eurodib
SWI3500



The SWI3500 Super Wide Commercial Induction Cooker delivers powerful, precise heating for commercial kitchens. Designed for efficiency and ease of use, it combines intuitive controls, rapid temperature adjustment, and a compact footprint to help operators achieve consistent cooking results while maximizing valuable countertop space.

FEATURES

- Heavy-duty vitroceramic glass cooking surface provides exceptional durability and easy cleaning.
- Adjustable power and temperature modes allow precise control for a wide range of cooking applications.
- Compatible with cookware from 4.5 to 14 inches in diameter for added versatility in the kitchen.
- Advanced safety system automatically shuts off power when incompatible cookware is detected, no cookware is present, or the unit exceeds normal operating temperatures.

1 YEAR WARRANTY
PARTS AND LABOR

SPECIFICATIONS

Voltage: 208 – 240V

Watts: 3500W

Vitroceramic glass surface

Temperature range:
140 – 460°F (60 – 238°C) in 30° increments

Number of fans: 5

Compatible cookware size:
4.5 – 14 in (11 – 35 cm)

Dimensions:
Length: 22.2 in (55 cm)
Width: 18.1 in (45 cm)
Height: 5.1 in (12 cm)

Connection:
6-20P
(208 – 240 V)

Net weight: 29 lb (13 kg)

Intertek

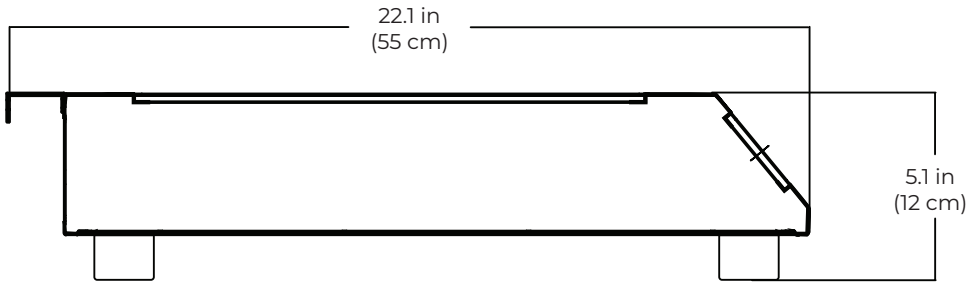
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SW13500

SIDE VIEW



TOP VIEW

