

COUNTERTOP INDUCTION COOKERS

Safer than traditional gas or electric resistance burners, induction cooktops use magnetism to rapidly heat up induction cookware, which in turn heats up food. The ideal choice for tableside, catering and buffet-line cooking, induction cooktops are faster and more efficient than installed gas stovetops.

- ◆ Stainless steel body construction
- ◆ Compact, easy-to-clean, portable
- ◆ Easy to use digitally controlled wattage and temperature from warming to cooking for optimal cooking efficiency, control and speed
- ◆ High-impact and high-heat resistant 11-13/16" x 11-13/16" (299mm x 299mm) glass-ceramic cooking surface
- ◆ Accommodates pan sizes between 4-1/2" (114 mm) to 10-1/2" (267mm)
- ◆ Small-article and pan detection
- ◆ Timer up to 150 min (2-1/2 hours)
- ◆ Auto safety shut-off
- ◆ One year parts and labor warranty

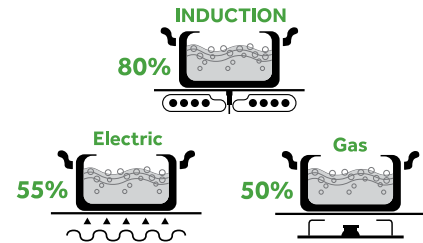
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FOR INDUCTION-
READY
COOKWARE

ITEM	OVERALL DIMENSIONS			POWER	PLUG	SHIP WEIGHT
	LENGTH	DEPTH	HEIGHT			
EICS-18	14-3/16"	18-1/8"	5-1/8"	120V-60Hz, 1800W, 15A	NEMA 5-15P	37.5 lbs (17.01 kgs)
EICS-18C	(360mm)	(460mm)	(129mm)	120V-60Hz, 1800W, 15A	NEMA 5-20P	
EICS-34				240V-60Hz, 3400W, 14A	NEMA 6-20P	

ITEM	DESCRIPTION	UOM	CASE
EICS-18	US	Set	1/2
EICS-18C	Canada	Set	1/2
EICS-34	US and Canada	Set	1/2

winco[®] SPECTRUM[™] COUNTERTOP INDUCTION COOKERS

Heat Efficiency Comparison



EICS-SERIES

EICS-18
For U.S. only



EICS-18C
For Canada only



EICS-34
For U.S. and Canada



DISPLAY PANS

ITEM	DESCRIPTION	SIZE (DIA X H)	UOM	CASE
SSOP-8	8"	8" x 1-3/4"	Each	1/6
SSOP-9	9-1/2"	9-1/2" x 2"	Each	1/6
SSOP-11	11"	11" x 2-1/8"	Each	1/6
SSOP-12	12-1/2"	12-1/2" x 2-1/4"	Each	1/2
SSOP-14	14"	14" x 2-1/4"	Each	1/2



PREMIUM DISPLAY PANS STAINLESS STEEL



SSOP-8



SSOP-11



SSOP-14

SSOP-SERIES

