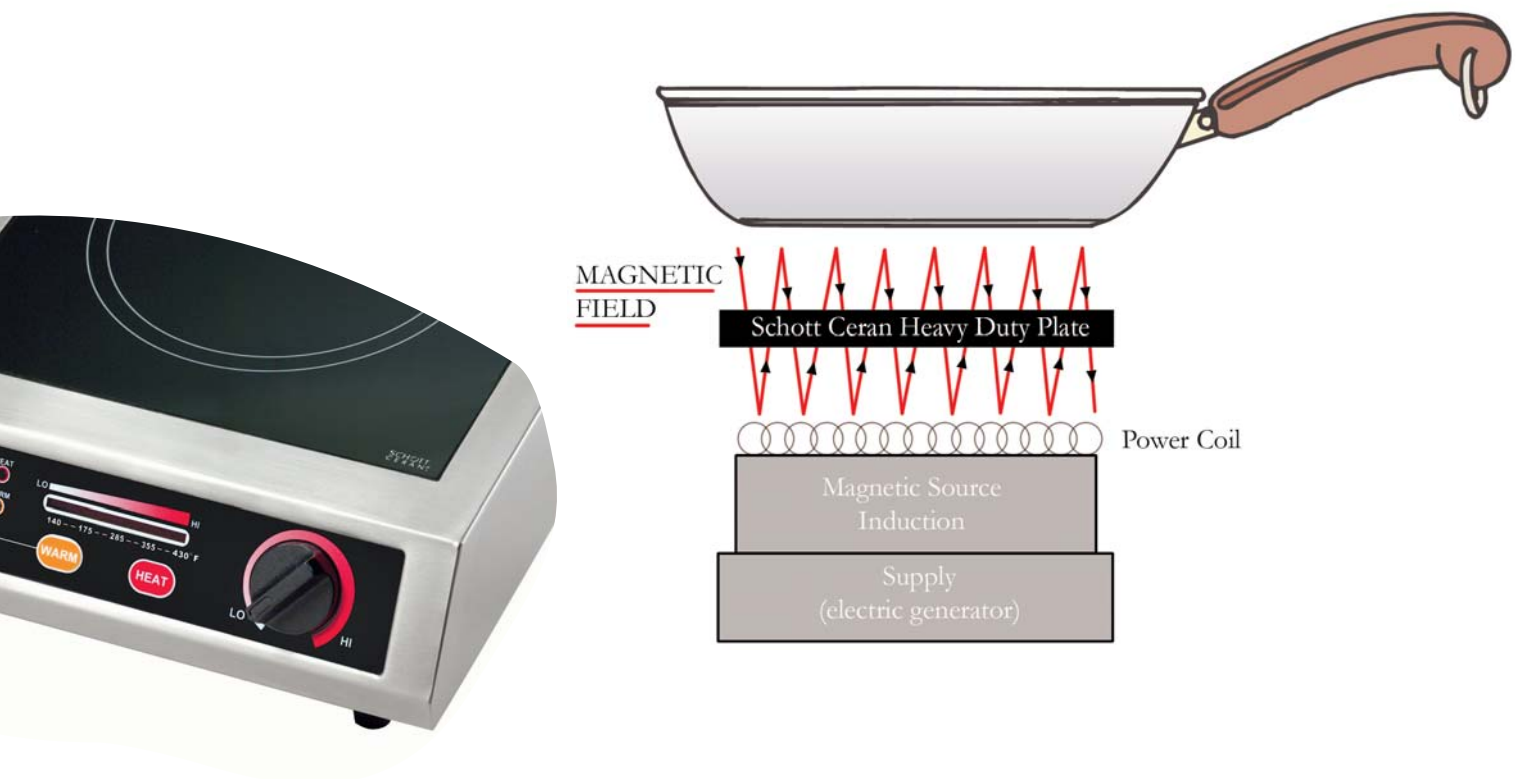
Control Panel - adjust to precise temperatures very fast!

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" - 10¾"
- ✓ **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	15½" x 16⅞" x 6"

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