

# Height Adjustable Cook-Top for Food Industry and Residential Use



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## OVERVIEW

The food industry standard height for work surfaces is 33 to 36 inches. This industry standard is not suitable to those shorter or taller than average, or disabled chefs. There is a need to develop a food grade cook top with an adjustable height that can fit the needs of all people.

## THE INVENTION

Researchers at the University of Wisconsin – Stout have developed a height-adjustable kitchen cook top and preparation table for use in both industrial and domestic settings. The motorized table easily adjusts the height of the work surface, from 27 to 47 inches. This adjustability allows a user to perform each cooking task at the optimum height, reducing physical injuries such as those caused by repetitive stress activities. The cook top surface includes a safe and efficient induction burner that can be plugged into an outlet anywhere in the room. In addition, this work station can be rolled to a counter or refrigerator and adjusted to the same height so that heavy objects can be slid rather than lifted from one surface to another. This invention has been successfully tested by students and faculty from the UW-Stout home economics department.

## APPLICATIONS

- Easily adjusted food grad work station for domestic or commercial use

## KEY BENEFITS

- Adjusts quickly (two inches per second)
- Reduces potential for physical injury
- Easily accessible for a variety of users
- Induction cooking is faster, safer and more efficient than gas or traditional electric ranges.
- Mobile, with locking casters for safety
- Aesthetically pleasing
- Easy to clean up
- Durable
- Replacement parts are easily obtainable
- Built from food-safe materials (stainless steel, plastic, aluminum)

## THE WISYS ADVANTAGE

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## STAGE OF DEVELOPMENT

Work stations developed

## ADDITIONAL INFORMATION

### Intellectual Property Status

[View U.S. Patent No. 7,703,384 in PDF format](#)

### Tech Fields

Food & Supplements - Safety & quality

Food & Supplements - Equipment

Medical Devices - Adaptive design

## CONTACT INFORMATION

For current licensing status, please contact our team at [licensing@warf.org](mailto:licensing@warf.org) or 608.263.2500.