



## *Induction Cooktops*



***Power Tools for Chefs™***

# CookTek® Induction Cooking

## ***Power, efficiency, speed and control.***

Whether it's just the slightest touch of heat to melt the most delicate product, or enough explosive force to blacken or boil in a near instant, CookTek® induction provides the means.

“Standard” units feature a simple, traditional control knob and display, while “Apogee™” units offer more refinement and sophistication.



*Drop-in single burner (hob)*

## **How Induction Works**

CookTek®'s induction cooktops utilize electromagnetic energy to heat cookware made of magnetic materials. When the unit is turned on, the coil produces an alternating magnetic field, which ultimately flows through the cookware. Molecules in the cookware move back and forth rapidly, resulting in very precise and controllable heat.

The cooktop's Ceran™ glass-ceramic surface is unaffected by the magnetic field, since it contains no magnetic material. The cooktop remains relatively cool - cool enough to touch without burning.

## **“Standard” Models**

Available in single or double burner (hob), counter-top (MC) or drop-in (MCD) models

Double burner (hob) versions available in front-to back or side-to-side configurations

Available in 1500, 1800, 2500, 3000\* and 3500 watts per burner (hob) (13,000-31,000 BTU equivalent)

100-120VAC and 200-240VAC

Worldwide plug options for 200-240VAC models

0-20 Power settings or 85-500°F (30-260°C) temperature settings

Simple, familiar-feel control via single rotary knob and one button

Crisp, clean red LED display shows power level or temperature

Entela certified, NSF, and CE approved

### **Single Burner (Hob)**

100-120VAC / 1500W  
100-120VAC / 1800W  
208-240VAC / 2500W  
208-240VAC / 3000W\*  
208-240VAC / 3500W

### **Double Burner (Hob)**

200-240VAC / 2500W per burner  
200-240VAC / 3000W per burner\*  
200-240VAC / 3500W per burner

*\*3000W per burner (hob) units available outside US and Canada only*



*Counter-top side-by-side double burner (hob)*

# Apogee™ Models

The state of the art Apogee™ series represents CookTek®'s flagship range of induction cooktops. They offer enhancements such as finer resolution control via 0-100 power settings, a greater number of temperature settings, an intuitive touch-sensitive control panel, a digital timer (with alarm only or automatic power-off functionality), and a keypad lockout to temporarily prevent others from changing cook settings.

The front panel is made of smooth, easy to clean wipe down tempered glass - no knobs or buttons to lose or break. Beautiful, bright, black and white backlit LCD information center display shows: power setting or target temperature; heating or at-temp status; the timer (when in use); and a pan indicator to confirm that an induction compatible pan is present.



Drop-in single burner (hob)

Single or double burner (hob) counter-top models

Double burner (hob) versions available in front-to-back configuration only

Single burner (hob) drop-in only

0-100 Power settings, or 85-500°F (30-260°C) temperature settings

Available in 1800, 2500, 3000\* and 3500 watts per burner

Available in 100-120VAC or 200-240VAC

Intuitive touch sensitive control panel

Bright, backlit LCD cooking information display

ETL Certified, NSF and CE approved



Counter-top double burner (hob)



Apogee faceplate shown in temperature mode

## Benefits of Cooking with Induction

**Faster** - induction heats the pan, not the air or the unit itself

**Safer** - no flames, hot coil, or other radiant heat source

**Cleaner** - because the surface remains cool, spills don't burn on

**Cooler** - no flame or radiant heat means a cooler cooking environment

**Greener** - induction cooking is over 90% efficient. Heat the food, not the kitchen!



Ceran™ is a registered trademark of Schott AG





***Power Tools for Chefs™***



## *Induction Buffet Holding Systems*



*Simply Elegant*

# Silenzio™ - B65x-C Series



# Incogneeto™ - B65x-U Series



Truly amazing! See a stone counter-top magically become a heated buffet table.

The CookTek® Incogneeto™ induction buffet warmer is designed to be installed directly underneath any natural stone or engineered stone counter-top 3/4" - 1 1/4" (20-30mm thick).

No holes, no cutting, and no drilling required. The unit is mounted on a rail system, which is attached to plywood (strips or substrate, depending on stone thickness) affixed to the underside of the counter-top.

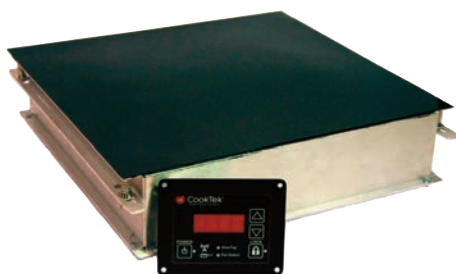


The key to the system is the patent pending Magneeto™ 2. This trivet-like device is used on the upper surface of the counter-top to locate the induction heat zone. A flashing red LED indicates proper placement. Dish temperature is taken and communicated to the unit below. The Magneeto™ 2 also acts as a key, so that even if left on no heating will occur without it in place.

The unit offers a number of temperature selections from a range of 85-190°F / 30-88°C. Any suitably sized induction compatible dish (of suitable diameter) can be used on top of the Magneeto™ 2. Use beautiful enamel cast ironware or traditional chafing dishes to create the right ambiance for your guests' buffet dining experience.



