



INDUCTION HOLDING, DELIVERY, AND HEATING

THE BRAND

Created in 1994, CookTek® is the leading innovator in induction warming, cooking, and heated delivery systems for commercial kitchens and restaurants. CookTek® is dedicated to innovative product development and superior customer service.



The Induction Revolution

Whether the slightest touch of heat to melt the most delicate product or explosive force to instantly blacken or boil, CookTek® induction systems provide the means.

CookTek® innovative induction systems bring food service to a whole new level with advanced, efficient cooktops, food warmers, and more. Professional chefs in commercial kitchens enjoy higher productivity, substantial energy savings, and safer cooking environments.

Benefits of Induction

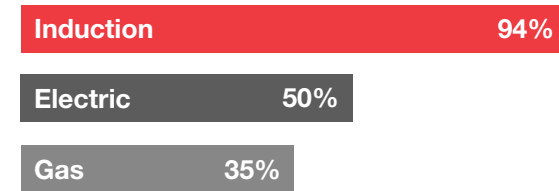
CookTek® induction systems are faster and more efficient than both gas and electric. They are easy to control for precise heating and unmatched results. The induction cooktop surface remains cool to the touch for lower risk of injury and easier cleanup. CookTek® induction systems offer significant energy savings, lower utility bills, and provide a cooler, greener kitchen.

How Induction Works

Induction heating devices work by applying an alternating electromagnetic wave to magnetic cookware, such as stainless steel or cast iron pans. The metal molecules are attracted in different directions as the current alternates. Heat is generated from resistance and other physical processes caused – or induced – by the wave.

CookTek® induction systems are 94% efficient, meaning that 94% of the energy consumed is delivered to the pan. This is unmatched by gas (typically 35%) or traditional electrically-powered cooking devices (typically 50%). As a result, induction cooking devices release less heat into the room, use less fuel, and save energy.

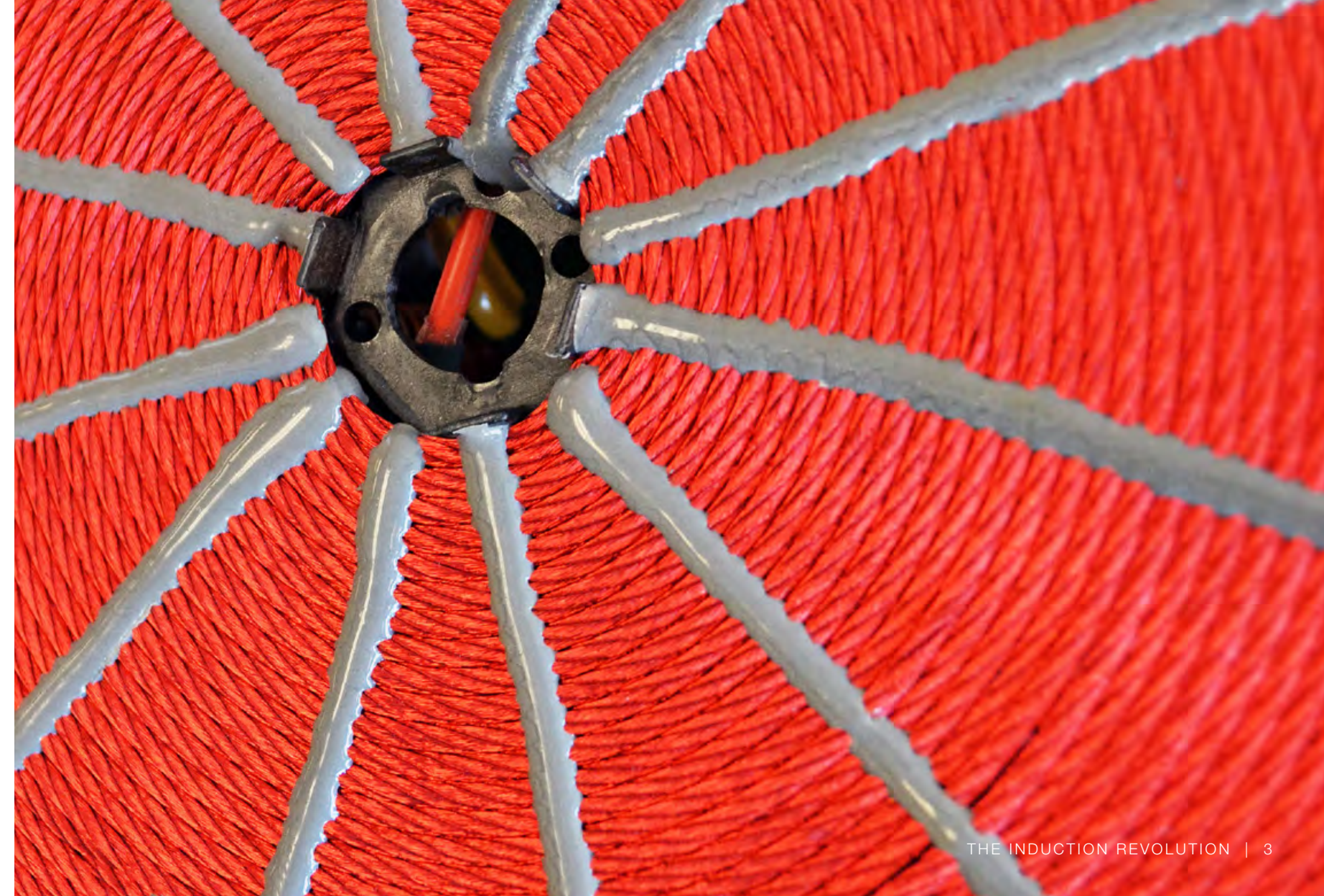
% of Energy Delivered to Pan



CookTek Warranty* – U.S. and Canada

All CookTek® induction cooking and holding equipment is warranted against defects in materials and workmanship. “Portable” CookTek® products, including the single and double cooktops, wok, FaHeater, Soup Warmer, ThermaCube Delivery System, and Pizza Delivery System, are covered by a two-year advanced replacement warranty. “Non-portable” CookTek® products, including the Silenzio, SinAqua, Incogneeto, Stock Pot, four and six-burner ranges, and plancha are covered by a one-year field-service warranty. Non-electrical consumables and accessories are covered for a period of 90 days. Visit www.cooktek.com/warranty-service for full details.

*Warranty begins from the date of shipment from the CookTek® factory. Warranty may not be available outside the U.S. and Canada. Contact your Authorized International Distributor for more information.



POWER TOOLS FOR CHEFS™



WARMING/HOLDING

Food must be prepared well, but also served properly! CookTek® induction warming and holding equipment keeps food at the right temperature while improving your presentation and overall quality.

Because of its innovative design and advanced heating technology, CookTek® induction warming/holding equipment delivers the best results every time!

DELIVERY

Fresh and hot delivered food helps keep your customers loyal.

CookTek® heated delivery systems use induction technology to retain flavor and warmth – just like serving food straight from the oven!

Discover the convenience, innovation, and customer satisfaction of CookTek® induction delivery systems.

