

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.

"Heritage" units feature a simple, traditional control knob and display, while "Apogee™" units offer more refinement and sophistication.

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.



Drop-in single burner

"Heritage" Models

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

Available in 1800, 2500, and 3500 watts per burner

100-120VAC and 200-240VAC

Worldwide plug options for 200-240VAC models

0-20 Power settings or 80-500°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



Counter-top double burner

Single Burner

100-120VAC / 1800W
208-240VAC / 2500W
208-240VAC / 3500W

Double Burner

200-240VAC / 2500W per burner
200-240VAC / 3500W per burner

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.



Counter-top single burner

Same power options as "Heritage" range
0-100 Power settings, or 80-500°F (30-260°C) temperature settings

Intuitive touch sensitive control panel

Bright, backlit LCD cooking information display

Single or double burner counter-top models

Single burner drop-in only

ETL Certified, NSF and CE approved



Counter-top double burner



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

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



Ceran™ is a registered trademark of Schott AG





Power Tools for Chefs™



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