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**INSTALLATION • OPERATION  
OWNER'S MANUAL**



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**Apogee Wok**

**Models MW1800G, MW2500G, MW3000G,  
MW3500G, MWD1800G, MWD2500G,  
MWD3000G, MWD3500G**

**Part numbers 621200, 621300, 621400,  
621500, 622100, 622200, 622300, 622400**

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- Não toque na placa de cerâmica (no cimo do Wok) imediatamente depois da sua utilização. O calor emitido pelo tabuleiro será transferido para a placa de cerâmica, fazendo com que esta fique quente ao toque.
- A assistência técnica deste produto só pode ser realizada por um agente de assistência técnica autorizado ou por pessoal da CookTek. Não tente abrir a unidade nem efectuar assistência técnica de qualquer tipo. Para informações referentes à assistência técnica, por favor entre em contacto com a CookTek pelo telefone 1-312-563-9600.
- O aparelho deve estar ligado à terra. Ligue apenas a uma tomada correctamente ligada à terra. Antes de funcionar com o aparelho, leia as instruções relativas à ligação à terra e os Requisitos para Instalação Eléctrica na Página 3 deste folheto. Não utilize um cabo de extensão.

## SPANISH

Antes de utilizar el anafe (wok), realice lo siguiente:

- Retire todo el material de embalaje.
- Coloque la unidad sobre una superficie seca, plana, dura, estable y no inflamable.
- Mantenga la unidad alejada de otras fuentes de calor y deje un margen de al menos 5 cm para que el aire circule por los lados y las partes anterior y posterior de la unidad.

Por su seguridad, nunca corte, quite ni inutilice la conexión eléctrica (tierra) del enchufe. No utilice nunca el anafe con un enchufe adaptador ni un cable prolongador.

**ADVERTENCIA: Se puede producir un choque eléctrico por un enchufe conectado a tierra de manera incorrecta. Si tiene alguna duda relacionada con las instrucciones de conexión a tierra, póngase en contacto con un electricista cualificado.**

### Antes de comenzar:

Asegúrese de que el cable eléctrico está unido firmemente a la unidad CookTek ANTES de conectar la unidad a la electricidad y antes de intentar utilizarla.

- No toque la placa cerámica (situada en la parte superior del anafe) inmediatamente después de utilizarla. El calor de la cazuela se transferirá a la placa cerámica y hará que ésta se caliente.
- La revisión de este producto únicamente puede realizarla un operario de mantenimiento autorizado o el personal de CookTek. No intente abrir la unidad ni realizar ninguna labor de mantenimiento. Para obtener información sobre el mantenimiento, póngase en contacto con CookTek llamando al 1-312-563-9600.
- Este aparato se debe conectar a tierra. Enchúfelo únicamente a una toma conectada a tierra de manera adecuada. Antes de utilizarlo, lea las instrucciones de conexión a tierra y los “Requisitos de la instalación eléctrica” de la página 3 de este folleto. No utilice cables prolongadores.

Dla bezpieczeństwa użytkownika nie wolno nigdy przecinać, wyjmować ani wyłączać połączenia elektrycznego (uziemienia) z wtyczki. Stosując urządzenie Wok nie wolno używać złącza pośredniego ani przedłużacza.

**OSTRZEŻENIE: Niewłaściwe uziemienie wtyczki może spowodować porażenie prądem elektrycznym. W przypadku wątpliwości dotyczących instrukcji uziemienia należy skontaktować się z wykwalifikowanym elektrykiem.**

#### **Przed rozpoczęciem używania:**

Należy sprawdzić, czy przewód zasilania jest pewnie przymocowany do modułu CookTek PRZED podłączeniem urządzenia do gniazdka zasilania i przed rozpoczęciem jego używania.

- Nie dotykać płyty ceramicznej (lub wierzchniej części urządzenia Wok) bezpośrednio po zakończeniu jego używania. Wysoka temperatura patelni może przenosić się na płytę ceramiczną, stwarzając możliwość oparzenia w przypadku jej dotknięcia.
- Obsługa serwisowa tego produktu może być prowadzona jedynie przez upoważnionego pracownika serwisu lub przez personel firmy CookTek. Nie podejmować samodzielnej próby otwarcia urządzenia ani nie wykonywać żadnych napraw. Aby uzyskać informacje dotyczące obsługi serwisowej, należy skontaktować się z firmą CookTek pod numerem 1-312-563-9600.
- Niniejsze urządzenie wymaga uziemienia. Podłączać jedynie do właściwie uziemionego gniazda. Przed użyciem należy przeczytać instrukcję dotyczącą uziemienia oraz część „Wymogi instalacji elektrycznej” na stronie 3 niniejszej ulotki. Nie używać przedłużacza.

