

Induction - SERVERY SYSTEMS

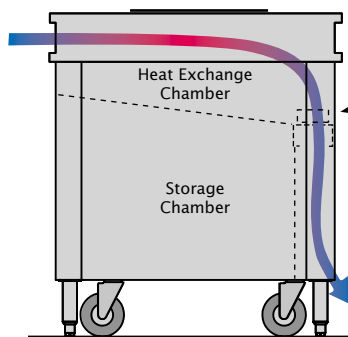
Tarrison Induction Servery Systems provide energy efficiency, safety and performance for your in-line or remote cooking needs. The perfect System for sauté, pasta, omelettes and more, Tarrison provides the widest variety of Induction Systems in the industry. Choose from single or double hobs; flat top or wok; 1800, 2500 or 3500 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"
 - Standard depth 32", available 36" and 42" on request - P.O.A.
 - 45 different top configurations available in 3 different wattages by simply choosing from the following Top Guide
 - External fan technology to keep unique heat chamber cool during peak periods



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.

Additional Options Available:

- Anti-chip stainless frame for DI-18 and DI-25
- Solid Surface Tops
- Sneeze Guards
- Single and Double Overshelves
- Electrical Load Centre
- Tray Rails
- Kick Plates
- Many more to choose from



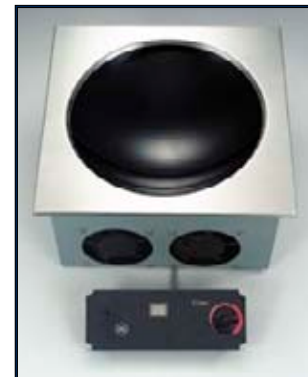
Model DI-18-1 1800W*
*1500W in Canada
Model DI-25-1 2500W
14.25" x 15.0" OD



Model DI-35-1
3500W
15.25" x 15.25" OD



Model DI-60-2
2 x 3000W
27.5" x 17.75" OD



Model DW-30-1
3000W
comes complete with pan
15.25" x 15.25" OD