

The Affordable Path to 120V Cooking

Introducing battery-free induction ranges with Plug & Cook convenience for fast & budget-friendly electrification



**Sazi Bugay - VP of Business Development – Felix Storch Inc. - Summit Appliance
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General Features

- ✓ **20", 24", & 30" wide choices**
in white, black, & stainless steel
- ✓ **Plug & Cook convenience**
with no need for full conversions
- ✓ **Induction surface**
featuring 3 zones to meet all stovetop heating needs
- ✓ **Large oven interiors**
to accommodate full family meal cooking
- ✓ **Bake, broil, & convection**
cooking settings
- ✓ **Lower storage compartment**
standard across the line
- ✓ **Adjustable oven racks**
plus complimentary cookware
- ✓ **ADA compliant** design
- ✓ **Shallow 24" depth**
offers a better fit in galley and U-shaped kitchens
- ✓ **Pre-installed power cord**
with NEMA 5-20P plug included
- ✓ **Energy efficient design**
for huge savings
- ✓ **Easy delivery & installation**
with a lightweight design under 165 lbs.



**Easy & Affordable
Electrification**



**Healthier
Kitchens**



**Cleaner
Cooking**

Heritage Collection



Heritage Collection

**30 Inch Wide 120V Induction Range,
Heritage Collection In Stainless Steel With
Window & Storage Compartment**

36" H x 30" W x 24" D

Color: Stainless Steel

Door: Window

[View Details](#)



Heritage Collection

**30 Inch Wide 120V Induction Range,
Heritage Collection In White With Window
& Storage Compartment**

36" H x 30" W x 24" D

Color: White

Door: Window

[View Details](#)



Heritage Collection

**30 Inch Wide 120V Induction Range,
Heritage Collection In Black With Window &
Storage Compartment**

36" H x 30" W x 24" D

Color: Black

Door: Window

[View Details](#)



Heritage Collection

**24 Inch Wide 120V Induction Range,
Heritage Collection In Stainless Steel with
Window & Storage Compartment**

36" H x 24" W x 24" D

Color: Stainless Steel

Door: Window

[View Details](#)

<https://www.wattsipper.com/products?collection=Heritage>

Contemporary Collection



Contemporary Collection

**30 Inch Wide 120V Induction Range,
Contemporary Collection In Black With
Window & Storage Drawer**

36" H x 30" W x 24" D

Color: Black

Door: Window

[View Details](#)



Contemporary Collection

**30 Inch Wide 120V Induction Range,
Contemporary Collection In Black With
Window**

36" H x 30" W x 24" D

Color: Black

Door: Window

[View Details](#)



Contemporary Collection

**24 Inch Wide 120V Induction Range,
Contemporary Collection In Stainless Steel
With Window & Storage Drawer**

36" H x 24" W x 24" D

Color: Stainless Steel

Door: Window

[View Details](#)



