



# INDUCTION

## CONCEPT

### INDUCTION COOKERS FOR PROFESSIONALS

*High energy efficiency (90%) and your cooking area stays cool too!*

- ☐ Stainless steel casing
- ☐ Drop-in installation
- ☐ Easy to clean capacitive touch controls
- ☐ Superior airflow and cooling fans permit all day use
- ☐ Large induction coil for stockpots and large 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

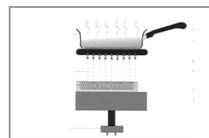
## BENGAL

**DWIC 3600**

208/240 V

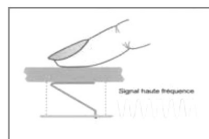


- Heavy duty 6mm vitroceramic glass
- 11" curved coil for fast heat transfer - uniform temperature
- Control panel: on/off + (+/-) + (3) presets + 99 min. timer
- 25 power levels (25W to 3600W) + 4-digit power level display
- Two (2) cooling fans
- 14 1/8" (36cm) dia. wok fits 11 3/4" (30cm) dia. wok opening
- Optional steel wok pan available



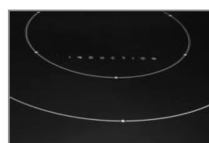
#### INDUCTION ADVANTAGES

More economical, more powerful, more secure, more precise, more comfortable, safer, easier to clean.



#### TOUCHPAD

The electronic pad detects the user's finger. It's completely water proof.



#### VITROCERAM GLASS

The glass is designed to resist to high temperature (thickness: 5 mm).



#### AVAILABLE POWER

From low power to high power in boost mode.



#### INSTALLATION

The hob is delivered ready for use. The unit should not be installed above any heat source (such as oven,...).

## LEOPARD

**DRIC 3000, 3600**

208/240 V



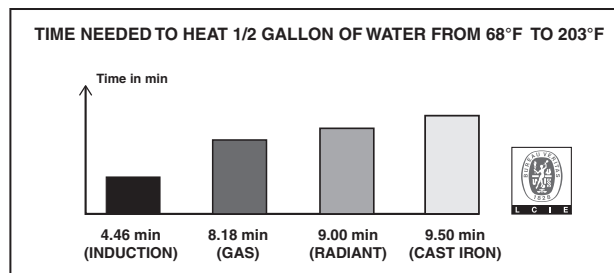
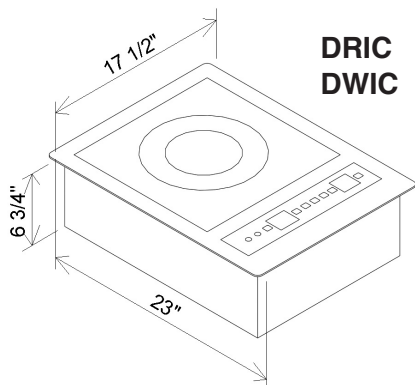
- Durable 4mm vitroceramic glass
- 11" coil for fast heat transfer
- Temperature in °F or 4-digit power level display
- Integral control panel: on/off + (+/-) + (2) presets + 99 min. timer
- 25 power levels + 110 temperature levels (as low as 86°F)
- Two (2) cooling fans



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## Drop-in Induction Cookers



### 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**.

### SPECIFICATIONS

- NOTES:** 1) **REQUIRES THE USE OF INDUCTION READY COOKWARE**  
2) **ADD 6" CLEARANCE UNDER AND ADEQUATE VENTILATION**

MODEL	ELECTRICAL	DIMENSIONS	CUT OUT SIZE	SHIPPING WEIGHT	NEMA PLUG
DRIC 3000	208/240V, 1PH 3.0KW, 13/15 Amps	17½"W x 23"D x 6¾"H	16¼"W x 21¾"D	27 lbs	6 - 20P
DRIC 3600	208/240V, 1PH 3.6KW, 15/18 Amps	17½"W x 23"D x 6¾"H	16¼"W x 21¾"D	27 lbs	L6 - 30P
DWIC 3600	208/240V, 1PH 3.6KW, 15/18 Amps	17½"W x 23"D x 6¾"H	16¼"W x 21¾"D	30 lbs	L6 - 30P
D1IC Control Panel	with 5'-0" wire harness	15¾"W x 4¾"D x 3⅛"H	14⅝"W x 2⅞"H	N/A	N/A

**WARRANTY:** Limited three-year parts and labor



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