

Product Data Sheet

MAX BURTON® DIGITAL PROCHEF™-1800 DIGITAL PROCHEF™- 3000 INDUCTION COOKTOP

No. 76515 - 09/18



PRODUCT NUMBER: 6515: 120V/1800W MODEL
6535: 220V/3000W MODEL

I. GENERAL DESCRIPTION

Features: The Max Burton® Digital ProChef™ series of commercial induction cooktops are the industry's first with programmable and precise temperature control. They meet ETL-US (UL197), ETL Sanitary (NSF-4), CE, FCC, and ROHS requirements for electric cooking appliances; and are made with durable stainless-steel and commercial-grade materials.

Two models are available as listed above to accommodate 120V or 220V AC power. The #6535 model also features a larger 9" coil to handle larger cookware.

There are 4 modes of cooking:

- Programmable Cooking Mode: program up to 3 cooking conditions using different temperature and time settings
- Temperature Probe Mode: allows precise food temperature control within $\pm 5^{\circ}\text{F}$
- Temperature Mode: 15 levels from 100°F - 450°F
- Power Mode: adjust the wattage from 500W to 1800W or 3000W depending on model.

Also features touch screen controls, LCD display, control knob, timer, function lock, one-touch simmer and boil, cookware detection, overheat sensor, and auto shut-off. Includes a detachable temperature probe.

Benefits: This commercial induction cooktop is built tough for professional chefs in restaurant, catering, or commercial/industrial kitchen operations. Now with the Temperature Probe, precise food temperature control is possible within $\pm 5^{\circ}\text{F}$. And, the Programmable Cooking mode provides options for sous vide and slow cooking.

Uses: May be used in the back kitchen or front of house at an omelette station or table-side cooking. It is also ideal for catering, commercial/industrial kitchen operations, buffet, home, office/workplace, or gourmet kitchen as an extra burner. With precise temperature control and the temperature probe it is ideal for sous vide, beer brewing, and candy making.

Warnings: Read all instructions before using. This unit emits an electromagnetic field. Persons with cardiac implanted pacemakers or other implantable heart devices should consult with their physician before using. Do not use abrasives or solvents to remove grease or dirt. Do not submerge in water or place extremely heavy objects on the ceramic plate. Do not use if the ceramic plate is broken. The cooking surface becomes hot where it comes in contact with the cookware. Allow it to cool before touching.

Accessory:

#6010 Induction Interface Disk (sold separately)

Not recommended for use with the #6535 model or built-in induction units.

Packaging:

Each box #6515:	14 lbs. (6.4 kg)	0.83 CF (0.02 CM)	19" L x 6" W x 15" H
Case #6515 (2/case):	34 lbs. (15.4 kg)	2.3 CF (0.07 CM)	19.75" L x 13" W x 15.47" H
Each box #6535:	15.4 lbs. (7 kg)	1.5 CF (0.04 CM)	23.75" L x 6" W x 17.7" H
Case #6535 (1/case):	18.7 lbs. (8.5 kg)	1.6 CF (0.05 CM)	24.25" L x 6.5" W x 18.2" H

