

Product Data Sheet

No. **76500** - 10/12

MAX BURTON® PROCHEF™ COMMERCIAL INDUCTION COOKTOP

PRODUCT NUMBER: 6500 - PROCHEF™-1800 COMMERCIAL INDUCTION COOKTOP
6530 - PROCHEF™-3000 COMMERCIAL INDUCTION COOKTOP



I. GENERAL DESCRIPTION

Features: The Max Burton® ProChef™ Commercial Induction Cooktops are available in two models. Each meet ETL-US (UL197), ETL Sanitary (NSF-4), CE, FCC, and ROHS requirements for electric cooking appliances; and are made with durable stainless-steel and commercial-grade materials. They feature 10 temperature levels (100°F - 464°F), 170-minute timer, touch screen controls with function lock, cookware detection, overheat sensor, and auto shut-off. The differences between the two models include:

- ProChef-1800: 1800 watts, 120V, and seven power levels between 500w and 1800w.
- ProChef-3000: 3000 watts, 220V, and 13 power levels between 500w and 3000w.

Induction cookware is required, or use with the #6010 Induction Interface Disk which allows you to use most non-induction rated cookware. Operating efficiency will vary depending on the cookware type, size, and the efficiency of the heat transfer.

Benefits: These commercial induction cooktops are ideal for restaurant, catering, or commercial/ industrial kitchen operations. They are constructed from high-quality materials and include all required

specifications for electronic cooking appliances. Choose from either a 120V or 220V model, depending on the application.

The #6010 Induction Interface Disk could be a huge cost savings because it eliminates the need to replace existing cookware if it isn't rated for induction use.

Uses: The Induction Cooktop may be used in the back kitchen or front of house at an omelette station or table-side cooking. It is also ideal for catering, commercial/ industrial kitchen operations, buffet, home, office/ workplace, or gourmet kitchen as an extra burner. Because it is safe to use, it is ideal for use in a dorm or assisted living facility as a main cooking appliance.

Warnings: Read all instructions before using. This unit emits an electromagnetic field. Persons with cardiac implanted pacemakers or other implantable heart devices should consult with their physician before using. Do not use abrasives or solvents to remove grease or dirt. Do not submerge in water or place extremely heavy objects on the ceramic plate. Do not use if the ceramic plate is broken. The cooking surface becomes hot where it comes in contact with the cookware. Allow it to cool before touching.

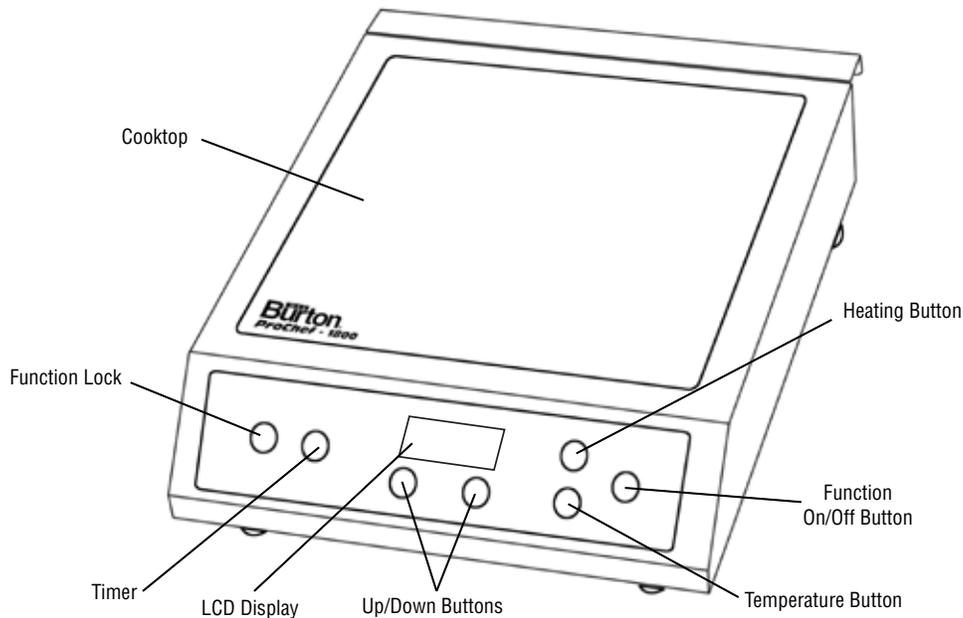
Accessory:

#6010 Induction Interface Disk (sold separately)

Packaging:

Each box #6500 or 6530:	11 lbs. (4.98 kg)	1.14 CF (0.03 CM)	16" L x 6.25" W x 19.8" H
Case #6500 (2/case):	19 lbs. (8.6 kg)	2.23 CF (0.11 CM)	16" H x 12.25" W x 19.68" H
Case #6530 (1/case):	11 lbs. (4.98 kg)	1.2 CF (0.03 CM)	16" L x 6.7" W x 19.68" H

II. DIAGRAM



III. SPECIFICATIONS

Power Source	ProChef-1800: 120 volt - 15 A, 60 Hz ProChef-3000: 220 volt - 15 A, 60 Hz
Output	500 - 1800W
Power Levels	ProChef-1800: 1-7 (500-1800w) ProChef-3000: 1-13 (500-3000w)
Temperature Range	100°F - 464°F
Cord Length	6 ft.
Weight	15.5 lbs
Dimensions	12.87" L x 15.35" W x 3.94" H
Glass Cooktop Dimensions	11" x 11"
ETL-US	Complies to UL Standard 197
ETL Sanitary	Approved to NSF-4
FCC	Complies with FCC Rules Part 18
Other Regulatory Approvals	CE & ROHS
Safety Features	Overheat sensor, non-suitable cookware detector, improper voltage supply detection

IV. MISCELLANEOUS

Note: Induction-rated cookware is constructed with cast iron, carbon steel, enamel steel, magnetic stainless steel. Copper, aluminum, non-magnetic stainless steel (18/10 & 18/8) are suitable for use with the #6010 Induction Interface Disk.

V. WARRANTY

1-year performance warranty on all products from date of purchase. Report to home office or local Aervoe representative for examination. Because Seller cannot control Buyer's handling or use of product, Seller makes no warranty expressed or implied when not used or stored in accordance with directions. Seller shall not be liable for cost of labor, incidental or consequential damages, and this warranty is limited to replacement of product or credit of purchase.