



Induction Buffet Warmers



Simply Elegant

CookTek® Buffet Warmers

CookTek®'s induction buffet warming systems provide holding accuracy and flexibility, unthinkable with other technologies or other brand induction equipment. How so? CookTek®'s innovation and embedded technical wizardry, carefully thought out and applied to demanding real-world situations. Part of the Incogneeto™ system alone boasts a staggering 27 patent claims.

CookTek® offers three different buffet product platforms, each with different user's needs in mind.

- B652.U and R models are unobtrusive, plain black, tempered glass topped drop-in units. The low wattage of these units allows them to run silently - important in a buffet setting.
- MBC/MBW models offer high power suitable for cooking, as well as holding capabilities.
- B652.D models allow incredible under-stone buffet holding. It's so unobtrusive, we call it the Incogneeto™.

650 Watt Drop-In Glass Top Induction Buffet



B652.U control box

Above: Three units shown mounted in third-party cabinet

Left: B652.U unit pictured

Enough power to maintain buffet holding temperatures, yet allow for up to five units per 200-240VAC 15A circuit. Units come programmed with four preset temperatures - 150, 160, 175, 190°F / 65, 70, 80, 90°C. Eleven additional preset temperatures can be accessed through simple keypad function.

Units are 15" square (381mm) with tempered glass tops that are plain black (no logo, etc.) in order to be as unobtrusive as possible.

The electronics within the unit emit very little heat, so that the design allows for no cooling fan. As a result, they run silently.

"R" models are compatible with CookTek® tagged chafing dishes, plus Magneeto™ 1 and 2 temperature sensors/communicators (and require one to work).

Incogneeto™



Truly amazing! See a stone counter-top magically become a heated buffet table.

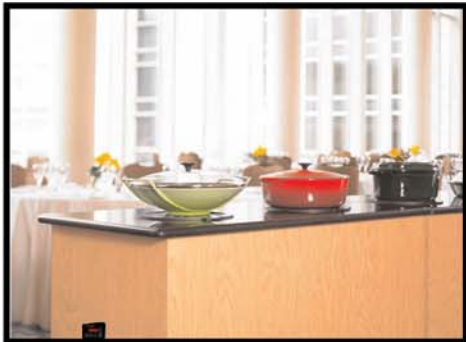
The CookTek® Incogneeto™ induction buffet warmer is designed to be installed directly underneath standard granite counter-tops 20-30mm thick.

No holes, no cutting, and no drilling required. The unit is mounted on a rail system, which is attached to narrow plywood strips affixed to the underside of the counter-top.



The key to the system is the patent pending Magneeto™ 2. This trivet-like device is used on the upper surface of the counter-top to locate the induction heat zone. A flashing red LED indicates proper placement.

The unit offers a number of temperature selections from a range of 85-190°F / 30-88°C. Any induction compatible dish (of suitable diameter) can be used on top of the Magneeto™ 2. Use beautiful enamel cast iron-ware or traditional chafing dishes to create the right ambiance for your guests' buffet dining experience.



The counter-top itself is not heated as long as it contains no magnetic material. To date, CookTek® has approved the use of its system with natural granite and a number of engineered stone products (list available online). We will gladly evaluate samples of other materials.

Above: Incogneeto™ units mounted into third party cabinet.



B652.D control box

Accessories

CookTek® offers a line of highly attractive, complementary chafing dishes, with inserts available in stainless steel or porcelain. In addition, CookTek® offers a range of accessories designed to maximize the full potential of CookTek®'s wireless temperature sensor technology.



Apogee™ Cook/Hold

Apogee™ drop-in single hob induction cooktops can cook as well as hold food at a specified temperature. The touch sensitive panel allows for fine resolution control via 0-100 power settings, or a large number of temperature settings from 85-500°F / 30-260°C. Included are a digital timer (with

alarm only or auto-power off functionality), and keypad lockout to temporarily prevent others from changing cook settings.

The Ceran™ glass-ceramic top is smooth and easy to wipe clean. The beautiful, bright black and white backlit LCD display screen shows power settings, target temperature, heating or at-temp status, timer (when in use), and a pan indicator showing whether an induction compatible pan is present.

Uniquely Apogee™ MBC models also include a special automatic buffet function. When used with either a CookTek® tagged chafing dish or a third party chafing dish equipped with a CookTek® Magneeto™ 1 device, the induction unit is automatically limited to a maximum temperature of 250°F / 120°C in order to protect the dish and/or food. Model MBC cooktops feature the same sized drop-in dimensions as the model MBW wok units. This enables service menu flexibility - even from service to service. Simply swap MBW and MBC units at will.

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Australian Distributor:
Stoddart Food Service Equipment
Brisbane - Melbourne - Sydney - Perth - Adelaide
www.stoddart.com.au

Ph: 1300 79 1954
Fax: 07 3345 6403
Email: cooktek@stoddart.com.au