INDUCTION SYSTEMS



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"HERITAGE" SINGLE HOB INDUCTION COOKTOPS

Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
	NDUCTION COOKTOPS -	ROTARY DIAL	CONTROL	ane (
engineered for use	ick, high-impact glass-ceramic top, in commercial kitchens				EAR LAMBER
 Choice of precise p 	gle rotary knob and one button power control between 0-20 in single temperature control in 5° increments C				
•	ay shows power level or temperature achieves maximum heating of any				
second to check for	e pan nitors vital components 120 times per overheating, power supply problems				
•	n shuts off the cooktop when minor displays error codes enabling user- oblem				
 Automatic pan dete transmission to the 	ction allows for instant energy oan and almost no energy the pan is not present				
□ Integral grease filte	r and air baffle to ensure cleaner se for optimum reliability				
	n keeps internal electronics cool				
COUNTER-TOP	SINGLE HOB UNITS				
	p design with stainless steel housing				
(4)	Counter-top unit 10 Amp plug & lead fitted	MC2500 600704	350 x 414 x 126 Packed wt: 10.4kg Volume: 0.06m ³	2.4kW 10A 240V	\$1,940
Tasis .	Counter-top unit 15 Amp plug & lead fitted	MC3500 600904	350 x 414 x 126 Packed wt: 10.4kg Volume: 0.06m ³	3.5kW 15A 240V	\$2,210
Wi	th all induction appliances it is critical to allow suitable Induction compatible pots, pans and tablewar				

Induction compatible pots, pans and tableware are required for appropriate performance.

Contact your Stoddart Representative for further information or other practical advice on CookTek products

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"HERITAGE" SINGLE HOB INDUCTION COOKTOPS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
SINGLE ZONE INDUCTION COOKTOPS -	ROTARY DIAL	CONTROL	231	WAR
 High efficiency cooktops with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchens 			S TEAM PROPERTY	EAR LIMB
 Easy control via single rotary knob and one button Choice of precise power control between 0-20 in single digit increments or temperature control in 5° increments between 30°-260°C 				
□ Clear red LED display shows power level or temperature				
Pan maximiser 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 				
 Auto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user- correction of the problem 				
Automatic pan detection allows for instant energy transmission to the pan and almost no energy				
consumption when the pan is not present Integral grease filter and air baffle to ensure cleaner				
and cooler air intake for optimum reliability Integral cooling fan keeps internal electronics cool				
DROP-IN SINGLE HOB UNITS				
 Drop in counter-top design with stainless steel edging, aluminium housing and control box 				
Drop-in unit 10 Amp plug & lead fitted	MCD2500 601204	349 x 349 x 93 cut-out: 333 x 333 Packed wt: 8.2kg Volume: 0.06m ³	2.4kW 10A 240V	\$1,850
Drop-in unit 15 Amp plug & lead fitted	MCD3500 601404	349 x 349 x 93 cut-out: 333 x 333 Packed wt: 8.2kg Volume: 0.06m ³	3.5kW 15A 240V	\$2,110

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes Induction compatible pots, pans and tableware are required for appropriate performance. Contact your Stoddart Representative for further information or other practical advice on CookTek products