The counter-top itself is not heated as long as it contains no significant amounts of magnetic material. CookTek® approves use of the system with all natural and engineered stone counter tops when installed in accordance to its best practices guide.



*Above: Incogneeto™ units mounted into third party cabinet.*

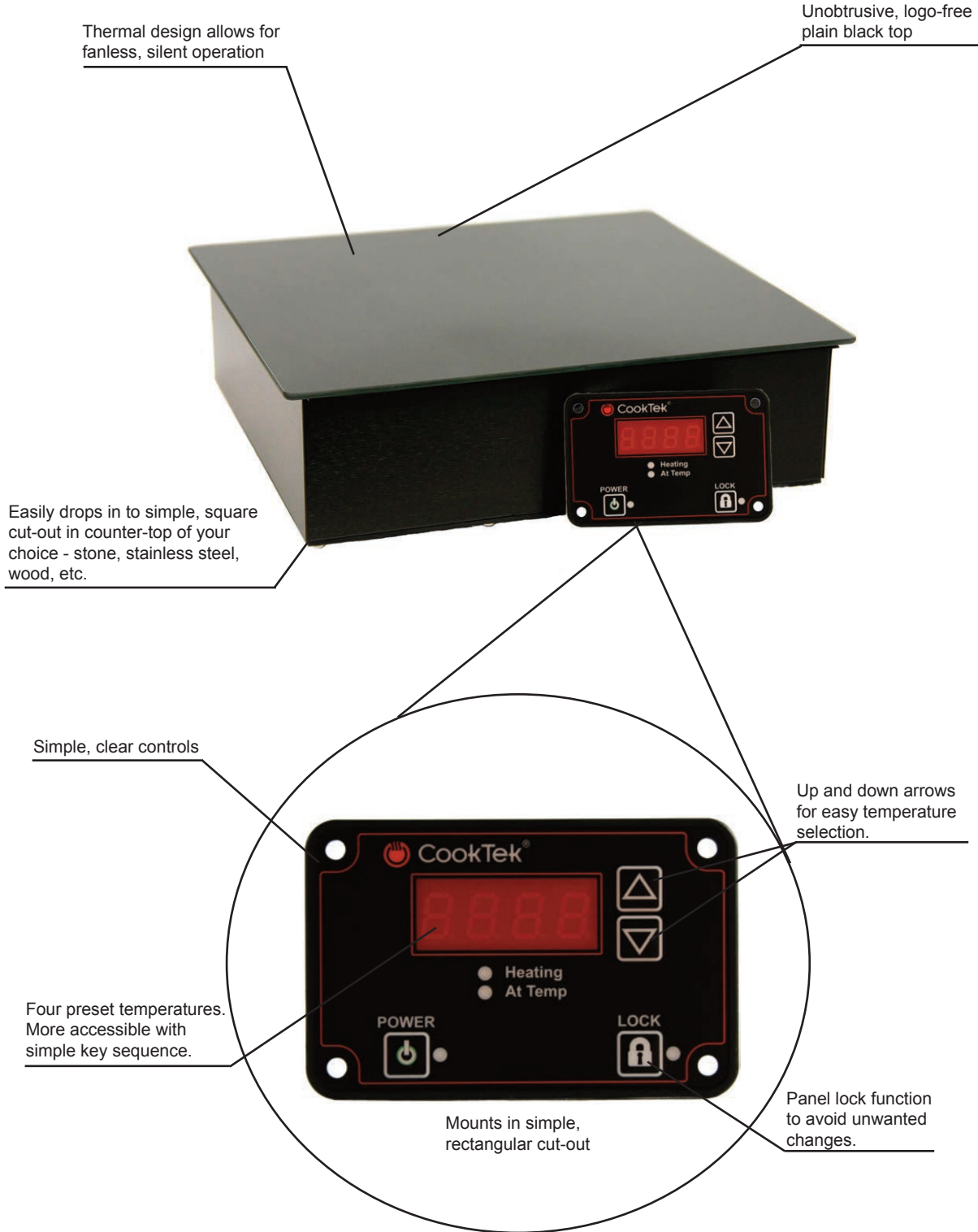
*Left: Incogneeto™ unit with control box*



*Magneeto™ 2*



# Silenzio™ - B65x-D Series





# CookTek® Buffet Holding Systems

CookTek®'s induction buffet warming systems provide holding accuracy and flexibility, unthinkable with other technologies or other brand induction equipment. How so? CookTek®'s innovation and embedded technical wizardry, carefully thought out and applied to demanding real-world situations. Part of the Incogneeto™ system alone boasts a staggering 27 patent claims.

CookTek® offers three different buffet product platforms, each with different user's needs in mind.

**Silenzio™ B65x-D** models are unobtrusive, plain black, tempered glass topped drop-in units. The low wattage of these units allows them to run silently - important in a buffet setting.



**Silenzio™ B65x-C** models offer the benefits of the D models, but in a portable, free-standing housing for greater buffet line flexibility.

**Incogneeto™ B65x-U** models allow incredible under-stone buffet holding. It's so unobtrusive, we call it the Incogneeto™.





## Simply Elegant

# Celfrost

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**Brand Centres:**

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