

Product Name

Counter-top Induction Wok

Quantity

Item #



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



Standard Features

- Portable tabletop design with stainless steel housing, heavy duty electronic components, and specifically engineered, high-impact, high-temperature recessed glass-ceramic wok bowl designed for use in commercial kitchens
- Pan Maximizer feature and an induction coil that surrounds glass-ceramic bowl allow for maximum heating of induction compatible wok pan
- Control knob for ease of use setting automatic power
- Equipped with 20 power cook settings
- Sloped front panel allows for easy viewing and operation
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Wok unit shuts off and displays error codes enabling user to diagnose and correct minor problems
- LED display for precise user feedback
- 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
- Integral grease filter and air baffle to ensure cleaner and cooler air intake
- Easy to clean surface
- Integral cooling fan keeps internal electronics cool
- Available in 2500 and 3500 watts (200- 240VAC)

- 14" stainless steel induction compatible wok pan available as an accessory
- Two years parts and one year labour warranty
- Made in the USA*

Specifications

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

Unit shall be manufactured in the United States and constructed of a stainless steel housing with a specifically engineered, high-impact, high-temperature, recessed glass-ceramic wok bowl to accommodate wok

Unit shall be equipped with a microprocessor with auto shut-off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of induction compatible wok pans.

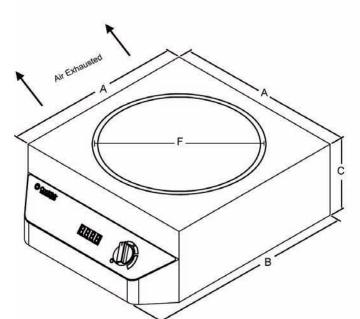
Unit shall have adjustable control knob with 20 power cook settings.

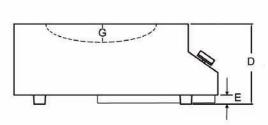
Unit shall operate on	power with integral
cord and plug (s	supplied).

*of USA and imported parts

Australian distributor: www.stoddart.com.au







Dimensions				
	inches	mm		
Α	14.75	374		
В	17.25	438		
С	6.09	154		
D	7.33	186		
Е	1.25	31		
F	11.75	298		
G	2.00	50		

- Dedicated circuit required
- Requires maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for front, sides, and rear



Specifications					
Model Number	MWG2500		MWG3500		
Power Requirements	200-240VAC, 1Ph		200-240VAC, 1Ph		
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)		15A (max)		
Power Range	100-2400W		100-3500W		
Dimensions (in)	17.25" x 14.75" x 7.33"		17.25" x 14.75" x 7.33"		
Dimensions (mm)	438 x 374 x 186		438 x 374 x 186		
Weight	22 lbs / 9.98 kg		22 lbs / 9.98 kg		
Packaged Weight	27 lbs / 12.25 kg		27 lbs / 12.25 kg		
Packaged Dimensions (in)	24" x 23" x 13"		24" x 23" x 13"		
Packaged Dimensions (mm)	609 x 584 x 330		609 x 584 x 330		
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.

Phone: 1300 79 1954 Fax: 07 3345 6403

Email: cooktek@stoddart.com.au

Brisbane - Melbourne - Sydney - Perth - Adelaide

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