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"HERITAGE" DOUBLE-ZONE HOB INDUCTION COOKTOPS

	Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
D	OUBLE ZONE INI	DUCTION COOKTOPS	- ROTARY DIA	AL CONTROL	3.1	WAR
	electronic components of ceramic top, engineered	cooktops with heavy duty and thick, high-impact glass- I for use in commercial kitchens			STEAM WHATE	FAR LIMB
	Choice of precise power	otary knob and one button or control between 0-20 in single operature control in 5° increments				
		nows power level or temperature				
	induction compatible pa	chieves maximum heating of any I				
	•	s vital components 120 times per rheating, power supply problems				
	Auto-protect function sh	uts off the cooktop when minor lays error codes enabling user-				
		allows for instant energy and almost no energy				
		d air baffle to ensure cleaner				
	and cooler air intake fo	r optimum reliability eps internal electronics cool				
	Supplied with lead and					
C	OUNTER-TOP DO	OUBLE HOB UNITS				
	Portable counter-top de	esign with stainless steel housing				
		Counter-top unit Side by side Double Hob	MC2502S 601804	700 x 415 x 126 Packed wt: 20.4kg Volume: 0.14m ³	4.8kW 20A 240V	\$3,360
	1	Counter-top unit Side by side Double Hob	MC3502S 604604	700 x 415 x 126 Packed wt: 20.4kg Volume: 0.14m ³	7.0kW 30A 240V	\$3,910
		Counter-top unit Front to back Double Hob	MC2502F 601504	351 x 700 x 126 Packed wt: 20.4kg Volume: 0.14m ³	4.8kW 20A 240V	\$3,360
		Counter-top unit Front to back Double Hob	MC3502F 601704	351 x 700 x 126 Packed wt: 20.4kg Volume: 0.14m ³	7.0kW 30A 240V	\$3,910
	With all i	nduction appliances it is critical to allow suitable o	learance around the applia	nce for ventilation purposes.		

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes.
Induction compatible pots, pans and tableware are required for appropriate performance.
Contact your Stoddart Representative for further information or other practical advice on CookTek products

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"HERITAGE" DUAL-ZONE HOB INDUCTION DROP-IN COOKTOPS

Descriptio	ו	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
High efficielectronic ceramic to Easy control Choice of digit incression between Clear red Pan maximinduction Microprosecond to and more Auto-protoproblems correction Automatic transmissiconsumption and cooled Integral of Supplied	iency dual hob cooktops with heavy duty components and thick, high-impact glassop, engineered for use in commercial kitchens rol via single rotary knob and one button for precise power control between 0-20 in single ements or temperature control in 5° increments 30°-260°C LED display shows power level or temperature miser feature achieves maximum heating of any compatible pan ressor monitors vital components 120 times per check for overheating, power supply problems ect function shuts off the cooktop when minor arise and displays error codes enabling users of the problem to pan and almost no energy on to the pan and almost no energy ion when the pan is not present rease filter and air baffle to ensure cleaner are air intake for optimum reliability cooling fan keeps internal electronics cool with lead and no plug DOUBLE HOB UNITS	ROTARY DIAL (CONTROL	THE MARK STATES	EAR LIME
	ounter-top design with stainless steel edging, n housing and control box				
	Drop-in unit Side by side Double Hob	MCD2502S 602004	698 x 349 x 93 cut-out: 682 x 333 Packed wt: 18.2kg Volume: 0.13m ³	4.8kW 20A 240V	\$3,360
	Drop-in unit Side by side Double Hob	MCD3502S 605004	698 x 349 x 93 cut-out: 682 x 333 Packed wt: 18.2kg Volume: 0.13m ³	7.0kW 30A 240V	\$3,910
	Drop-in unit Front to back Double Hob	MCD2502F 601904	349 x 698 x 93 cut-out: 333 x 682 Packed wt: 18.2kg Volume: 0.13m ³	4.8kW 20A 240V	\$3,360
	Drop-in unit Front to back Double Hob	MCD3502F 604804	349 x 698 x 93 cut-out: 333 x 682 Packed wt: 18.2kg Volume: 0.13m ³	7.0kW 30A 240V	\$3,910

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes.

Induction compatible pots, pans and tableware are required for appropriate performance.