HEAVY DUTY

The back of the house is where all the action is, and professional chefs need high-quality commercial kitchen equipment that withstands any cooking challenge.

CookTek® heavy duty ranges and planchas are designed, built, and tested to withstand the rigors of a commercial restaurant environment. The units feature overbuilt legs and cast metal control knobs.

COUNTERTOP COOKING

Professional chefs worldwide count on CookTek® commercial induction cooktops to deliver the precision and consistency they need for quality results.

Our portable countertop cooktops heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology.

Finally, you can enjoy a cleaner, safer, cooler, and more efficient kitchen with lower utility bills!

WARMING/HOLDING



Incogneeto™ Under-Counter Buffet Warmer

Silenzio™ Drop-In Buffet Warmers



SinAqua™ Drop-In Waterless Holding Wells

Soup Warmer

DELIVERY



ThermaCube™ Food Delivery System



Pizza Delivery System

HEAVY DUTY



Four and Six-Burner Ranges

Stock Pot Range

Plancha

COUNTERTOP COOKING



Cooktops

Woks

FaHeater™

Incogneeto™

The invisible under-counter warmer

- Cleanly mounts beneath the countertop – no need to cut holes in your counter
- Locate the heat zone by placing the Magneeto™ 2 trivet on the countertop
- Patented technology allows you to safely use under natural or engineered "stone" countertops
- Patented RFID transmission allows food to be held at precise temperatures
- When service is complete, simply remove the trivet and clean the countertop
- Fits up to a 12" (305 mm) induction-compatible enamel cast ironware or traditional chafer
- Broad temperature range from 80°F–190°F (30°C–85°C)
- One-year field-service warranty – U.S. and Canada



Model No: Bxxx-U2



1. Chafing Dish*
2. Magneeto™ 2 Trivet
3. Stone Countertop*
4. Plywood Substrate*
5. Incogneeto™ Unit



Magneeto™ 2 Trivet
(one included with purchase)

*Not included with purchase of Incogneeto™.
Chafing dish available as an accessory.



 CookTek®

Height	4.5"	114 mm
Width	17.5"	445 mm
Depth	17.5"	445 mm
Weight	15 lb.	6.8 kg

Electrical Specifications (Single Phase)		
100-120 VAC (max amps)	650W (6A)	
200-240 VAC (max amps)	650W (4A)	

Transform your existing stone cooktop into a temperature buffet warmer with the Incogneeto™.

Silenzio™

Superior warming with minimal noise and power

- Low wattage allows for silent performance while using less power
 - Up to two 650W units per 100–120 VAC, 15-amp circuit
 - Up to three 650W or 1000W units per 200–240 VAC, 15-amp circuit
 - Up to four 650W or 1000W units per 200–240 VAC, 20-amp circuit
- Available in a square or round drop-in design
- Unobtrusive, easy-to-clean plain black tempered glass
- Four standard temperature settings with option to add up to 11 temperature settings ranging from 80°F (27°C)–250°F (121°C)
- Maximum temperature limit (250°F/121°C) does not require additional cabinet fans and prevents damage to servingware
- Lock feature prevents unwanted setting changes
- One-year field-service warranty – U.S. and Canada



650W Model No: Bxxx-D
1000W Model No: Bxxx-D



650W Model No: Bxxx-RD



1. Chafing Dish*
2. Silenzio™ (Round) Unit
3. Stone Countertop*

*Not included with purchase of Silenzio™ Unit.
Chafing dish available as an accessory.

Square Models

Height	3.75"	95 mm
Width	15"	381 mm
Depth	15"	381 mm
Weight	13 lb.	5.9 kg

Round Models

Height	3.75"	95 mm
Width	13" ø	330 mm ø
Depth	13" ø	330 mm ø
Weight	8.4 lb.	3.8 kg

Electrical Specifications (Single Phase)

100-120 VAC (max amps)	650W (6A)	650W (6A)
	1000W (8.5A)	
200-240 VAC (max amps)	650W (4A)	650W (4A)
	1000W (5.0A)	



The electronics within the unit emit very little heat and require no cooling fan, meaning the Silenzio™ is whisper-quiet and energy-efficient.

SinAqua™

Holds everything but the water

- Uses 63% less energy than a traditional electric steam well with an empty pan, and 50% less energy with a loaded pan
- Independent temperature control allows precise temperature holding for each pan to maximize food quality
- Drop-in and start holding – no water lines or drains required
- Rectangular and round models available
 - Rectangular models: 2.5, 4, or 6-inch depth / full, 1/2, 1/3, and 1/6 pan sizes
 - Round models: 11 or 14-inch diameter
- One-year field-service warranty – U.S. and Canada



Model No: IHWxxx-xx



14-inch Model No: IDWxxxL
11-inch Model No: IDWxxxS

	Rectangular Models		Round Models	
Overall Height	2-Sensor – 6.23" (158 mm) or 7.77" (197 mm) 3-Sensor – 7.73" (196 mm) or 9.75" (248 mm) 6-Sensor – 7.84" (199 mm) or 9.83" (250 mm)		6.37" or 7.56" 162 mm or 192 mm	
Internal Height:	2-Sensor – 2.5" (64 mm) or 4" (102 mm) 3 and 6-Sensor – 4" (102 mm) or 6" (152 mm)		2.37" or 3.62" 60 mm or 92 mm	
Width	13.75" 349 mm	12.52" ø or 16.02" ø 318 mm ø or 407 mm ø		
Depth	21.75" 552 mm	12.52" ø or 16.02" ø 318 mm ø or 407 mm ø		
Weight	22.4 lb. or 23.7 lb. 10.1 kg or 10.7 kg	8.25 lb. or 9.75 lb. 3.7 kg or 4.4 kg		
Electrical Specifications (Single Phase)				
	2-Sensor Models	3 and 6-Sensor Models		
100-120 VAC (max amps)	2 x 650W (13A)	3 x 600W (15A)	650W (6A)	
200-240 VAC (max amps)	2 x 650W (6.5A)	3 x 600W (8A)	650W (4A)	

*Different depths should not be mixed in the same application, as pan contact with the unit's temperature sensor is required.



The SinAqua™ food well eliminates the need for steam and improves food quality. No more plumbing and drainage hassles – no mess, no leaks, no spills, and no potential waterborne health risks.

Soup Warmer

Hold soup twice as long using half the energy

- Insert contains a small amount of water and evenly distributes heat without scorching delicate soups
- Boil indicator notifies operators when the water boils out – no drain or water line hookup required
- Fits standard 7 qt (6.6 L)* or 11 qt (10.4 L) soup tureens
- Drops into round cut-out in countertop of your choice (stone, stainless steel, wood, etc.)
- Four standard temperature settings with option to add up to 15 temperature settings
- Re-therm setting delivers continuous maximum power until desired temperature is reached
- Optional automatic timer commences when pan is inserted into the well
- Two-year advanced replacement warranty – U.S. and Canada



Model No: ISWxxx



Overall Height	10.5"	267 mm
Internal Height	6.25"	159 mm
Width	12.52" ø	318 mm ø
Depth	12.52" ø	318 mm ø
Weight	11.75 lb.	5.3 kg

Electrical Specifications (Single Phase)

100-120 VAC (max amps)	1000W (8.5A)
200-240 VAC (max amps)	1000W (5A)

The Soup Warmer is designed to bring soup from a chilled state (below 35°F / 1.7°C), through the HACCP danger zone to 165°F / 73.9°C in under 90 minutes.

