(FI), NSF CE



Product Name Stock Pot Range Quantity Item #

Simulated burner design on glass-ceramic top

Note: Induction cooking requires the use of induction compatible (i.e.

Standard Features

- Floor 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
- Large top surface accomodates stock pot up to 22" (558mm) in diameter
- Pan Maximizer feature achieves maximum heating of most induction compatible pans
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems and more. Range shuts off and displays error codes enabling user to diagnose and correct minor problems
- 208VAC model equivalent to 62,000 BTU
- LED bar-graph display for precise user feedback
- Simple control knob operation with 10 power cook settings for familiarity and ease of use
- Automatic pan detection allows for instant energy transmission to pan, and no energy use when pan is not present
- Automatic shut-off feature prohibits overheating
- Adjustable foot height range of 6-8" (15.24-20.32cm)
- Easy to clean 6mm glass-ceramic top surface
- Integral fan keeps internal electronics cool
- Integral grease filter to ensure cleaner and cooler air intake

- Available in 7000 watts, 3 Phase (208VAC)
- One-year limited parts and labor warranty in US/Canda only - see statement for details
- Made in the USA*

Specifications

magnetic) cookware.

Shall be a CookTek	free standing modular induction
range, model	with a total kW rating of

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 that performs 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 with integral	
cord and plug (supplied).		

of USA and imported parts

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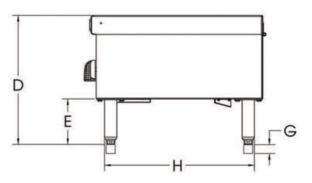


STOCK POT RANGE MSP7000-20

Dimensions		
	inches	mm
Α	19.68	500
В	23.20	590
С	11.40	289
D	17.10	435
Е	6.00	152
F	21.90	557
G*	2.00	51
Н	19.83	504



* Feet are adjustable, height range is 6-8" (15.24-20.32cm)



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

Specifications MSP7000-200 Model Number Power Requirements 208 VAC, 3 Ph 4 wire 7000W (max) Power Consumption 62,000 BTU **BTU Comparison** Voltage 208 VAC, 50/60 Hz Amperage 19.4A (max) Power Range 100-7000W Dimensions (in) 23.20" x 21.90" x 17.10" Dimensions (mm) 590 x 556 x 434 Weight 75.5 lbs / 34.2 kg Packaged Weight 116.6 lbs / 52.9 kg Packaged Dimensions (in) 28" x 25.5" x 15.5" Packaged Dimensions (mm) 711 x 648 x 394 Power Cord Length 6 ft / 1.8 m **NEMA L15-20P** Plug Type 12-month limited parts and labor in U.S./Canada only - see statement for details

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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