Contact your Stoddart Representative for further information or other practical advice on CookTek products

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"APOGEE" SINGLE HOB INDUCTION COOKTOPS

Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
SINGLE ZONE INDU	JCTION COOKTOPS -	TOUCH-PAD	CONTROL	23	WAR
 High efficiency cooktops of components and thick, his engineered for use in consistency of control via tou feature to prevent accided in Built-in cooking timer. Choice of precise power digit increments or tempole between 30°-260°C. Clear LCD display gives of the cooking timer. Pan Maximiser feature acconduction compatible pand induction compatible pand. Microprocessor monitors second to check for overfund more. Auto-protect function shur problems arise and displace correction of the problem. Automatic pan detection of transmission to the pand acconsumption when the part of the par	with heavy duty electronic igh-impact glass-ceramic top, mercial kitchens ch panel, which includes lock ental changes of settings control between 0-100 in single erature control in 5° increments clear user feedback hieves maximum heating of any vital components 120 times per neating, power supply problems ts off the cooktop when minor anys error codes enabling user- allows for instant energy and almost no energy an is not present air baffle to ensure cleaner and mum reliability as internal electronics cool			THE REPORT OF THE PARTY OF THE	
 Portable counter-top des 	ign with stainless steel housing				
	Apogee Counter-top unit 10 Amp plug & lead fitted	MC2500G 620204	351 x 448 x 126 Packed wt: 10.4kg Volume: 0.06m³	2.4kW 10A 240V	\$2,410
	Apogee Counter-top unit 15 Amp plug & lead fitted	MC3500G 620404	351 x 448 x 126 Packed wt: 10.4kg Volume: 0.06m ³	3.5kW 15A 240V	\$2,750
With all in	duction appliances it is critical to allow suitable	clearance around the applia	nce for ventilation purposes.		

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes Induction compatible pots, pans and tableware are required for appropriate performance. Contact your Stoddart Representative for further information or other practical advice on CookTek products

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"APOGEE" SINGLE HOB INDUCTION COOKTOPS

Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
SINGLE ZONE	INDUCTION COOKTOPS -	TOUCH-PAD	CONTROL	2,1	WAR
components and th	ktops with heavy duty electronic nick, high-impact glass-ceramic top, in commercial kitchens			STEAR WILLIAM	
 Simple to control vifeature to prevent 	via touch panel, which includes lock accidental changes of settings				
	power control between 0-100 in single temperature control in 5° increments				
	gives clear user feedback				
	ure achieves maximum heating of any				
second to check fo	onitors vital components 120 times per r overheating, power supply problems				
	on shuts off the cooktop when minor I displays error codes enabling user-				
•	ection allows for instant energy				
transmission to the	pan and almost no energy				
	the pan is not present er and air baffle to ensure cleaner and				
	or optimum reliability				
 Integral cooling fa 	n keeps internal electronics cool				
DROP-IN UNITS					
 Drop-in counter-to and housing 	op design with stainless steel edging				
-h	Apogee Drop-in unit	MCD2500G	410 x 525 x 120	2.4kW	\$2,980
	10 Amp plug & lead fitted	624004	cut-out: 388 x 503	10A	Ψ2,700
			Packed wt: 13.6kg Volume: 0.12m ³	240V	
	Apogee Drop-in unit	MCD3500G	410 x 525 x 120	3.5kW	\$3,450
	15 Amp plug & lead fitted	624204	cut-out: 388 x 503 Packed wt: 13.6kg Volume: 0.12m ³	15A 240V	ψ 0,730
W	/ith all induction appliances it is critical to allow suitable	clearance around the applica	nce for ventilation purposes		
,	Induction compatible pots, pans and tablewar Contact your Stoddart Representative for further information	re are required for appropria	te performance.		

