

Product Name	Counter-top Double Burner Cooktop	Quantity		Item #	
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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
- Available in front-to-back (F) or side-by-side (S) models
- Each induction burner has its own separate controls for independent operation and functionality
- Control knob for ease of use and automatic power or temperature control
- Temperature allows for 27 precise temperature settings and 20 power cook 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
- 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
- Sloped front panel allows for easy viewing and operation
- Easy to clean glass-ceramic top surface

- 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.

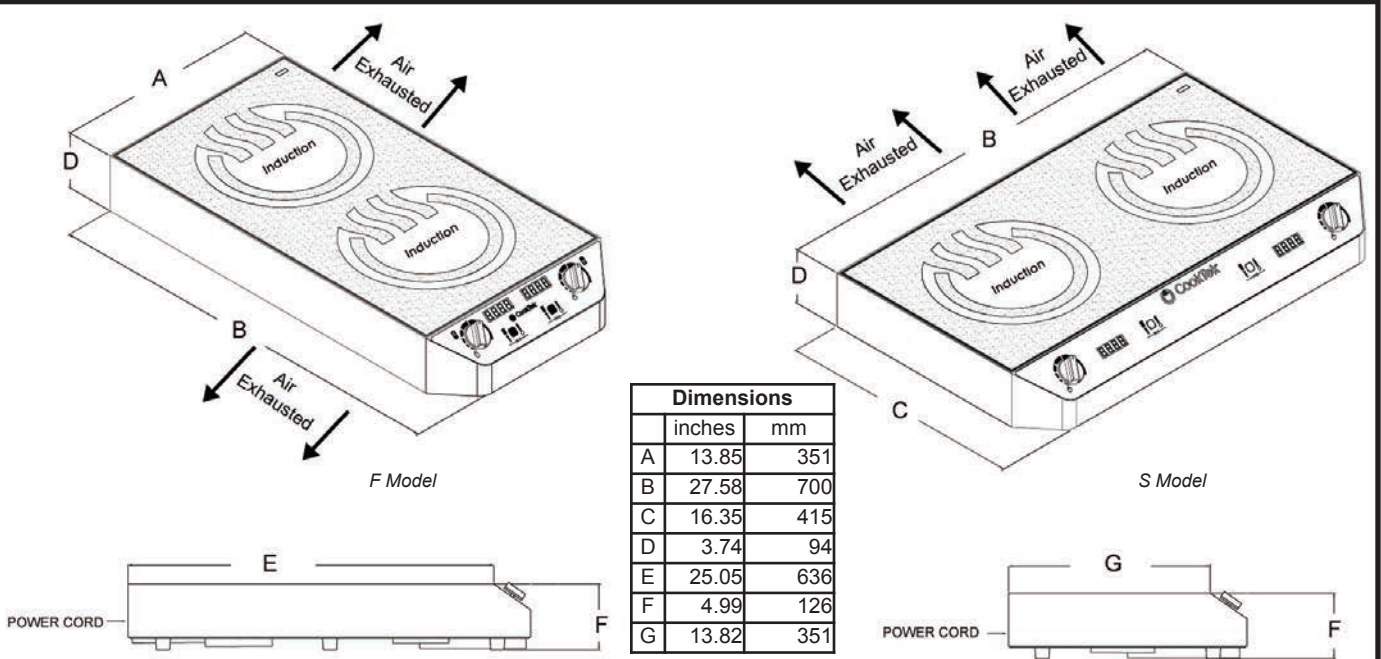
Unit shall be equipped with a built-in microprocessor that performs precise temperature control, auto shut-off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have an adjustable electronic control with 20 power cook settings and 27 precise temperature settings.

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

\*of USA and imported parts

COUNTER-TOP DOUBLE BURNER COOKTOP



Dimensions		
	inches	mm
A	13.85	351
B	27.58	700
C	16.35	415
D	3.74	94
E	25.05	636
F	4.99	126
G	13.82	351

- 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	MC2502F	MC2502S	MC3502F	MC3502S
Power Requirements	200-240VAC, 1Ph	200-240VAC, 1Ph	200-240VAC, 1Ph	200-240VAC, 1Ph
Power Consumption	5000W (max, 2x2500W)	5000W (max, 2x2500W)	7000W (max, 2x3500W)	7000W (max, 2x3500W)
BTU Comparison	2 x 22,000 BTU	2 x 22,000 BTU	2 x 35,000 BTU	2 x 35,000 BTU
Voltage	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz
Amperage	22A (max)	22A (max)	35A (max)	35A (max)
Power Range	100-2500W per burner	100-2500W per burner	100-3500W per burner	100-3500W per burner
Temperature Range	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C
Dimensions (in)	27.58" x 13.85" x 4.99"	16.35" x 27.58" x 4.99"	27.58" x 13.85" x 4.99"	16.35" x 27.58" x 4.99"
Dimensions (mm)	700 x 351 x 126	415 x 700 x 126	700 x 351 x 126	415 x 700 x 126
Weight	31 lbs / 14.1 kg	31 lbs / 14.1 kg	31 lbs / 14.1 kg	31 lbs / 14.1 kg
Packaged Weight	45 lbs / 20.4 kg	45 lbs / 20.4 kg	45 lbs / 20.4 kg	45 lbs / 20.4 kg
Packaged Dimensions (in)	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"	32" x 23" x 11"
Packaged Dims. (mm)	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279	812 x 584 x 279
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 6-30P	NEMA 6-30P	NEMA 6-50P	NEMA 6-50P
Warranty	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.

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