Contemporary Collection

**24 Inch Wide 120V Induction Range,
Contemporary Collection In White With
Window & Storage Drawer**

36" H x 24" W x 24" D

Color: White

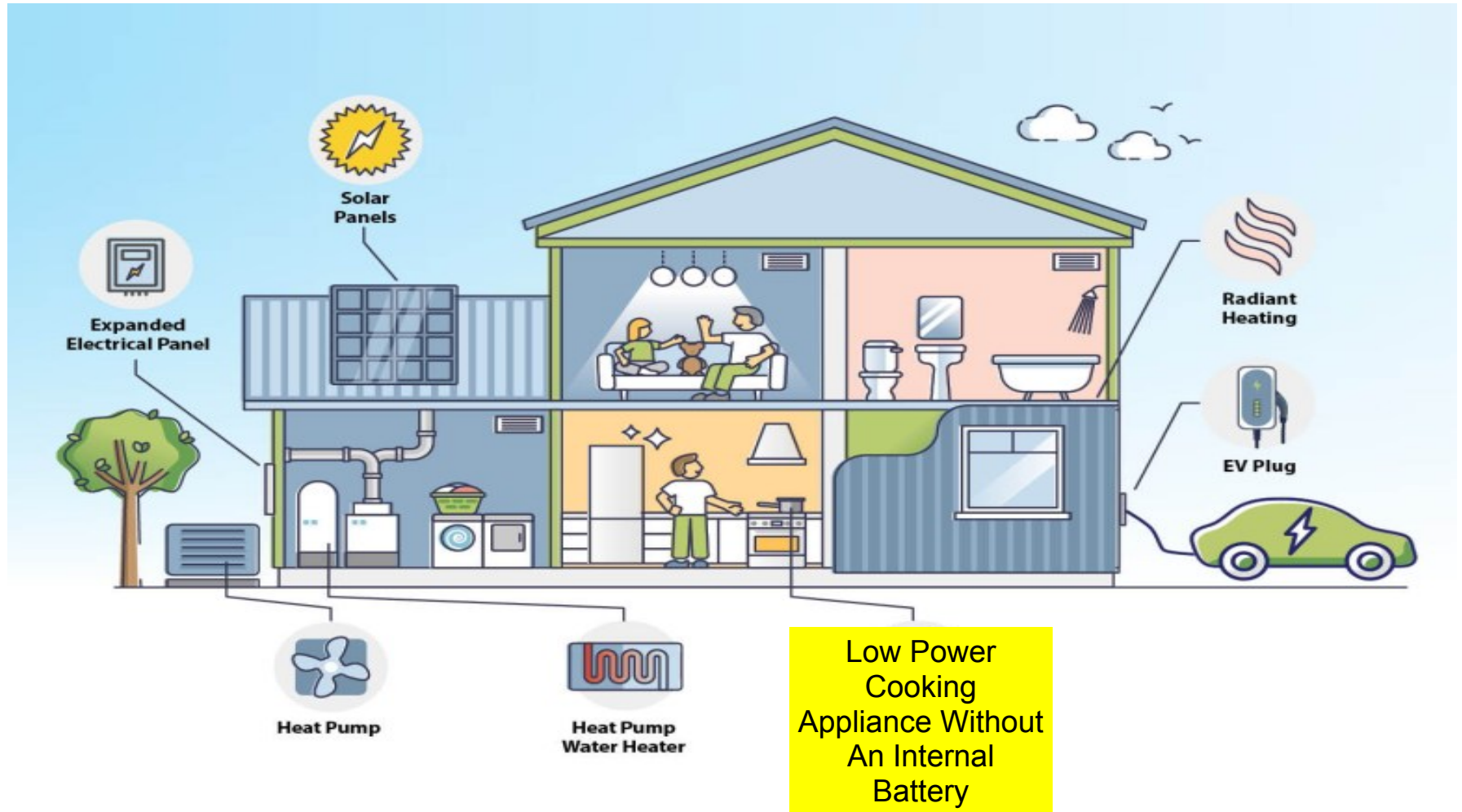
Door: Window

[View Details](#)

<https://www.wattsipper.com/products?collection=Contemporary>

Last piece of the puzzle.

- Electrification of our living places.



Electrical Panel Upgrade?



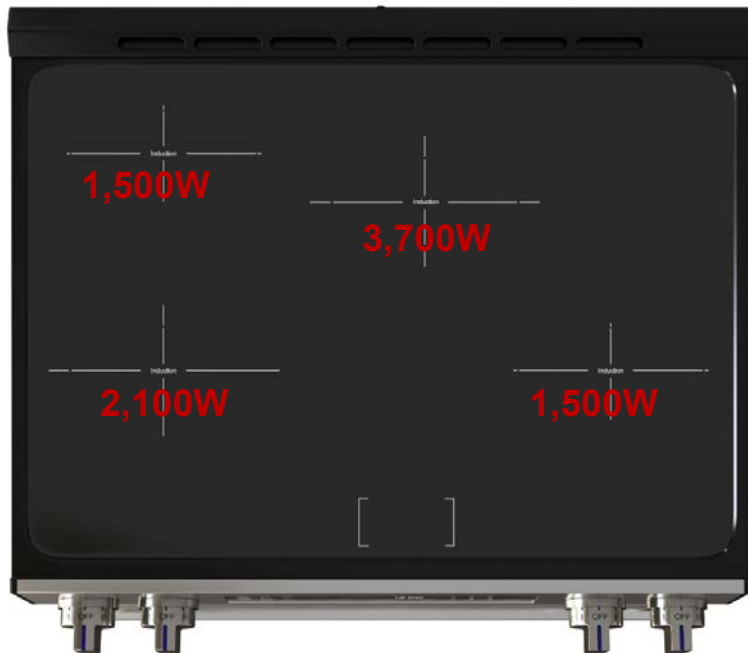
- As of late 2023/early 2024 data, it is estimated that **over 5 million homes** in California are over 60 years old. This represents a significant portion of the state's total housing stock of approximately 14.8 million units. (American Community Survey)
- 44% of US single family homes were built before 1970 – (US Census Bureau)
- All electric ranges in the market require 40 Amp or 50 Amp circuits.
- Using a 240 Volt electric range (whether coil, radiant, or induction) would require an upgrade of the electrical box to 100amp or 200amp service.
- There is a very high cost of rewiring and replacing electrical panels with plans, permits, material, labor and inspections.