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"APOGEE" DOUBLE-ZONE HOB INDUCTION COOKTOPS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST			
DOUBLE ZONE INDUCTION COOKTOPS High efficiency dual hob cooktops with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchens Simple to control via touch panel, which includes lock feature to prevent accidental changes of settings Built-in cooking timer Choice of precise power control between 0-100 in	- TOUCH-PAI	D CONTROL	C. JEM VM	EAR LINE			
single digit increments or temperature control in 5° increments between 30°-260°C Clear LCD display gives clear user feedback Pan maximiser 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							
 Auto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problem Automatic pan detection allows for instant energy 							
transmission to the pan and almost no energy consumption when the pan is not present Integral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliability Integral cooling fan keeps internal electronics cool Supplied with lead and no plug							
COUNTER-TOP DOUBLE HOB UNITS							
 Portable counter-top design with stainless steel housing 							
Apogee Counter-top unit Front to back Double Hob	MC2502FG 620504	351 x 772 x 126 Packed wt: 20.4kg Volume: 0.13m ³	4.8kW 20A 240V	\$4,690			
Apogee Counter-top unit Front to back Double Hob	MC3502FG 620704	351 x 772 x 126 Packed wt: 20.4kg Volume: 0.13m ³	7kW 30A 240V	\$5,460			
With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes. Induction compatible pots, pans and tableware are required for appropriate performance.							

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"HERITAGE" INDUCTION WOK COOKERS

	Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
	INDUCTION WOK COOKERS - ROTARY DIAL CONTROL High efficiency wok cookers with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchens Easy control via single rotary knob and one button Choice of precise power control between 0-20 in single digit increments or temperature control in 5° increments between 30°-260°C Clear red LED display shows power level or temperature Pan maximiser 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 Auto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problem Automatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not present Integral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliability					EARLING STATE OF THE STATE OF T
C		K COOKER - HERITAC	E			
	Portable counter-top des	ign with stainless steel housing				
		Counter-top unit 10 Amp plug & lead fitted	MWG2500 605804	374 x 438 x 186 Packed wt: 12.2kg Volume: 0.12m ³	2.4kW 10A 240V	\$2,760
		Counter-top unit 15 Amp plug & lead fitted	MWG3500 606004	374 x 438 x 186 Packed wt: 12.2kg Volume: 0.12m ³	3.5kW 15A 240V	\$3,050
		Counter-top unit 3 phase unit - Supplied with lead and no plug	MWG5000.400* 641204	374 x 438 x 154 Packed wt: 12.2kg Volume: 0.12m ³	5kW 3ph 415V* 10A/ph	\$4,620
,						
	See page 17-CT for Cook	Tek suggested induction compatil	ole wok			

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes. Induction compatible pots, pans and tableware are required for appropriate performance. Contact your Stoddart Representative for further information or other practical advice on CookTek products.

*Cooktek 3 phase induction units are designed to operate at 400-415V with a maximum 6% variance. Failure to provide power within this range may void warranty.

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"HERITAGE" INDUCTION WOK COOKERS

	Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
N	High efficiency wok cook components and thick, hengineered for use in con Easy control via single ro Choice of precise powe	cers with heavy duty electronic nigh-impact glass-ceramic top, mmercial kitchens otary knob and one button r control between 0-20 in single perature control in 5° increments	IAL CONTRO	DL 	THE WALL	WARREN STATE OF THE PARTY OF TH
		ows power level or temperature				
	Pan maximiser feature ac induction compatible par	chieves maximum heating of any n				
	•	s vital components 120 times per heating, power supply problems				
		uts off the cooktop when minor plays error codes enabling user-				
	Automatic pan detection transmission to the pan consumption when the p	allows for instant energy and almost no energy				
	Integral grease filter and and cooler air intake for	d air baffle to ensure cleaner				
DF -		OKER - HERITAGE sign with stainless steel edging,				
	9	Drop-in unit 10 Amp plug & lead fitted	MWDG2500 605404	419 x 419 x 156 cut-out: 400 x 400 Packed wt: 10.4kg Volume: 0.12m ³	2.4kW 10A 240V	\$2,760
		Drop-in unit 15 Amp plug & lead fitted	MWDG3500 605604	419 x 419 x 156 cut-out: 400 x 400 Packed wt: 10.4kg Volume:0.12m ³	3.5kW 15A 240V	\$3,050

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes. Induction compatible pots, pans and tableware are required for appropriate performance. Contact your Stoddart Representative for further information or other practical advice on CookTek products.

