



 **CookTek[®]**

INDUCTION COOKING, HOLDING AND DELIVERY

EFFICIENT
HEAVY DUTY
FAST
RAPID BOIL
PRECISE
TEMPERATURE CONTROLLED

Created in 1994, CookTek® is the leading innovator in induction warming, cooking, and heated delivery systems for commercial kitchens and restaurants. The CookTek® mission is to change the way the world cooks, serves, and delivers food.



The Induction Revolution

Whether the slightest touch of heat to melt the most delicate product or explosive force to instantly blacken or boil, CookTek® induction systems provide the means.

CookTek® innovative induction systems bring food service to a whole new level with advanced, efficient cooktops, food warmers, and more. Professional chefs in commercial kitchens enjoy higher productivity, substantial energy savings, and safer cooking.

Benefits of Induction

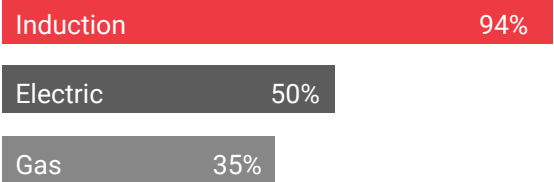
CookTek® induction systems are faster and more efficient than both gas and electric. They are easy to control for precise heating and unmatched results. The induction cooktop surface remains cool to the touch for lower risk of injury and easier cleanup. CookTek® induction systems offer significant energy savings, lower utility bills, and provide a cooler, greener kitchen.

How Induction Works

Induction heating devices work by applying an alternating electromagnetic wave to magnetic cookware, such as stainless steel or cast iron pans. The metal molecules are attracted in different directions as the current alternates. Heat is generated from resistance and other physical processes caused – or induced – by the wave.

CookTek® induction systems are 94% efficient, meaning that 94% of the energy consumed is delivered to the pan. This is unmatched by gas (typically 35%) or traditional electrically-powered cooking devices (typically 50%). As a result, induction cooking devices release less heat into the room, use less fuel, and save energy.

% of Energy Delivered to Pan



CookTek Warranty – U.S. and Canada

All CookTek® induction cooking and holding equipment is warranted against defects in materials and workmanship. “Portable” CookTek® products, including the single and double cooktops, wok, FaHeater, SinAqua Souper, ThermaCube Delivery System, and Pizza Delivery System, are covered by a two-year advanced replacement warranty. “Non-portable” CookTek® products, including the Silenzio, SinAqua, Incogneeto, Stock Pot, four and six-burner ranges, and plancha are covered by a one-year field-service warranty. Non-electrical consumables and accessories are covered for a period of 90 days.

INDUCTION COOKING

Professional chefs worldwide count on CookTek® commercial induction cooktops to deliver the precision and consistency they need for quality results. CookTek® portable countertop cooktops heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. Finally, you can enjoy a cleaner, safer, cooler, and more efficient kitchen with lower utility bills!



Single Hobs
(Drop-in or Countertop)



Double Hobs
(Drop-in or Countertop)



Woks
(Drop-in or Countertop)



FaHeater™



Plancha



Ranges



Stock Pot Range

INDUCTION WARMING & HOLDING

Food must be prepared well, but also served properly! CookTek® induction warming and holding equipment keeps food at the right temperature while improving your presentation and overall quality.

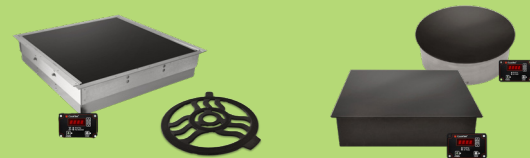
Because of its innovative design and advanced heating technology, CookTek® induction warming and holding equipment delivers the best results every time!



SinAqua™ Souper (7 Qt. and 11 Qt.)



SinAqua™ Drop-In Waterless Holding Wells



Incogneeto Under-Counter

Silenzio™ Drop-In

INDUCTION DELIVERY

Food delivered fresh and hot helps keep your customers loyal. CookTek® heated delivery systems use induction technology to retain flavor and warmth – just like serving food straight from the oven!

Discover the convenience, innovation, and customer satisfaction of CookTek® induction delivery systems.



ThermaCube™ Food Delivery System



Pizza Delivery System

INDUCTION EFFICIENT COOKWARE

No other tri-ply pan on the market can capture the amount of energy produced by induction and deliver that energy to your culinary creations like CookTek® tri-ply cookware...period.



8", 10", and 12" Frying Pans

12" Paella Pan with Lid



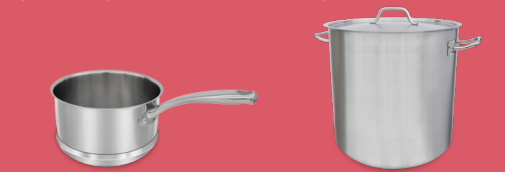
12" Everyday Pan with Lid

12 Qt. Stock Pot



2 Qt. and 4 Qt. Sauce Pans

24 Qt. Brazier with Lid



2 Qt. and 4 Qt. Double Boiler

53 Qt. Stock Pot with Lid

Single-hob Induction Cooktop

Portable, Modular Heat

- Nearly 2x more powerful than an electric burner, same plug
- Precise heating control for exceptional results
- No flames or hot surfaces provide for safe portable cooking
- Available in single or double, countertop or drop-in
- Temperature range from 85°F–500°F (30°C–260°C)
- 22 temperature settings and 20 power settings
- Even heat distribution across the bottom of cookware
- Automatic pan detection allows for instant energy transmission to pan
- Automatic shut-off feature prohibits overheating



