



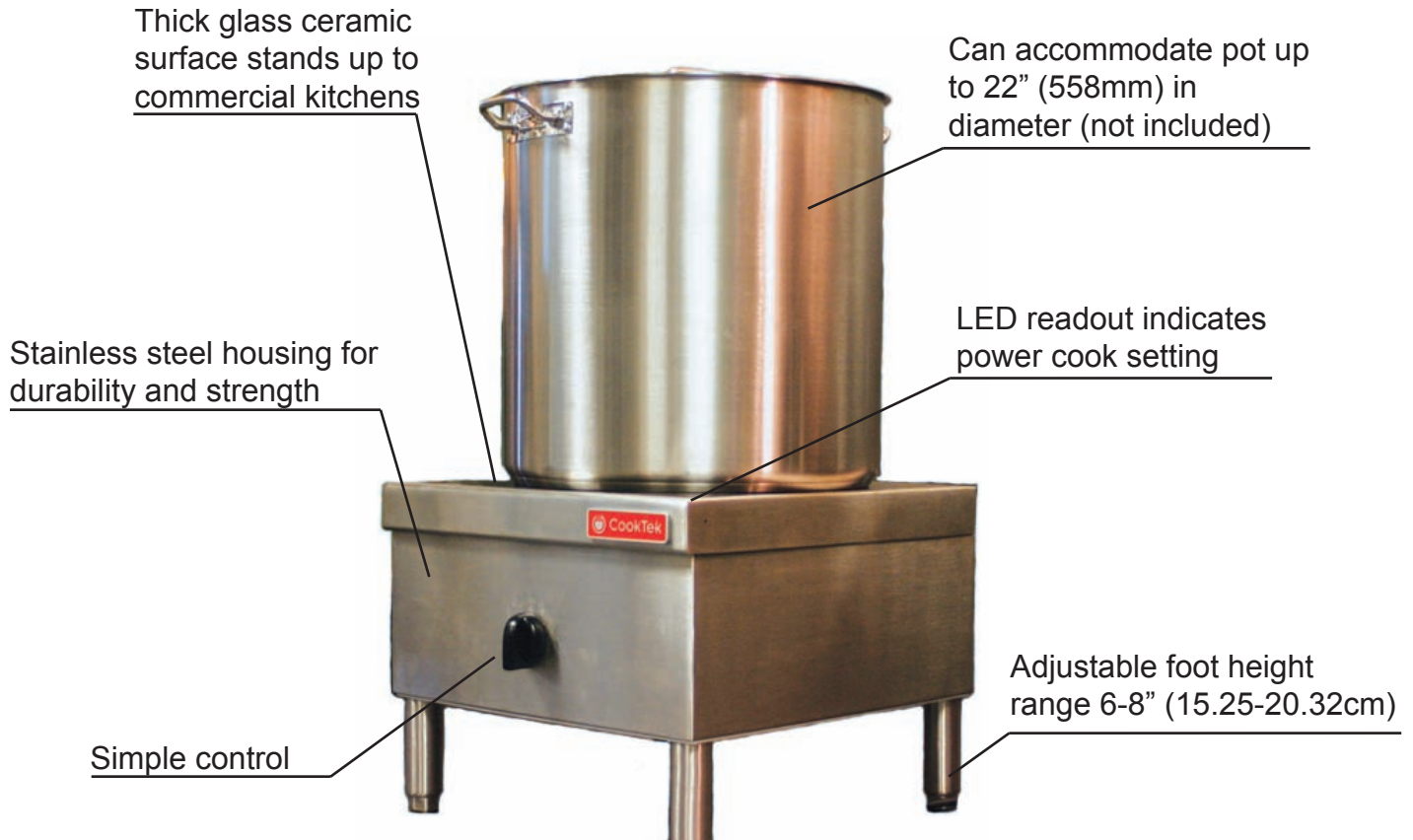
Induction Stock Pot Range



Power Tools for Chefs



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The MSP Induction Stock Pot range establishes the benchmark for high volume boil and simmer applications. Rated at 7000 or 8000 watts (depending on model), the MSP can boil a gallon of water (3.75 liters) in just 150 seconds. Five gallons (19 liters) takes just 12.5 minutes or less. With ten incremental power cook settings, an accurate simmer can then be maintained.

Like all CookTek® products, the MSP operates at 95% efficiency, compared to 35% for typical gas burners. With little or no heat wasted to kitchen space, additional savings are made from not having to drive air conditioning as hard. Moreover, with no harmful exhaust fumes, ventilation hood throughput and make up air can be reduced substantially.



The MSP was designed for commercial kitchen use right from the start. The glass-ceramic top is 6mm thick - thicker than our standard units - and the supporting legs are overbuilt. A hefty control knob and gas-type spider pattern give the device the look and feel of traditional gas burners so operators can feel immediately at ease.

Faster. Safer. Cleaner. Cooler, Cheaper.
CookTek®