



Heavy Duty Induction Cooktops



Power Tools for Chefs™



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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 units provide the means. CookTek®'s line of heavy duty three phase ranges were designed to fit seamlessly into an existing workspace, provide significant energy cost savings, improve the working environment, and deliver a better, more precise cooking experience.



How Induction Works

Induction cooking is a superior method of cooking, primarily because of the way in which heat is generated and delivered. Traditional gas and electric ranges provide heat indirectly and rely on conduction and radiation to the metal of the pan. In contrast, an induction unit heats the pan directly. This is achieved by generating an alternating electromagnetic current which passes through the base of the pan. This energy excites the iron molecules in the pan, which in turn release it in the form of heat - a bit like rubbing your hands together.



 **CookTek®**



Ceran™ is a registered trademark of Schott AG

Cooking Benefits

From a user's perspective, this means that while the pot is heated the cooking surface is not. The surface remains cold to the touch and hardly any energy is consumed - even if the knob is set to full. Once a pot is placed on the surface, heating commences.



Because the pan is heated directly, it takes less time to accomplish the same cooking tasks than on traditional electric or gas ranges. Reaction time is faster (on boil/off boil) and the cooking surface still remains relatively cool - not hot enough to burn skin. There is a second benefit to this in that spills do not burn on, so clean up is easy. Induction heating is also precisely controllable. Unlike electric ranges, there are no over and under



heating cycles, and unlike gas ranges, heat is delivered very evenly across the bottom of the pan. This reduces the risk of boiling over stocks, burning sauces, or scorching eggs, for example.

Features

Square coils make one large heating surface, allowing you to create hot and cool zones

Available in 4-burner (25" x 30.5", 64 x 77cm) or 6-burner (36" x 30.5", 91.5 x 77cm) models

Available in 3500 watts per burner (hob) - equivalent to 31,000 BTU per burner (hob)

196-220VAC 3 Phase and 376-424VAC 3 Phase

0-10 Power cook settings

Simple, familiar-feel control via single rotary knob

Control each burner independently

Crisp, clean red LED bar graph display shows power level for each burner (hob)

ETL certified, NSF, and CE approved



Durability

CookTek®'s commercial ranges were designed, built, and tested to withstand the rigors of a commercial restaurant environment. The glass-ceramic top is thicker than usual and each burner (hob) is modular, so that if there is a problem with one cooking position, the others are unaffected. Field service is easy - the top pops open like the hood of a car and a module can be replaced within minutes. The chassis features overbuilt legs and hefty cast metal control knobs, making it look, feel, and perform just right for professional cooks.



***Durability, energy savings, power, and performance.
CookTek®'s commercial ranges provide them all.***

Faster
Safer
Cleaner
Cooler
Cheaper



Energy
Efficiency



One of the major benefits of induction cooking is improved efficiency.

Amazingly, only around 30-40% of the gas energy is delivered to the pan on

traditional gas ranges. Traditional electric ranges fair only slightly better at around 50%. The rest is wasted to heating the cooktop itself and, of course, heating the kitchen. In

contrast, a CookTek[®] induction cooktop

delivers 90-95% of the energy it draws to the pan. The result? Much

lower utility bills and a cool kitchen.

There are further potential savings from not using as much air conditioning to get rid of waste heat - it's better to not create it in the first place. If you can't stand the heat, upgrade to induction!



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