*Adapter ring required.

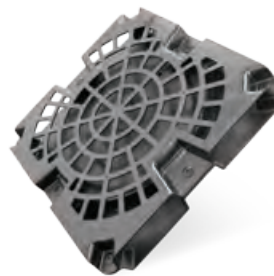
ThermaCube™

Heated delivery for up to 30 minutes

- Induction-charged natural convection tray circulates hot air around the food for up to 30 minutes
- VaperVent™ lid eliminates condensation
- Fast heat-up – initial charge takes less than 3.5 minutes; recharges in as little as 60 seconds
- Easily replace components when needed – charger, bags, and natural convection trays are sold separately†
- Natural convection tray available in nominal, +10%, +25%, and +35% heat
- Cordless bags for convenient, efficient delivery
- Two delivery bag sizes available to accommodate various types of cuisine
- Easy to clean – delivery bag (without Natural Convection Tray) is machine washable; Natural Convection Tray is submersible for cleaning (not dishwasher safe)
- Two-year advanced replacement warranty – U.S. and Canada



ThermaCube™ Charger Model No: TCSxxx



Natural Convection Tray
(Available in nominal, +10%, +25%, and +35% heat)



ThermaCube™ Delivery Bag
(Available in two sizes – small and large)

	Charger	
Height	8.25"	209 mm
Width	16.75"	425 mm
Depth	16.93"	430 mm
Weight	14.5 lb.	6.6 kg

Electrical Specifications (Single Phase)

100-120 VAC (max amps)	1,800W (15A)
200-240 VAC* (max amps)	1,800W (8A)

†Do not mix ThermaCube™ components with Pizza Delivery System components.
*200-240 VAC version not sold in U.S. or Canada.



The ThermaCube™ Delivery System offers unparalleled performance when it comes to maintaining temperature and controlling humidity.

Pizza Delivery System

Deliver hot pizza like it's straight from the oven

- Induction-charged thermal disc keeps up to three pizzas at a consistent, hot temperature for up to 30 minutes
- VaperVent™ lid eliminates condensation
- Fast heat-up – initial charge takes less than two minutes; recharges in as little as 60 seconds
- Easily replace components when needed – charger, bags, and thermal FlashPak discs are sold separately†
- Charger base is available in 16" (406 mm) or 18" (457 mm) models‡
- Cordless bags for convenient, efficient delivery
- Bag available with custom logo; standard bag in black
- Two-year advanced replacement warranty – U.S. and Canada



Pizza Delivery System Charger
16-inch Model No: PTDSxxxx/xxx
18-inch Model No: XLPTDSxxxx/xxx



FlashPak™ Disc



VaperVent™ Bag

†Do not mix 16" (406 mm) and 18" (457 mm) systems, or Pizza Delivery System components with ThermoCube™ components.
‡200-240 VAC version not sold in U.S. or Canada.



	16-inch Charger		18-inch Charger	
Height	8.55"	217 mm	8.55"	217 mm
Width	20.19"	513 mm	20.75"	527 mm
Depth	21.63"	549 mm	21.75"	552 mm
Weight	19 lb.	8.6 kg	20 lb.	9.1 kg
Electrical Specifications (Single Phase)				
100-120 VAC (max amps)	600-1,800W (15A)		600-1,800W (15A)	
200-240 VAC* (max amps)	600-1,800W (8A)		600-1,800W (8A)	

"We love CookTek's Pizza Delivery System and are excited about having a heated system that finally works! My drivers especially appreciate their easy handling, and during peak dinner hours, we couldn't keep our customers happy without them."

Ray Montez | Domino's Franchise Owner, IL

Four and Six-Burner Ranges

Heat the food, not the kitchen

- 3x more powerful than a similar-sized gas burner
- 170% more efficient than a gas burner
- Precise control for the optimal cooking results
- No flames or hot surfaces provide for a safer, cooler, and more productive kitchen
- Four or six independent burner controls
- Square coils make one large heating surface, allowing the surface to have hot and cool zones
- Easy-to-clean high-impact, glass ceramic top surface
- Easy to use rotary knob with 0-10 power settings
- One-year field-service warranty – U.S. and Canada



Model No: MCxxxx-xxx



Four-Burner Range



Six-Burner Range

	Four-Burner Range		Six-Burner Range	
Height	17.2"	437 mm	17.2"	437 mm
Width	25.2"	640 mm	36"	914 mm
Depth	30.4"	772 mm	30.4"	772 mm
Weight	120 lb.	54.4 kg	175 lb.	79.4 kg
Electrical Specifications (3-Phase)				
200-240 VAC (max amps)	14,000W 3,500W/Burner (38.9A)		21,000W 3,500W/Burner (58.3A)	
	17,000W 3,500W Front Burners/5,000W Back Burners (47.2A)		25,500W 3,500W Front Burners/5,000W Back Burners (47.2A)	

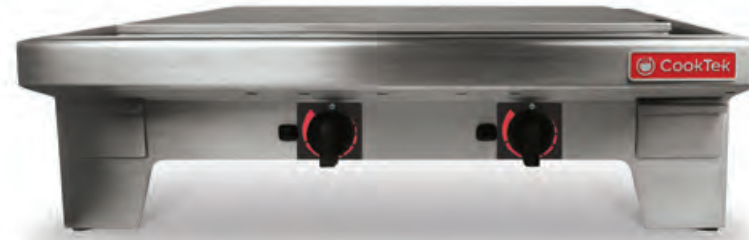


Induction Ranges are designed, built, and tested to withstand the rigors of a commercial kitchen restaurant environment.

Plancha

Unparalleled heat-up speed and thermal consistency

- Near instantaneous recovery for consistent temperatures cook-to-cook
- Rapidly change surface temperature for a wide variety of products
- Surface reaches max temperature of 525°F (275°C) in less than 11 minutes
- Ability to set two zones at different, constant temperatures
- Even heating from edge-to-edge on entire cooking surface
- Available in freestanding or drop-in countertop designs
- Grease moat surrounds the entire cooking surface and empties into convenient removable drawers
- 360° rotary knob for temperature settings
- Steel or chrome surface top options allow for easier cleaning, less heat radiation, and less flavor transfer (half-grooved tops available)
- One-year field-service warranty – U.S. and Canada



	Freestanding Model No:	Drop-in Model No:
Steel Top	MPLxxxCS-xxx	MPLDxxxCS-xxx
Steel/Half-grooved Top	MPLxxxCSG-xxx	MPLDxxxCSG-xxx
Chrome Top	MPLxxxCR-xxx	MPLDxxxCR-xxx
Chrome Half-grooved Top	MPLxxxCRG-xxx	n/a



	Freestanding Plancha		Drop-in Plancha	
Height	11.4"	290 mm	7.32"	186 mm
Width	36"	914 mm	35.7"	907 mm
Depth	30.6"	777 mm	29.7"	754 mm
Weight	150 lb.	68 kg	160 lb.	72.6 kg
Electrical Specifications (3-Phase)				
200-240 VAC (max amps)	14,000W (38.9A)		14,000W (38.9A)	

The power and responsiveness of induction minimizes drops in cooking surface temperature, even when several pounds of cold proteins are added. This rapid recovery means a higher idle temperature is not required, which saves energy and reduces heat wasted into the atmosphere.