*Cooktek 3 phase induction units are designed to operate at 400-415V with a maximum 6% variance. Failure to provide power within this range may void warranty.

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"APOGEE" INDUCTION WOK COOKERS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
INDUCTION WOK COOKERS - To High efficiency wok cookers with heavy duty electory components and thick, high-impact glass-cere engineered for use in commercial kitchens Easy control via single rotary knob and one but	ectronic amic top	-	TRAMPANT STATES	EAR LIME
Choice of precise power control between 0-1 single digit increments or temperature control increments between 30°-260°C	00 in			
 Clear LCD display gives clear user feedback Pan maximiser feature achieves maximum hea induction compatible pan 				
 Microprocessor monitors vital components 120 second to check for overheating, power supply and more 	problems			
 Auto-protect function shuts off the cooktop who problems arise and displays error codes enable correction of the problem Automatic pan detection allows for instant ene 	ing user-			
 Automatic pan detection allows for instant ene transmission to the pan and almost no energy consumption when the pan is not present Integral grease filter and air baffle to ensure 				
and cooler air intake for optimum reliability Integral cooling fan keeps internal electronics				
COUNTER-TOP WOK COOKER - A				
 Portable counter-top design with stainless ste 	el housing			
Counter-top unit		391 x 493 x 187 Packed wt: 11.8kg Volume: 0.12m ³	2.4kW 10A 240V	\$3,420
Counter-top unit		391 x 493 x 187 Packed wt: 11.8kg Volume: 0.12m ³	3.5kW 15A 240V	\$3,800
See page 17-CT for CookTek suggested induct	ion compatible wok			
Induction compatible pots, p	to allow suitable clearance around the applic ians and tableware are required for appropric e for further information or other practical adv	ate performance.		

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"APOGEE" INDUCTION WOK COOKERS

	Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
	High efficiency wok cooks components and thick, hengineered for use in cornect Easy control via single rote Choice of precise power single digit increments of increments between 30° Clear LCD display gives	tary knob and one button control between 0-100 in r temperature control in 5° -260°C	AD CONTROL		STATE OF STA	WARDEN TO SERVICE AND ADDRESS OF THE PARTY O
_	induction compatible par Microprocessor monitors	ě ,				
	problems arise and displo correction of the problem					
_	Automatic pan detection transmission to the pan a consumption when the pa	nd almost no energy an is not present				
_	and cooler air intake for	air baffle to ensure cleaner optimum reliability os internal electronics cool				
DI _	ROP-IN WOK COO	OKER - APOGEE ign with stainless steel edging				
	and housing	Drop-in unit 10 Amp plug & lead fitted	MWD2500G 622204	410 x 525 x 175 cut-out: 388 x 503 Packed wt: 10.4kg Volume: 0.07m ³	2.4kW 10A 240V	\$3,280
	lo :	Drop-in unit 15 Amp plug & lead fitted	MWD3500G 622400	410 x 525 x 175 cut-out: 388 x 503 Packed wt: 10.4kg Volume: 0.07m ³	3.5kW 15A 240V	\$3,660
	See page 17-CT for Cook	cTek suggested induction compatib	le wok			
Γ	With all inc	Tek suggested induction compatib duction appliances it is critical to allow suitable Induction compatible pots, pans and tablewar tyour Stoddart Representative for further inform	clearance around the applia	te performance.		