What are the goals to achieve affordable gas to electric conversion in our kitchens?

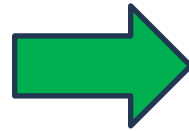
- Direct Power Input and constant operation with a maximum of 1,800W on a 20 Amp dedicated circuit with a need of NEMA 5-20R receptacle. (1,800W would be the max power at any time used with 15 Amp power draw from the appliance)
- A cooking product to be certified to UL858 standards as well as FCC rules due to induction interference with EMC.
- Basic design with no internal batteries for power shift and additional power.
- A cooking product built with reliable components familiar to the existing service and support network(s)
- Use of smart power sharing between the oven cavity and the cooktop to benefit the available power with maximum efficiency.
- Ability to be delivered and installed with no complex process.
- Multiple size offering as the application of the concept to address all types of housing

New Concept Explained

Conventional
208-240V 30" Induction Range with 4 zones
50Amp = upto 12,000W
Power sharing only within cooktop



Oven Power up to **4,200W**
with bake and grill elements



Up to 85%
efficiency
gain
while
providing
adequate
cooking

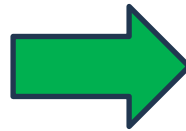
120V 30" Induction Range with 3 zones
20Amp = 1,800W Max
Power sharing between the oven & cooktop



Maximum **1,800W** oven heating
in full power

New Concept Explained

Conventional



Up to 85%
efficiency
gain
while
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- Dynamic Current Allocation – Power Management System (patent pending)
- Typical induction ranges do NOT share power between oven and cooktop
- Oven and cooktop in shared mode allocates power between oven and cooktop zones depending on setting
- Induction cooktop allocates power between zones internally based on settings
- Oven allocates power with use of cascading elements in the cavity

How does the new concept work? - 1



- **Power Sharing:** The cooktop uses induction technology and can share power between different cooking zones. This means you can use several burners at once, and the system will distribute the available power smartly to each one.
- **Right-Sized Burners:** The induction zones are designed to fit everyday pots and pans, so you're not wasting energy or space.
- **Grill/Griddle Option:** Some models include an induction grill or griddle, which lets you grill food faster and use the oven less.
- **Safety Features:** There are sensors to detect pans and spills, an automatic shut-off if a burner is left on too long, and a child lock to prevent accidental use.
- **Easy Controls:** The cooktop has a large display so you can easily see and adjust the settings.

Why is this important?

- It makes cooking safer, more efficient, and easier to control.
- The design helps save energy and fits the needs of most households.

How does the new concept work? - 2



- **Right Size:** The oven is big enough for a family—can fit a 20 lb. turkey or several trays of cookies.
- **Efficient Heating:** The oven uses a special design with “cascaded elements” for baking and grilling. This helps use power efficiently and lets the oven share power with the cooktop.
- **Better Insulation:** The oven has thicker doors and better insulation, so it keeps heat inside much better—up to 75% less heat loss.
- **Convection Fan:** The oven has a fan that helps bake food more evenly and quickly. Some models can also “air fry” food.
- **Easy Cleaning:** There’s a steam clean feature that makes it easier and more eco-friendly to clean the oven.