Stock Pot Range

High-volume rapid boil and precision simmer

- 170% more efficient and 3x more powerful than a similar-sized gas burner
- Boils five gallons (19 liters) in 17 minutes
- Precise control for optimal results and perfect simmer
- Freestanding design
- Large, easy-to-clean glass ceramic top
- Accommodates up to a 22" (559 mm) diameter pot
- Easy to use rotary knob with 0-10 power settings
- No flames or hot surfaces mean a safer, cooler, and more productive kitchen
- One-year field-service warranty – U.S. and Canada



Model No: MSPxxxx-xxx



Height	17.1"	434 mm
Width	21.9"	556 mm
Depth	22.9"	582 mm
Weight	75.5 lb.	34.2 kg

Electrical Specifications (3-Phase)

200-240 VAC (max amps)	7,000W (20A)
400 VAC (max amps)	8,000W (12A)

The Stock Pot Range is designed and built to survive and thrive in the world's toughest commercial kitchens and restaurants.

Cooktops

Portable, modular heat

- Nearly 2x more powerful than an electric burner, same plug
- Precise heating control for exceptional results
- No flames or hot surfaces provide for safe portable cooking
- Available in single or double, countertop or drop-in
- Temperature range from 85°F–500°F (30°C–260°C)
- 22 temperature settings and 20 power settings
- Even heat distribution across the bottom of cookware
- Automatic pan detection allows for instant energy transmission to pan
- Automatic shut-off feature prohibits overheating
- Easy-to-clean glass ceramic top surface
- Two-year advanced replacement warranty – U.S. and Canada



Apogee™ Controls

- Touch controls with LCD display panel
- Built-in cook timer and lock feature
- 100 power cook and temperature settings



StepXStep™ Controls

- Program step-by-step cooking instructions
- Holds up to 64 recipes
- USB port for easy upload



Countertop Design



Single Burner Model No:
Standard: MCxxxx
Apogee: MCxxxxG
StepXStep: ACxxxxG



Double Burner (front-to-back) Model No:
Standard: MCxxxxF
Apogee: MCxxxxFG
StepXStep: ACxxxxFG



Double Burner (side-to-side) Model No:
Standard: MCxxxxS

Drop-in Design



Single Burner Model No:
Standard: MCDxxxx
Apogee: MCDxxxxG
StepXStep: ACDxxxxG



Double Burner (front-to-back) Model No:
Standard: MCDxxxxF



Double Burner (side-to-side) Model No:
Standard: MCDxxxxS



“Cooktek’s induction burners allow me not only the speed, precision, and control I require, but with no ambient heat coming off the burners, the kitchen stays much cooler than it would with traditional burners firing.”

Chef Grant Achatz | Alinea, IL

Woks

Power and speed for more precise cooking

- 170% more efficient and 3x more powerful than a gas burner
- Precise heating control for consistently exceptional results
- No flames or hot surfaces provide for a safer, cooler kitchen
- Automatic pan detection allows for instant energy transmission to pan
- Available in countertop or drop-in models
- 0-20 power settings
- Traditional control knob
- Easy-to-clean glass ceramic wok bowl
- Integral grease filter and air baffle ensure air intake is cleaner and cooler
- Super charged, 3-phase wok available
- Two-year advanced replacement warranty – U.S. and Canada



Countertop Wok Model No:
Standard: MWGxxxx
Apogee: MWxxxxG



Drop-in Wok Model No:
Standard: MWDGxxxx
Apogee: MWDxxxxG

Countertop High-power Wok Model No:
Standard: MWGxxxx-xxx



Apogee™ Controls

- Touch controls with LCD display panel
- Built-in cook timer
- 100 power cook settings
- Lock feature



 CookTek®



“CookTek’s induction woks produce incredible heat in a very short amount of time. I was impressed with their performance from my very first use.”

Chef Warren Mah | Florida Culinary Institute, FL

FaHeater™

Sizzling hot in seconds

- Quickly, efficiently, and safely heats cast iron skillets in any commercial kitchen*
- Programmable – three preset timers (25, 45, and 70 seconds) with the option to adjust timers to allow for different sized skillets and/or skillet-served products
- No flames or hot surfaces provide for a safer, cooler kitchen
- Portable countertop design uses minimal space
- Easy-to-clean glass ceramic top surface
- Integral grease filter and air baffle ensure air intake is cleaner and cooler
- Two-year advanced replacement warranty – U.S. and Canada



Model No: MCFxxx







*FaHeater™ is used for heating skillets upon which food can be served and kept warm. It is not meant for cooking.



The FaHeater™ is a safe and efficient replacement for large, heat-generating gas stoves. There is no hot coil or open flame, leaving kitchens much cooler. The smooth glass surface of the FaHeater™ does not emit any ambient heat and eliminates messy burned-on spills.

						
Electrical Specifications (Single Phase)	Single Burner Standard	Single Burner Apogee/StepXStep	Double Burner Standard	Double Burner Apogee/StepXStep	Wok Standard	Wok Apogee
100-120 VAC (max amps)	1,500W (14A) 1,800W (15A)	1,800W (15A)	—	—	1,800W (15A)	1,800W (15A)
200-240 VAC (max amps)	2,500W (12A) 3,000W (14A) 3,500W (15A)	2,500W (12A) 3,000W (14A) 3,500W (15A)	5,000W (22A) 6,000W (26A) 7,000W (30A)	5,000W (22A) 6,000W (26A) 7,000W (30A)	2,500W (12A) 3,000W (14A) 3,500W (15A)	2,500W (12A) 3,000W (14A) 3,500W (15A)
(3-Phase)						
200-240 VAC (max amps)	—	—	—	—	5,000W (15A)	—
Dimensions						
Height	4.98" (126 mm)	4.98" (126 mm)	4.98" (126 mm)	4.98" (126 mm)	7.33" (186 mm)	7.38" (187 mm)
Width	13.81" (350 mm)	13.85" (351 mm)	Front-to-Back: 13.85" (351 mm) Side-to-Side: 27.58" (701 mm)	13.85" (351 mm)	14.75" (374 mm)	15.43" (391 mm)
Depth	16.31" (414 mm)	17.66" (448 mm)	Front-to-Back: 27.58" (701 mm) Side-to-Side: 16.35" (415 mm)	30.42" (772 mm)	17.25" (438 mm)	19.43" (493 mm)
Weight	19 lb. (8.6 kg)	17.75 lb. (8.1 kg)	31 lb. (14.1 kg)	31.2 lb. (14.2 kg)	22 lb. (9.98 kg)	23.3 lb. (10.6 kg)
Cutout Dimensions (Drop-in Units)						
Width	—	—	—	—	—	—
Depth	—	—	—	—	—	—

