



Product Name

Apogee Drop-in Single Hob Cooktop

Quantity

Item #



Note: Induction cooking requires the use of induction compatible (i.e. magnetic) pots and pans.



Standard Features

- Drop-in countertop design with stainless steel edging and housing, heavy duty electronic components, and high impact, thick, glass-ceramic top engineered for commercial use
- Built in cooking timer
- Temperature control allows for 100 precise power cook and temperature settings
- Pan Maximizer feature achieves maximum heating of any induction compatible pan
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Cooktop shuts off and displays error codes enabling user to diagnose and correct minor problems
- LCD display panel and capacitive touch for precise user feedback and operation
- Automatic pan detection allows for instant energy transmission to pan and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Easy to clean front surface and glass-ceramic top
- Lock feature prevents unwanted setting changes
- Integral cooling fan keeps internal electronics cool
- Available in 2400 and 3500 watts (200-240VAC)
- Two years parts and one year labour warranty
- Made in the USA*

Phone: 1300 79 1954

Specifications

Shall be a CookTek drop-in induction cooktop, model with a total kW rating of

Unit shall be manufactured in the United States and constructed of a stainless steel housing and a high impact glass-ceramic top.

Unit shall be equipped with built in microprocessor with 100 precise power and temperature settings, auto shutoff to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have LCD display panel and capacitive touch for precise user feedback.

Unit shall operate on	power	with	integral
cord and plug (suppli	ied).		_

*of USA and imported parts



Air APOGEE Exhausted DROP > IN SINGLE HOB COOKTOP

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	Dimensions			
		inches mm		
	Α	20.67	525	
	В	16.16	410	
	С	15.13	384	
	D	3.74	94	
_	Ε	3.63	92	
1	F	0.25	6	
Г	G	19.64	498	
	Н	0.36	9	
5	J	19.81	503	
	K	15.30	388	
	L	4.74	120	

- Dedicated circuit required
- Requires 70 CFM (2.0m³/min) free air flow with adequate enclosure venting and maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for front, sides, and rear; 6" (152mm) below





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Model Number	MCD2500G MCD3500G			
Power Requirements	200-240VAC, 1 Ph 200-240VAC, 1 Ph			
Power Consumption	2400W (max) 3500W (max)			
BTU Comparison	22,000 BTU	22,000 BTU 31,000 BTU		
Voltage	200-240VAC, 50/60 Hz	0/60 Hz 200-240VAC, 50/60 Hz		
Amperage	10A (max)	17A (max)		
Power Range	100-2400W	100-3500W		
Temperature Range	85-500°F / 30-260°C 85-500°F / 30-26			
Dimensions (in)	20.67" x 16.16" x 4.74" 20.67" x 16.16" x 4			
Dimensions (mm)	525 x 410 x 120	525 x 410 x 120		
Cutout Dimensions (in)	19.81" x 15.30"	19.81" x 15.30"		
Cutout Dimensions (mm)	503 x 388	503 x 388		
Weight	23 lbs / 10.4 kg	23 lbs / 10.4 kg		
Packaged Weight	30 lbs / 13.6 kg	30 lbs / 13.6 kg		
Packaged Dimensions (in)	24" x 24" x 12"	24" x 24" x 12"		
Packaged Dimensions (mm)	610 x 610 x 305	610 x 610 x 305		
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m		
Plug Type	Country Specific	Country Specific		
Remote Control Box Cord Length	6 ft / 1.8 m	6 ft / 1.8 m		
Warranty	2 years parts and one year labour			

Note: Ambient air should not exceed 50°C/122°F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

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Email: cooktek@stoddart.com.au

Brisbane - Melbourne - Sydney - Perth - Adelaide

Australian distributor: Stoddart Food Service Equipment www.stoddart.com.au

MCD2500G,

MCD3500G