

Apogee Counter-top Single **Product Name** Hob Cooktop

Quantity

Item #





Faceplate shown in Temperature mode

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







Standard Features

- Portable counter-top design with stainless steel housing, heavy duty electronic components, and high impact glass-ceramic top designed for use in the commercial kitchen
- Built in cooking timer
- Temperature control allows for 100 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 the pan, and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Integral grease filter and air baffle to ensure cleaner and cooler air intake
- Sloped front panel allows for easy viewing and operation
- Easy to clean front surface and glass-ceramic top
- Integral cooling fan keeps internal electronics cool
- Lock feature prevents unwanted setting changes
- Available in 2400 and 3500 watts (200-240VAC)

- Two years parts and one year labour warranty
- Made in the USA*

Specifications

Shall be a CookTek counter-top induction cooktop, with a total kW rating of model

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 a built in temperature control with 100 precise power and temperature settings, auto shut-off to prevent overheating, self-diagnostics, and a pan maximier 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 integra
cord and plug (sup	plied).

*of USA and imported parts

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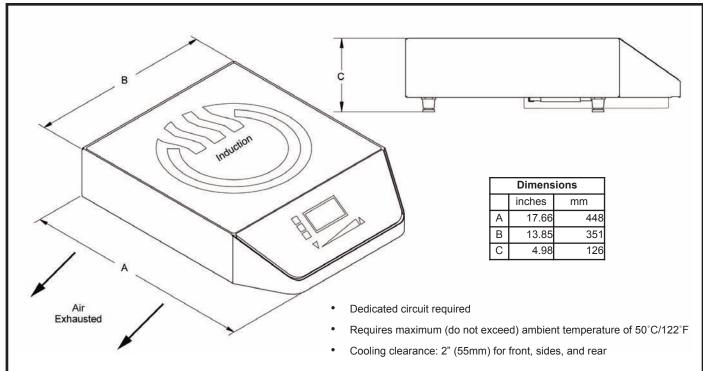
Brisbane - Melbourne - Sydney - Perth - Adelaide

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

(I) NSF CE







Specifications		
Model Number	MC2500G	MC3500G
Power Requirements	200-240VAC, 1 Ph	200-240VAC, 1 Ph
Power Consumption	2400W (max)	3500W (max)
BTU Comparison	22,000 BTU	31,000 BTU
Voltage	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz
Amperage	10A (max)	17A (max)
Power Range	100-2400W	10-3500W
Temperature Range	85-500°F / 30-260°C	85-500°F / 30-260°C
Dimensions (in)	17.66" x 13.85" x 4.98"	17.66" x 13.85" x 4.98"
Dimensions (mm)	448 x 351 x 126	448 x 351 x 126
Weight	17.75 lbs / 8.1 kg	17.75 lbs / 8.1 kg
Packaged Weight	23 lbs / 10.4	23 lbs / 10.4
Packaged Dimensions (in)	20.75" x 18.75" x 9"	20.75" x 18.75" x 9"
Packaged Dimensions (mm)	527 x 476 x 229	527 x 476 x 229
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	Country Specific	Country Specific
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.