— Indicates feature is not applicable

						
Electrical Specifications (Single Phase)	Single Drop-in Burner Standard	Single Drop-in Burner Apogee/StepXStep	Double Drop-in Burner Standard	Wok Drop-in Standard	Wok Drop-in Apogee	FaHeater™ Standard
100-120 VAC (max amps)	1,500W (14A) 1,800W (15A)	1,800W (15A)	—	1,800W (15A)	1,800W (15A)	1,800W (15A)
200-240 VAC (max amps)	2,500W (12A) 3,000W (14A) 3,500W (15A)	2,500W (12A) 3,000W (14A) 3,500W (15A)	5,000W (22A) 6,000W (26A) 7,000W (30A)	2,500W (12A) 3,000W (14A) 3,500W (15A)	2,500W (12A) 3,000W (14A) 3,500W (15A)	3,500W (15A)
(3-Phase)						
200-240 VAC (max amps)	—	—	—	—	—	—
Dimensions						
Height	3.7" (93 mm)	3.63" (92 mm)	3.73" (94 mm)	6.15" (156 mm)	6.89" (175 mm)	4.98" (126 mm)
Width	13.75" (349 mm)	16.16" (410 mm)	Front-to-Back: 13.75" (349 mm) Side-to-Side: 27.5" (698 mm)	16.5" (419 mm)	16.16" (410 mm)	13.85" (351 mm)
Depth	13.75" (349 mm)	20.67" (525 mm)	Front-to-Back: 27.5" (698 mm) Side-to-Side: 13.75" (349 mm)	16.5" (419 mm)	20.67" (525 mm)	16.35" (415 mm)
Weight	15 lb. (6.8 kg)	23 lb. (10.4 kg)	30 lb. (13.61 kg)	21.51 lb. (9.75 kg)	29 lb. (13.2 kg)	19 lb. (8.6 kg)
Cutout Dimensions (Drop-in Units)						
Width	13.125" (333 mm)	15.3" (389 mm)	Front-to-Back: 13.125" (333 mm) Side-to-Side: 26.875" (683 mm)	15.75" (400 mm)	15.3" (389 mm)	—
Depth	13.125" (333 mm)	19.81" (503 mm)	Front-to-Back: 26.875" (683 mm) Side-to-Side: 13.125" (333 mm)	15.75" (400 mm)	19.81" (503 mm)	—

Product Name	Controls	Model Number	Electrical Specifications (Phase)	Watts (Max Amps)	Dimensions – Height x Width x Depth	Weight
Single Burner Cooktop (Countertop)	Standard	MC1500	100-120 VAC (Single Phase)	1,500W (14A)	4.98" x 13.81" x 16.31" (126 mm x 350 mm x 414 mm)	19 lb. (8.6 kg)
	Standard	MC1800	100-120 VAC (Single Phase)	1,800W (15A)	4.98" x 13.81" x 16.31" (126 mm x 350 mm x 414 mm)	19 lb. (8.6 kg)
	Standard	MC2500	200-240 VAC (Single Phase)	2,500W (12A)	4.98" x 13.81" x 16.31" (126 mm x 350 mm x 414 mm)	19 lb. (8.6 kg)
	Standard	MC3000	200-240 VAC (Single Phase)	3,000W (14A)	4.98" x 13.81" x 16.31" (126 mm x 350 mm x 414 mm)	19 lb. (8.6 kg)
	Standard	MC3500	200-240 VAC (Single Phase)	3,500W (15A)	4.98" x 13.81" x 16.31" (126 mm x 350 mm x 414 mm)	19 lb. (8.6 kg)
	Apogee	MC1800G	100-120 VAC (Single Phase)	1,800W (15A)	4.98" x 13.85" x 17.66" (126 mm x 351 mm x 448 mm)	17.75 lb. (8.1 kg)
	Apogee	MC2500G	200-240 VAC (Single Phase)	2,500W (12A)	4.98" x 13.85" x 17.66" (126 mm x 351 mm x 448 mm)	17.75 lb. (8.1 kg)
	Apogee	MC3000G	200-240 VAC (Single Phase)	3,000W (14A)	4.98" x 13.85" x 17.66" (126 mm x 351 mm x 448 mm)	17.75 lb. (8.1 kg)
	Apogee	MC3500G	200-240 VAC (Single Phase)	3,500W (15A)	4.98" x 13.85" x 17.66" (126 mm x 351 mm x 448 mm)	17.75 lb. (8.1 kg)
	StepXStep	AC1800G	100-120 VAC (Single Phase)	1,800W (15A)	4.98" x 13.85" x 17.66" (126 mm x 351 mm x 448 mm)	17.75 lb. (8.1 kg)
	StepXStep	AC2500G	200-240 VAC (Single Phase)	2,500W (12A)	4.98" x 13.85" x 17.66" (126 mm x 351 mm x 448 mm)	17.75 lb. (8.1 kg)
StepXStep	AC3000G	200-240 VAC (Single Phase)	3,000W (14A)	4.98" x 13.85" x 17.66" (126 mm x 351 mm x 448 mm)	17.75 lb. (8.1 kg)	
StepXStep	AC3500G	200-240 VAC (Single Phase)	3,500W (15A)	4.98" x 13.85" x 17.66" (126 mm x 351 mm x 448 mm)	17.75 lb. (8.1 kg)	
Single Burner Cooktop (Drop-In)	Standard	MCD1500	100-120 VAC (Single Phase)	1,500W (14A)	3.7" x 13.75" x 13.75" (93 mm x 349 mm x 349 mm)	15 lb. (6.8 kg)
	Standard	MCD1800	100-120 VAC (Single Phase)	1,800W (15A)	3.7" x 13.75" x 13.75" (93 mm x 349 mm x 349 mm)	15 lb. (6.8 kg)
	Standard	MCD2500	200-240 VAC (Single Phase)	2,500W (12A)	3.7" x 13.75" x 13.75" (93 mm x 349 mm x 349 mm)	15 lb. (6.8 kg)
	Standard	MCD3000	200-240 VAC (Single Phase)	3,000W (14A)	3.7" x 13.75" x 13.75" (93 mm x 349 mm x 349 mm)	15 lb. (6.8 kg)
	Standard	MCD3500	200-240 VAC (Single Phase)	3,500W (15A)	3.7" x 13.75" x 13.75" (93 mm x 349 mm x 349 mm)	15 lb. (6.8 kg)
	Apogee	MCD1800G	100-120 VAC (Single Phase)	1,800W (15A)	4.74" x 16.16" x 20.67" (120 mm x 410 mm x 525 mm)	23 lb. (10.4 kg)
	Apogee	MCD2500G	200-240 VAC (Single Phase)	2,500W (12A)	4.74" x 16.16" x 20.67" (120 mm x 410 mm x 525 mm)	23 lb. (10.4 kg)
	Apogee	MCD3000G	200-240 VAC (Single Phase)	3,000W (14A)	4.74" x 16.16" x 20.67" (120 mm x 410 mm x 525 mm)	23 lb. (10.4 kg)
	Apogee	MCD3500G	200-240 VAC (Single Phase)	3,500W (15A)	4.74" x 16.16" x 20.67" (120 mm x 410 mm x 525 mm)	23 lb. (10.4 kg)
	StepXStep	ACD1800G	100-120 VAC (Single Phase)	1,800W (15A)	4.74" x 16.16" x 20.67" (120 mm x 410 mm x 525 mm)	23 lb. (10.4 kg)
	StepXStep	ACD2500G	200-240 VAC (Single Phase)	2,500W (12A)	4.74" x 16.16" x 20.67" (120 mm x 410 mm x 525 mm)	23 lb. (10.4 kg)
	StepXStep	ACD3000G	200-240 VAC (Single Phase)	3,000W (14A)	4.74" x 16.16" x 20.67" (120 mm x 410 mm x 525 mm)	23 lb. (10.4 kg)
	StepXStep	ACD3500G	200-240 VAC (Single Phase)	3,500W (15A)	4.74" x 16.16" x 20.67" (120 mm x 410 mm x 525 mm)	23 lb. (10.4 kg)
Double Burner Cooktop (Countertop)	Standard	MC2502F*	200-240 VAC (Single Phase)	5,000W (22A)	4.99" x 13.85" x 27.58" (126 mm x 351 mm x 700 mm)	31 lb. (14.1 kg)
	Standard	MC2502S*	200-240 VAC (Single Phase)	5,000W (22A)	4.99" x 27.58" x 16.35" (126 mm x 700 mm x 415 mm)	31 lb. (14.1 kg)
	Standard	MC3002F*	200-240 VAC (Single Phase)	6,000W (26A)	4.99" x 13.85" x 27.58" (126 mm x 351 mm x 700 mm)	31 lb. (14.1 kg)
	Standard	MC3002S*	200-240 VAC (Single Phase)	6,000W (26A)	4.99" x 27.58" x 16.35" (126 mm x 700 mm x 415 mm)	31 lb. (14.1 kg)

*F/FG Models = Front-to-Back Configuration
S Models = Side-to-Side Configuration

Product Type	Controls	Model Number	Electrical Specifications (Phase)	Watts (Max Amps)	Dimensions – Height x Width x Depth	Weight	
Double Burner Cooktop (Countertop) – <i>Cont.</i>	Standard	MC3502F*	200-240 VAC (Single Phase)	7,000W (30A)	4.99" x 13.85" x 27.58" (126 mm x 351 mm x 700 mm)	31 lb. (14.1 kg)	
	Standard	MC3502S*	200-240 VAC (Single Phase)	7,000W (30A)	4.99" x 27.58" x 16.35" (126 mm x 700 mm x 415 mm)	31 lb. (14.1 kg)	
	Apogee	MC2502FG*	200-240 VAC (Single Phase)	5,000W (22A)	4.98" x 13.85" x 30.42" (126 mm x 351 mm x 772 mm)	31.2 lb. (14.2 kg)	
	Apogee	MC3002FG*	200-240 VAC (Single Phase)	6,000W (26A)	4.98" x 13.85" x 30.42" (126 mm x 351 mm x 772 mm)	31.2 lb. (14.2 kg)	
	Apogee	MC3502FG*	200-240 VAC (Single Phase)	7,000W (30A)	4.98" x 13.85" x 30.42" (126 mm x 351 mm x 772 mm)	31.2 lb. (14.2 kg)	
	StepXStep	AC2502FG*	200-240 VAC (Single Phase)	5,000W (22A)	4.98" x 13.85" x 30.42" (126 mm x 351 mm x 772 mm)	31.2 lb. (14.2 kg)	
	StepXStep	AC3002FG*	200-240 VAC (Single Phase)	6,000W (26A)	4.98" x 13.85" x 30.42" (126 mm x 351 mm x 772 mm)	31.2 lb. (14.2 kg)	
	StepXStep	AC3502FG*	200-240 VAC (Single Phase)	7,000W (30A)	4.98" x 13.85" x 30.42" (126 mm x 351 mm x 772 mm)	31.2 lb. (14.2 kg)	
	Double Burner Cooktop (Drop-In)	Standard	MCD2502F*	200-240 VAC (Single Phase)	5,000W (22A)	3.73" x 13.75" x 27.5" (94 mm x 349 mm x 698 mm)	30 lb. (13.61 kg)
		Standard	MCD2502S*	200-240 VAC (Single Phase)	5,000W (22A)	3.73" x 27.5" x 13.75" (94 mm x 698 mm x 349 mm)	30 lb. (13.61 kg)
Standard		MCD3002F*	200-240 VAC (Single Phase)	6,000W (26A)	3.73" x 13.75" x 27.5" (94 mm x 349 mm x 698 mm)	30 lb. (13.61 kg)	
Standard		MCD3002S*	200-240 VAC (Single Phase)	6,000W (26A)	3.73" x 27.5" x 13.75" (94 mm x 698 mm x 349 mm)	30 lb. (13.61 kg)	
Standard		MCD3502F*	200-240 VAC (Single Phase)	7,000W (30A)	3.73" x 13.75" x 27.5" (94 mm x 349 mm x 698 mm)	30 lb. (13.61 kg)	
Standard		MCD3502S*	200-240 VAC (Single Phase)	7,000W (30A)	3.73" x 27.5" x 13.75" (94 mm x 698 mm x 349 mm)	30 lb. (13.61 kg)	
Wok (Countertop)		Standard	MWG1800	100-120 VAC (Single Phase)	1,800W (15A)	7.33" x 14.75" x 17.25" (186 mm x 374 mm x 438 mm)	22 lb. (9.98 kg)
	Standard	MWG2500	200-240 VAC (Single Phase)	2,500W (12A)	7.33" x 14.75" x 17.25" (186 mm x 374 mm x 438 mm)	22 lb. (9.98 kg)	
	Standard	MWG3000	200-240 VAC (Single Phase)	3,000W (14A)	7.33" x 14.75" x 17.25" (186 mm x 374 mm x 438 mm)	22 lb. (9.98 kg)	
	Standard	MWG3500	200-240 VAC (Single Phase)	3,500W (15A)	7.33" x 14.75" x 17.25" (186 mm x 374 mm x 438 mm)	22 lb. (9.98 kg)	
	Standard	MWG5000-200	200-240 VAC (3-Phase)	5,000W (15A)	7.33" x 14.75" x 17.25" (186 mm x 374 mm x 438 mm)	22 lb. (9.98 kg)	
	Apogee	MW1800G	100-120 VAC (Single Phase)	1,800W (15A)	7.38" x 15.43" x 19.43" (187 mm x 391 mm x 493 mm)	23.3 lb. (10.6 kg)	
	Apogee	MW2500G	200-240 VAC (Single Phase)	2,500W (12A)	7.38" x 15.43" x 19.43" (187 mm x 391 mm x 493 mm)	23.3 lb. (10.6 kg)	
	Apogee	MW3000G	200-240 VAC (Single Phase)	3,000W (14A)	7.38" x 15.43" x 19.43" (187 mm x 391 mm x 493 mm)	23.3 lb. (10.6 kg)	
	Apogee	MW3500G	200-240 VAC (Single Phase)	3,500W (15A)	7.38" x 15.43" x 19.43" (187 mm x 391 mm x 493 mm)	23.3 lb. (10.6 kg)	
	Wok (Drop-In)	Standard	MWDG1800	100-120 VAC (Single Phase)	1,800W (15A)	6.15" x 16.5" x 16.5" (156 mm x 419 mm x 419 mm)	21.5 lb. (9.75 kg)
Standard		MWDG2500	200-240 VAC (Single Phase)	2,500W (12A)	6.15" x 16.5" x 16.5" (156 mm x 419 mm x 419 mm)	21.5 lb. (9.75 kg)	
Standard		MWDG3000	200-240 VAC (Single Phase)	3,000W (14A)	6.15" x 16.5" x 16.5" (156 mm x 419 mm x 419 mm)	21.5 lb. (9.75 kg)	
Standard		MWDG3500	200-240 VAC (Single Phase)	3,500W (15A)	6.15" x 16.5" x 16.5" (156 mm x 419 mm x 419 mm)	21.5 lb. (9.75 kg)	
Apogee		MWD1800G	100-120 VAC (Single Phase)	1,800W (15A)	6.89" x 16.16" x 20.67" (175 mm x 410 mm x 525 mm)	29 lb. (13.2 kg)	
Apogee		MWD2500G	200-240 VAC (Single Phase)	2,500W (12A)	6.89" x 16.16" x 20.67" (175 mm x 410 mm x 525 mm)	29 lb. (13.2 kg)	

