



ADVENTYS

INDUCTION

CONCEPT

INVISIBLE INDUCTION FOR BUFFETS

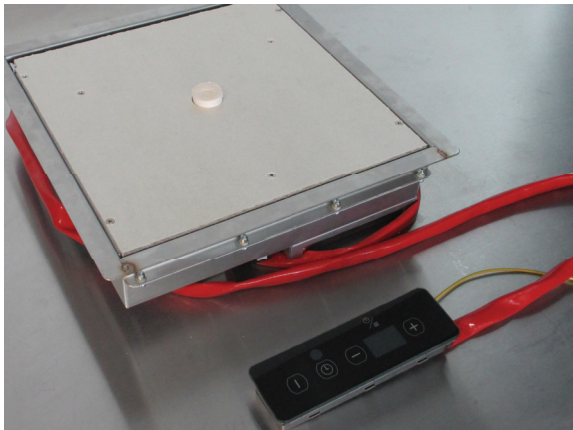
High energy efficiency (90%) and your serving area stays cool too!

- 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

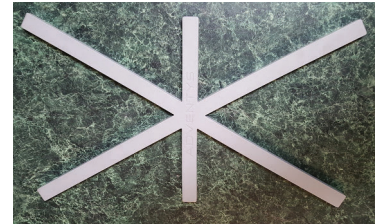


GL650UC with control panel

- Designed for buffet use under 3/4" (2 cm) stone countertop
- 7 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 1/4" x 3/8"
(can be field modified to 10" x 10" x 3/8")

FEATURES

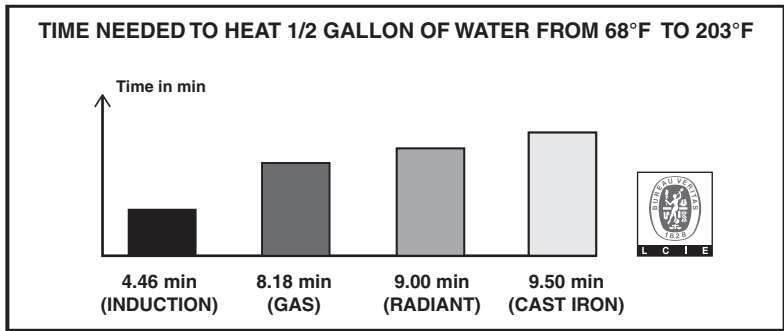
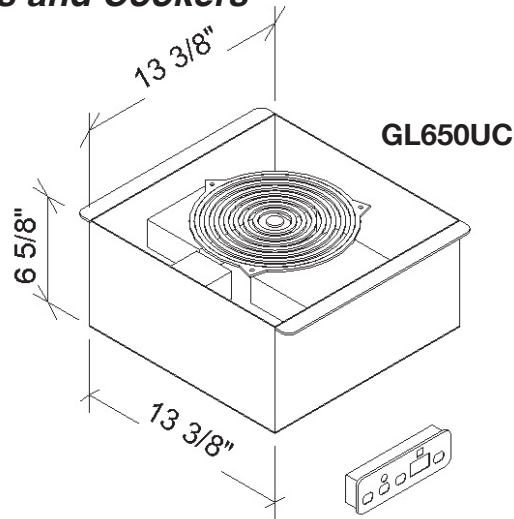
- Raises water in chafing dish up to approximately 190°F
- Induc' Mate* needs to be placed in approximate location only
- No RFD or expensive trivets required
- Suitable with natural or engineered stone, concrete or glass
- Stainless steel frame attaches to underside of stone counter-top
- Body attaches 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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