

# CookTek® Induction Wok Cooking

## **Power, efficiency, speed and control.**

The classic CookTek® induction woks offer outstanding performance and value for the money. Designed and built in the USA to survive and thrive in the world's toughest commercial foodservice operating environments. All woks feature beautiful, yet durable, Ceran™ glass bowls.

Induction heats the pan directly, so no delays. The result? *Faster than gas, yet more responsive and more precise.*

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



Optional 14" wok pan sold as an accessory

Counter-top version

### Power Options

- 100-120VAC / 1800W 1Phase
- 200-240VAC / 2500W 1Phase
- 200-240VAC / 3000W 1Phase
- 200-240VAC / 3500W 1Phase
- 196-220VAC / 5000W 3Phase
- 376-424VAC / 5000W 3Phase



Drop-in unit without pan

## **Commercial Standard Models**

- Available in counter-top or drop-in models
- Available in 1800, 2500, 3000, and 3500 watts
- 100-120VAC and 200-240VAC
- Worldwide plug options for 200-240VAC models
- 0-20 Power settings
- Also available in 5000W 208VAC 3Phase or 5000W 400VAC 3Phase high-power versions (countertop only)
- Simple, familiar-feel control via single rotary knob
- Crisp, clean red LED display shows power level



## **Apogee™ Models**

CookTek®'s state of the art Apogee™ series offer enhancements such as finer resolution control via 0-100 power settings, an intuitive touch-sensitive control panel, and a digital timer (with alarm only or automatic power-off functionality).

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, timer (when in use), plus a pan indicator to confirm that an induction compatible pan is present.



Available in counter-top or drop-in models

Same power options as Commercial Standard units

0-100 Power settings

Intuitive touch sensitive control panel

Bright, backlit LCD cooking information display

## **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

**Greener** - CookTek® induction is 95% efficient. Heat the food, not the kitchen!





***Power Tools for Chefs™***



***Induction Woks***



***Power Tools for Chefs™***