HELIOS

- NEW 4.3" enhanced capacitive touch user-interface
- Temperature display options



SINGLE HOB COOKTOP COUNTERTOP

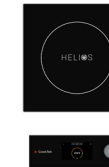
100-120 VAC	PN
1800W	HTF-9500-SH18-1

200-240 VAC	PN
2500W	HTF-9500-SH25-1
3500W	HTF-9500-SH35-1



Dimensions

Height	4.89"	(124 mm)
Width	13.5"	(343 mm)
Depth	18.37"	(467 mm)
Feet Height	1.25"	(32 mm)
Weight	19 lb.	(8.6 kg)
Max Ambient Temp	122 F	(50 C)



SINGLE HOB COOKTOP DROP-IN

100-120 VAC	PN
1800W	HTD-9500-SH18-1

200-240 VAC	
2500W	HTD-9500-SH25-1
3500W	HTD-9500-SH35-1

Dimensions

Height	4.49"	(114 mm)
Width	13.5"	(343 mm)
Housing Width	12.75"	(324mm)
Depth	13.50"	(343 mm)
Housing Depth	12.75"	(324 mm)
Cutout Width	13.125"	(333 mm)
Cutout Depth	13.125"	(333mm)
Weight	15 lb.	(6.8kg)

Double Hob Induction Cooktop

Portable, Modular Heat

Models available in 5,000 (2,500/hob) and 7,000 (3,500/hob) watts

Available in 200–240 VAC, single phase

Countertop or drop-in design option

Configure your hobs side to side or front to back

High-quality internal electronics and heavy gauge Litz wire

4.3" capacitive touch display

Even heat distribution across the bottom of cookware*

Temperature range from 85°F–425°F (29°C–218°C)

Individual controls for each hob for independent operation and functionality

Automatic pan detection allows for instant energy transmission to pan

Automatic shut-off feature prohibits overheating

Integral grease filter and air baffle ensure air intake is cleaner and cooler

Microprocessor monitors vital components to check for overheating, power supply issues, and more



HELIOS

- NEW 4.3" enhanced capacitive touch user-interface
- Temperature display options
- Individual controls for each hob for independent operation and functionality.



TWO-BURNER COUNTERTOP FRONT-TO-BACK

200-240 VAC	Countertop	Drop-in	
2500W	HTF-9500-FB25-1	2500W	HTD-9500-FB25-1
2500W	HTF-9500-FB35-1	3500W	HTD-9500-FB35-1



Dimensions	Countertop	Drop-in	
Height	4.95" (126 mm)	4.95"	(126 mm)
Width	13.5" (343 mm)	13.5"	(343 mm)
Depth	32.13" (816 mm)	27.25"	(392mm)
Weight	31 lb. (14 kg)	30 lb.	(13.6 kg)
Feet Height	1.28" (33 mm)	n/a	
Max Ambient	122 F (50 C)	n/a	



TWO-BURNER COUNTERTOP SIDE-TO-SIDE

200-240 VAC	Countertop	Drop-in	
2500W	HTF-9500-SS25-1	2500W	HTD-9500-SS25-1
3500W	HTF-9500-SS35-1	3500W	HTD-9500-SS35-1

Dimensions	Countertop	
Height	4.95"	(126 mm)
Width	27.25"	(692 mm)
Depth	18.40"	(467 mm)
Weight	31 lb.	(14 kg)
Feet Height	1.28"	(33 mm)
Max Ambient	122F	(50 C)



Dimensions	Drop-in	
Height	3.73"	(95mm)
Width	27.25"	(692 mm)
Housing Width	12.75"	(372mm)
Depth	13.5"	(343mm)
Housing Depth	12.75"	(324 mm)
Cutout Width	26.875"	(683mm)
Cutout Depth	13.125"	(333mm)
Weight	30 lb.	(13.6kg)

Woks

Power and Speed for More Precise Cooking

170% more efficient and 3x more powerful than a gas burner

Precise heating control for consistently exceptional results

No flames or hot surfaces provide for a safer, cooler kitchen

Automatic pan detection allows for instant energy transmission to pan

Available in countertop or drop-in models

0-20 power settings

Traditional control knob

Easy-to-clean glass ceramic wok bowl

Integral grease filter and air baffle ensure air intake is cleaner and cooler

Super charged, 3-phase wok available



HELIOS

- NEW 4.3" enhanced capacitive touch user-interface
- Power percentage display options

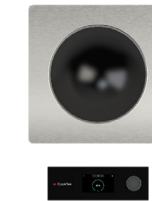


COUNTERTOP WOK	PN
100-120 VAC	Countertop
1800W	HTF-9500-WK18-1
200-240 VAC	Countertop
2500W	HTF-9500-WK25-1
3500W	HTF-9500-WK35-1