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HIGH POWER WOK COOKERS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HEAVY DUTY WOK COOKERS Work-Table mounted modular wok cookers designed and tested to meet the rigours of demanding commercial kitchens Recessed glass-ceramic bowl engineered for durability The chassis features adjustable legs and hefty cast metal			S.C. J. B.M. THENS	WARREN TO THE PARTY OF THE PART
control knobs, making it just right for professional cooks Circular coils make one large heating surface, allowing you to create hot and cool zones				
 Simple rotary knob control for precise, consistent and quality cooking of 10 Power settings Field service is easy, as the top pops open like the hood of 				
 a car and a module can be replaced within minutes Clear LED power-bar display shows energy level Pan Maximiser feature achieves maximum heating of any 				
induction compatible pan Microprocessor monitors key components 120 times/second to check overheating, power supply problems and more				
 Auto-protect function shuts off cooktop if minor problems arise - displays codes for users to correct the problem Automatic pan detection allows instant energy to the pan 				
and almost no energy use when the pan is not present Grease filter & air baffle ensure cleaner, cooler air intake Integral cooling fan keeps internal electronics cool Supplied with lead and no plug				
HEAVY DUTY 400MM WOK COOKER				
Suits 400mm induction compatible Wok	MWG.8000.400 [‡] 642400	557 x 590 x 435 Packed wt: 34.2kg Volume: 0.18m ³	8kW 3ph 415V* 15A/ph	\$6,720
HEAVY DUTY 500MM WOK COOKER				
Suits 500mm induction compatible Wok	MWG.8000.400X L 642300	557 x 590 x 435 Packed wt: 34.2kg Volume: 0.181m ³	8kW 3ph 415V* 15A/ph	\$6,960

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes. Induction compatible pots, pans and tableware are required for appropriate performance. Contact your Stoddart Representative for further information or other practical advice on CookTek products.

*Cooktek 3 phase induction units are designed to operate at 400-415V with a maximum 6% variance. Failure to provide power within this range may void warranty.

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HEAVY DUTY INDUCTION COOKTOP RANGES

	Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HE	AVY DUTY INDUC	CTION RANGE			2:1	WARD
	Modular induction ranges the rigours of demanding o	designed and tested to meet			3 nan	
<u> </u>	The chassis features adjust	able legs and hefty cast metal			1	EAR LANGUE
	Square coils make one larç	st right for professional cooks ge heating surface, allowing				
		for precise, consistent and				
	<i>P</i> 1 1 1 1					
	a car and a module can be replaced within minutes Clear LED power-bar display shows energy level					
	induction compatible pan	ieves maximum heating of any				
1	Microprocessor monitors k times/second to check ove	, ·				
	problems and more Auto-protect function shuts	off cooktop if minor problems				
	arise - displays codes for users to correct the problem Automatic pan detection allows instant energy to the pan					
	and almost no energy use when the pan is not present					
	Integral cooling fan keeps internal electronics cool					
		STOCK-POT - FREE S	TANDING			
		3-Phase unit	MSP.8000.400*	556 x 590 x 434	8kW	\$5,940
4		1 x 8000 Watt Hob 500mm x 500mm cooktop	641503	Packed wt: 52.9kg Volume: 0.181m³	3ph 415V* 12A/ph	
	G Company	Boils 4L of water in under 3 minutes			12Α/ βΙΙ	
V		onder 5 minores				
HE	AVY DUTY 4 HOB	COOK-TOP RANGE				
		3-Phase unit 4 x 3500 Watt Hobs	MC14004.400* 645000	640 x 772 x 436 Packed wt: 68.1kg	14kW 3ph	\$13,520
1	(ii) Compton	587mm x 637mm cooktop		Volume: 0.495m ³	415V* 30A/ph	
	9 9 9 9					
HF	AVY DI ITY A HOR	COOK-TOP RANGE				
1 1L/	WI DOIT OTTOD	3-Phase unit	MC21006.400*	914 x 772 x 436	21kW	\$20,500
		6 x 3500 Watt Hobs 862mm x 640mm cooktop	641700	Packed wt: 79.38kg Volume: 1.36m ³	3ph 415V*	
] "	ical to allow suitable clearance around the ap			30A/ph	

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes. Induction compatible pots, pans and tableware are required for appropriate performance. Contact your Stoddart Representative for further information or other practical advice on CookTek products.