## **PORTUGUESE**

Antes de funcionar com o seu Wok, faça o seguinte:

- Retire todo o material de embalagem.
- Coloque a unidade numa superfície seca, nivelada, rígida, estável e não inflamável.
- Mantenha a unidade afastada de outras fontes de calor e deixe um espaço de pelo menos 5 cm nos lados, frente e traseira da unidade, para circulação do ar.

Para sua segurança, nunca corte, retire nem desactive a ligação eléctrica (terra) da ficha. Nunca utilize uma ficha adaptadora nem cabo de extensão com o Wok.

**ADVERTÊNCIA: Uma ficha incorrectamente ligada à terra pode provocar choque eléctrico. Se tiver alguma questão sobre estas instruções de ligação à terra, por favor consulte um electricista qualificado.**

#### **Antes de Começar:**

Por favor, certifique-se de que este cabo de energia está ligado firmemente à sua unidade CookTek ANTES de ligar a unidade à tomada de energia e antes de tentar funcionar com ela.

## **PREPARING YOUR COOKTEK WOK FOR USE**

Before operating your wok, do the following:

- Remove all packing material and save for subsequent shipment or in case of concealed shipping damage.
- Place the unit on a dry, level, hard, stable, and non-flammable surface.
- Keep unit away from other heat sources and allow at least two (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 wok carefully from carton.
- Remove all loose packaging and accessories and save for subsequent shipment or in case of concealed shipping damage.
- 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.

## INSTALLATION GUIDELINES FOR ALL COOKTOPS AND WOKS

Please follow the listed guidelines below to ensure product reliability:

### Spacing Requirements:

- All units require a minimum clearance of two (2) inches or five (5) centimeters on all four sides.
- All drop-in units require a minimum clearance of open space below the unit of six (6) inches or fifteen (15) centimeters. The space must have openings allowing for the flow of cool air (ambient temperature not to exceed 50°C/122°F) to the cooktop/wok housing intake vents.
  - The six inches can be reduced if additional fans and ducting are added to provide forced ventilation.
- Avoid installing the unit near other equipment that generates excessive heat that can be pulled into the CookTek unit by its fan (i.e. griddles, fryers, etc.).
- Avoid placing the unit near items that generate excessive steam that can be pulled into the CookTek unit by its fan (i.e. pasta cookers, steam baths, dishwashers, etc.).

### Electrical Requirements:

- Line voltage should never exceed 264VAC for 240VAC units and 132VAC for 120VAC units.
- Always provide a dedicated electrical circuit for the equipment.
- Never use an extension cord or power strip.

### General Maintenance:

- If your unit comes equipped with a grease filter on the bottom of the unit, please read the section on cleaning and maintenance of the grease filter (page 9).
- All units should be checked for build up and debris around the intake and exhaust vents on the bottom of the unit.
- If debris is found on the vents, you should unplug the unit and clean away the debris with a dry cloth to ensure proper airflow is provided to the equipment.

### Air Flow and Ambient Temperature:

- Avoid ambient temperatures exceeding 50°C/122°F.
- Units dropped into the counter will require the following:
  - Single units require a minimum 70CFM (2.0m<sup>3</sup>/min) of fresh air to the unit
  - Double units require a minimum of 140CFM (4.0m<sup>3</sup>/min) of fresh air to the unit

### General:

- Never leave an empty pan on the unit.
- Always turn the unit off when not in use.

- Questo prodotto può essere riparato esclusivamente da un tecnico autorizzato o dal centro di assistenza CookTek. Non tentare di aprire l'unità o di eseguire interventi di manutenzione di alcun tipo. Per informazioni sull'assistenza, contattare la CookTek al numero 1-312-563-9600.
- Questo apparecchio deve essere collegato a terra. Collegarlo esclusivamente a una presa elettrica dotata di messa a terra. Prima di mettere in funzione l'unità, leggere le istruzioni di messa a terra e i Requisiti di installazione elettrica a pagina 3 di questo opuscolo. Non utilizzare un cavo elettrico di prolunga.

## NORWEGIAN

Før du bruker komfyren, må du gjøre følgende:

- Fjern all emballasje.
- Plasser enheten på et tørt, jevnt, hardt, stabilt og brannikkert underlag.
- Hold enheten unna andre varmekilder, og la det være minst 5 cm klaring for luftventilasjon på sidene, foran og på baksiden av enheten.

