



Project _____

Item No. _____

Quantity _____

STOCK POT RANGE



PERFORMANCE

The CookTek® Stock Pot Range is a freestanding, stainless steel design with a high-impact glass-ceramic cooktop intended for back-of-the-house applications in commercial kitchens and restaurants. An automatic shut-off feature, integral cooling fan, and self-diagnosing microprocessor allow for a safe kitchen environment. Precise control with 0–10 power settings provides efficient heating of any induction-compatible stock pot.*

FEATURES

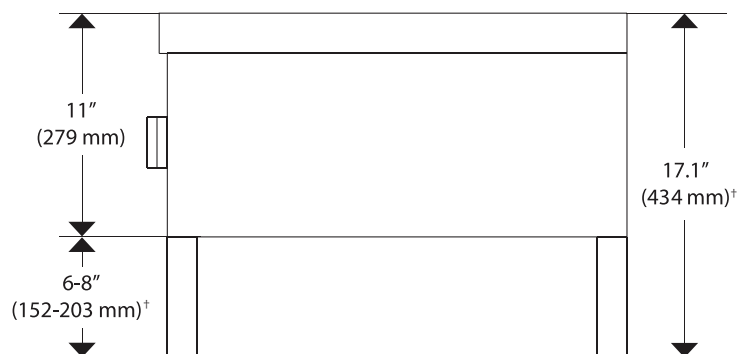
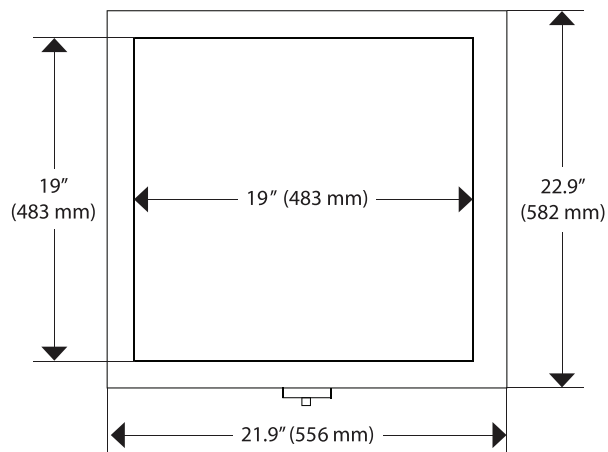
- Models available in 7,000 or 8,000 watts
- Freestanding design with stainless steel housing
- High-quality internal electronics and heavy gauge Litz wire
- Easy-to-clean high temperature glass-ceramic cooktop
- Automatic pan detection allows for instant energy transmission to stock pot
- Accommodates up to a 22" (559 mm) diameter stock pot*
- LED bar graph display
- Boils five gallons (19 liters) in 17 minutes
- Easy-to-use rotary knob with 0–10 power settings
- Automatic shut-off feature prohibits overheating
- Integral grease filter and air baffle ensure air intake is cleaner and cooler
- Microprocessor monitors vital components to check for overheating, power supply issues, and more
- Integral fan keeps internal components cool
- Available in 200–240 VAC or 400 VAC, 3-phase
- One-year field service warranty – U.S. and Canada

CERTIFICATIONS



*Induction cooking requires the use of induction-compatible (i.e. magnetic) cookware.

It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.



DIMENSIONS		
Full Unit Height †	17.1"	434 mm
Full Unit Width	21.9"	556 mm
Full Unit Depth	22.9"	582 mm
Cooking Surface Width	19"	483 mm
Cooking Surface Depth	19"	483 mm
Weight	75.5 lb.	34.2 kg
CLEARANCE		
Front	2"	51 mm
Sides	2"	51 mm
Rear	2"	51 mm
Below	The space between unit legs should be kept free from obstruction.	
COOLING REQUIREMENTS AND SPECIFICATIONS		
Max Ambient Temperature	122°F	50°C
Internal Cooling Fan Displacement	140 CFM (3.9m³/min)	
SHIPPING INFORMATION		
Packaged Height	15.5"	394 mm
Packaged Width	25.5"	648 mm
Packaged Depth	28"	711 mm
Packaged Weight	116.6 lb.	52.9 kg
Item Class	250 NMFC #26710	

†Feet are adjustable. Height range is 6–8" (152–203 mm).

ELECTRICAL SPECIFICATIONS (3-PHASE)			
UNITED STATES/CANADA			
MSP7000-200	646701	200–240 V, 50/60 Hz, 20 A, 100–7,000 W	NEMA L15-20P
INTERNATIONAL			
MSP8000-400	646203	400 V, 50/60 Hz, 12 A, 100–8,000 W	IEC 309, 16A, 5-pin

 Dedicated circuit required for each installation.



NEMA L15-20P



IEC 309, 16A, 5-pin

Global Operations

2801 Trade Center Drive / Carrollton, Texas 75007 USA
 US: 800.90TURBO (800.908.8726) / International: +1 214.379.6000
 Fax: +1 214.379.6073 / www.cooktek.com