



ADVENTYS

INDUCTION

CONCEPT

INVISIBLE INDUCTION FOR BUFFETS

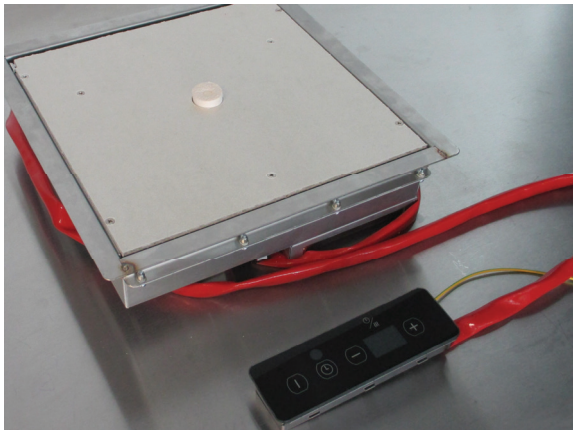
High energy efficiency (90%) and your serving area stays cool too!

- Stainless steel casing
- Under counter-top installations
- Easy-to-clean capacitive touch remote controls
- Superior airflow and cooling fans permit all day use
- Automatic pan detection
- Power supply monitor
- Empty pan security
- Automatic overheating protection
- Small article protection
- Removable grease filter to clean air intake

LEO 2

GL650 UC

120 V

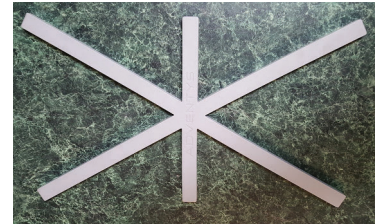


GL650UC with control panel

- Designed for buffet use under $\frac{3}{4}$ " (2 cm) stone countertop
- $7\frac{1}{2}$ " coil for warming
- Durable stainless steel casing
- Remote Control panel: on/off + (+/-) + display, 20 power levels, 5'0" wire harness
- Two (2) cooling fans
- Furnished with (1) *Induc' Mate* countertop spacer
- Optional chafing dishes available



Induc' Mate



- Unique *Induc' Mate* spacer keeps water in chafing dish hot and countertop cool
- Protects counter from scratches
- Size: 10" x 19 $\frac{1}{4}$ " x $\frac{3}{8}$ "
(can be field modified to 10" x 10" x $\frac{3}{8}$ ")

FEATURES

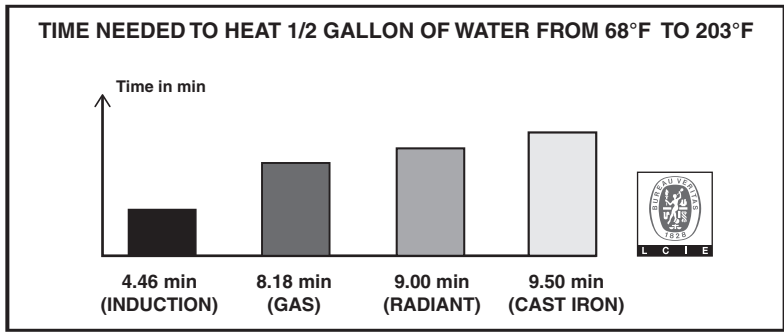
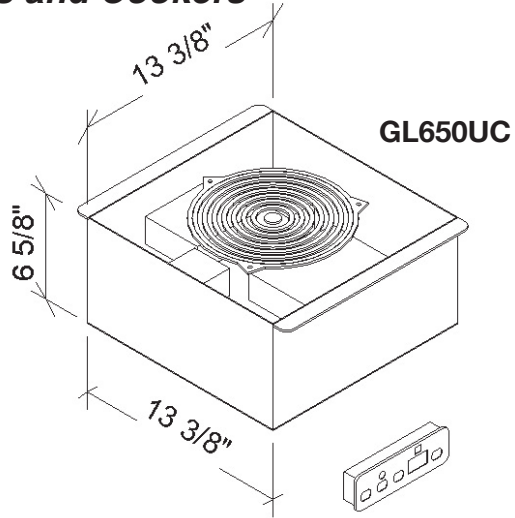
- Raises water in chafing dish up to approximately 190°F
- Induc' Mate* needs to be placed in approximate location only
- No RFD or expensive trivets required
- Suitable with natural or engineered stone, concrete or glass
- Stainless steel frame attaches to underside of stone counter-top
- Body attaches to frame with screws
- Control panel mounts into vertical apron
- Chafing dish maybe centered or off-centered for proper operation



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Drop-in Induction Warmers and 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**.

- NOTES:**
- 1) REQUIRES THE USE OF INDUCTION READY COOKWARE
 - 2) ADD 6" CLEARANCE UNDER AND ADEQUATE VENTILATION
 - 3) RECOMMENDED PLYWOOD SUBTOP CUT OUT SIZE: 15" X 15"
 - 4) MAINTAIN 2" CLEARANCE AROUND APPLIANCE
 - 5) MAINTAIN 8" CLEARANCE FROM EDGE OF INDUCTION WARMER TO EDGE OF THE COUNTERTOP STRUCTURE (PLUS ANY EDGE OR FRONT MOLDING)

SPECIFICATIONS

| MODEL | ELECTRICAL | DIMENSIONS | CUT OUT SIZE | SHIPPING WEIGHT | NEMA PLUG |
|--------------------|-----------------------------|-------------------------------|--------------------|-----------------|-----------|
| GL650UC | 120V, 1PH 0.65KW, 6 Amps | 13 3/8"W x 13 3/8"D x 6 5/8"H | N/A | 18 lbs | 5 - 15P |
| Control Panel | with 5'-0" wire harness | 6 3/4"W x 1 1/8"D x 2 1/4"H | 6 7/16"W x 1 3/4"H | N/A | N/A |
| <i>Induc' Mate</i> | N/A | 10"W x 10"D x 3/8"H | N/A | 2 lbs | N/A |

WARRANTY: Limited 2 years parts and labor



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