For din egen sikkerhet må du ikke kutte, fjerne eller ødelegge den elektriske (jordede) koplingen fra kontakten. Ikke bruk en adapterkontakt eller skjøteledning for komfyren.

**ADVARSEL: Elektrisk støt kan oppstå fra kontakt som ikke er korrekt jordet. Ta kontakt med en kvalifisert elektriker dersom du har spørsmål om disse jordingsinstruksene.**

**Før du begynner:**

Kontroller at strømkabelen er satt helt inn i CookTek-enheten FØR du kopler enheten til stikkkontakten og før bruk.

- Den keramiske platen (eller overflaten på komfyren) må ikke berøres umiddelbart etter bruk. Varme fra kjeler vil overføres til den keramiske platen og gjøre den varm.
- Dette produktet kan bare repareres av en autorisert serviceagent eller av CookTek-ansatte. Ikke prøv å åpne enheten eller utføre reparasjoner av noe slag. For serviceinformasjon, kontakt CookTek på tlf. 1-312-563-9600.
- Dette produktet må jordes. Må kun koples til et korrekt jordet støpsel. Før bruk bør du lese jordingsinstruksene og kravene til elektrisk installasjon på side 3 i denne veiledningen. Ikke bruk skjøteledning.

## POLISH

Przed rozpoczęciem używania urządzenia Wok, należy wykonać poniższe czynności:

- Usunąć wszystkie elementy opakowania.
- Ustawić urządzenie na suchej, poziomej, twardej, stabilnej i niepalnej powierzchni.
- Ustawić urządzenie z dala od innych źródeł ciepła i zapewnić wokół urządzenia wolną przestrzeń, co najmniej 0,5 cm, aby umożliwić obieg powietrza

**ΠΡΟΕΙΔΟΠΟΙΗΣΗ:** Ένα εσφαλμένα γειωμένο φως μπορεί να έχει ως αποτέλεσμα την ηλεκτροπληξία. Παρακαλείστε να συμβουλευτείτε αρμόδιο ηλεκτρολόγο εάν έχετε τυχόν ερωτήσεις σχετικά με αυτές τις οδηγίες γείωσης.

#### Πριν ξεκινήσετε:

Βεβαιωθείτε ότι αυτό το ηλεκτρικό καλώδιο είναι σταθερά συνδεδεμένο στη μονάδα CookTek σας ΠΡΙΝ συνδέσετε το φως της μονάδας σε ηλεκτρική πρίζα και πριν προσπαθήσετε να θέσετε τη μονάδα σε λειτουργία.

- Μην αγγίξετε την κεραμική πλάκα (ή το άνω μέρος του Wok) αμέσως μετά τη χρήση. Η θερμότητα από την κοιλότητα θα μεταφερθεί στην κεραμική πλάκα. Ως εκ τούτου, αυτή θα είναι πολύ ζεστή για να την αγγίξετε.
- Οι εργασίες επισκευής του προϊόντος αυτού πρέπει να πραγματοποιούνται μόνο από εξουσιοδοτημένο αντιπρόσωπο επισκευών ή από προσωπικό της CookTek. Μην επιχειρήσετε να ανοίξετε τη μονάδα ή να εκτελέσετε οποιαδήποτε εργασία επισκευής σε αυτήν. Για πληροφορίες σχετικά με τις επισκευές, επικοινωνήστε με την CookTek στον τηλεφωνικό αριθμό 1-312-563-9600.
- Η συσκευή αυτή πρέπει να είναι γειωμένη. Συνδέστε μόνο σε σωστά γειωμένη πρίζα. Πριν τη λειτουργία, διαβάστε τις οδηγίες γείωσης και τις απαιτήσεις ηλεκτρικής εγκατάστασης στη σελίδα 3 του παρόντος φυλλαδίου. Μη χρησιμοποιείτε καλώδιο προέκτασης (μπαλαντέζα).

## ITALIAN

Prima di mettere in funzione il piano cottura, eseguire le seguenti operazioni:

- Rimuovere tutto il materiale di imballaggio.
- Collocare l'unità su una superficie asciutta, piana, rigida, stabile e non infiammabile.
- Tenere l'unità lontana da altre fonti di calore e lasciare almeno 5 centimetri di spazio per consentire la circolazione dell'aria tutto intorno all'unità.

Per la propria sicurezza, non tagliare, rimuovere o disattivare mai il collegamento elettrico di terra dalla spina. Non utilizzare mai una spina adattatore o un cavo elettrico di prolunga per collegare il piano cottura.