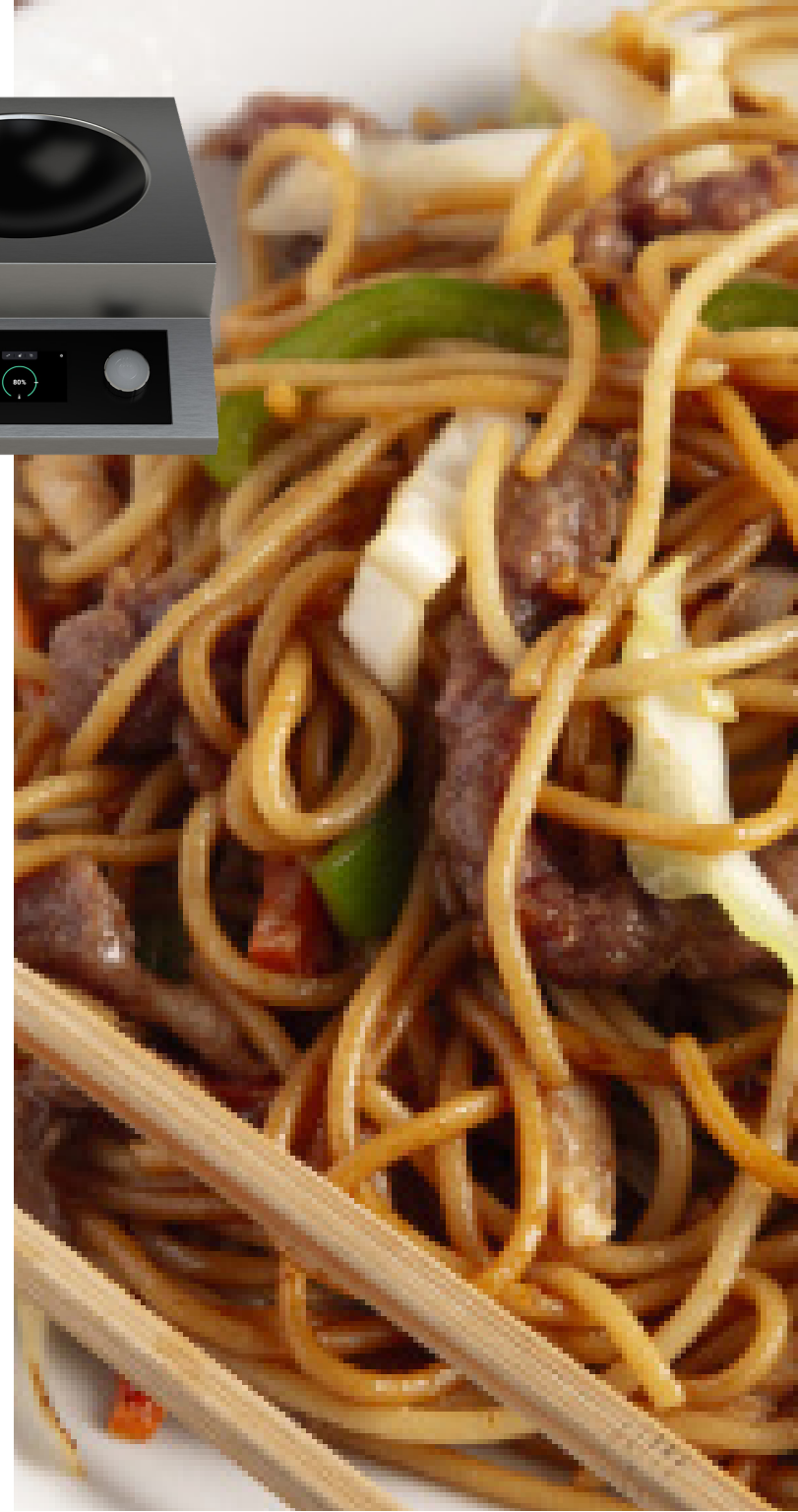
DIMENSIONS	COUNTERTOP
Height	7.41" (18 mm)
Width	15.60" (396 mm)
Depth	17.25" (438 mm)
Bowl Width	11.75" (298mm)
Bowl Vertical Depth	2.54" (65mm)
Feet Height	1.31" (33mm)
Weight	22 lb. (9.98kg)
Max Ambient Temp	122 F (50C)



DROP-IN WOK	PN
100-120 VAC	Drop-in
1800 W	HTD-9500-WK18-1
200-240 VAC	Drop-in
2500W	HTD-9500-WK25-1
3500W	HTD-9500-WK35-1



DIMENSIONS	DROP-IN
Height	6.12" (156mm)
Width	16.5" (419mm)
Housing Width	15.38" (391mm)
Depth	16.5" (419mm)
Housing Depth	15.38" (391mm)
Bowl Width	11.34" (288mm)
Bowl Vertical Depth	2.66" (68mm)
Cutout Width	15.75" (400mm)
Cutout Height	15.75" (400mm)
Weight	22 lb. (9.98kg)



FaHeater™

Sizzling Hot in Seconds



Quickly, efficiently, and safely heats cast iron skillets in any commercial kitchen

Programmable – three preset timers (25, 45, and 70 seconds) with the option to adjust timers to allow for different sized skillets and/or skillet-served products

No flames or hot surfaces provide for a safer, cooler kitchen

Portable countertop design uses minimal space

Easy-to-clean glass ceramic top surface

Integral grease filter and air baffle ensure air intake is cleaner and cooler



FAHEATER (MODEL MCF100)

Part Number	605201
Voltage	100-120 VAC, 1-PH
Watts	1,800W (15A)
Phase	1-phase

FAHEATER (MODEL MCF200)

Part Number	6051xx†
Voltage	200-240 VAC, 1-PH
Watts	3,500W (15A)
Phase	1-phase

DIMENSIONS

Height	4.98"	126 mm
Width	13.85"	352 mm
Depth	16.31"	414 mm

* FaHeater™ is used for heating skillets upon which food can be served and kept warm. It is not meant for cooking.

