

Product Name	Drop-In Induction Wok	Quantity		Item #	
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Note: Induction cooking requires the use of induction compatible (i.e. magnetic) pots and pans.



Standard Features

- Drop-in design with stainless steel top, aluminum housing and control box, heavy duty electronic components, and specially 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 pans
- Control knob for ease of use and automatic power control
- Equipped with 20 power cook settings
- 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
- Drop-in wok units and control boxes engineered and designed for easy installation
- Easy to clean glass-ceramic bowl
- Integral cooling fan keeps internal electronics cool
- Available in 1800 watts (100-120VAC), 2500 and 3500 watts (200-240VAC)

- 14” stainless steel induction compatible wok pan available as an accessory
- Three year limited warranty
- Made in the USA*

Specifications

Shall be a CookTek drop-in induction wok, model _____ with a total kW rating of _____.

Unit shall be manufactured in the United States and constructed of a stainless steel housing, aluminum control box, and a specially engineered, high-impact, high-temperature recessed glass-ceramic wok bowl.

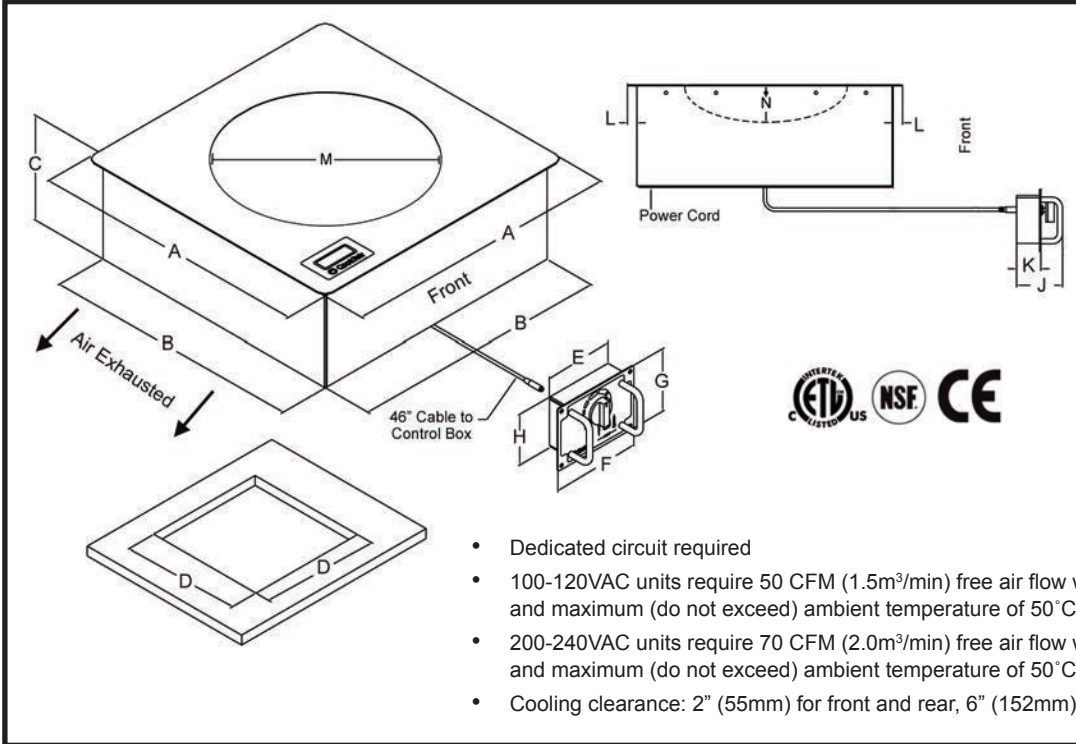
Unit shall be equipped with a microprocessor that performs auto shut-off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of induction compatible wok pans.

Unit shall have LED display for precise user feedback.

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

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

*of USA and imported parts

DROP-IN INDUCTION WOK


Dimensions		
	inches	mm
A	16.50	419
B	15.38	390
C	6.15	156
D	15.75	400
E	4.12	104
F	5.25	133
G	3.75	95
H	3.00	76
J	2.75	69
K	1.44	36
L	0.56	14
M	11.75	298
N	2.00	50

- Dedicated circuit required
- 100-120VAC units require 50 CFM (1.5m³/min) free air flow with adequate enclosure venting and maximum (do not exceed) ambient temperature of 50°C/122°F
- 200-240VAC units require 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 and rear, 6" (152mm) below

MWDG1800, MWDG2500, MWDG3500

Specifications

Model Number	MWDG1800	MWDG2500	MWDG3500
Power Requirements	100-120VAC, 1Ph	200-240VAC, 1Ph	200-240VAC, 1Ph
Power Consumption	1800W (max)	2500W (max)	3500W (max)
BTU Comparison	16,000 BTU	22,000 BTU	31,000 BTU
Voltage	100-120VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz
Amperage	15A (max)	11A (max)	15A (max)
Power Range	100-1800W	100-2500W	100-3500W
Dimensions (in)	16.50" x 16.50" x 6.15"	16.50" x 16.50" x 6.15"	16.50" x 16.50" x 6.15"
Dimensions (mm)	419 x 419 x 156	419 x 419 x 156	419 x 419 x 156
Cutout Dimensions (in)	15.75" x 15.75"	15.75" x 15.75"	15.75" x 15.75"
Cutout Dimensions (mm)	400 x 400	400 x 400	400 x 400
Weight	21.5 lbs / 9.75 kg	21.5 lbs / 9.75 kg	21.5 lbs / 9.75 kg
Packaged Weight	23 lbs / 10.4 kg	23 lbs / 10.4 kg	23 lbs / 10.4 kg
Packaged Dimensions (in)	24" x 23" x 13"	24" x 23" x 13"	24" x 23" x 13"
Packaged Dimensions (mm)	609 x 584 x 330	609 x 584 x 330	609 x 584 x 330
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 5-15P	NEMA 6-20P	NEMA 6-20P
Remote Control Box Cord Length	46 in / 1.2 m	46 in / 1.2 m	46 in / 1.2 m
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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