**AVVERTENZA: una spina elettrica non correttamente collegata all'impianto di terra può provocare scosse elettriche. Rivolgersi a un elettricista qualificato in caso di domande su queste istruzioni di messa a terra.**

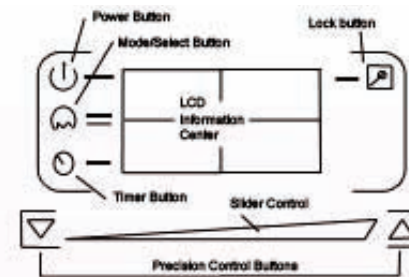
#### Prima di iniziare:

Assicurarsi che questo cavo di alimentazione sia collegato saldamente all'unità CookTek PRIMA di collegare l'unità alla presa elettrica e prima di metterla in funzione.

- Non toccare la piastra di ceramica (o la superficie del piano cottura) subito dopo l'uso. Il calore della pentola si trasferisce alla piastra di ceramica, rendendola estremamente calda.

## 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 the unit on, press the "ON/OFF" symbol on the glass).



#### Power Button:

Use this button to turn the unit on and off.

#### Mode/Select Button:

Use this button switch between Power Cook and Temperature modes. This button is also 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. When the unit is locked, press this button three times to unlock the controls.

#### 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 adjust Power Cook settings more precisely. These buttons are also used to navigate through menu options in the menu screens.

#### LCD Information Center:

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

## APPROVED FOR COMMERCIAL USE

CookTek woks have been tested to be in conformance with UL 197 and CSA C22.2 standards and bear the commercially rated approvals. CookTek's 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 wok into a grounded, single-phase receptacle. Models will run on 100-120VAC drawing up to 1800W depending on model, or on 200-240VAC drawing a maximum of 3500W depending on model. Check rating plate on unit to verify correct voltage and wattage. Voltages below 120VAC or 240VAC can result in less than rated power and slower heating times.

### LCD Information

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. When your application requires high intense heat or you want a quick temperature increase, the Power mode should be used.**

### What to Do:

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

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



- 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.



## GERMAN

Vor Inbetriebnahme des Wok verfahren Sie bitte wie folgt:

- Entfernen Sie das gesamte Verpackungsmaterial.
- Stellen Sie das Gerät auf eine trockene, ebene, harte, stabile und nicht brennbare Fläche.
- Halten Sie das Gerät von anderen Wärmequellen fern und lassen Sie um das Gerät herum (vorne, hinten und seitlich) mindestens 5 cm für die Luftzirkulation frei.

Zu Ihrer eigenen Sicherheit darf das Erdungskabel keinesfalls vom Stecker abgetrennt, entfernt oder in schadhaftem Zustand verwendet werden. Benutzen Sie für Ihren Wok niemals einen Steckeradapter oder ein Verlängerungskabel..

**WARNHINWEIS: Ein nicht fachgemäß geerdeter Stecker kann zu einem Stromschlag führen. Falls Sie noch Fragen zu diesen Anweisungen in Zusammenhang mit Schutzkontakt und Erdung haben, wenden Sie sich bitte an einen Elektrofachmann.**

### Bevor Sie beginnen:

Dieses Netzkabel muss fest mit dem CookTek verbunden sein, BEVOR Sie das Gerät an die Steckdose anschließen und es in Betrieb nehmen.

- Berühren Sie die Keramikplatte (oder Oberfläche des Wok) nicht unmittelbar nach Gebrauch. Die Hitze der Pfanne überträgt sich auf die Keramikplatte, die dann ebenfalls heiß wird.
- Dieses Produkt darf nur durch bevollmächtigte Wartungstechniker oder das Fachpersonal von CookTek gewartet werden. Versuchen Sie nicht, das Gerät zu öffnen und selbst zu warten. Nähere Informationen zur Wartung erhalten Sie bei CookTek unter der Rufnummer 1-312-563-9600.
- Das Gerät muss geerdet werden. Der Stecker muss in eine ordnungsgemäß geerdete Steckdose gesteckt werden. Vor dem Öffnen lesen Sie bitte die Anweisungen zu Schutzkontakt/Erdung und die Anforderungen an die elektrische Installation auf Seite 3 dieses Handbuchs. Verwenden Sie kein Verlängerungskabel.

## GREEK

Πριν θέσετε το Wok σας σε λειτουργία, εκτελέστε τα ακόλουθα:

- Αφαιρέστε όλα τα υλικά συσκευασίας.
- Τοποθετήστε τη μονάδα σε μια στεγνή, επίπεδη, σκληρή, σταθερή και μη εύφλεκτη επιφάνεια.
- Διατηρήστε τη μονάδα μακριά από άλλες πηγές θερμότητας και αφήστε κενό τουλάχιστον 2 ίντσες (5 εκατοστά) για την κυκλοφορία του αέρα στα πλαινά, το μπροστινό μέρος και το πίσω μέρος της μονάδας.