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S Models = Side-to-Side Configuration

Product Name	Controls	Model Number	Electrical Specifications (Phase)	Watts (Max Amps)	Dimensions – Height x Width x Depth	Weight
Wok (Drop-In) – <i>Cont.</i>	Apogee	MWD3000G	200-240 VAC (Single Phase)	3,000W (14A)	6.89" x 16.16" x 20.67" (175 mm x 410 mm x 525 mm)	29 lb. (13.2 kg)
	Apogee	MWD3500G	200-240 VAC (Single Phase)	3,500W (15A)	6.89" x 16.16" x 20.67" (175 mm x 410 mm x 525 mm)	29 lb. (13.2 kg)
FaHeater™	Standard	MCF100	100-120 VAC (Single Phase)	1,800W (15A)	4.98" x 13.85" x 16.35" (126 mm x 351 mm x 415 mm)	19 lb. (8.6 kg)
	Standard	MCF200	200-240 VAC (Single Phase)	3,500W (15A)	4.98" x 13.85" x 16.35" (126 mm x 351 mm x 415 mm)	19 lb. (8.6 kg)
Range – Four-Burner	Standard	MC14004-200	200-240 VAC (3-Phase)	14,000W (38.9A)	17.2" x 25.2" x 30.4" (437 mm x 640 mm x 772 mm)	120 lb. (54.4 kg)
	Standard	MC17004-200	200-240 VAC (3-Phase)	17,000W (47.2A)	17.2" x 25.2" x 30.4" (437 mm x 640 mm x 772 mm)	120 lb. (54.4 kg)
Range – Six-Burner	Standard	MC21006-200	200-240 VAC (3-Phase)	21,000W (58.3A)	17.2" x 36" x 30.4" (437 mm x 914 mm x 772 mm)	175 lb. (79.38 kg)
	Standard	MC25506-200	200-240 VAC (3-Phase)	25,500W (70.8)	17.2" x 36" x 30.4" (437 mm x 914 mm x 772 mm)	175 lb. (79.38 kg)
Plancha – Steel Top (Freestanding)	Standard	MPL362CS-200	200-240 VAC (3-Phase)	14,000W (38.9A)	11.4" x 36" x 30.6" (290 mm x 914 mm x 777 mm)	150 lb. (68 kg)
Plancha – Steel/Half-Grooved Top (Freestanding)	Standard	MPL362CSG-200	200-240 VAC (3-Phase)	14,000W (38.9A)	11.4" x 36" x 30.6" (290 mm x 914 mm x 777 mm)	150 lb. (68 kg)
Plancha – Chrome Top (Freestanding)	Standard	MPL362CR-200	200-240 VAC (3-Phase)	14,000W (38.9A)	11.4" x 36" x 30.6" (290 mm x 914 mm x 777 mm)	150 lb. (68 kg)
Plancha – Chrome/Half-Grooved Top (Freestanding)	Standard	MPL362CRG-200	200-240 VAC (3-Phase)	14,000W (38.9A)	11.4" x 36" x 30.6" (290 mm x 914 mm x 777 mm)	150 lb. (68 kg)
Plancha – Steel Top (Drop-In)	Standard	MPLD362CS-200	200-240 VAC (3-Phase)	14,000W (38.9A)	7.32" x 35.7" x 29.7" (186 mm x 907 mm x 754 mm)	160 lb. (72.6 kg)
Plancha – Steel/Half-Grooved Top (Drop-In)	Standard	MPLD362CSG-200	200-240 VAC (3-Phase)	14,000W (38.9A)	7.32" x 35.7" x 29.7" (186 mm x 907 mm x 754 mm)	160 lb. (72.6 kg)
Plancha – Chrome Top (Drop-In)	Standard	MPLD362CR-200	200-240 VAC (3-Phase)	14,000W (38.9A)	7.32" x 35.7" x 29.7" (186 mm x 907 mm x 754 mm)	160 lb. (72.6 kg)
Stock Pot Range	Standard	MSP7000-200	200-240 VAC (3-Phase)	7,000W (20A)	17.1" x 21.9" x 22.9" (434 mm x 556 mm x 582 mm)	75.5 lb. (34.2 kg)
	Standard	MSP8000-400/415	400 VAC (3-Phase)	8,000W (12A)	17.1" x 21.9" x 22.9" (434 mm x 556 mm x 582 mm)	75.5 lb. (34.2 kg)
Incogneeto™	Standard	B651-U2	100-120 VAC (Single Phase)	650W (6A)	4.5" x 17.5" x 17.5" (114 mm x 445 mm x 445 mm)	15 lb. (6.8 kg)
	Standard	B652-U2	200-240 VAC (Single Phase)	650W (4A)	4.5" x 17.5" x 17.5" (114 mm x 445 mm x 445 mm)	15 lb. (6.8 kg)

