



*Waterless Food Holding Well*



*Power Tools for Chefs™*

# CookTek® Food Warming System

Steam tables were invented over 100 years ago and frankly, they haven't changed much! Until now...

CookTek's Food Warming System eliminates water without compromising food quality. In fact, it improves it. At the same time, total energy consumption is cut by half or more!



Separate controls for light (on/off) and heat (variable)

The CookTek Food Warming System was designed to accommodate Gastronorm or standard hotel pans - either one 1/1 or two 1/2. Other sized pans should not be used. The system works with any standard magnetic pan, including 18/8 (300 series) stainless pans which have been stamped (cold worked) during manufacture.

Two depths are available - IHW06x-22 is 2.5" (40mm) deep, IHW06x-24 is 4" (100mm) deep. Different depths should not be mixed in the same application, as pan contact with the unit's temperature sensor is required.



# Features and Benefits

## Better Food - Longer Holding

Using a combination of induction heating, gentle infra red radiant heat, and low-energy LED lighting, the system delivers enough heat to maintain critical food temperatures, but not cook the food. Steam tables deliver too much heat and continue to overcook the food. Holding times with induction can be at least doubled!

## Waterless

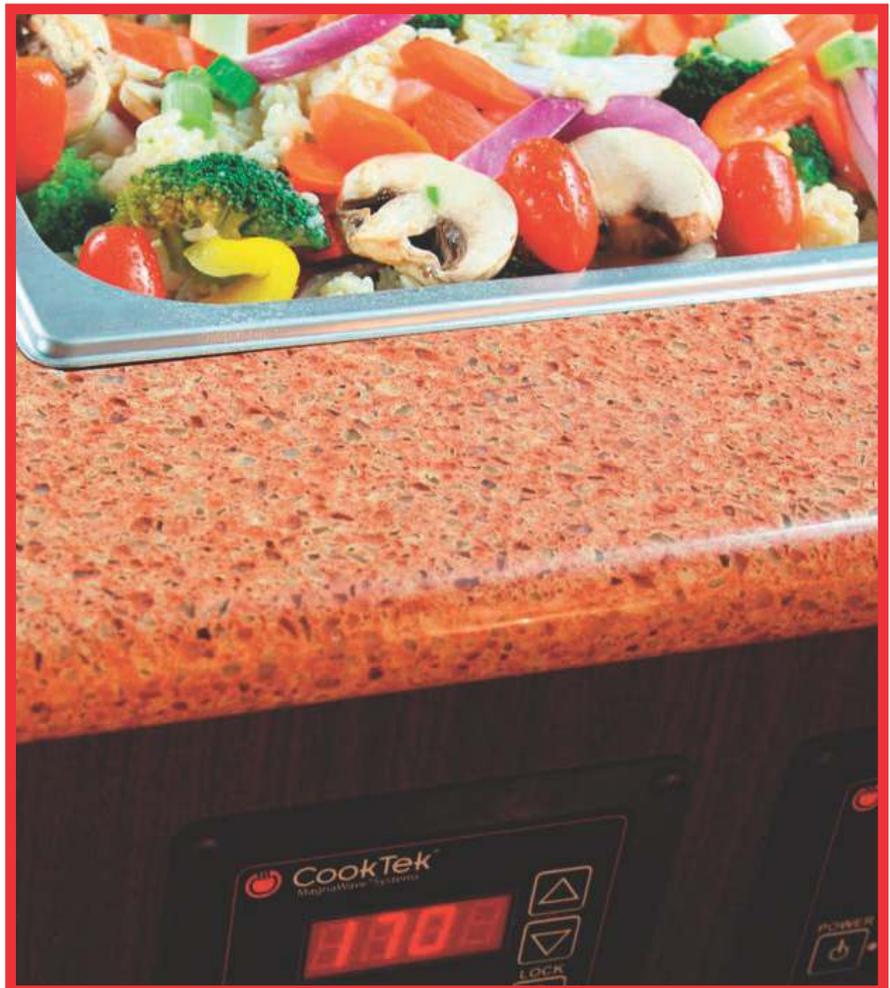
Just imagine - no drains, no spills, no leaks, no waterborne health risks. Water, steam and the associated plumbing is expensive and a huge hassle to install and operate. Imagine it gone!

## Cut Energy

### Consumption in Half

While each drop-in well is rated at 1.3kW, typically only 200-300 watts are required to maintain typical holding temperatures. In a

complete system, the highly efficient induction units do most of the work. Consequently, the low power top heat boost, while rated at 600 watts, also runs at around 100-200 watts.



Holds food in the safe zone without messy water baths

Spring-loaded sealed temperature sensor ensures pan contact temperature measurement

Two individual induction zones

Stainless steel housing

Easily drops in to simple, rectangular cut-out in counter-top of your choice - stone, stainless steel, wood, etc.

Individual controls for each induction zone

Automatic timer commences when pan is inserted into the well. Hold time is user selectable. Display flashes when hold time has expired. Timer can be turned on or off.

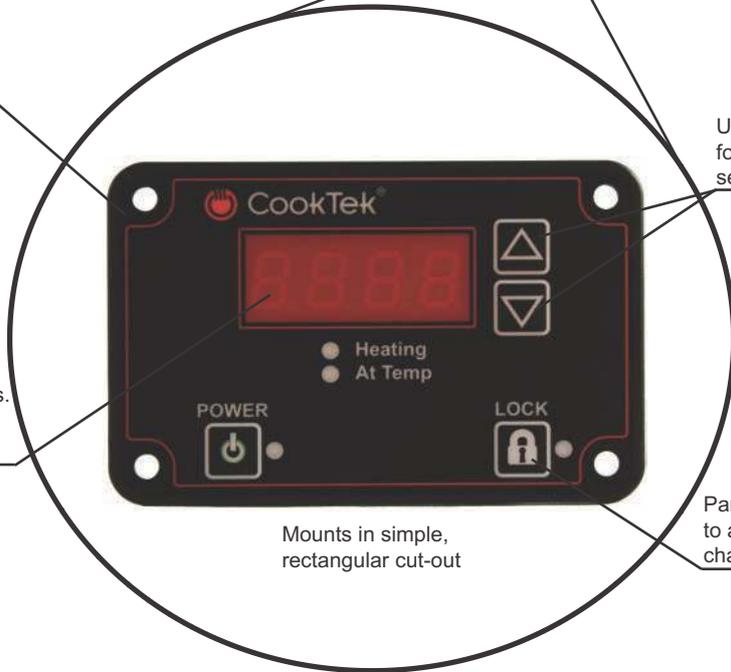
Simple, clear controls. Two per well (front/back).

Up and down arrows for temperature selection.

Four preset temperatures. More accessible with simple key sequence.

Mounts in simple, rectangular cut-out

Panel lock function to avoid unwanted changes.



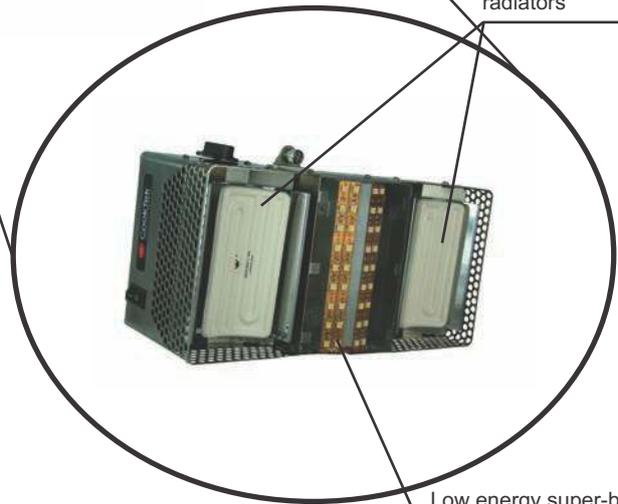
# Top Heat Booster and Light

Separate controls for light (on/off) and heat (variable).



Twin focused ceramic infrared radiators

Twin focused ceramic infrared radiators deliver just enough heat to offset radiant top cooling of the food, while low energy super-bright white LED illuminates food beautifully. Optional power bar accommodates up to three boosters.



Low energy super-bright white LED light



Three boosters mounted on power bar



***Huge Energy Savings  
Better Quality Food  
No Water!***



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