Για την ασφάλειά σας, ποτέ μην κόψετε, αφαιρέσετε ή απενεργοποιήσετε την ηλεκτρική (γείωση) σύνδεση από το φις. Μη χρησιμοποιήσετε ποτέ προσαρμογέα φις ή καλώδιο προέκτασης (μπαλαντέζα) με το Wok.

### Ennen kuin aloitat:

Varmista, että tämä virtajohto on tiukasti kiinnitetty CookTek:iin ENNEN laitteen pistokkeen työntämistä pistorasiaan ja ennen käyttökokeilua.

- Älä koske keraamista levyä (keittotason päällä) heti käytön jälkeen. Astian kuumuus siirtyy keraamiseen levyyn kuumentaen sen liian kuumaksi koskettaa.
- Tätä tuotetta saa huoltaa ainoastaan valtuutettu huoltopiste tai CookTekin henkilökunta. Älä yritä avata laitetta ja suorittaa sille minkäänlaisia huoltotoimia. Tietoja huollosta saat soittamalla CookTekiin numeroon +1-312-563-9600.
- Tämä laite täytyy suojamaadoittaa. Liitä ainoastaan oikein suojamaadoitettuun pistorasiaan. Ennen käyttöä lue maadoitusohjeet ja sähköasennusvaatimukset tämän lehtisen sivulta 3. Älä käytä jatkojohtoa.

### FRENCH

Avant d'utiliser l'appareil Wok, effectuer les opérations suivantes :

- Retirer tous les matériaux d'emballage.
- Placer l'appareil sur une surface sèche, plane, solide, stable et non inflammable.
- Placer l'appareil à distance de toute autre sources de chaleur et laisser un espace libre d'au moins 5 cm (2 pouces) des deux côtés, à l'avant et à l'arrière de celui-ci pour permettre la circulation de l'air.

Pour votre sécurité, ne jamais couper, déconnecter ou désactiver le raccordement électrique (terre) de la prise de courant. Ne jamais utiliser un adaptateur ou une rallonge électrique avec l'appareil Wok.

**MISE EN GARDE : Une prise de courant incorrectement raccordée à la terre engendre un risque de choc électrique. Pour toute question concernant ces instructions de mise à la terre, consulter un électricien qualifié.**

### Avant de commencer :

S'assurer que le câble d'alimentation est solidement fixé à l'appareil CookTek AVANT de raccorder l'appareil à une prise de courant et d'essayer de le faire fonctionner.

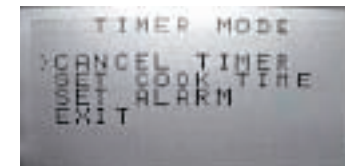
- Ne pas toucher la plaque de céramique (ou la partie supérieure de l'appareil Wok) immédiatement après utilisation. La chaleur de la casserole se transmet à la plaque de céramique, aussi celle-ci est chaude au toucher.
- L'entretien de cet appareil ne peut être effectué que par un réparateur agréé ou par un membre du personnel de CookTek. Ne jamais essayer d'ouvrir l'appareil ni de le réparer. Pour des informations concernant l'entretien, contacter CookTek au +1-312-563-9600.
- Cet appareil doit être raccordé à la terre. Le brancher exclusivement à une prise de courant correctement raccordée à la terre. Avant utilisation, lire les instructions de raccordement à la terre, ainsi que les exigences en matière d'installation électrique figurant à la page 3 du présent manuel. Ne pas utiliser de câble de rallonge.

### 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 a certain period of time. You will be able to set the timers anywhere from 1 minute to 11 hours 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 the screen without making a selection, just press POWER and the unit will turn off and reset.**

- While the unit is powered on, press the TIMER button.
- A menu will then be displayed to allow you to select a Cook Timer, Alarm Timer, or to cancel the timer. This menu is pictured below.



- 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.
- 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



- 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 hours and 59 minutes. The slider also has present times preprogrammed into it. To select a preprogrammed time, press your finger on the slider.
- After you have determined your desired time, press the MODE/SELECT button.
- 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.
- If you have selected the "alarm" time, the unit will count down 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.
- To cancel the timer you have selected, press the TIMER button and select the "Cancel Timer" option.