Product Name	Controls	Model Number	Electrical Specifications (Phase)	Watts (Max Amps)	Dimensions – Height x Width x Depth	Weight
Silenzio™ – Square (Drop-In)	Standard	B651-D	100-120 VAC (Single Phase)	650W (6A)	3.75" x 15" x 15" (95 mm x 381 mm x 381 mm)	13 lb. (5.9 kg)
	Standard	B652-D	200-240 VAC (Single Phase)	650W (4A)	3.75" x 15" x 15" (95 mm x 381 mm x 381 mm)	13 lb. (5.9 kg)
	Standard	B1001-D	100-120 VAC (Single Phase)	1,000W (8.5A)	3.75" x 15" x 15" (95 mm x 381 mm x 381 mm)	13 lb. (5.9 kg)
	Standard	B1002-D	200-240 VAC (Single Phase)	1,000W (5A)	3.75" x 15" x 15" (95 mm x 381 mm x 381 mm)	13 lb. (5.9 kg)
Silenzio™ – Round (Drop-In)	Standard	B651-RD	100-120 VAC (Single Phase)	650W (6A)	3.7" x 12.19" \varnothing x 12.19" \varnothing (94 mm x 310 mm \varnothing x 310 mm \varnothing)	8.4 lb. (3.8 kg)
	Standard	B652-RD	200-240 VAC (Single Phase)	650W (4A)	3.7" x 12.19" \varnothing x 12.19" \varnothing (94 mm x 310 mm \varnothing x 310 mm \varnothing)	8.4 lb. (3.8 kg)
SinAqua™ – 2-Sensor (Rectangular Drop-In)	Standard	IHW061-22	100-120 VAC (Single Phase)	2 x 650W (13A)	6.23" x 13.75" x 21.75" (158 mm x 349 mm x 552 mm)	22.4 lb. (10.1 kg)
	Standard	IHW061-24	100-120 VAC (Single Phase)	2 x 650W (13A)	7.77" x 13.75" x 21.75" (197 mm x 349 mm x 552 mm)	23.7 lb. (10.7 kg)
	Standard	IHW062-22	200-240 VAC (Single Phase)	2 x 650W (6.5A)	6.23" x 13.75" x 21.75" (158 mm x 349 mm x 552 mm)	22.4 lb. (10.1 kg)
	Standard	IHW062-24	200-240 VAC (Single Phase)	2 x 650W (6.5A)	7.77" x 13.75" x 21.75" (197 mm x 349 mm x 552 mm)	23.7 lb. (10.7 kg)
SinAqua™ – 3-Sensor (Rectangular Drop-In)	Standard	IHW061-34	100-120 VAC (Single Phase)	3 x 600W (15A)	7.73" x 13.75" x 21.75" (196 mm x 349 mm x 552 mm)	22.4 lb. (10.1 kg)
	Standard	IHW061-36	100-120 VAC (Single Phase)	3 x 600W (15A)	9.75" x 13.75" x 21.75" (248 mm x 349 mm x 552 mm)	23.7 lb. (10.7 kg)
	Standard	IHW062-34	200-240 VAC (Single Phase)	3 x 600W (8A)	7.73" x 13.75" x 21.75" (196 mm x 349 mm x 552 mm)	22.4 lb. (10.1 kg)
	Standard	IHW062-36	200-240 VAC (Single Phase)	3 x 600W (8A)	9.75" x 13.75" x 21.75" (248 mm x 349 mm x 552 mm)	23.7 lb. (10.7 kg)
SinAqua™ – 6-Sensor (Rectangular Drop-In)	Standard	IHW061-64	100-120 VAC (Single Phase)	3 x 600W (15A)	7.73" x 13.75" x 21.75" (196 mm x 349 mm x 552 mm)	22.4 lb. (10.1 kg)
	Standard	IHW061-66	100-120 VAC (Single Phase)	3 x 600W (15A)	9.75" x 13.75" x 21.75" (248 mm x 349 mm x 552 mm)	23.7 lb. (10.7 kg)
	Standard	IHW062-64	200-240 VAC (Single Phase)	3 x 600W (8A)	7.73" x 13.75" x 21.75" (196 mm x 349 mm x 552 mm)	22.4 lb. (10.1 kg)
	Standard	IHW062-66	200-240 VAC (Single Phase)	3 x 600W (8A)	9.75" x 13.75" x 21.75" (248 mm x 349 mm x 552 mm)	23.7 lb. (10.7 kg)
SinAqua™ (Round Drop-In)	Standard	IDW650S	100-120 VAC (Single Phase)	650W (6A)	6.37" x 12.52" \varnothing x 12.52" \varnothing (162 mm x 318 mm \varnothing x 318 mm \varnothing)	8.25 lb. (3.7 kg)
	Standard	IDW650L	100-120 VAC (Single Phase)	650W (6A)	7.56" x 16.02" \varnothing x 16.02" \varnothing (192 mm x 407 mm \varnothing x 407 mm \varnothing)	9.75 lb. (4.4 kg)
	Standard	IDW652S	200-240 VAC (Single Phase)	650W (4A)	6.37" x 12.52" \varnothing x 12.52" \varnothing (162 mm x 318 mm \varnothing x 318 mm \varnothing)	8.25 lb. (3.7 kg)
	Standard	IDW652L	200-240 VAC (Single Phase)	650W (4A)	7.56" x 16.02" \varnothing x 16.02" \varnothing (192 mm x 407 mm \varnothing x 407 mm \varnothing)	9.75 lb. (4.4 kg)
Soup Warmer (Drop-In)	Standard	ISW061	100-120 VAC (Single Phase)	1000W (8.5A)	10.5" x 12.52" \varnothing x 12.52" \varnothing (267 mm x 318 mm \varnothing x 318 mm \varnothing)	11.75 lb. (5.3 kg)
	Standard	ISW062	200-240 VAC (Single Phase)	1000W (5A)	10.5" x 12.52" \varnothing x 12.52" \varnothing (267 mm x 318 mm \varnothing x 318 mm \varnothing)	11.75 lb. (5.3 kg)
ThermaCube™ Charger	Standard	TCS100	100-120 VAC (Single Phase)	1,800W (15A)	8.25" x 16.75" x 16.93" (209 mm x 425 mm x 430 mm)	14.5 lb. (6.6 kg)
	Standard	TCS200	200-240 VAC (Single Phase)	1,800W (8A)	8.25" x 16.75" x 16.93" (209 mm x 425 mm x 430 mm)	14.5 lb. (6.6 kg)
Pizza Delivery System – 16" Charger	Standard	PTDS1800/120	100-120 VAC (Single Phase)	600-1,800W (15A)	8.55" x 20.19" x 21.63" (217 mm x 513 mm x 549 mm)	19 lb. (8.6 kg)
	Standard	PTDS1800/240	200-240 VAC (Single Phase)	600-1,800W (8A)	8.55" x 20.19" x 21.63" (217 mm x 513 mm x 549 mm)	19 lb. (8.6 kg)
Pizza Delivery System – 18" Charger	Standard	XLPTDS1800/120	100-120 VAC (Single Phase)	600-1,800W (15A)	8.55" x 20.75" x 21.75" (217 mm x 527 mm x 552 mm)	20 lb. (9.1 kg)
	Standard	XLPTDS1800/240	200-240 VAC (Single Phase)	600-1,800W (8A)	8.55" x 20.75" x 21.75" (217 mm x 527 mm x 552 mm)	20 lb. (9.1 kg)

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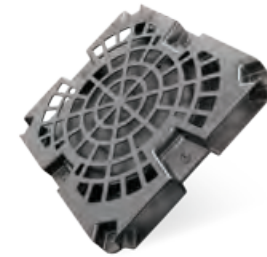
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