





A variety of models to choose from

Features and Benefits

Energy efficient Maintains constant temperature, self contained energy in cookware (no heat loss).

Instantaneous heat Induction cooker heat level adjusted instantaneous and with great precision.

Direct energy supply Energy supplied directly and transferred to cookware by magnetic field.

Cooler stovetop & kitchens Stovetop barely gets warm (only cookware) and therefore food tends not to burn. Less heat means cooler and comfortable work environment (less hazardous).

Low maintenance Easy to clean. **Digital screen** Easy to read.

Adaptable Suitable for pots/pans with diameters between 4 ¾" – 10 ¼". Weight capacity of up to 35 lbs.

Induction compatibility Cookware must be made of a magnetic-based material, i.e. cast iron or magnetic stainless steel. Aluminum, copper or glass, including Pyrex will not work. Magnet adhering to cookware will validate compatibility.

Safety features 9 seconds shut down (incorrect type of cookware applied, or no cookware is placed on the stovetop).

Warranty (1) years parts and labor.

IHE3097 P1

Modern design Top of the line, German Schott glass $(10.8" \times 10.8")$, stainless steel frame.

Efficient temperature level 140-390°F (60-240°C).

Dimensions 13" W \times 16 ½" D \times 4" H, 120 volts, 1800 watts, 60 hertz, 15 amps.

P3D

Modern design Soft-touch display, standard glass cooktop, hard plastic frame.

Efficient temperature level 11 levels from 140-450°F (60-232°C) in increments of 30 degrees.

Accurate Timer 5-150 minutes with increments of 5 minutes.

Dimensions 12" W \times 15" D \times 1 ½" H, 120 volts, 1600 watts, 60 hertz, 13 amps.

