



Owner's Manual Installation And Operation

USE AND CARE OF COOKTEK MAGNAWAVE
APOGEE WOK

MODELS: MW1800G, MW2500G, MW3000G, MW3500G.



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CookTek[®]
MagnaWave[™] Systems

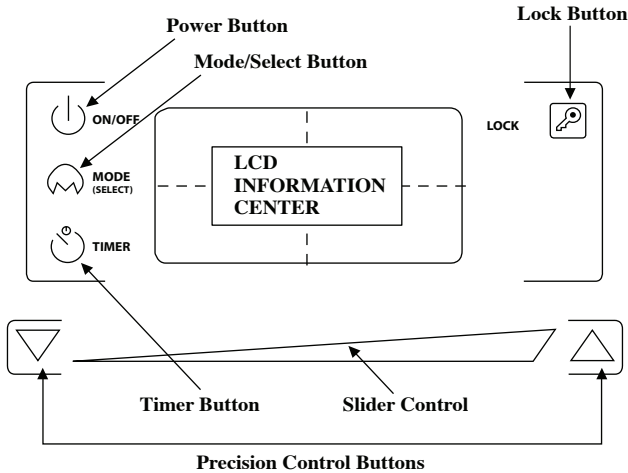
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APOGEE INTERFACE

The controls for the Apogee are based on Capacitive Touch technology. When attempting to press the button place your finger on the glass over the symbol for the feature you desire (i.e. to turn on the unit press the on/off symbol on the glass).



Power Button:

Use this button to turn the unit on and off

Mode/Select Button:

This button is used to confirm a selection in the menu screens.

Lock Button:

This button is used to prevent users from adjusting the settings. Press this button three times and the only button that will work is the Power Button. Unlocking the mode will require three button presses as well.

Timer Button:

Used to set a specific cook time.

Slider Control:

This button allows you to quickly set your Power Cook settings.

Precision Control Buttons:

These arrow keys allow you to adjust Power Cook and Temperature settings more precisely.

LCD Information Center:

Displays all vital cooking information and alerts the user of any possible problems.

PREPARING YOUR COOKTEK MAGNAWAVE COOKTOP FOR USE

Before operating your Wok, do the following:

1. Remove all packing material.
2. Place the unit on a dry, level, hard, stable, and non-flammable surface.
3. Keep unit away from other heat sources and allow at least 2 inches clearance for air circulation at sides, front and rear of the unit. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error code to occur.

Grounding Instructions:

The Wok must be properly grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a safe path for the electric current.

The Wok has a power cord with a 3-prong grounding plug, which must be used in a compatible and properly grounded outlet. It is the owner's responsibility to replace any 2-prong wall outlet with a properly grounded 3-prong wall receptacle.

For your safety, never cut, remove, or disable the electrical (ground) connection from the plug. Never use an adapter plug or an extension cord with the Wok.

WARNING: Electric shock can result from an improperly grounded plug. Please consult a qualified electrician if you have any questions about these grounding instructions.

Before You Begin:

Please make sure that this power cord is firmly attached to your CookTek unit BEFORE plugging the unit into the power receptacle and before attempting operation.

ELECTRICAL INSTALLATION REQUIREMENTS

Every installation site has different electrical wiring. Because many different local codes exist, it is the Owner and Installer's responsibility to comply with those codes. CookTek is not responsible for any consequential damages as a result of failure to comply with installation requirements.

- Read all installation instructions carefully before starting installation.
- Remove the Wok carefully from carton.
- Remove all loose packaging and accessories.
- It is the responsibility of the installer to comply with all federal, state and local codes.
- Any installation not matching the specifications discussed in this manual automatically voids the product's warranty.
- CookTek recommends that a dedicated electrical line be used for each Wok installed.

Electrical circuits should not be shared with any other electrical equipment.

APPROVED FOR COMMERCIAL USE

CookTek's MagnaWave Woks have been tested to be in conformance with UL 197 and CSA C22.2 standards and bear the commercially rated approvals. CookTek's Magna Wave Woks have been tested to be in conformance with the European Economic Area standards and bear the CE marking signifying European Conformity.