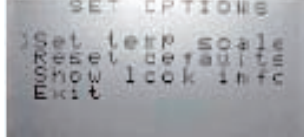
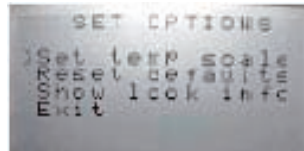
## OPTIONS AND FEATURES SELECTION

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 a specific key sequence, and the feature that will allow you to change from Fahrenheit to Celsius and back.

To enter the Options menu, you will need to do the following:

- Turn off the unit so that the LCD Information Center is displaying the CookTek logo.
- Place your finger on the down Precision Control button and continue to hold your finger on the button until the unit begins to beep.
- After the unit begins beeping, remove your finger from the Precision Control button and then press the POWER button.

**Note: You will only have one to two seconds to press the POWER button to get into the menu screen.**

- After pressing POWER, the unit will display the screen shown on the right.
- Use the Precision Control buttons to move the cursor to the desired setting and then press the MODE/SELECT button.
- If you select "Set Temp Scale," you will have two options to choose from - Fahrenheit or Celsius. Again, use the Precision Control buttons to move the cursor to your desired selection, and the MODE/SELECT button to confirm your choice.
- The "Show Lock Info" will allow you to decide if you want the key sequence to unlock the unit to be visible when the user presses any button. The unit will give you the option to hide or show the key sequence, and then the unit will confirm your choice.
- If you select the "Reset Defaults" option, the unit will then set the settings to Fahrenheit and show lock feature.
- In order to lock the unit, you will want to press the LOCK button three times. The unit will beep to indicate that it has been locked.
- Anytime someone touches a key after the unit has been locked, a message will appear 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, but the unit must be on when doing this. Simply unplugging the unit while it is powered off will not reset the Lock mode.
- The unlock sequence will be displayed as a factory default. If you change to "Hide Unlock," it will not be shown when the "Locked" message appears on the screen.

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

## MANUAL TRANSLATION ADDENDUM

### DUTCH

Doe het volgende voordat u uw kooktop gaat gebruiken:

- Verwijder al het verpakkingsmateriaal
- Zet het toestel op een droge, vlakke, harde, stabiele en onbrandbare ondergrond
- Houd het toestel uit de buurt van andere warmtebronnen en zorg dat er aan de voor- en achterkant en de zijkanten minstens 5 cm vrij is voor luchtcirculatie.

Voor uw veiligheid mag u nooit de elektrische (massa) aansluiting uit de stekker snijden, verwijderen of uitschakelen. Gebruik nooit een aangepaste stekker of een verlengsnoer met de kooktop.

**WAARSCHUWING: Een verkeerd gearde stekker kan u een elektrische schok bezorgen. Raadpleeg een erkende elektricien als u vragen heeft over deze aardingsinstructies.**

**Voordat u begint:**

Controleer eerst of dit snoer stevig aan uw CookTek-apparaat is bevestigd VOORDAT u de stekker van het toestel in het stopcontact steekt en u probeert het te gebruiken.

- Raak de keramische plaat (of de bovenkant van de kooktop) nooit onmiddellijk na gebruik aan. De hitte van de pan wordt op de keramische plaat overgebracht zodat deze heet is bij aanraking.
- Dit product mag uitsluitend worden gerepareerd door een geautoriseerd servicebedrijf of door personeel van CookTek. Probeer niet om het toestel open te maken of op enige wijze te repareren. Neem voor informatie over onderhoud en reparatie contact op met CookTek op 001-312-563-9600.
- Dit toestel moet worden geaard. Alleen aansluiten op een goed geaard stopcontact. Lees voor het gebruik de aardingsinstructies en de vereisten voor de elektrische aansluiting op pagina 3 van dit boekje. Gebruik geen verlengsnoer.

### FINNISH

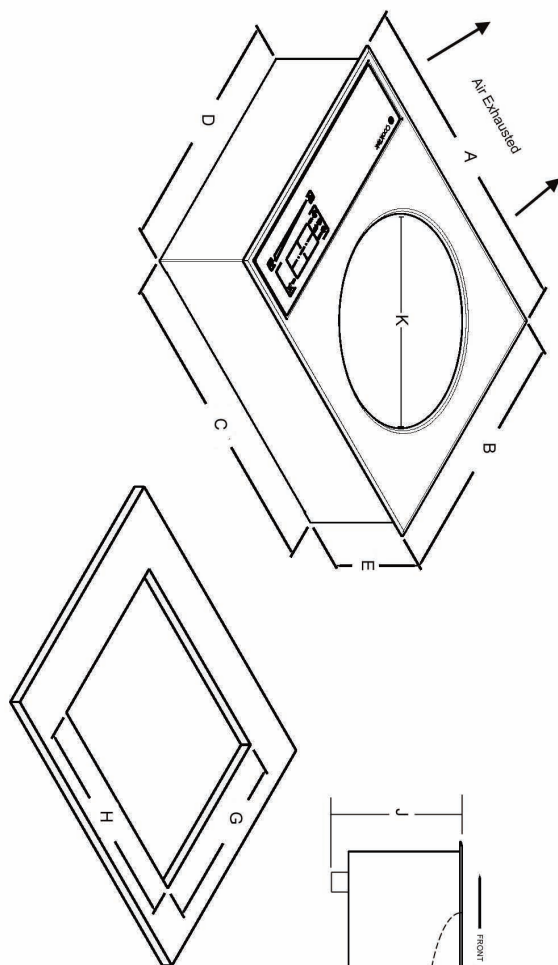
Ennen keittotason käyttöä toimi seuraavasti:

