

# Induction - SERVERY SYSTEMS

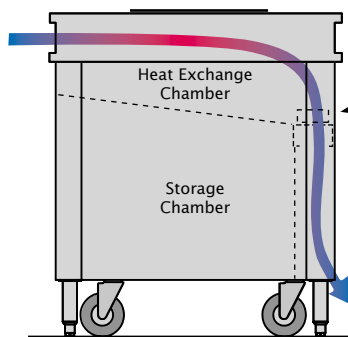
Tarrison Induction Servery Systems provide energy efficiency, safety and performance for your in-line or remote cooking needs. The perfect System for sauté, pasta, omelettes and more, Tarrison provides the widest variety of Induction Systems in the industry. Choose from single or double hobs; flat top or wok; 1800, 2500, 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 25
- 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
- Receptacle Boxes
- 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 shown  
Model DI-35-1 3500W  
15.25" x 15.25" OD  
Model DI-50-1 5000W  
15.8" x 15.8" OD



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



Model DW-30-1 shown  
Model DW-30-1 3000W  
15.25" x 15.25" OD  
Model DW-50-1 5000W  
15.8" x 15.8" OD