

Product Name	Commercial Induction Plancha	Quantity		Item #	
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Standard Features

- Counter-top or drop-in mounted stainless steel housing, heavy duty electronic components for true “back of the house” durability and strength
- Induction powered for fast initial heat up time and immediate recovery
- Each of the two induction zones has its own separate controls for independent operation and functionality
- Control knobs with 10 power cook settings or 10 temperature settings for familiarity and ease of use
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Zone shuts off without affecting use of the other zones, and displays error codes enabling user to diagnose and correct minor problems
- Each induction zone is 7000 watts
- Low radiant heat provides comfortable operator environment
- Two surface types available - chrome or cold rolled steel
- LED display by each zone for precise user feedback
- Integral grease filter to ensure cleaner and cooler air intake
- Integral grease drawer included
- Unit operates in power mode (1-10) or temperature mode (300, 325, 350, 375, 400, 425, 450, 475, 500°F/150, 160, 175, 190, 205, 235, 250, 260°C)
- Internal fans keep internal electronics cool

- Available in 208VAC 3 Phase, or 400VAC 3 Phase
- Three year limited parts and labor warranty in US/Canada only - see full warranty statement for international details.
- Made in the USA*

Specifications

Shall be a CookTek commercial induction range, model _____ with a total kW rating of 14kW.

Unit shall be manufactured in the United States and constructed of a stainless steel housing, heavy duty electronic components.

Unit shall be equipped with a built-in microprocessor and self-diagnostics.

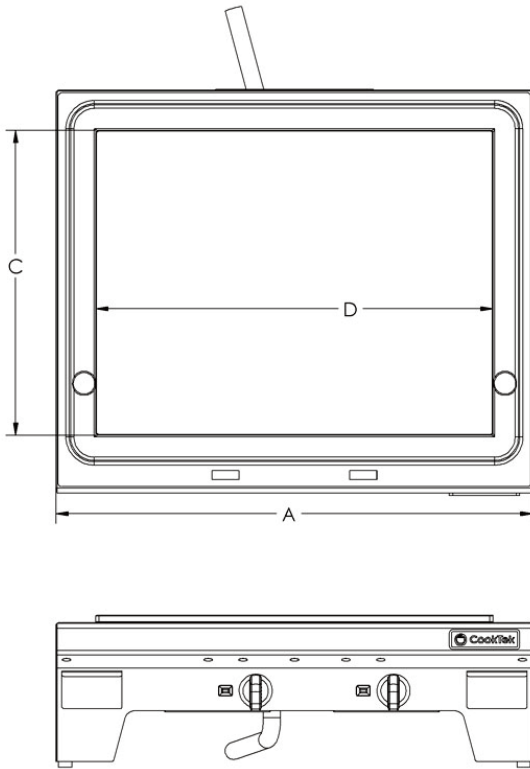
Unit shall have LED display for precise user feedback.

Unit shall operate on _____ power.

Plancha Surface Options	
Model Number	Surface Type
MPL362CR-200	Chrome
MPL362CR-400	Chrome
MPL362CS-200	Cold Rolled Steel
MPL362CS-400	Cold Rolled Steel

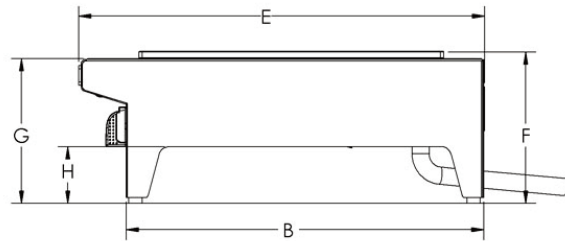
*of USA and imported parts

COMMERCIAL INDUCTION PLANCHA



- Dedicated circuit required
- Internal fans require up to 140 CFM (3.9m³/min) free air flow and maximum (do not exceed) ambient temperature of 50°C/122°F
- Area between unit legs should be kept free from obstruction.

Dimensions		
	inches	mm
A	36.00	914
B	27.00	686
C	23.00	584
D	30.00	762
E	30.60	777
F	11.40	290
G	10.90	277
H	4.30	109



MPL362XX-200, MPL362XX-400

Specifications

	MPL362XX-200	MPL362XX-400
Model Number	MPL362XX-200	MPL362XX-400
Power Requirements	208VAC, 3 Ph 4 Wire	400VAC, 3 Ph, 4 Wire
Power Consumption	14,000W (max)	14,000W (max)
Voltage	196-220VAC, 50/60 Hz	376-424VAC, 50/60 Hz
Amperage	39A (max)	20.1A (max)
Power Range	150-7000W per zone	150-7000W per zone
Temperature Range	300-525°F / 150-275°C	300-525°F / 150-275°C
Dimensions (in)	36.00" x 30.60" x 11.40"	36.00" x 30.60" x 11.40"
Dimensions (mm)	914 x 777 x 290	914 x 777 x 290
Weight	150 lbs / 68 kg	150 lbs / 68 kg
Packaged Weight	170 lbs / 77 kg	170 lbs / 77 kg
Packaged Dimensions (in)	40" x 42" x 19"	40" x 42" x 19"
Packaged Dimensions (mm)	1016 x 1067 x 443	1016 x 1067 x 443
Power Cord Length	not included	not included
Plug Type	not included	not included
Warranty	36 month limited parts and labor in US/Canada only - see statement for details	

Note: Ambient air should not exceed 50°C/122°F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

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