



Job _____ Item No. _____

Countertop Induction Range

□ ISC25 □ ISC35



ISC25

DESCRIPTION

Wells countertop induction ranges are designed to be a compact and powerful solution for any type of operation. Induction cooking means faster, hotter cooking with a cooler workspace and quicker cleanup. Compact design saves counter space and allows for maximum portability and efficiency.

SPECIFICATIONS

Wells countertop induction ranges has a body and bottom plate constructed with a 16-gauge, type 304, corrosion-resistant stainless steel and use stainless steel fasteners. The units have steel legs with rubber feet which are adjustable by 1.5 inches (38 mm). The range has a single potentiometer control to adjust power from an off position to a power rating of 1-10. The power setting as well as any potential error codes are displayed on an LED screen. The units are able to operate from 208 V-240 V, 50/60 Hz, and will be single phase. ISC35 units intended for use in Canada must be operated from 220 V-240 V to meet Canadian standards. ISC35 units come with a factory attached 6-20P plug and cordset and ISC25 units come with a factory attached 6-15P plug and cordset.

WARRANTY

These units come with a two [2] year warranty for parts and labor.

FEATURES

- Induction heating for extremely fast and powerful cooking at over 90% energy efficiency
- LED display, 10 power settings, and positive-off control for easy use
- Ceramic glass surface made by industry leading Schott Glass
- Pan detection means energy transmission is only present when a pot or pan is placed on the unit and power is adjusted to apply the correct amount for the size of the pot or pan
- Operates with pots and pans from a minimum diameter of 4.75 in. (120 mm)
- Temperature sensor allows the unit to adjust power based on ambient temperature to prevent overheating or damage to internal components
- Coil insulation features triple-layered industrial grade mica
- IPX3 rated splash resistance with fully sealed back panel for water resistance
- 3-layer cooling fan protection with anti-insect mesh and dust filter to safeguard internal components
- Adjustable rubber feet
- From room temperature [pot and water], the ISC35 can boil 1 gallon (3.79 l) of water in approximately 8 minutes and the ISC25 can boil 1 gallon (3.79 l) of water in approximately 12 minutes.

CERTIFICATIONS



¹To meet standards for Canada, units must be run 220 V-240 V.



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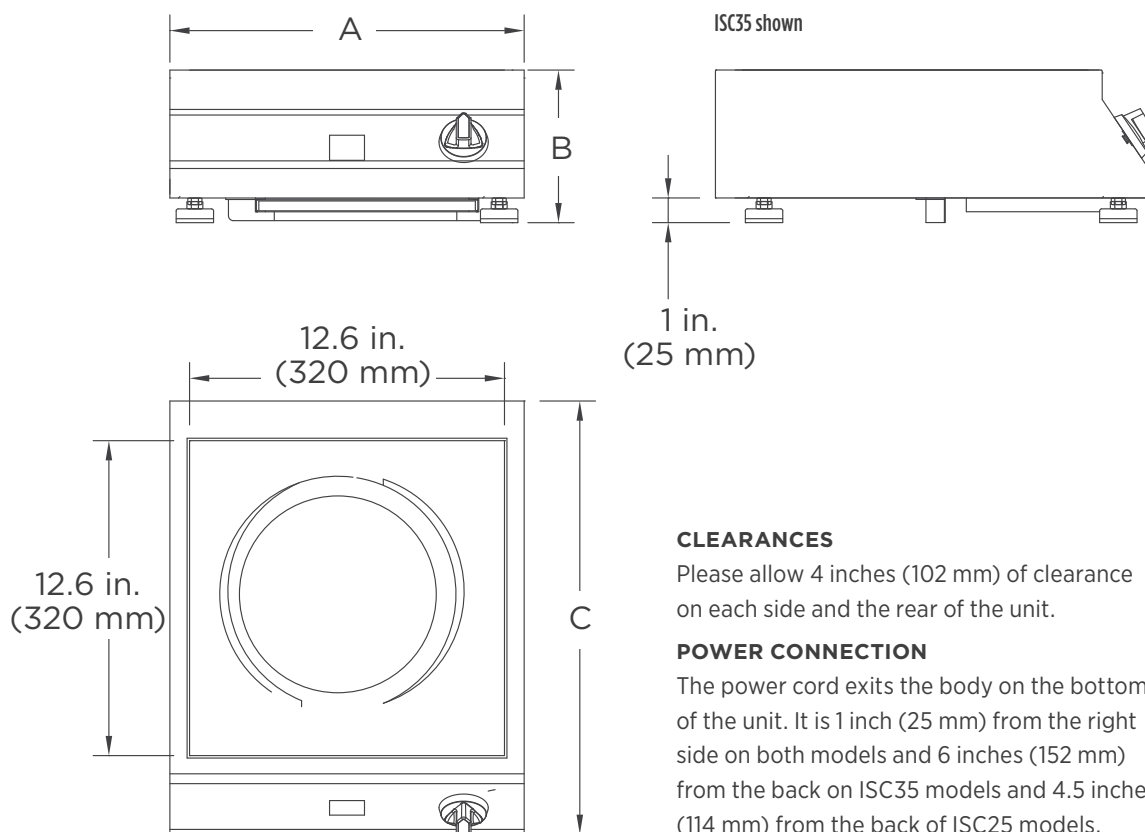
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and are not intended for installation purposes.



Countertop Induction Range

ISC25 ISC35



CLEARANCES

Please allow 4 inches (102 mm) of clearance on each side and the rear of the unit.

POWER CONNECTION

The power cord exits the body on the bottom of the unit. It is 1 inch (25 mm) from the right side on both models and 6 inches (152 mm) from the back on ISC35 models and 4.5 inches (114 mm) from the back of ISC25 models.

| MODEL | WIDTH [A] | HEIGHT [B] | DEPTH [C] | VOLTS [50/60 Hz] | WATTS | AMPS | NEMA PLUG | APPROX. SHIP WEIGHT | APPROX. WEIGHT INSTALLED |
|-------|----------------------|---|----------------------|-----------------------|-------|-----------|-----------|---------------------|--------------------------|
| ISC25 | 13.4 in. (340 mm) | 4.5 in. ² (115 mm) ² | 15.9 in. (405 mm) | 208–240 | 2,400 | 11.5–10 | 6-15P | 19 lb. (8.5 kg) | 15 lb. (7 kg) |
| ISC35 | 14.2 in. (360 mm) | 6.1 in. ² (155 mm) ² | 17.3 in. (440 mm) | 208 ¹ –240 | 3,500 | 16.8–14.6 | 6-20P | 29 lb. (13 kg) | 24 lb. (11 kg) |

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²Adjustable up 1.5 inches (38 mm)



Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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Please refer to the owner's manual for information regarding installation or use.