



## Step Up Induction and Ingredient Stations

- For use on front line, back line or as 'stand alone' stations
- Convenient raised back row allows easy access to all cookers and/or ingredient pans
- Step Up Induction standard in 24" wide Wok Style – also available Flat Top or a combination of both – call your Tarrison representative
- Step Up Ingredient standard in 16" wide with eight 1/6th 4" deep pans – custom configurations available on request



Model No.	Description	Size L" x D" x H"	Weight lbs.
SUI-24-2W	Induction Wok with two each 3kw	24 x 32 x 35	185
SUIS-16	Ingredient Station with eight 1/6th pans	16 x 32 x 35	90

## Hot Pot (Shabu Shabu)

**Hot Pot (or Shabu Shabu)** is an ancient Asian tradition of cooking in a hot pot at the centre of the dining table – similar to fondue or steamboat. Common dishes for this style of cooking include thinly sliced meats, vegetables and seafood – typically with a dipping sauce of the patron's choice. To facilitate this style of cooking, **Tarrison** offers a range of **Built-In style Induction Cookers** that can be dropped into the dining table. The patron is able to control the cooking temperature, within the parameters set by the facility owner, by adjusting the temperature knob as shown in the image below.



See page 6 for Built-In Induction options

