

Project	 	
Item No		
Quantity		

STOCK POT RANGE



PERFORMANCE

The CookTek* Stock Pot Range is a freestanding, stainless steel design with a high-impact glass-ceramic cooktop intended for back-of-the-house applications in commercial kitchens and restaurants. An automatic shut-off feature, integral cooling fan, and self-diagnosing microprocessor allow for a safe kitchen environment. Precise control with 0–10 power settings provides efficient heating of any induction-compatible stock pot.*

FEATURES

- Models available in 7,000 or 8,000 watts
- Freestanding design with stainless steel housing
- High-quality internal electronics and heavy gauge Litz wire
- Easy-to-clean high temperature glass-ceramic cooktop
- Automatic pan detection allows for instant energy transmission to stock pot
- Accommodates up to a 22" (559 mm) diameter stock pot*
- LED bar graph display
- Boils five gallons (19 liters) in 17 minutes
- Easy-to-use rotary knob with 0–10 power settings
- 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
- Integral fan keeps internal components cool
- Available in 200–240 VAC or 400 VAC, 3-phase
- Includes plug and cord (6 ft. nominal)
- One-year field service warranty U.S. and Canada

CERTIFICATIONS





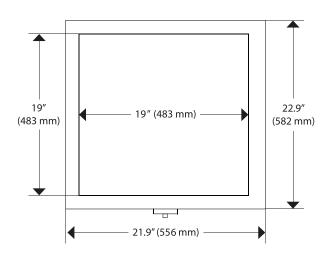


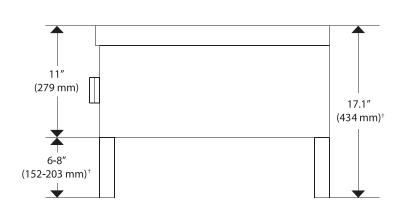


^{*}Induction cooking requires the use of induction-compatible (i.e. magnetic) cookware.

It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.

CookTek





DIMENSIONS							
Full Unit Height †	17.1″	434 mm					
Full Unit Width	21.9"	556 mm					
Full Unit Depth	22.9″	582 mm					
Cooking Surface Width	19″	483 mm					
Cooking Surface Depth	19"	483 mm					
Weight	75.5 lb.	34.2 kg					
CLEARANCE							
Front	2"	51 mm					
Sides	2"	51 mm					
Rear	2″	51 mm					
Below	The space between unit legs should be kept free from obstruction.						
COOLING REQUIREMENTS AND SPECIFICATIONS							
Max Ambient Temperature	122°F	50°C					
Internal Cooling Fan Displacement	140 CFM (3.9m³/min)						
SHIPPING INFORMATION							
Packaged Height	15.5"	394 mm					
Packaged Width	25.5"	648 mm					
Packaged Depth	28"	711 mm					
Packaged Weight	116.6 lb.	52.9 kg					
Item Class	250 NMFC #26710						

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Full Unit Width	21.9"	556 mm				
Full Unit Depth	22.9"	582 mm				
Cooking Surface Width	19"	483 mm				
Cooking Surface Depth	19"	483 mm				
Weight	75.5 lb.	34.2 kg				
CLEARANCE						
Front	2″	51 mm				
Sides	2"	51 mm				
Rear	2"	51 mm				
Below	The space between unit legs should be kept free from obstruction.					
COOLING REQUIREMENTS AND SPECIFICATIONS						
Max Ambient Temperature	122°F	50°C				
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 $^{^{\}dagger}$ Feet are adjustable. Height range is 6–8" (152–203 mm).

ELECTRICAL SPECIFICATIONS (3-PHASE)					
UNITED STATE	NITED STATES/CANADA				
MSP7000-200	646701	200–240 V, 50/60 Hz, 20 A, 100–7,000 W	NEMA L15-20P		
INTERNATIONAL					
MSP8000-400	646203	400 V, 50/60 Hz, 12 A, 100-8,000 W	IEC 309, 16A, 5-pin		

Dedicated circuit required for each installation.



NEMA L15-20P



IEC 309, 16A, 5-pin

UK & Ireland Distributor



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