



# 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

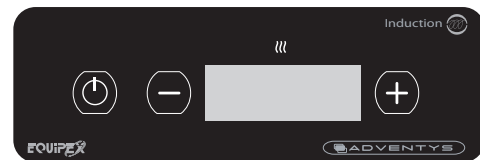
### LEO 1

**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

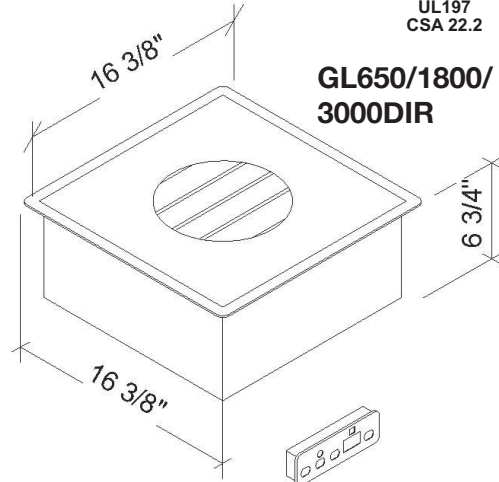
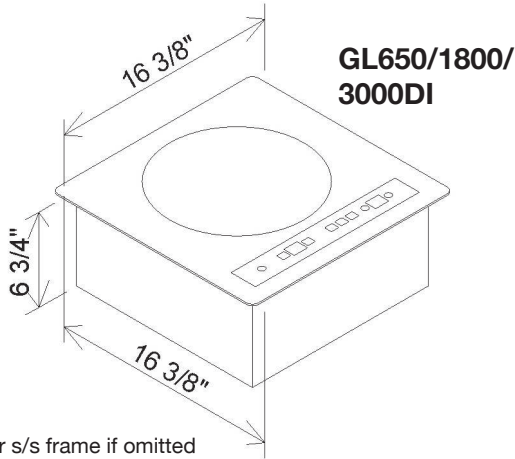
- Integral control panel: on/off + (+/-) + power level + 99 min. timer [9 (GL650) or 20 (GL 1800/3000) power levels]
- Integral stainless steel mounting top frame
- Two (2) cooling fans
- Optional remote control panel connected to unit with 5’-0” wire harness



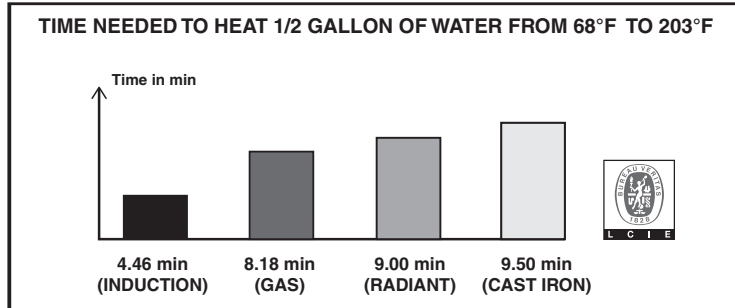
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**Drop-in Induction Warmers and Cookers**



\*Deduct 1 1/2" 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<br>0.65KW, 6 Amps        | 16 3/8"W x 16 3/8"D x 6 3/4"H | 14"W x 14"D        | 18 lbs          | 5 - 15P   |
| GL650DIR*            | 120V, 1PH<br>0.65KW, 6 Amps        | 16 3/8"W x 16 3/8"D x 6 3/4"H | 14"W x 14"D        | 20 lbs          | 5 - 15P   |
| GL1800DI             | 120V, 1PH<br>1.8KW, 15 Amps        | 16 3/8"W x 16 3/8"D x 6 3/4"H | 14"W x 14"D        | 18 lbs          | 5 - 15P   |
| GL1800DIR*           | 120V, 1PH<br>1.8KW, 15 Amps        | 16 3/8"W x 16 3/8"D x 6 3/4"H | 14"W x 14"D        | 20 lbs          | 5 - 15P   |
| GL3000DI             | 208/240V, 1PH<br>3.0KW, 13/15 Amps | 16 3/8"W x 16 3/8"D x 6 3/4"H | 14"W x 14"D        | 18 lbs          | 6 - 20P   |
| GL3000DIR*           | 208/240V, 1PH<br>3.0KW, 13/15 Amps | 16 3/8"W x 16 3/8"D x 6 3/4"H | 14"W x 14"D        | 20 lbs          | 6 - 20P   |
| *GL DI Control Panel | with 5'-0" wire harness            | 6 3/4"W x 1 1/2"D x 2 1/4"H   | 6 7/16"W x 1 3/4"H | N/A             | N/A       |

**WARRANTY: Limited 2 years parts and labor**



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