Why is this important?

- These features make the oven more energy-efficient, flexible for different cooking needs, and easier to use and maintain.

How does the new concept perform?

	Gas Range	240V Electric Radiant Range	Wattsipper 120V Induction Range
Easy installation	✗	✗	✓
Precision stovetop heating	✓	✗	✓
No emission of toxic pollutants	✗	✓	✓
No risk of dangerous gas leaks	✗	✓	✓
Even cooking performance	✓	✗	✓
Wipeable surface for easy cleanup	✗	✓	✓
Pan sensor on cooktop for safety	✗	✗	✓
Rebate eligible	✗	✗	✓
Heating efficiency	40%	74%	90%
Time to boil 2.5L of water*	14 minutes	17.5 minutes	12 minutes
Time to preheat to 350°F*	5 minutes	6.4 minutes	10.7 minutes

Benefits to building owners & property managers



Significantly lower investment costs compared to converting a kitchen from gas to 240V power. Multi-family housing conversions can add up to \$20,000 to run 240V to each unit, compared to the simple dedicated 20 amp 120V socket needed for Wattsipper



Eligible for rebates and incentives on local, state, and federal levels to substantially lower the cost of the building conversion and appliance purchases



Shallow 24" depth allows for an easier fit in galley and U-shaped kitchens



Common stove parts with standard electric ranges ensure easy maintenance with no downtime for tenants. All parts are stored in our US-based warehouses



No battery means no worries about disposal compliance or inconvenient battery replacements. Wattsipper is made with traditional stove components but innovative engineering. No special building insurance is required with Wattsipper



Reliable performance to meet your tenants' cooking standards while saving 85% energy usage and lowering your electricity bills



Fully certified to UL-858 and FCC standards



Lower pricing compared to battery-powered alternatives in the market



20", 24", and 30" sizes to fit a variety of kitchen spaces; stainless steel, black, and white ranges are available to match your size and kitchen decor



ADA compliant with accessible front controls



Weighing between 120 and 165 lbs, these ranges are much lighter than battery ranges (usually 350 lbs and up) to ensure easier installation. A typical installation needs only one person and can be done in minutes



Safer cooking with an induction surface that only heats with cookware in place. Ask your insurance broker if your building insurance can be lower after your gas conversion



Supported by an extensive customer service network to ensure fast answers and repair

Benefits for the residents & home chefs



Healthier air quality without the various risks of gas emissions



Full-sized oven interiors accommodate large family meals, including 12 lb. turkeys



Bake, broil, air fry, and grill functions to meet all your cooking needs with speed and precision



Convection setting for faster, even cooking



Trusted safety with child lock, sensor cooking technology, and no dangerous open flames



Less residual heat, as induction cooking confines it to the cookware to keep your kitchen cooler than one using gas, coil, or radiant technology



Easy and intuitive cooking with faster results compared to radiant and gas



Powerful induction stove-top for faster, more precise heating



85% energy savings, requiring only minor adjustments to cooking habits



Lower storage drawer ideal for keeping pots and pans in easy reach and freeing up space in the rest of your kitchen



Simple cleanup on the glass cooking surface with a quick wipedown



Starter cookware set + cast iron grill included (details vary by product)

Benefits for the community & environment



Cleaner cooking emits no toxic gases, while gas stoves are a significant source of indoor air pollution



Incentives available for building conversions and appliance purchases



Improved indoor air quality over gas heating



No dangerous pollution from incorrect battery disposals



Decarbonization to help reduce environmentally harmful emissions



Recyclable packaging for a greener footprint



Incredibly energy efficient performance means less wasted heat and carbon emissions



Safe operation with child locks and an induction surface that only gets hot with cookware in place

Introducing the Industry's Answer to Easy Electrification

https://www.wattsipper.com/assets/Wattsipper_Animation_Final_Web-mini-D3AJbpxw.mp4



Thanksgiving Feast? No problem

<https://www.wattsipper.com/assets/WattsipperThanksgivingDinnerSmallerV3-Dza-YsN8.mp4>



Thank you!

Q&A