

Product Name	Apogee Counter-top Double Burner Cooktop	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 high impact, thick, glass-ceramic top engineered for use in commercial kitchens
- Each induction burner has its own separate controls for independent operation and functionality
- 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
- Built in cooking timer
- Temperature control allows for 100 precise temperature and power cook settings
- 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
- 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

- Available in 5000 or 7000 watts (200-240VAC) -- 2500 or 3500 watts per burner
- Three year limited warranty
- Made in the USA*

Specifications

Shall be a CookTek counter-top double burner 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, thick, glass-ceramic top.

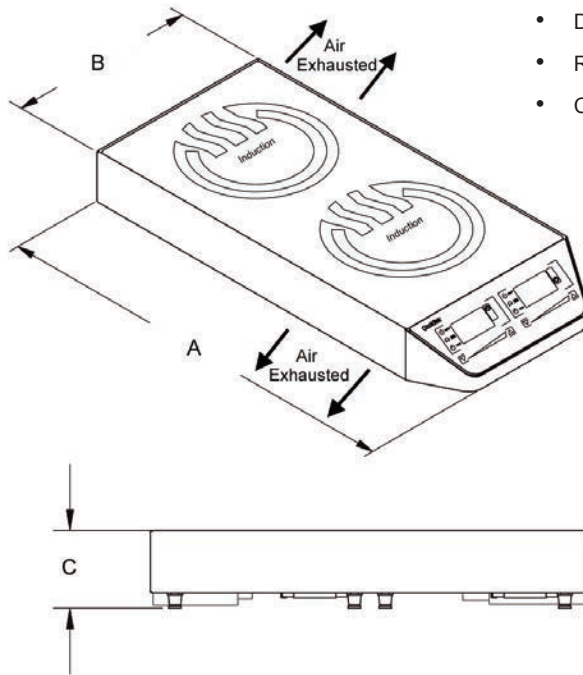
Unit shall be equipped with built in microprocessor with 100 precise power and temperature settings, auto shut-off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

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

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

*of USA and imported parts

APOGEE COUNTER-TOP DOUBLE BURNER COOKTOP



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

Dimensions		
	inches	mm
A	30.42	772
B	13.85	351
C	4.98	126



Specifications

Model Number	MC2502FG	MC3502FG
Power Requirements	200-240VAC, 1Ph	200-240VAC, 1Ph
Power Consumption	5000W (max, 2x2500W)	7000W (max, 2.3500W)
BTU Comparison	2 x 22,000 BTU	2 x 31,000 BTU
Voltage	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz
Amperage	22A (max)	60A (max)
Power Range	100-2500W per burner	100-3500W per burner
Temperature Range	85-500°F / 30-260°C	85-500°F / 30-260°C
Dimensions (in)	30.42" x 13.85" x 4.98"	30.42" x 13.85" x 4.98"
Dimensions (mm)	772 x 351 x 126	772 x 351 x 126
Weight	31.2 lbs / 14.2 kg	31.2 lbs / 14.2 kg
Packaged Weight	45 lbs / 20.4 kg	45 lbs / 20.4 kg
Packaged Dimensions (in)	36" x 18" x 12"	36" x 18" x 12"
Packaged Dimensions (mm)	914 x 457 x 305	914 x 457 x 305
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 6-30P	NEMA 6-50P
Warranty	36 months limited parts and labor	36 months limited parts and labor

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.

CookTek Induction Systems, LLC
156 N. Jefferson St. Ste 300
Chicago, IL 60661-1436, USA
www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220
Toll Free: 1.888.COOKTEK (266.5835)
Toll Free Fax: 1.888.COOKFAX (266.5329)

COOKTEK