

Tarrison Induction Servery Systems provide energy efficiency, safety and performance for your in-line or remote cooking needs. The perfect System for sauté, pasta, omelettes and more, Tarrison provides the widest variety of Induction Systems in the industry. Choose from single or double hobs; flat top or wok; 1800, 2500, 3500 or 5000 watts of power.



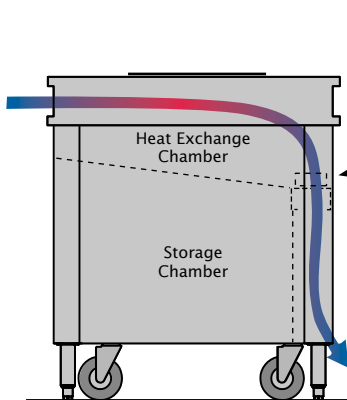
36" Induction Servery
Model No. TS1-36004
shown with optional doors

Uses:

- Saute and Soup Station
- Pasta Station
- Breakfast/Omelette Station
- And many more
- Available in standard lengths of 24", 30", 36", 42", 48" & 62"; custom length on request
- Standard depth 32", available 36" and 42" on request - P.O.A.
- 58 different top configurations available in 4 different wattages by simply choosing from the Top Guide on page 9
- External fan technology to keep unique heat chamber cool during peak periods

Additional Options Available:

- Anti-chip stainless frame for DI-18 and DI-25 - see page 6
- Solid Surface Tops
- Sneeze Guards
- Single and Double Overshelves
- Receptacle Boxes
- Tray Rails
- Kick Plates
- Many more to choose from - see the Tarrison Products Servery Systems and Stainless Steel Cabinet Series catalogue



Every Induction Servery unit is supplied with an External Fan Assembly (in addition to the internal fan) to help direct the hot air flow outside the bottom of the Servery. See page 6

Look to Tarrison's complete line of products to complement your Induction needs:

