



Portare—Induction Cooktop

General: Our Cooking and Warming Portares are beautiful, folding, storable tables that you can use as a professional cooking center or for keeping food warm. Heating inductors are hidden under an attractive and durable multifunctional worktop and the folding bases are solid wood.

Technology: Induction heating works by an electromagnet that “induces” a current in the ferrous (iron) metals in a cooking vessel. The resistance to the current in the vessel results in the vessel becoming hot. Since the inductor heats the pot and not an element, less energy is wasted, and the heat is nearly instantaneous. It also means the surface under the pot is less hot than the pot. We recommend using our adhesive pads on the bottom of your cookware which keep the worktop cooler by reducing the transfer of heat from the cookware to the worktop. Pots must be placed roughly centered over the inductors to work efficiently. A built-in controller allows accurate adjustment of heat.

Pots, pans and chafing dishes: Your cooking and warming vessels must have ferrous metals in them to work with induction heating. If a magnet will stick to the bottom of the vessel it will heat. Some will be more efficient than others. Look for pots that have thicker multi-layer flat bottoms that were designed for induction.

Work top: Live Edge Design’s Induction Portare employs a porcelain top available in 4 colors including classic stone looks. Porcelain tops are the most chemical, heat, stain and scratch resistance countertop surfaces available. This durability means that you can use the surface for food prep and have an easy clean up. The fact that they can be thinner than stone tops allows our tables to be light enough to be portable and the inductors to be closer to the cooking vessel for higher efficiency. Both work top and inductors are removeable so the units can be replaced if damaged.



Models: Chef's Cooktop Induction Portare

Buffet Warming Induction Portare

1 Cooker 400-1500w

3 Warmers Warmer 100-600w each

1 Warmer 100-600w

Electrical 110V 15-20 Amp

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Size: 54"L x 24"W X36 "h

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Weight: 80 pounds, (38 KG)

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Wood choice: Solid Maple, Oak or Walnut

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Customization: Both units can be customized in size, number of induction units, color of porcelain tops and wood stain. For full mobility, table can be run from a 300W/h battery for 2 1/2 hours at full power.

CAD Wholesale			
	Walnut	Oak	Maple
Chef's Cooktop	\$ 7,055.00	\$ 6,855.00	\$ 6,615.00
Buffet Warming	\$ 7,840.00	\$ 7,640.00	\$ 7,400.00