COOKING BY POWER COOK (WATTAGE)

General Operation:

Plug the Wok into a grounded, single-phase receptacle. Models will run on 100-120V drawing up to 1800W depending on model, or on 208-240V drawing a maximum of 3500W depending on the model.

Check rating plate on unit to verify correct voltage and wattage. Voltages below 120V or 240V can result in less than rated power and slower heating times.

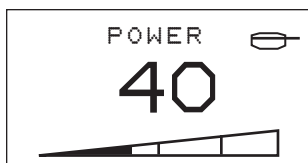


LCD Information Center display when plugged in, but in the OFF position.

NOTE: For proper operation, an independent dedicated circuit should be used for each unit installed. Each circuit should be protected with a 20 amp circuit breaker.

What to Do:

1. Turn the Wok "ON" by pressing the Power button on the glass.
2. Adjust your power settings using the slider from 0-100 (MAX), also use the Precision Control buttons to adjust to more precise power settings.
3. Use your finger on the slider or Precision Control Buttons to adjust the power levels. The left side will lower power and to the right will increase power.



LCD Information Center will display this when in Cook mode. The pan logo in the upper right corner indicates a pan is on the unit, if there is an "X" across the pan the unit is indicating there is a non-induction compatible pan on the unit or no pan at all.

4. To turn the Wok off, press the power button on the glass and the LCD information center will display the CookTek logo as in the picture below.



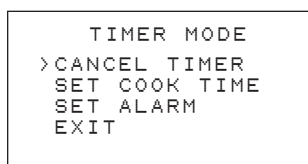
LCD Information Center display when plugged in, but in the OFF position.

COOKING USING THE TIMER SETTINGS

This feature is designed to allow you to cook according to time. This will also give you an audible alarm for cooking processes that require you to add items after certain period of time. You will be able to set the timers anywhere from 1 minute to 11hrs and 59 minutes. In the upper left hand corner of the LCD Information Center the unit will display a clock logo and the set time you have programmed.




NOTE: Any time you are in a menu and you want to get out of screen without making a selection just press POWER and the unit will turn off and reset.

1. While the unit is powered on press the Timer button.
2. A menu will then be displayed to allow you to select a Cook Timer, Alarm Timer, or to cancel the timer. Reference the picture below of what the LCD Information Center will display.



3. Use the Precision Control Buttons to move the cursor up and down to get to the setting you desire. For example to set the alarm press the Precision Control button on the left two times.
4. Once you have moved the cursor to your choice, press the Mode/Select button to move to the next screen which will allow you to set the time. Reference the picture below of what the LCD Information Center will display.



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5. You will now select your time in hours, minutes or both. Use the Precision Control Buttons to select your desired time. You can choose from 1 minute up to 11 hrs and 59 minutes. The slider also has preset times preprogrammed into it, to select a preprogrammed time press your finger on the slider.
 6. After you have determined your desired time press the Mode/Select button.
 7. If you have set the "Cook Time" it will begin counting down regardless if you have a pan on the unit or not. Once the time has expired the unit will beep and turn off.
 8. If you have selected the "Alarm" time the unit will countdown the time regardless if you are cooking or not. When the alarm goes off the unit will beep, but if there is a pan on the unit it will continue to cook. Press the Timer button to turn off the timer after it has expired.
 9. To cancel the timer you have selected, Press the Timer button and select the Cancel Timer option.

OPTIONS AND FEATURES SELECTION:

This section will describe how you can customize your Apogee unit. The features that will be covered are the lock out feature which will allow you to set the unit to a specific temperature or cooking power and can only be adjusted by using specific key sequence. The other feature will allow you to change from Fahrenheit and Celsius.

1. To enter the Options menu you will need to do the following:
 - a. Turn the unit off so that the LCD Information Center is displaying the CookTek logo
 - b. Place your finger on the down Precision Control button, and continue to hold your finger on the button until the unit begins to beep.
 - c. After the unit begins beeping remove your finger from the Precision Control button and then press Power. **Note: You will only have one to two seconds to press the power button to get into the menu screen.**
 - d. After pressing Power the unit will display the following screen:

```
SET OPTIONS
>Set temp scale
Reset defaults
Show lock info
Exit
```

2. Use the Precision Control buttons to move the cursor to the desired setting and then press the Mode/Select button.

3. If you select "Set Temp Scale" you will have two options to choose, Fahrenheit or Celsius.

- A. Again use the Precision Control Buttons to move the cursor to your desired selection.
- B. Press the Mode/Select button and then the unit will confirm the setting you have just made

4. The "Show Lock Info" will allow you to decide if you want the key sequence to unlock the unit be visible when the user presses any button.

```
SET OPTIONS
Set temp scale
Reset defaults
>Show lock info
Exit
```

5. The unit will then give you the option to hide or show the key sequence, and then the unit will confirm your choice.

```
>Show unlock
Hide unlock
```

- 6. If you select the "Reset defaults" option the unit will then set the settings to Fahrenheit and show lock feature.
- 7. In order to lock the unit you will want to press the Lock button three times.
- 8. The unit will beep to indicate that it has been locked
- 9. Anytime someone touches a key after the unit has been locked will see a message on the LCD Information Center reading "Locked". The unit will also remain in Locked mode even if the unit is turned off. The lock mode may be reset by unplugging the unit, however the unit must be on when doing this, and simply unplugging while the unit is powered off will not reset the lock mode.
- 10. The unlock sequence will be displayed as a factory default and if you change to "Hide Unlock" it will not be shown when the "Locked" appears on the screen.

NOTE: Factory settings have the unit start in Fahrenheit and Show Unlock code. The standard factory unlock code requires the lock button be pressed three times to unlock the unit.

CARE & CLEANING

Your CookTek Induction Wok is easy to keep clean. Be sure to follow these easy instructions:

1. Turn the unit OFF and remove the plug from any power outlets prior to cleaning.
2. When the unit is cool, wipe the surface and body with a damp cloth. Use a mild scouring agent on the stainless steel housing such as Bon Ami or Barkeeper's Friend for greasy or resistant soiling. Do not use a lye-based cleaner, such as an oven cleaner, as it may damage the Wok.
3. To clean the glass surface, use a mild detergent or glass Wok cleansing cream.
4. Never immerse the Wok in water or put it in the dishwasher.

IMPORTANT INFORMATION

- If a large amount of liquid is spilled onto the Apogee interface it may respond to the liquid on the interface. Wipe the liquid clean and allow the unit to sit for approximately 2 seconds untouched and normal sensitivity to the buttons will come back.
- Never heat an empty pan, it may damage the Wok or cookware and overheat the unit. When overheating occurs, an error code will flash on the LCD Information Center and the Wok will shut itself off automatically. When the temperature returns to normal, the Wok will start to cook again.
- Remember to turn the Wok off after each use.
- Keep the Wok away from gas and electric ranges or open flames. Do not place in the oven. If the surrounding air temperature is too high, the Wok will cease to function properly.
- Be sure to dry off the outside of the pan before use. Otherwise As If the pan temperature rises, the water droplets on the outside of the pan may begin to boil and spatter.
- Do not touch the ceramic plate (or the top of the Wok) immediately after use. The heat from the pan will be transferred to the ceramic plate causing it to be hot to the touch.
- Do not place any articles on the Wok other than inductive cookware. For example, do not place cans on top of the Wok as they may explode.
- Do not use aluminum foil on top of the Wok.
- Do not use the Wok near a faucet, swimming pool, sink, or other areas where water can be found. Never store the Wok outside or upside down.
- Do not obstruct, block, or alter the air entrance or outlet. Do not stick foreign objects into these openings.
- Do not strike or damage the Wok. Do not put the Wok in your luggage. Throwing or dropping the Wok can damage the internal components or crack the Wok, voiding your Warranty. If the Wok becomes cracked, unplug immediately and do not use.

IMPORTANT SAFETY PRECAUTIONS

- To reduce the risk of fire, electric shock, or injury - please read, follow and save all instructions.
- Never immerse cords, plugs or appliance in water.
- Supervise carefully when appliance is used near children. Keep children away from appliance when in operation.
- Always unplug appliance immediately after use and allow for cooling time if handling, transporting, or storing.
- Do not use any appliance that has a damaged cord or plug, or one that has malfunctioned or been damaged. Consult the warranty and follow instructions for service.
- Do not use any accessories or attachments that are not recommended by the manufacturer. Use of unapproved accessories may cause injuries and void the warranty.
- The pan on the appliance will heat continuously as long as the power is ON. The pan will be hot and caution should be exercised when working on or near the appliance.
- Do not let the power cord touch hot surfaces or hang over the edge of the counter. Do not move the appliance when electric power is connected.
- Do not move the appliance while a hot pan or pan containing hot liquids is on top of the appliance.
- To disconnect appliance, press the Power button and wait for the CookTek logo to appear. You may then remove the plug from the outlet.
- Do not use CookTek Induction Wok for anything other than its intended use as described in this manual. This unit is designed to heat and cook food and is not intended for laboratory or industrial use.
- Do not put food or unopened cans on the Woks surface.
- This product may only be serviced by an authorized service agent or by CookTek personnel. Do not attempt to open the unit or perform service of any kind. For service information contact CookTek at 1-312-563-9600.
- This appliance must be grounded. Connect only to a properly grounded outlet. Before operating, read grounding instructions and Electrical Installation Requirements on Page 3 of this booklet. Do not use an extension cord.
- Do not overcook food or leave appliance unattended while in use.
- In the unlikely event of a grease fire, smother flame by covering pan with a tight-fitting lid, cookie sheet, or flat tray. DO NOT USE WATER. When the fire is under control, turn off appliance and unplug from wall.
- Use only with induction-compatible and efficient cookware.
- Place Wok on a level, hard, stable, non-flammable surface before use.

WARRANTY STATEMENT

All commercial cooking equipment manufactured by CookTek is warranted against defects in materials and workmanship for a period of one year from the date of Sale, or 18 months from the date of shipment from our factory, whichever comes first. **IMPORTANT!** Keep a copy of your sales receipt to verify date of purchase. **A valid proof of purchase, indicating Serial Number (s) and date of purchase is required to obtain Warranty Service.** This warranty is for the benefit of the original purchaser and is non-transferable. Any defects in materials or workmanship, which are brought to the attention of CookTek by written notification within the aforesaid warranty period will be repaired or replaced, at CookTek's discretion, with new or recertified products or parts. THIS IS THE SOLE REMEDY FOR ANY BREACH OF THIS WARRANTY. IN NO EVENT WILL COOKTEK BE LIABLE FOR DAMAGES OF ANY KIND, WHETHER DIRECT OR INDIRECT, SPECIAL OR CONSEQUENTIAL.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESS OR IMPLIED IN LAW OR FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY, OR FITNESS FOR ANY PARTICULAR PURPOSE.

This warranty is void if it is determined that upon inspection by an authorized service agent that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. Warranty will be considered void if the serial nameplate has been removed or if the unit has been opened or modified in any way, or service has been attempted by unauthorized personnel. **IMPORTANT!** Keep a copy of your sales receipt to verify date of purchase. **A valid proof of purchase, indicating Serial Number(s) and date of purchase is required to obtain Warranty Service.** The prices charged by CookTek for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of covered defects without charge by a CookTek factory authorized service agent or one of its sub-service agencies.

To receive Warranty Service, Please call CookTek at 312-563-9600 to obtain an RA number. This RA number must be printed on the outside of the return shipping container, or on the address label when returning units for service. Units received without an RA number will be refused at our shipping dock and may encounter a delay in service. Units must be taken or shipped to the required authorized service agency with transportation charges prepaid for service. CookTek will provide return freight. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Please save all packaging materials for possible use in shipping. CookTek assumes no liabilities whatsoever for any damages incurred in transit. This warranty is valid in the continental United States only if purchased through an authorized Cooktek Representative or Dealer. This warranty is valid outside of the United States only if purchased through an Authorized Cooktek International Distributor. Warranty Service is provided only through the Authorized Agent from which the unit was purchased.