- Poista kaikki pakkausmateriaalit.
- Laita laite kuivalle, tasaiselle, kovalle, tukevalle ja palamattomalle pinnalle.
- Pidä laite erossa muista lämmönlähteistä ja jätä laitteen sivuille, eteen ja taakse vähintään 10 cm ( 2 tuumaa) vapaa tilaa ilmalle kiertää.

Turvallisuussyistä älä koskaan leikkaa, irrota tai pura sähköliitoksia (maadoitusjohtoa) pistokkeesta. Älä koskaan käytä keittotason kanssa sovittin pistoketta tai jatkojohtoa.

**VAROITUS: Väärin maadoitettu pistoke voi aiheuttaa sähköiskun. Neuvottele valtuutetun sähköasentajan kanssa, jos sinulla on kysyttävää näistä maadoitusohjeista.**

## DROP-IN UNIT DIMENSIONS



Dimensions		
Inches	mm	
A	20.67	525
B	16.16	410
C	19.64	498
D	15.13	384
E	6.00	152
F	5.89	149
G	15.30	388
H	19.81	503
J	6.89	175
K	11.75	298
L	2.00	50

## 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 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 the unit immediately and do not use it.

## CARE & CLEANING

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

- Turn the unit OFF and remove the plug from any power outlets prior to cleaning.
- 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.
- To clean the glass surface, use a mild detergent or glass wok cleansing cream.
- Never immerse the wok in water or put it in the dishwasher.

## GREASE FILTER MAINTENANCE

This unit comes equipped with a grease filter(s) to protect the electronics from contaminants.

### Grease filter cleaning procedures:

#### Frequency

- Grease filter(s) should be removed and cleaned every two weeks. More frequent cleaning may be necessary if they appear clogged and/or operate in heavy grease laden environments.

#### Procedure

- Slide filter(s) out of the track on the bottom of the unit.
- Back flush with hot water to remove dirt and grease.
- Shake remaining water out and let stand until completely dry.
- Reinstall filter(s) ensuring the arrow on the edge of the filter(s) is pointing into the unit.
- NOTE: filters are also dishwasher safe.

#### Caution

- Do not operate the unit without the grease filter(s) installed.
- If the unit displays an error code of "E4" - the overheat error - this may indicate a clogged filter. Follow the procedure above and let the unit cool down before resuming operation (turn off for approximately 5 minutes).

## ERROR CODES

In the event of a possible malfunction, your CookTek 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	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	Air flow 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. Turn unit off, then on. Plug unit into outlet on different circuit breaker. If problem persists, service is required.
8	Zero cross failure	Call dealer for service.	Service required. Turn unit off, then on. Plug unit into outlet on different circuit breaker. If problem persists, service is required.
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.

