

Job	Item No.	

Drop-In Induction Range

□ISDI35



DESCRIPTION

Wells drop-in 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 efficiency.

SPECIFICATIONS

Wells drop-in induction ranges have a body and bottom plate constructed with a 16-gauge, type 304, corrosion-resistant stainless steel and use stainless steel fasteners. 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 will be displayed on an LED screen. The unit is able to operate from 208 V–240 V, 50/60 Hz and will be single phase, however units intended for use in Canada must be operated from 220 V–240 V to meet Canadian standards. The unit comes with a factory attached 6-20P 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
- From room temperature [pot and water], the ISDI35 can boil 1 gallon (3.79 l) of water in approximately 8 minutes
- · Adjustable rubber feet

CERTIFICATIONS









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

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CLEARANCES

This unit cannot be installed in any counter over 1.125 inch (29 mm) thick. Please allow a minimum of four [4] inches (102 mm) of clearance on each of the four [4] sides and below the lowest point of the unit.

COOLING

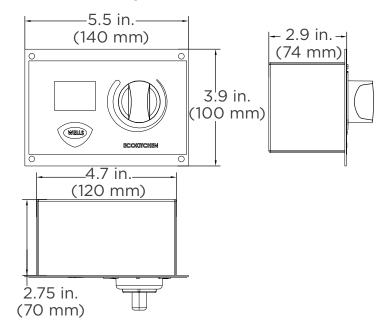
This unit needs an adequate amount of air to function properly. Depending on your setup, an auxiliary fan and ducting may need to be used to circulate a proper amount of cool inlet air into the unit and/or expel hot air from the unit to the exterior of the cabinet the unit is mounted in. The cool and warm air should be separated and will require enough area to flow 150 CFM.

CONTROL BOX

6.3 in.

(160 mm)

The control box extends 2.75 in. (70 mm) into the counter and has a 40 in. (1 m) long cable.



13.1 in.	0.5 in.
(333 mm)—————————————————————————————————	(13 mm)
	15.1 in. (384 mm)

MODI	L WIDTH	HEIGHT	DEPTH	VOLTS [50/60 Hz]	WATTS	AMPS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
ISDI3	15.1 in. (384 mm)	6.8 in. (173 mm)	15.1 in. (384 mm)	208¹- 240	3,500	16.8- 14.6	6-20P	19 lb. (8.5 kg)	15 lb. (7 kg)

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regarding installation or use.

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