

Product Name	4 Burner Commercial Induction Range	Quantity		Item #	
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Crosshatch design on each burner

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



Standard Features

- Counter-top or work table mounted classic modular design with stainless steel housing, heavy duty electronic components, and high-impact thick glass-ceramic top engineered for true “back of the house” durability and strength
- Each induction burner has its own separate controls for independent operation and functionality
- Control knobs with 10 power cook settings for familiarity and ease of use
- 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. Burner shuts off without affecting use of the other burners, and displays error codes enabling user to diagnose and correct minor problems
- Each induction burner is 3500 watts (maximum output), equivalent to 4 x 31,000 BTU - total 14,000 watts, equivalent to 124,000 BTU
- LED bar graph display for precise user feedback
- Integral grease filter to ensure clean air intake
- Internal cooling fans keep internal electronics cool
- 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
- Easy to clean high-impact glass-ceramic top surface
- Optional adjustable foot height range of 6-8” (152-203mm)

- Pan characterization feature measures pan almost instantly to allow unit to supply optimal power to each pan at every setting
- Variable speed fan
- Available in 208VAC 3 Phase, or 400VAC 3 Phase
- One year limited warranty
- Made in the USA*

Specifications

Shall be a CookTek commercial induction range, model _____ with a total kW rating of 14kW.

Unit shall be manufactured in the United States and constructed of a stainless steel housing, heavy duty electronic components, and a high-impact glass-ceramic top.

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

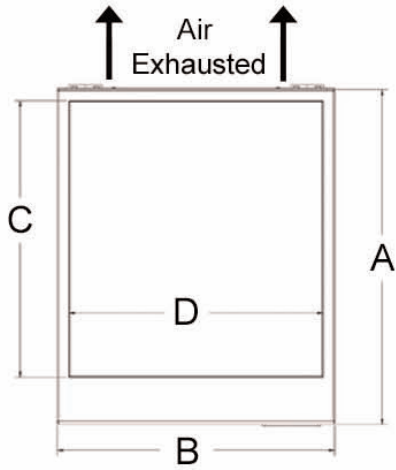
Unit shall have LED bar graph display for precise user feedback.

Unit shall operate on _____ power.

*of USA and imported parts

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

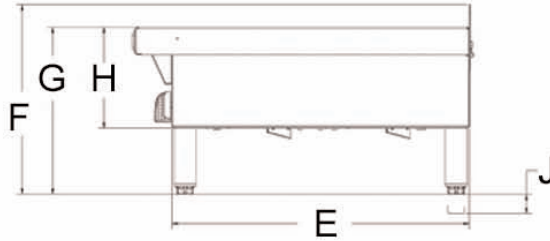
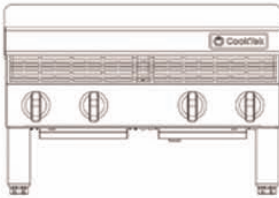
Tel: 1.312.563.9600 Fax: 1.312.432.6220
 Toll Free: 1.888.COOKTEK (266.5835)
 Toll Free Fax: 1.888.COOKFAX (266.5329)



Dimensions		
	inches	mm
A	30.40	772
B	25.20	640
C	25.10	637
D	23.10	587
E	27.00	686
F	17.20	436
G	15.10	384
H	9.10	232
J*	1.75	45

* Feet are adjustable, height range is 6-8" (152-203mm)

- Dedicated circuit required
- Requires up to 140 CFM (3.9m³/min) free air flow and maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for sides and rear, 6" (152mm) below



Specifications

Model Number	MC14004-200	MC14004-400
Power Requirements	196-220VAC, 3 Ph, 4 Wire	376-424VAC, 3 Ph, 5 Wire
Power Consumption	14,000W (max)	14,000W (max)
BTU Comparison	124,000 BTU (4 x 31,000 per burner)	124,000 BTU (4 x 31,000 per burner)
Voltage	196-220VAC, 50/60 Hz, 3 Ph	376-424VAC, 50/60 Hz, 3 Ph
Amperage	38.9A (max)	20.3A (max)
Power Range	150-3500W per burner	150-3500W per burner
Dimensions (in)	30.4" x 25.2" x 17.2"	30.4" x 25.2" x 17.2"
Dimensions (mm)	772 x 640 x 436	772 x 640 x 436
Weight	120 lbs / 54.4 kg	120 lbs / 54.4 kg
Packaged Weight	150 lbs / 68.1 kg	150 lbs / 68.1 kg
Packaged Dimensions (in)	40" x 42" x 18"	40" x 42" x 18"
Packaged Dimensions (mm)	1016 x 1067 x 457	1016 x 1067 x 457
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	not included	not included
Warranty	12 months limited parts and labor	12 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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