## TROUBLESHOOTING

Symptom	Probable Cause	Possible Solution
No power (No lights or fan noise)	<ul style="list-style-type: none"> <li>Unit unplugged</li> <li>No power to receptacle</li> </ul>	<ul style="list-style-type: none"> <li>Plug unit into appropriate receptacle</li> <li>Make sure that receptacle is energized</li> <li>Check wall switches</li> <li>Check circuit breaker</li> <li>Plug a different electronic device into the receptacle to make sure that power is present</li> </ul>
Pan does not heat	<ul style="list-style-type: none"> <li>Pan is not induction efficient</li> <li>Pan diameter is less than 7 inches</li> <li>Pan not centered over wok logo</li> </ul>	<ul style="list-style-type: none"> <li>Use induction efficient pan</li> <li>Use a larger induction efficient pan</li> <li>Center pan</li> </ul>
Wok suddenly stops heating	<ul style="list-style-type: none"> <li>Possible power brown out</li> <li>Circuit shared with another electrical device</li> <li>Air vents blocked or insufficient air circulation</li> <li>Safety shut-off engaged</li> </ul>	<ul style="list-style-type: none"> <li>Assure proper voltage/power levels</li> <li>Make sure the wok is not sharing a circuit with other electrical devices</li> <li>Check air vents to make sure that they are not blocked. Make sure that there is sufficient air flow around the appliance.</li> <li>The safety shut-off will engage if an empty pan is left on the wok surface while the unit is working at full power. Make sure that the wok surface is clear. Wait 15-20 minutes for the unit to reset.</li> </ul>
Pan does not get hot enough even though power levels are set to maximum - induction efficient pan in use	<ul style="list-style-type: none"> <li>Extension cord in use</li> <li>Circuit shared with another electrical device</li> </ul>	<ul style="list-style-type: none"> <li>DO NOT use extension cords. Extension cords may affect the power levels reaching the appliance.</li> <li>Make sure that the wok is not sharing a circuit with other electrical devices.</li> </ul>
Pan cooks unevenly, does not maintain heat level, or overheats	<ul style="list-style-type: none"> <li>Pan is not induction efficient</li> <li>Pan bottom may not be flat enough</li> <li>Pan not centered over wok logo</li> <li>Pan diameter is less than 7 inches</li> </ul>	<ul style="list-style-type: none"> <li>Use induction efficient pan</li> <li>Use flatter pan</li> <li>Center pan</li> <li>Use a larger induction efficient pan</li> </ul>

## WARRANTY STATEMENT - US & CANADA ONLY

All commercial cooking and holding equipment manufactured by CookTek is warranted against defects in materials and workmanship for a period of three years from the date of shipment from CookTek's factory. All non-electrical equipment such as pans, bags, and pellet assemblies are warranted against defects in materials and workmanship for a period of 90 days from the date of shipment from CookTek's factory.

**IMPORTANT!** A valid proof of purchase, and Serial Number (s) showing 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 DOES NOT INCLUDE ANY THIRD PARTY INSTALLATION, REMOVAL OR DAMAGE COSTS including (but not limited to) LABOR, MATERIALS AND TRAVEL FOR CAULKING IN DROP-IN ("BUILT-IN") UNITS, OR REPAIRS / REPLACEMENT OF FUSES, BREAKERS, MILLWORK AND / OR COUNTER-TOPS).**

This warranty is void if it is determined that upon inspection by CookTek or one its Authorized International Distributors that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. Broken Glass-Ceramic tops are considered abuse and are NOT covered. Warranty will be considered void if the serial nameplate has been removed or defaced or if the unit has been opened or modified in any way or service has been attempted by unauthorized personnel.

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 CookTek or one of its Authorized International Distributors

**This warranty is valid in the continental United States of America (USA) and Canada only.** It is valid only if purchased through an authorized Cooktek Representative or Dealer. To receive Warranty Service in the USA, please call CookTek's Customer Service Department at 1 (888) 266-5835, or (312) 563-9600. A Returns Authorization (RA) number will be issued along with instructions for returning goods for service (or their replacement). The RA number must be written clearly or printed on the outside of the return shipping container, or on the address label when returning units for service. (continued...)

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 factory with transportation charges prepaid for service. CookTek will provide return freight. If instead, the unit(s) is handled under CookTek's Advanced Replacement Program (ARP), CookTek will pay for shipping both ways, but the unit(s) being replaced must be returned. Instructions and alternate courses of action will be provided by Customer Service. Please save all packaging materials for possible use in shipping. CookTek assumes no liabilities whatsoever for any damages incurred in transit. PLEASE BE SURE TO USE ADEQUATE PACKAGING AND A RELIABLE SHIPPING METHOD OR, IF USING THE ARP PROGRAM, USE THE SAME BOX THE REPLACEMENT UNIT ARRIVED IN FOR THE RETURN.

#### **OUTSIDE THE USA AND CANADA**

**CookTek offers NO warranty outside of the USA and Canada.** Warranty is offered and performed at the discretion of CookTek's local Authorized International Distributor. Contact details can be found at [www.cooktek.com/find-rep](http://www.cooktek.com/find-rep), or by calling +1 (312) 563-9600.

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

CookTek Induction Systems, LLC • [www.cooktek.com](http://www.cooktek.com)  
In the USA, Tel: (888) COOKTEK, 1 (888) 266-5835 • Fax: 1 (888) 266-5329  
Outside the USA, Tel: +1 (312) 563-9600 • Fax: +1 (312) 432-6220

#### **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 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 with 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 the 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 the 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 wok's 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 2 of this manual. 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.