

CookTek® Pizza Thermal Delivery System

Fast, easy to use -- and it works!

Nobody orders a cold, soggy pizza, so why deliver one? The Pizza Thermal Delivery System (PTDS) from CookTek® offers unparalleled performance when it comes to maintaining temperature and limiting moisture content.

The systems are comprised of a specially designed lightweight thermal disc, a system specific bag, and an induction charger base. The disc resides hidden inside the bag and is only ever removed when the bag needs replacing or laundering. Once a bag containing a disc is placed on the induction charger base, it automatically heats up. A red light shows that charging is taking place. The light changes to green when that bag is hot and ready for use. Simple. Cordless. Dependable.

The disc contains a special magnetic alloy that heats up when placed in the alternating magnetic field located just above the charger's surface. Once hot enough, the alloy stops being magnetic and ceases to heat any further. The alloy is encased in a special plastic that is designed to retain and slowly release the stored heat.

As easy as 1, 2, 3...

Step 1

Place VaporVent™ bag on charger. Red light illuminates to indicate charging.



Step 2

When the green "ready" light illuminates, bag is removed, filled with the order, and dispatched.



Step 3

Another bag is placed on the charger to prepare for the next delivery.



100-120VAC and 200-240VAC versions.

Worldwide plug options for 200-240VAC models.



**Designed to keep up to three large pizzas
at over 155°F / 68°C for 45 minutes!**



Cordless bags - ultra low maintenance

Lightweight

VaporVent™ mesh controls heat and moisture

Standard bag is black

Custom logos/bags available

Fit up to three pizzas per bag

Delivery ticket window on 16" bags

Simple red light/green light operation

Initial charge in 2.5 minutes,
recharges in 60 seconds!

16" (40cm) and 18" (45cm) versions
available (do not mix and match
sizes)