† For the correct plug configuration, replace XX with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South

Induction Ranges

Heat the Food, Not the Kitchen

3x more powerful than a similar-sized gas burner

170% more efficient than a gas burner

Precise control for the optimal cooking results

No flames or hot surfaces provide for a safer, cooler, and more productive kitchen

Four or six independent burner controls

Square coils make one large heating surface, allowing the surface to have hot and cool zones

Easy-to-clean high-impact, glass ceramic top surface

Easy to use rotary knob with 0-10 power settings



FOUR BURNER (MODEL MC14004-200)

Part Number	6451xx†
Voltage	200-240 VAC
Watts	14,000W (38.9 A)
Phase	3-phase

FOUR BURNER (MODEL MC17004-200)

Part Number	6453xx†
Voltage	200-240 VAC
Watts	17,000W (47.2 A)
Phase	3-phase

DIMENSIONS

Height	17.2"	437 mm
Width	25.2"	640 mm
Depth	30.4"	772 mm



SIX BURNER (MODEL MC21006-200)

Part Number	641600
Voltage	200-240 VAC
Wattage	21,000W (58.3 A)
Phase	3-phase

DIMENSIONS

Height	17.2"	437 mm
Width	36"	914 mm
Depth	30.4"	772 mm

† For the correct plug configuration, replace XX with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

Plancha

Unparalleled Heat-up



Near instantaneous recovery for consistent temperatures cook-to-cook

Rapidly change surface temperature for a wide variety of products

Surface reaches max temperature of 525°F (275°C) in less than 10 minutes

Ability to set two zones at different, constant temperatures

Grease moat surrounds the entire cooking surface and empties into convenient removable drawers

Removable splatter shield to protect cooking area

360° rotary knob for temperature settings



CHROME TOP (MODELS PL362CR-200, -230, -400)

200-240 VAC	3-ph	14,000W (39A)	6801xx†
380-415 VAC	3-ph	14,000W (20.5A)	6811xx†



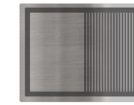
CHROME/HALF-GROOVED TOP (MODELS PL362CRG-200, -230, -400)

200-240 VAC	3-ph	14,000W (39A)	6802xx†
380-415 VAC	3-ph	14,000W (20.5A)	6812xx†



STEEL TOP (MODELS PL362CS-200, -230, -400)

230 VAC	3-ph	14,000W (39A)	6803xx†
380-415 VAC	3-ph	14,000W (20.5A)	6813xx†



STEEL/HALF-GROOVED TOP (MODEL PL362CSG-200, -230, -400)

230 VAC	3-ph	14,000W (39A)	6804xx†
400 VAC	3-ph	14,000W (20.5A)	

† For the correct plug configuration, replace XX with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

Stock Pot

High-volume Rapid Boil



170% more efficient and 3x more powerful than a similar-sized gas burner

Boils five gallons (19 liters) in 17 minutes

Precise control for optimal results and perfect simmer

Freestanding design

Large, easy-to-clean glass ceramic top

Accommodates up to a 22" (559 mm) diameter pot

Easy to use rotary knob with 0-10 power settings

No flames or hot surfaces mean a safer, cooler, and more productive kitchen



STOCK POT (MODEL MSP7000-200)

Part Number	646701
Voltage	200-240 VAC
Watts	100-7,000W (20A)
Phase	3-phase

STOCK POT (MODEL MSP8000-400)

Part Number	6462xx [†]
Voltage	400 VAC
Watts	100-8,000W (20A)
Phase	3-phase

DIMENSIONS

Height	17.1"	434 mm
Width	21.9"	556 mm
Depth	22.9"	582 mm

[†] For the correct plug configuration, replace XX with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

SinAqua Souper

Retherm and Hold with One Unit

Plug-in and start holding – no water lines or drains required

Reheat and hold functions

Built-in pan compensation – compatible with 300 or 400 series soup tureens

Holding temperatures range from 140°F–200°F (60°C–93°C)

Audible and visual operational cues

Automatic stir notification and timer

Dry pan detection

Highly visible and durable capacitive touch user interface

Comes with a 7 qt. or 11 qt. soup tureen and lid

Two-year advanced replacement warranty – U.S. and Canada

Available in six colors

Available in drop-in or freestanding



7 QT. FREESTANDING SOUP WARMER (MODELS SAS081-7, SAS082-7)

100-120 VAC	PN
800W (7A)	675101 (Brushed Aluminum), 675101-BLACK, 675101-BLUE, 1-phase
	675101-GREEN, 675101-RED, 675101-WHITE

