

Back Line Induction



Model No. RBI-72-4WB
(Pan not included see page 5)

Refrigerated Base Induction Station - Back Line

- Combine condiment prep with refrigerated storage base and induction cooking to create a profit centre
- Reduce prep time and 'meal to plate' time
- Choose from 2200W Wok Style or 4000W Flat Top Induction (or a combination of both – call your Tarrison representative)
- Choose from 36" or 72" Refrigerated Prep Table

Model No. Wok Induction	Model No. Flat Top Induction	Size L" x D" x H"	Weight lbs.
RBI-36-2WB	RBI-36-2B	35.5 x 36.5 x 35.25	290
RBI-72-4WB	RBI-72-6B	71.5 x 36.5 x 35.25	580



Model No. RDI-52-4B
(Pans not included)

Refrigerated Drawer Induction Station - Back Line

- Combine refrigerated storage base and induction cooking to create a profit centre
- Reduce prep time and 'meal to plate' time
- Heat Exchange Chamber integrated into Induction Cooker module
- Choose from Wok Style or Flat Top Induction Cookers, 3000W per burner (or a combination of both)
- Choose from 52", 60", 72", 84" or 96" Refrigerated Prep Table

Model No. Wok Induction	Model No. Flat Top Induction	Size L" x D" x H"	Weight lbs.
RDI-52-2WB	RDI-52-4B	52.25 x 32 x 35	440
RDI-60-3WB	RDI-60-6B	60 x 32 x 35	520
RDI-72-4WB	RDI-72-6B	72.25 x 32 x 35	650
RDI-84-4WB	RDI-84-8B	84 x 32 x 35	700
RDI-96-5WB	RDI-96-10B	95.5 x 32 x 35	790



Model No. TSI-48010B

Server Base Induction Cooktop Station - Back Line

- For fast, efficient cook line operation – 6000 watts of power per drop in hob
- Heat Exchange Chamber integrated into ambient storage base with perforated doors
- Standard in Flat Top style – add Wok style or a combination of both – call your Tarrison representative
- Flat Top available standard in 24" two burner 6KW, 48" four burner 12KW and 62" six burner 18KW

Model No. Flat Top Induction	Size L" x D" x H"	Weight lbs.
TSI-24004B	24 x 32 x 35	200
TSI-48010B	48 x 32 x 35	350
TSI-62010B	62 x 32 x 35	450



Drop-in Woks available in 3000W or 5000W, see page 9 for top configurations