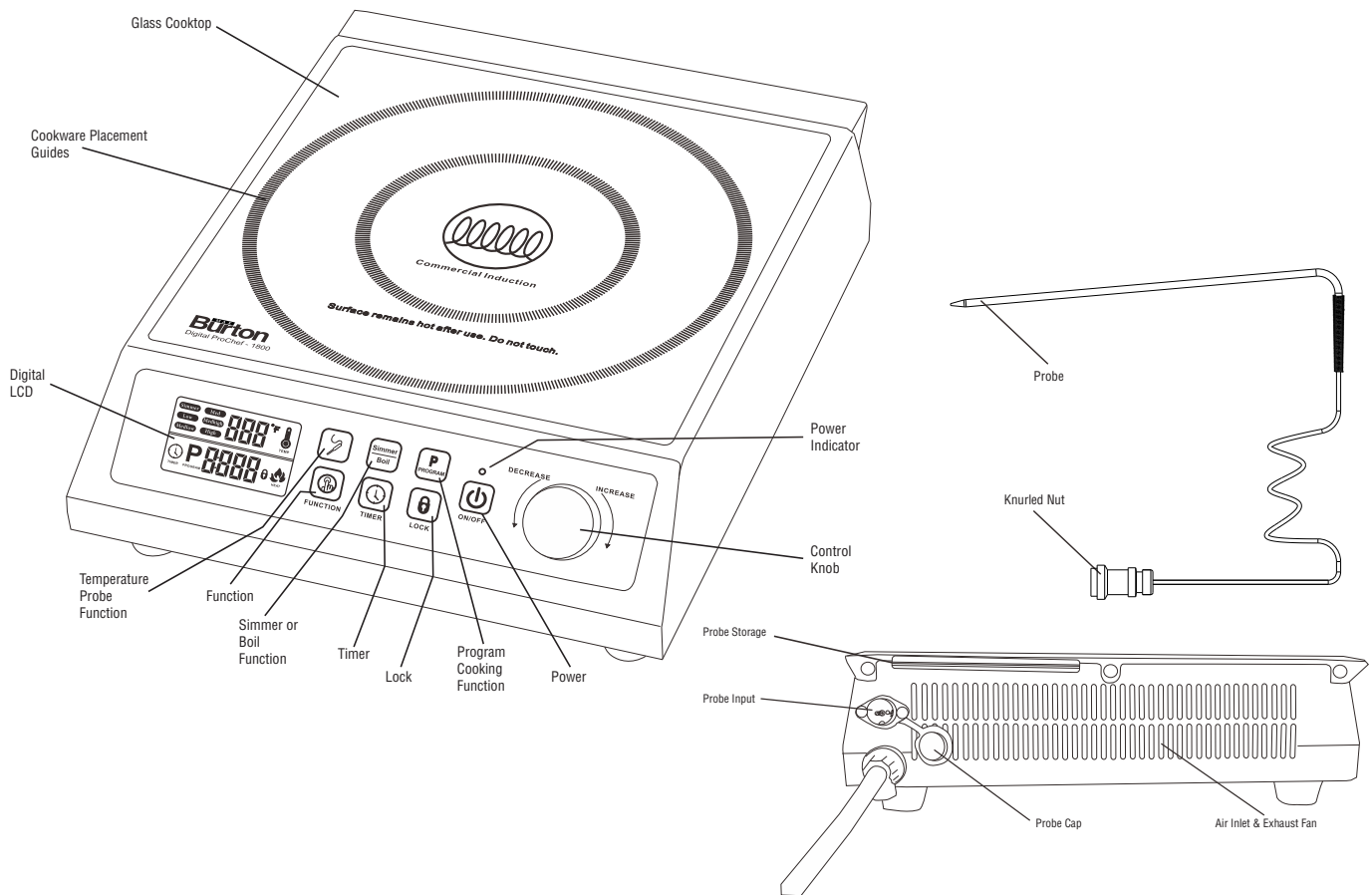


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II. DIAGRAM



III. SPECIFICATIONS

	#6515	#6535
INDUCTION TYPE	Commercial rated/NSF approved	Commercial rated/NSF approved
POWER SOURCE	120V/15A, 60Hz	220V/15A, 60 Hz
WATTAGE RANGE	500 - 1800 watts (PL1-PL10)	500 - 3000 watts (PL1-PL13)
TEMPERATURE RANGE	100°F - 450°F (15 settings)	100°F - 450°F (15 settings)
TIMER	<ul style="list-style-type: none"> • Temperature Probe & Program Cooking modes: Up to 480 minutes • Heat & Temperature modes: up to 180 minutes 	<ul style="list-style-type: none"> • Temperature Probe & Program Cooking modes: Up to 480 minutes • Heat & Temperature modes: up to 180 minutes
WEIGHT	11.5 lbs. (5.2 kg)	12.5 lbs. (5.7 kg)
DIMENSIONS	15.5" x 12.75" x 4" (39.37 x 32.39 x 10.16 cm)	16.75" x 13.2" x 3.97" (425 x 336 x 100 mm)
CORD LENGTH	5 ft. (1.52 m)	5 ft. (1.52 m)
GLASS COOKTOP DIMENSIONS	11.125" x 11.125" (28.26 x 28.26 cm)	11.25" x 11.25" (286 x 286 mm)
MAXIMUM WEIGHT LOAD	60 lbs. (cookware & contents)	75 lbs. (cookware & contents)
TEMPERATURE PROBE	8" Probe. Stainless steel.	8" Probe. Stainless steel.
SAFETY FEATURES	<ul style="list-style-type: none"> Non-suitable cookware detection Overheat protection Improper voltage supply detection 	<ul style="list-style-type: none"> Non-suitable cookware detection Overheat protection Improper voltage supply detection
APPROVALS	<ul style="list-style-type: none"> ETL US (conforms to UL STD 197) ETL Sanitary approved (NSF-4) Complies with FCC Part 18 	<ul style="list-style-type: none"> ETL US (conforms to UL STD 197) ETL Sanitary approved (NSF-4) Complies with FCC Part 18

IV. MISCELLANEOUS

Note: Induction-rated cookware is constructed with cast iron, carbon steel, enamel steel, magnetic stainless steel. Copper, aluminum, non-magnetic stainless steel (18/10 & 18/8) are suitable for use with the #6010 Induction Interface Disk.

V. WARRANTY

1-year performance warranty on all products from date of purchase. Report to home office or local Aervoe representative for examination. Because Seller cannot control Buyer's handling or use of product, Seller makes no warranty expressed or implied when not used or stored in accordance with directions. Seller shall not be liable for cost of labor, incidental or consequential damages, and this warranty is limited to replacement of product or credit of purchase.