

Champion

COOKSERIES



APW
wyott®

versatile, dependable, profitable cooking solutions
for restaurants of every size

 **Standex**
Food Service Equipment Group

Introducing NEW Induction Cook Series



Advantages of Induction Cooking

Faster – Induction heats the pan directly resulting in faster and more precise cooking

Lower Operating Cost – Induction cooking is far more energy efficient than gas or traditional electric ranges. In fact, when using an electric induction cooktop, 90% of every dollar you spend on energy goes right in the pan.

- Gas delivers only 45-50% to the pan and traditional electric about 55-60%.
- When you remove the pan from the induction cooking surface, the induction cooktop immediately goes into standby / energy savings mode.

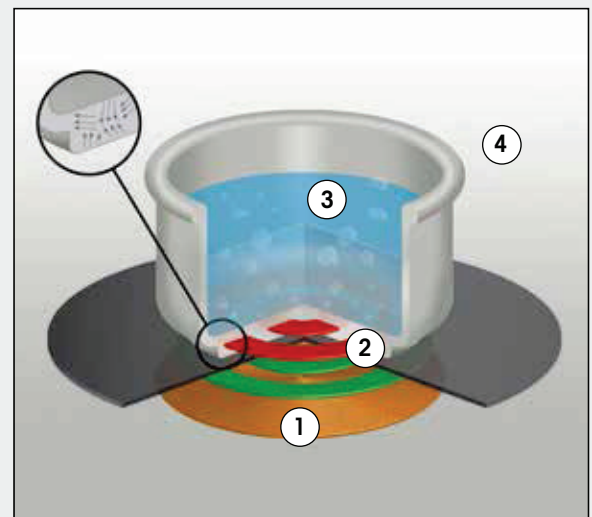
Safer – Induction cooktops are much safer than gas or other electric surfaces since there is no open flame, red-hot coil or other radiant heat source to ignite fumes or flammable materials.

Cleaner – No burners, no elements, or drip pans to empty or clean - just use a damp cloth and wipe over the flat, easy-to-clean surface.

Cooler – Gas or electric ranges waste up to (and usually more) than half the heat they generate. The waste heats the kitchen instead of the food and contributes massively to structural cooling costs. With an electric induction range, almost no ambient heat is produced, since all the heat is being generated in the pan itself.

How It Works

- 1 - **Electronic control** sends current to the inductor coil producing a magnetic field.
- 2 - **Magnetic fields** induce heat-producing currents into the cookware.
- 3 - **Cookware** must be induction approved (ability to magnetically couple): the heat generated in the cookware transfers to the food, heating the food
- 4 - **Sensors** detect and maintain the temperature of the cookware; once the cookware is removed from the heating element or the element is turned off, the heat generation stops. Nothing outside the cooking vessel is affected by the magnetic field.



APW Wyott Induction Cook Series

Product Features

COMMERCIAL GRADE ELECTRONICS Every electronic component was specified with the commercial kitchen environment in mind including robust internal components, grease filters and high capacity cooling provided for demanding commercial kitchen environments.

SELF DIAGNOSTICS Inside each induction control is a built-in microprocessor that monitors key internal components 120 times per second. It works to protect and to check for any problems associated with overheating, blocked airflow and almost anything else you can imagine.

HEAVY DUTY CERAMIC GLASS SMOOTHTOP Our glass top can withstand temperatures up to 1000°F. Certainly tough material, but very easy to clean! Made by Schott Glass which is the highest quality supplier of commercial cooktop surfaces.

EASY TO USE CONTROLS

Cook by the numbers and heat level visual display.



Front of the House Cooking

With APW Wyott front of house induction products, chefs and cooks around the world can enjoy the benefits of induction cooking with the confidence they have come to rely on with heavy-duty back of the house cookline. Our Buffet Drop-in units drop directly into counters and our Commercial Saute Ranges set up directly on counters for display cooking creating a complete cooking experience for your customers.

Commercial Saute Induction Range

Flat Table Top Induction with rotary power control

- 2500W, 208 /240V, 50/60HZ
- 1800W, 120V, 50/60HZ
- 13 x 16 5/8 x 4 3/8
- Table top w/ 1 inch feet
- 9 power setting and 5 hold temperatures
- 9 lbs
- ETL, NSF, CE



Back of the House Cooking

Chefs and cooks have come to rely on high quality equipment that will withstand high volume production allowing them to deliver precise cooking results on a variety of menu items. APW Wyott offers three countertop back of the house induction units that will deliver the perfect results while lowering utility costs and providing a cleaner and safer environment.



