eurodib

Professional Foodservice Equipment & Supplies

DOMESTIC INDUCTION COOKER

Cooking by induction is not new but is often misunderstood. Alternating currents introduced to a copper coil inside the cooktop create an electromagnetic reaction between the coil and compatible cookware. The energy created by this reaction is induced directly into your cooking vessel, causing it to heat up. This method speeds up the heating process, and the risk of injury and fire hazards is greatly reduced due to the absence of direct heat or open flames.

MODEL: C1823

- Power: 120V, 1800W, 5-15P
- Range: 150 - 450°F (65 - 232°C)
- Construction: Hard plastic
- Cooking surface: High quality glass
- Number of fans: 1
- Timer: 0 - 180 mins.
- Dimensions: 14.5" L x 11.4" w x 2.1" H
- Net weight: 4 lbs
- Ship Dims: 18" L x 18" W x 9" H
- Ship weight: 9 lbs





4.7" – 8.6"

* For use with induction compatible cookware. The power will completely shut off if (a) the wrong type of cookware is used, (b) no cookware is present, or (c) if the unit's temperature exceeds normal range.

Warranty: One year parts & labor



5-15P

C ETL LISTED US
Intertek

eurodib
US 334 Cornelia St. #272, Plattsburgh, NY 12901 | **CAN** 120 rue de la Barre, Boucherville, QC J4B 2X7
1 888 956 6866 | **customerservice@eurodib.com** | **www.eurodib.com**