



765 Westminster Street – Providence, RI 02903 – 401-273-3300 – www.equipex.com



COUNTERTOP INDUCTION GRIDDLE

- ◆ Multi-layer two zone griddle
- ◆ Capacitive touch control panels
- ◆ 12 temperature levels (122°F – 536°F)
- ◆ Fast preheat times: 2 minutes to 400°F
- ◆ Lower operating temperature due to energy efficiency and heat concentration
- ◆ Easy to clean with water and ice cubes
- ◆ With drain and grease container
- ◆ 208/240V/1 – 6.0 Kw – 25/29A – cord & plug
- ◆ Size: 27-3/8"W x 18-1/2"D x 10-1/2"H
- ◆ Griddle Size: 27"W x 15"D
- ◆ Shipping weight: 105 lbs.



GLP6000 INDUCTION GRIDDLES

WARRANTY: 2 year limited parts and labor

INDUCTION GRIDDLE COUNTERTOP OR SEMI-RECESSED STYLE



BGIC 3000/3600 INDUCTION GRIDDLE

- ◆ Multi-layer single zone griddle
- ◆ Capacitive touch control panels
- ◆ 12 temperature levels (122°F – 536°F)
- ◆ 3 preset settings
- ◆ Lower operating temperature due to energy efficiency and heat concentration
- ◆ Easy to clean with water or ice cubes
- ◆ With drain and grease container
- ◆ 208/240V/1 – 3.0/3.6 Kw – 12/14 or 15/17A
- ◆ Cord and plug – Shipping weight: 63 lbs.
- ◆ Overall size: 15-1/2"W x 20-3/4"D x 7-7/8"H
- ◆ Griddle size: 11-3/4"W x 14-3/4"D



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THE BENEFITS OF PLANCHA INDUCTION GRIDDLES

◆ SPEED:

While most traditional electric or gas griddles and planchas need to be turned on before service and take from 45 minutes to an hour to heat up, Adventys plancha reaches 400°F in 2min. The Adventys induction plancha is turned on only when you need it, saving energy - GREEN and ecologically friendly.

◆ RECOVERY:

Traditional griddle plates are very thick to store heat to overcome a dramatic temperature drop when refrigerated or frozen food is cooked. The Adventys induction griddle surface is a specially designed composite with a temperature sensor to accurately **analyze and read the temperature constantly**. When cold food is placed on the surface, the induction griddle sends full power resulting in virtually no temperature drop **NO MATTER HOW MUCH FROZEN FOOD** is being cooked. VERY accurate surface temperature occurs - within +/- 1°F to cook perfectly.

◆ FLEXIBILITY:

Unlike regular griddles that reach very high temperatures to overcome recovery issues, sometimes excessively burning the outside of the food, Adventys induction griddles have a range of temperature from 122°F to 536°F. Cooking can be performed quickly at lower temperatures, preserving the natural flavors and increasing culinary intensity - from fish & sea food to any sort of meat and vegetables. Even some desserts customarily done in a fry pan can be finished on the induction griddle.

◆ CLEANING:

Place ice cubes or water on the plancha while it is hot and remove the food residue with the spatula (included). Other griddles reach temperatures that are so high that the surface changes color. Cleaning a traditional griddle requires a lot of physical energy and time to scrape the burned food residue off.

Griddles and planchas need to be turned on before service and take from 45 minutes to an hour to heat up, Adventys plancha reaches 400°F in 2min. The Adventys induction plancha is turned on only when you need it, saving energy - GREEN and ecologically friendly.