200-240 VAC	PN†
800W (4A)	6752xx (Brushed Aluminum), 6752xx-BLACK, 6752xx-BLUE, 1-phase
	6752xx-GREEN, 6752xx-RED, 6752xx-WHITE



11 QT. FREESTANDING SOUP WARMER (MODELS SAS081-11, SAS082-11)

100-120 VAC	PN
800W (7A)	676101 (Brushed Aluminum), 676101-BLACK, 676101-BLUE, 1-phase
	676101-GREEN, 676101-RED, 676101-WHITE

200-240 VAC	PN†
800W (4A)	6762xx (Brushed Aluminum), 6762xx-BLACK, 6762xx-BLUE, 1-phase
	6762xx-GREEN, 6762xx-RED, 6762xx-WHITE

Dimensions	7 QT.		11 QT.	
Height	10.89"	277 mm	10.89"	277 mm
Diameter	11.75" ø	298 mm ø	13.70" ø	348 mm ø
Weight	8.5 lb.	3.9 kg	10.5 lb.	4.8 kg



SINAQUA SOUPER DROP-IN

100-120 VAC	PN
400W (4A)	679101
1-phase	

200-240 VAC	PN†
400W (2A)	679201
1-phase	

Dimensions	DROP-IN	
Height	13.82"	351 mm
Diameter	11.78" ø	299 mm ø
Weight	8.33 lb.	3.78 kg

† For the correct plug configuration, replace xx with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

SinAqua™

Holds Everything but the Water

Uses 63% less energy than a traditional electric steam well with an empty pan, and 50% less energy with a loaded pan

Independent temperature control allows precise temperature holding for each pan to maximize food quality

Drop-in and start holding – no water lines or drains required

Rectangular and round models available

Rectangular models available in 2.5", 4", or 6" depths

Round models available in 11" or 14" diameter

Two-year advanced replacement warranty – U.S. and Canada

Available in six colors



SINAQUA 2.5" DEPTH (MODELS IHW061-22, IHW062-22)

PART NUMBER

100-120 VAC	1-ph	650W (6A)	2-sensor	635701
200-240 VAC	1-ph	650W (4A)	2-sensor	635801

SINAQUA 4" DEPTH (MODELS IHW061/IHW062-24, -34, -64)

PART NUMBER

100-120 VAC	1-ph	650W (6A)	2-sensor	635501
200-240 VAC	1-ph	650W (4A)	2-sensor	635601
100-120 VAC	1-ph	650W (6A)	3-sensor	638201
200-240 VAC	1-ph	650W (4A)	3-sensor	6384xx†
100-120 VAC	1-ph	650W (6A)	6-sensor	661601
200-240 VAC	1-ph	650W (4A)	6-sensor	6617xx†

SINAQUA 6" DEPTH (MODEL IHW061/IHW062-26, -36, -66)

PART NUMBER

100-120 VAC	1-ph	650W (6A)	2-sensor	671101
200-240 VAC	1-ph	650W (4A)	2-sensor	671201
100-120 VAC	1-ph	650W (6A)	3-sensor	638101
200-240 VAC	1-ph	650W (4A)	3-sensor	6383xx†
100-120 VAC	1-ph	650W (6A)	6-sensor	661801
200-240 VAC	1-ph	650W (4A)	6-sensor	6619xx†

Dimensions	2.5" Depth	4" Depth	6" Depth
Height	6.2" (157 mm)	7.8" (198 mm)	9.8" (249 mm)
Width	13.75" (349 mm)	13.75" (349 mm)	13.75" (349 mm)
Depth	21.75" (552 mm)	21.75" (552 mm)	21.75" (552 mm)
Weight	17 lb. (7.7 kg)	17 lb. (7.7 kg)	17 lb. (7.7 kg)

SINAQUA 11" ROUND (MODELS IDW650S, IDW652S) PART NUMBER

100-120 VAC	1-ph	650W (6A)	2-sensor	663601
200-240 VAC	1-ph	650W (4A)	2-sensor	6651xx†

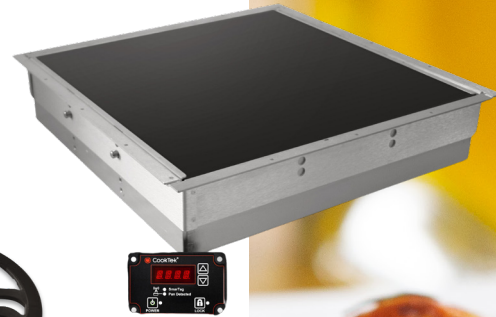
SINAQUA 14" ROUND (MODELS IDW650L, IDW652L) PART NUMBER

100-120 VAC	1-ph	650W (6A)	2-sensor	663801
200-240 VAC	1-ph	650W (4A)	2-sensor	6650xx†

† For the correct plug configuration, replace xx with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

Incogneeto

The Invisible Under-counter Warmer



Cleanly mounts beneath the countertop – no need to cut holes in your counter

Locate the heat zone by placing the Magneeto™ 2 on the countertop

Patented technology allows you to safely use under natural or engineered stone countertops

Patented RFID transmission allows food to be held at precise temperatures

When service is complete, simply remove the Magneeto™ 2 and clean the countertop

Fits up to a 12" (305 mm) induction-compatible enamel cast ironware or traditional chafer

Broad temperature range from 80°F–190°F (30°C–85°C)



INCOGNEETO (MODEL B651-U2)

Part Number	660801
Voltage	100-120 VAC
Watts	100-650W (6A)
Phase	1-phase

INCOGNEETO (MODEL B652-U2)

Part Number	6609xx†
Voltage	200-240 VAC
Watts	100-650W (4A)
Phase	1-phase

DIMENSIONS

Height	4.5"	114 mm
Width	17.5"	445 mm
Depth	17.5"	445 mm

† For the correct plug configuration, replace XX with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.



