



INDUCTION

CONCEPT

INDUCTION COOKERS FOR PROFESSIONALS

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

- ☐ Stainless steel casing
- ☐ Drop-in installation
- ☐ Stainless steel flush mount frame
- ☐ Easy to clean capacitive touch controls
- ☐ Superior airflow and cooling fans permit all day use
- ☐ Automatic pan detection / power supply monitor
- ☐ Controlled high temperature feature for stir fry and sauté for cooking models
- ☐ Precision low temperature control for sauces and chocolates
- ☐ Empty pan security/automatic overheating protection
- ☐ Small article protection/oil auto ignition shutoff



- ☐ Removable grease filter to clean air intake
- ☐ Convenient integrated control in top of glass standard
- ☐ Optional remote control panel available

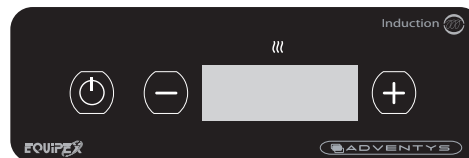
LEO 1

**GL650 DI, GL1800 DI
GL3000 DI**

120 V
208/240 V



Optional remote
control panel



- Drop-in buffet use
- Durable 4 mm vitroc ceramic glass
- 7½" coil for warming or cooking

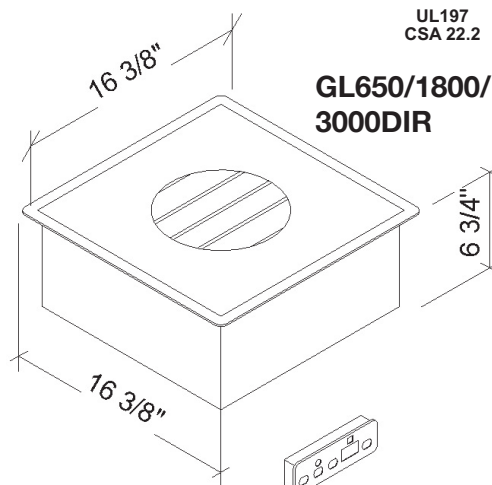
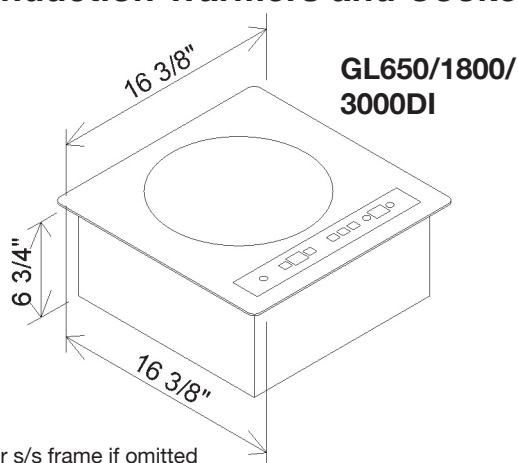
- Integral control panel: on/off + (+/-) + power level + 99 min. timer [9 (GL650) or 20 (GL 1800/3000) power levels]
- Integral stainless steel mounting top frame
- Two (2) cooling fans
- Optional remote control panel connected to unit with 5'-0" wire harness



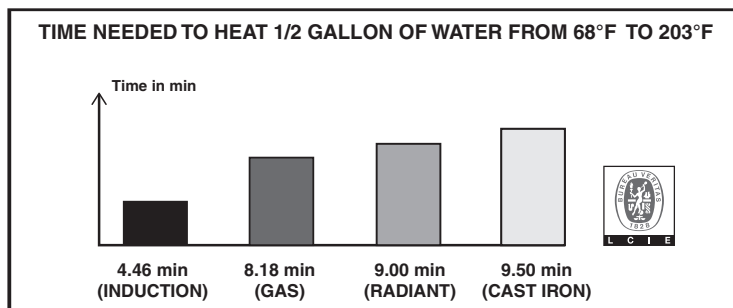
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Drop-in Induction Warmers and Cookers



*Deduct 1½" for s/s frame if omitted



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**.

SPECIFICATIONS

NOTES: 1) REQUIRES THE USE OF INDUCTION READY COOKWARE
2) ADD 6" CLEARANCE UNDER AND ADEQUATE VENTILATION

MODEL	ELECTRICAL	DIMENSIONS	CUT OUT SIZE	SHIPPING WEIGHT	NEMA PLUG
GL650DI	120V, 1PH 0.65KW, 6 Amps	16⅜"W x 16⅜"D x 6¾"H	14"W x 14"D	18 lbs	5 - 15P
GL650DIR*	120V, 1PH 0.65KW, 6 Amps	16⅜"W x 16⅜"D x 6¾"H	14"W x 14"D	20 lbs	5 - 15P
GL1800DI	120V, 1PH 1.8KW, 15 Amps	16⅜"W x 16⅜"D x 6¾"H	14"W x 14"D	18 lbs	5 - 15P
GL1800DIR*	120V, 1PH 1.8KW, 15 Amps	16⅜"W x 16⅜"D x 6¾"H	14"W x 14"D	20 lbs	5 - 15P
GL3000DI	208/240V, 1PH 3.0KW, 13/15 Amps	16⅜"W x 16⅜"D x 6¾"H	14"W x 14"D	18 lbs	6 - 20P
GL3000DIR*	208/240V, 1PH 3.0KW, 13/15 Amps	16⅜"W x 16⅜"D x 6¾"H	14"W x 14"D	20 lbs	6 - 20P
*GL DI Control Panel	with 5'-0" wire harness	6¾"W x 1⅞"D x 2¼"H	6⅞"W x 1¾"H	N/A	N/A

WARRANTY: Limited 2 years parts and labor



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