Matches Champion Cook Line

- Single 3.5KW, Dual 7 KW and 14 KW Quad Hob models
- 3500W, 208/240V, 50/60HZ per Hob
- 19 power settings / 20 hold temperatures
- ETL, NSF

Induction Cook Series to be used with induction-ready cookware:

- Ferrous Stainless Steel
- Iron
- Cast Iron



Champion Cook Series Cookline

Engineered with the latest technology, the Champion Cookline completely outperforms all other cooking equipment in its class in both power and durability! Premium features including APW Exclusive 180° valve controls for greater flame control and thermostatic snap action controls put the Champion Cookline ahead of its class. Backed by APW Wyott 2 year parts and labor warranty.



Charbroilers



Hottest Gas Burners Available

Each CharRock or Radiant Grill is equipped with a system of burners that can reach temperatures up to 825 degrees. This allows the operator to sear a steak and cook a hamburger in 20% less time than competitive grills.

Heavy-Duty Construction

Double walled steel combustion chamber stands up to years of high BTU volume usage.

Maximum Cooking Options

CharRock lava stones for a great smoky flavor or heavy-duty steel radiants for optimal heat control.

Multiple grate options

(1) Cast Iron meat grate allows the greatest broiling and charbroiling capabilities; (2) Stainless steel fish grate supports more delicate fish skewers and strips; (3) Flat griddle plate overlay.

Gas BTU Chart

Model	GCB-18i GCRB-18i	GCB-24i GCRB-24i	GCB-36i GCRB-36i	GCB-48i GCRB-48i
Size	18"	24"	36"	48"
BTUs	60,000	80,000	120,000	160,000

Field Convertible Gas Regulators

Griddles

The Highest BTU Output in the Industry

- Champion griddles outperform competitive griddles with over 25% more BTU power.
- 1" Thick Griddle plate
- Fast start ups and recoveries give you maximum power to handle surges in orders.
- Gas models available in manual or thermostatic control with snap-action controls.
- Griddles are also available in electrical models that feature snap-action controls.
- Gas "H" shaped burners heat surface evenly.
- Electrical griddles provide over 12% more power to the cooking surface than competitive models.
- Constructed of heavy-duty stainless steel to protect against rust and kitchen wear.

Electrical Power Chart

Model	EG-24i	EG-36i	EG-48i
240V	9KW	13.5 KW	18 KW
208V	6.75 KW	10 KW	13.5 KW



Gas BTU Chart

Model	GGM-18i GGT-18i	GGM-24i GGT-24i	GGM-36i iGGT-36i	GGM-48i GGT-48i
Size	18"	24"	36"	48"
BTUs	37,500	50,000	75,000	100,000

Field Convertible Gas Regulators

Hotplates

30% More BTU Power Than Competitive Models

- Each Champion hotplate is equipped with a series of 30,000 BTU cast iron burners.
- Turned to maximum power, the Champion cookline can bring a large pot of water to boil in 50% less time than the competition.
- Outstanding durability! Champion hotplates come equipped with heavy cast iron grates and heavy steel base construction.

Available In Standard Or Stepped Versions

- Champion hotplates come in configurations that are ideal for your kitchen.
- The standard version (front and back) comes in a 2, 4, and 6 burner model.
- The stepped models are available in 2, 4, and 6 burner configurations.
- Plus a narrow 2 and 3 burner option.
(2 burners / 60,000 BTUs, 3 burner / 90,000 BTUs)
- Champion hotplates are also offered in 2 burner electrical models featuring either high output coil loops or solid plate burners.



Gas BTU Chart						
Model	GHP-2i	GHPS-2i	GHP-4i	GHPS-4i	GHP-6i	GHPS-6i
Burners	2		4		6	
BTUs	60,600		120,000		180,000	

Field Convertible Gas Regulators

Electrical Power Chart		
Model	EHP	SEHP
240V	4.2 KW	4 KW
208V	4.2 KW	4 KW

Fryers

Compact Design With High Output

- Fits in tight counter space and is available in "large basket" capacity version (EF-30) or versatile "twin 15 lb." version (EF-30NT) Both come standard with two full size baskets.
- Reaches frying temperatures fast and maintains heat levels from one load to the next.
- Yellow cycling light alerts operator that unit is ready for the next batch of fries.
- Thick, stainless steel construction protects against kitchen wear and rust.



Electrical power chart			
Model	EF-15N	EF-30NT	EF-30
240V	4.3 KW	8.6 KW	12 KW
208V	5.7 KW	11.4 KW	12 KW



APW *wyott*®

APW Wyott is part of the Standex Food Service Equipment Group
along with other well-known cooking solutions.