1. Chafing Dish (sold separately)
2. Magneeto™ 2
3. Stone Countertop (not included)

Silenzio™

Superior Warming with Minimal Noise and Power

Low wattage allows for silent performance while using less power

- Up to two 650W units per 100–120 VAC, 15-amp circuit
- Up to three 650W or 1000W units per 200–240 VAC, 15-amp circuit
- Up to four 650W or 1000W units per 200–240 VAC, 20-amp circuit

Available in a square or round drop-in design

Unobtrusive, easy-to-clean plain black tempered glass

Four standard temperature settings with option to add up to 11 temperature settings ranging from 80°F–250°F (27°C–121°C)

Maximum temperature limit (250°F/121°C) does not require additional cabinet fans and prevents damage to servingware

Lock feature prevents unwanted setting changes



15" SQUARE (MODELS B651-D, B652-D, B1001-D, B1002-D)

100-120 VAC	1-ph	650W (6A)	658501
200-240 VAC	1-ph	650W (4A)	6586xx†
100-120 VAC	1-ph	1,000W (8.5A)	660701
200-240 VAC	1-ph	1,000W (5A)	6805xx†

DIMENSIONS

Height	3.75"	95 mm
Width	15"	381 mm
Depth	15"	381 mm
Weight	13 lb.	5.9 kg

ROUND (MODELS B651-RD, B652-RD)

100-120 VAC	1-ph	650W (6A)	659101
200-240 VAC	1-ph	650W (4A)	6592xx†

DIMENSIONS

Height	3.75"	95 mm
Diameter	13" ø	330 mm ø

† For the correct plug configuration, replace XX with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.



1. Chafing Dish (sold separately)
2. Silenzio Unit
3. Stone Countertop (not included)

ThermaCube™

Heated Delivery for up to 30 Minutes



Induction-charged natural convection tray circulates hot air around the food for up to 30 minutes

VaporVent™ lid eliminates condensation

Fast heat-up – initial charge takes less than 3.5 minutes;

recharges in as little as 90 seconds

Natural convection tray available in nominal, +10%, and +25% heat

Cordless bags for convenient, efficient delivery

Easy to clean – delivery bag (without Natural Convection Tray) is

machine washable; Natural Convection Tray is submersible for cleaning (not dishwasher safe)

ThermaCube Delivery System includes a charger, +10%

Natural Convection Tray, and small delivery bag. Replacement components sold separately.



THERMACUBE (MODEL TCS100)

Part Number	609101
Voltage	100-120 VAC
Watts	100-1,800W (15A)
Phase	1-phase

THERMACUBE (MODEL TCS200)

Part Number	6092xx†
Voltage	200-240 VAC
Watts	100-1,800W (8A)
Phase	1-phase

DIMENSIONS

Height	8.25"	210 mm
Width	16.75"	425 mm
Depth	16.93"	430 mm
Weight	14.5 lb.	6.6 kg

† For the correct plug configuration, replace xx with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.



Pizza Delivery System

Deliver Hot Pizza Like

Induction-charged thermal disc keeps up to three pizzas at a consistent, hot temperature for up to 30 minutes

VaporVent™ lid eliminates condensation

Fast heat-up – initial charge takes less than two minutes; recharges in as little as 60 seconds