For additional information and other details concerning warranty, please contact our Service Department at:



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Fax: 1-312-432-6220

Worldwide Web:
<http://www.CookTek.com>

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TROUBLESHOOTING

Symptom	Probable Cause	Possible Solution
No Power (No Lights or Fan Noise)	Unit Unplugged	Plug Unit into Appropriate Receptacle
	No Power to Receptacle	Make Sure that Receptacle is Energized
	No Power to Receptacle	Check Wall Switches
	No Power to Receptacle	Check Circuit Breaker
	No Power to Receptacle	Plug a different electronic device into the receptacle to make sure that power is present
Pan Does Not Heat	Pan is Not Induction Efficient	Use Induction Efficient Pan
	Pan Diameter is less than 7 inches	Use a larger Induction Efficient Pan
	Pan Not Centered Over Cooktop Logo	Center Pan
Cooktop Suddenly Stops Heating	Possible Power Brown Out	Assure proper voltage/power levels
	Circuit Shared with another Electrical Device	Make sure that the Cooktop is not sharing a circuit with other Electrical Devices
	Air Vente Blocked of Insufficient Air Circulation	Check air vents to make sure that they are not blocked. Make sure that there is sufficient air flow around the appliance.
	Safety Shut-Off Engaged	The Safety Shut-Off will engage if an empty pan is left on the Cooktop surface while the unit is working at full power. Make sure that the Cooktop surface is clear. Wait 15-20 minutes for the unit to reset.
Pan Does Not Get Hot Enough Even Though Power Levels Are Set To Maximum- Induction Efficient Pan In Use	Extension Cord In Use	Do Not use extension cords. Extension cords may affect the power levels reaching the appliance
	Circuit Shared with Another Electrical Device	Make sure that the Cooktop is not sharing a circuit with other Electrical Devices
Pan Cooks Unevenly. Does Not maintain Heat Level, or Overheats	Pan is Not Induction Efficient	Use Induction Efficient Pan
	Bottom May Not Be Flat Enough	Use Flatter Pan
	Pan Not Centered Over Cooktop Logo	Center Pan
	Pan Diameter is Less than 7 inches	Use a larger Induction Efficient Pan

In the event of a Possible Malfunction, your CookTek MagnaWave Wok will display an Error Code on the LCD Information Center and the unit will beep the number of times indicated by the error. Please consult the following table when encountering an Error Code. To reset the error conditions remove the pan from the unit and press the Power button or unplug the unit.

Error Code	Error Cause	Displayed Message	Troubleshooting
1	Shorted RTD	Temperature sensor failed. Call dealer.	Service Required
2	Opened RTD	Temperature sensor failed. Call dealer	Remove any pans from Wok surface and let unit cool. Then turn unit off, then on. If problem was temperature related, the unit will return to normal operation, otherwise service is required.
3	Over current (peak)	Incompatible Pan.	Try different cookware. Service may be required
4	Open TCO	Overheating. Check Airflow. Unplug, let cool.	Check airflow. Clear air vents. Listen for fan operation.
5	Air flow blocked	Airflow blocked. Clean grease filter.	Check to ensure the grease filter is clean and dry. Make certain there are no foreign objects blocking air flow. Check the air filter to ensure that the arrow on the filter is pointing up.
6	High line voltage	Input voltage too high. Check mains voltage.	To reset, unplug unit, wait 5 seconds, and plug in again. If problem persists, have an electrician monitor the line voltage.
7	Hardware Failure	Call dealer for service.	Service required.
8	Zero cross failure	Call dealer for service	Turn unit off, then on. Plug unit into outlet on different circuit breaker. If problem persists, service is required on device.
9	Clock corrupt	Reset clock.	Reset Clock
10	Pan RTD failure	Pan temperature sensor failed.	RFID Pan needs repair. Service needed for Pan
11	Tag Communication failure	Reposition pan & cycle power.	Ensure the RFID tag on the pan is properly located
12	RFID Reader Failure	Call dealer for service.	Service Required
14	User Interface Error	Cycle power.	Service Required
16	Critical Error	Call dealer for service.	Service Required