Charger base is available in 16" (406 mm) or 18" (457 mm) models

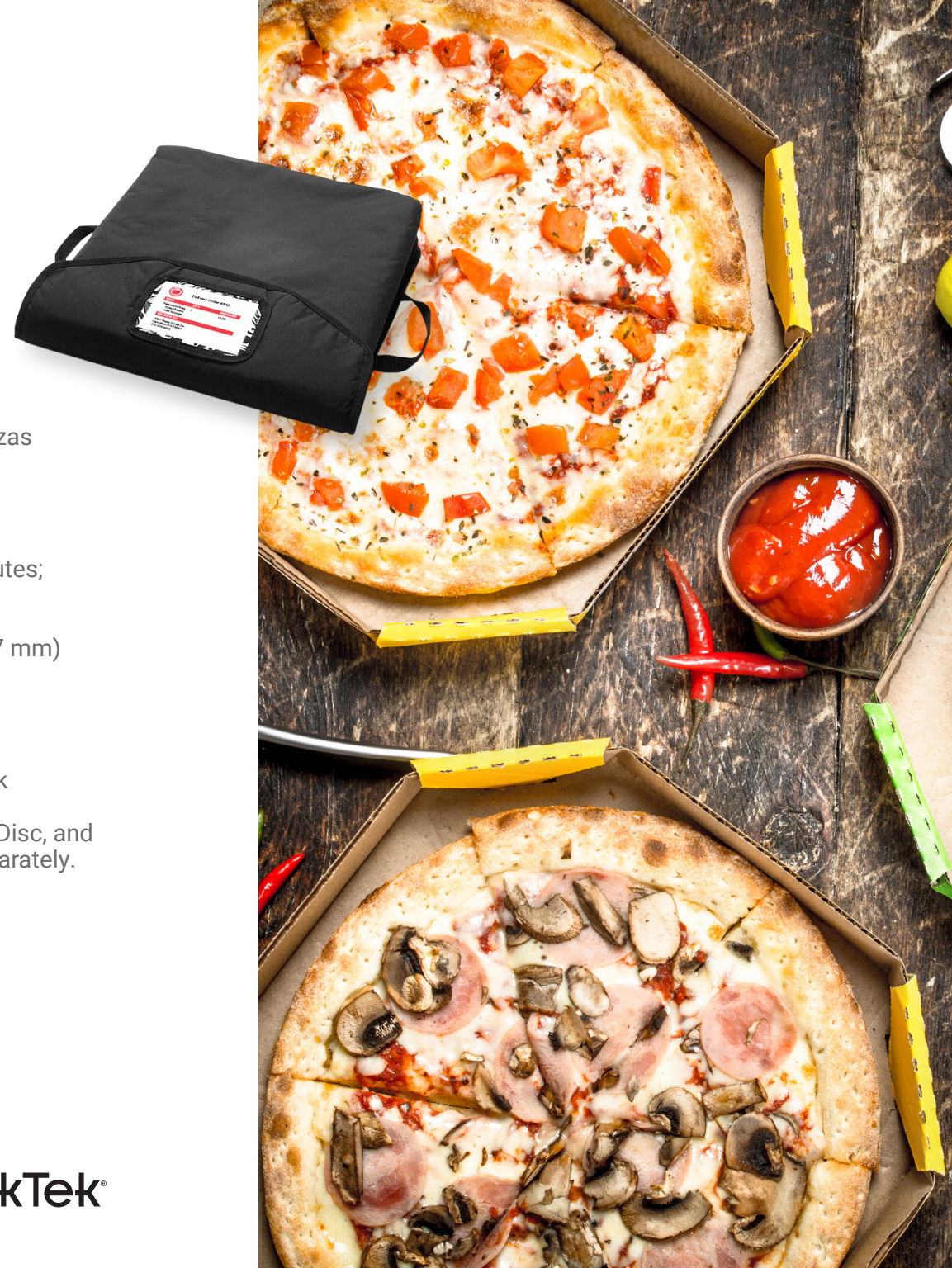
Cordless bags for convenient, efficient delivery

Bag available with custom logo; standard bag in black

Pizza delivery system includes a charger, FlashPak™ Disc, and VaporVent™ bag. Replacement components sold separately.



 CookTek®



16" PIZZA DELIVERY SYSTEM (MODEL PTDS100)

Part Number	602201
Voltage	100-120 VAC
Watts	100-1,800W (15A)
Phase	1-phase

16" PIZZA DELIVERY SYSTEM (MODEL PTDS200)

Part Number†	6023xx
Voltage	200-240 VAC
Watts	100-1,800W (8A)
Phase	1-phase

DIMENSIONS

Height	8.55"	217 mm
Width	19.5"	495 mm
Depth	21.3"	541 mm
Weight	19 lb.	8.6 kg

18" PIZZA DELIVERY SYSTEM (MODEL XLPTDS100)

Part Number	602101
Voltage	100-120 VAC
Watts	100-1,800W (15A)
Phase	1-phase

18" PIZZA DELIVERY SYSTEM (MODEL XLPTDS200)

Part Number†	6064xx
Voltage	200-240 VAC
Watts	100-1,800W (8A)
Phase	1-phase

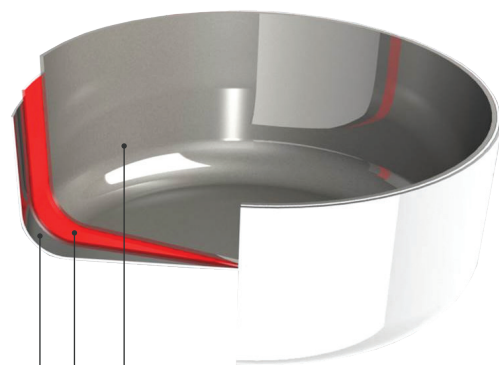
† For the correct plug configuration, replace xx with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

TRI-PLY COOKWARE

CookTek® offers the most efficient and powerful cookware in the industry to match up with the most efficient and powerful induction cookers in the industry. Our pan efficiency comes from a perfectly-balanced selection of the following:

- Premium 18/10 (304 stainless) steel interior reduces food adhesion and staining and protects your culinary creations
- Generous amounts of 1050 aluminum alloy for unrivaled heat balance and transfer
- A robust foundation of 18/0 (430 stainless) steel captures virtually 100% of the Eddy current for maximum efficiency and performance

No other tri-ply pan on the market can capture the amount of energy produced by induction and deliver that energy to your culinary creations like CookTek® tri-ply cookware...period. Your search for the best-performing tri-ply cookware with



18/10 Stainless Steel
1050 Aluminum Alloy
18/0 Stainless Steel



8" Fry Pan
Part # 105209



10" Fry Pan
Part # 105210



12" Fry Pan
Part # 105211



12" Everyday Pan
Part # 105213



2 Qt. Sauce Pan
Part # 105214



4 Qt. Sauce Pan
Part # 105215



12" Qt. Stock Pot
Part # 105216



12" Paella Pan
Part # 105212

ACCESSORIES

CookTek® induction cooking accessories allow professional chefs to obtain superior results from induction cooking technology. Our cookware accessories are specially designed to maximize the advanced heating methods



303 Stainless Steel Double Boiler Insert
Part # 105219 (2 Qt.) / Part #105220 (4 Qt.)



14" Stainless Steel Wok
Part # CT-103871



Round SinAqua Pan
Part # CT-104634 (11") / Part # CT-104635 (14")



Soup Tureen and Lid for SinAqua Souper
Part # CT-104446 (7 Qt. Tureen) / Part #105075 (7 Qt. Lid)



53 Qt. Tri-ply Impact-bonded
Stock Pot with Lid
Part # 105217



Round Chafer with Glass Lid
Part # 301311 (6.9 Qt.) / Part # 301309 (4.8 Qt.)
Optional Spoon Holder (Part # CT-103097)



Chafer Inserts
Call for Options



Magneeto® 2 for Incogneeto
Part # INC-3000



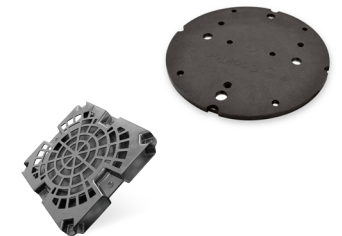
24 Qt. Tri-Ply Impact-bonded
Brazier with Lid
Part # 105218



Pizza Delivery Bag with PCT Tray Insert
Part # 300878A (16") / Part # 300849A (18")



ThermaCube Delivery Bag
Part # 301550 (Small) / Part # 301857 (Large)



ThermaCube Natural Convection Tray
Part # 301542 (Nominal) / Part # 301630 (+10%) / Part # 301631 (+25%)

Pizza Delivery System FlashPak Disc
Part # 400017

01 - US

02 - UK AND SAUDI





























03 - INTERNATIONAL

04 - AUSTRALIA



120 VAC - SINGLE PHASE

650W 800W 1800W	NEMA 5-15P 	N/A	N/A	N/A
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240 VAC - SINGLE PHASE

650W 800W 1800W	NEMA 6-20P 	BS1363 13A, 230V 	CEE 7/7 Schuko 16A, 250V 	AS/NZS 3112:2000 10A, 250V 
2500W	NEMA 6-20P 	BS1363 13A, 230V 	CEE 7/7 Schuko 16A, 250V 	AS/NZS 3112:2000 10A, 250V 
3000W	NEMA 6-20P 	BS1363 13A, 230V 	CEE 7/7 Schuko 16A, 250V 	AS/NZS 3112:2000 15A, 250V 
3500W	NEMA 6-20P 	IEC 309, 16A, 3-pin 	CEE 7/7 Schuko 16A, 250V 	AS/NZS 3112:2000 15A, 250V 
5000W	NEMA 6-30P 	IEC 309, 32A, 3-pin 	IEC 309, 32A, 3-pin 	56PA332 32A, 250V 
6000W	NEMA 6-50P 	IEC 309, 32A, 3-pin 	IEC 309, 32A, 3-pin 	56PA332 32A, 250V 
7000W	NEMA 6-50P 	IEC 309, 32A, 3-pin 	IEC 309, 32A, 3-pin 	56PA332 32A, 250V 

208 VAC - 3-PHASE

5000W	NEMA L15-20P 	N/A	N/A	N/A
6500W	NEMA L15-20P 	N/A	N/A	N/A
7000W	NEMA L15-20P 	N/A	N/A	N/A

400 VAC - 3-PHASE

5000W	N/A	N/A	IEC 309, 16A, 5-pin, 400V 	56PA332 20A, 500V 
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06 - JAPAN














07 - SOUTH AFRICA

08 - ISRAEL

120 VAC - SINGLE PHASE

650W 800W 1800W	N/A	N/A	N/A
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240 VAC - SINGLE PHASE

650W 800W 1800W	Call Factory	BS 546 16A, 250V 	SI 32, 16A, 250V 
2500W	Call Factory	BS 546 16A, 250V 	SI 32, 16A, 250V 
3000W	Call Factory	BS 546 16A, 250V 	SI 32, 16A, 250V 
3500W	Call Factory	BS 546 16A, 250V 	SI 32, 16A, 250V 
5000W	Call Factory	N/A	IEC 309, 32A, 3-pin 
6000W	Call Factory	IEC 309, 32A, 3-pin 	IEC 309, 32A, 3-pin 
7000W	Call Factory	IEC 309, 32A, 3-pin 	IEC 309, 32A, 3-pin 

208 VAC - 3-PHASE

5000W	Call Factory	N/A	N/A
6500W	Call Factory	N/A	N/A
7000W	Call Factory	N/A	N/A

400 VAC - 3-PHASE

5000W	Call Factory	N/A	N/A
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