*Cooktek 3 phase induction units are designed to operate at 400-415V with a maximum 6% variance. Failure to provide power within this range may void warranty.

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BUFFET SYSTEMS - INCOGNEETO - HOT HOLD ONLY

Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
□ Stone counter tops "magic	NVISIBLE" HOT-HOLD cally" become heated buffets accurately to within +/-1.2°C	BUFFET SYS	TEM	STEMPAN, ST	SAR MANAGEMENT OF THE PARTY OF
 □ Includes Magneeto[™] 2 winderice used on the counter □ The Magneeto[™] 2 acts as wireless communicator all 					
	•				
system - no drilling or cutt □ The Magneeto™ 2 can al: "flashed" with a desired tel flashed disk will set the de	ing of the stone is required so be programmed or mperature (via the keypad). A				
 Any dish up to a diameter 	on compatible base, can be				
INCOGNEETOTM "IN	visible" hold only	BUFFET			
	Includes Incogneeto™ unit, 450mm mounting track, Magneeto™ 2 Locator/ Controller	MB062.U 634404	385 x 390 x 90 Packed wt: 10kg	0.65kW 10A 240V	\$2,480
ACCESSORIES	1220mm Track for Incogneeto™. Kits can be combined & trimmed to suit	TRAK04 301304	1220 x 50 x 50 Packed wt: 6.5kg Volume: 0.3m ³		\$210
	Magneeto [™] 2 Locator/ Controller for Incogneeto [™] *	MGRFID02 607700	342 x 305 x 6 Packed wt: 0.5kg		\$215
			ote: MGRFID01 & MGRFith limited 1 year warra	-	
	n CookTek Incogneeto™ systems it is critical to n manufacture full buffets incorporating Cook	follow guidelines for buffet su	urface specifications.	inty.	

Contact your Stoddart Representative for further information or other practical advice on CookTek products. *3 year warranty does not apply

fse@stoddart.com.au



BUFFET SYSTEMS - HOLD OR COOKING

Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
Drop-in induction but Maintains consistent The tempered glass to be as unobtrusive as Low heat electronics of enabling whisper quie	op is manufactured in plain black to possible. removes need for cooling fan,			T. Manual F. C.	WARREN WARREN
	Drop in counter-top design with stainless steel edging, aluminium housing & control box	MB062.D 634204	381 x 381 x 96 Cut-out 363 x 363 Packed wt: 7.7kg Volume: 0.07m ³	0.65kW 10A 240V	\$990

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes.
Induction compatible pots, pans and tableware are required for appropriate performance.
Contact your Stoddart Representative for further information or other practical advice on CookTek products. *3 year warranty does not apply

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INDUCTION SYSTEMS



BUFFET ACCESSORIES

Descriptio	on	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LARGE C	HAFERS AND INSERTS				
	Large round chafer - With glass lid - 6.5 Litre - With stainless steel insert	UCG01			\$1,080
	Large round stainless steel insert - 6.5 Litre	RSSIL01			\$130
	Large round porcelain insert - 6.5 Litre	RPI01			\$280
	Large round divided porcelain insert - 6.5 Litre	RPI02			\$280
	Large round divided stainless steel insert Pair - 6.5 Litre - 2/2	RDSSI02			\$210
	Spoon holder	SSH01			\$58
SMALL C	HAFERS AND INSERTS				
	Small round chafer - With glass lid 4.5 Litre – With stainless steel insert	UPCG01			\$980
	Small round stainless steel insert - 4.5 Litre	RSSIM01			\$120
	Small round porcelain insert - 4.5 Litre	RPP01			\$240
	Spoon holder	SSH01			\$58
INDUCT	ON COMPATIBLE WOK				
	14" Induction compatible Wok	14WOKSS 103871			\$200
		د ماند (۱۹۰۸ ماند (۱۹۰			

Chafing Dishes available in 4.5 litre and 6.5 litre capacity (4.8 Quart and 6.9 Quart) with glass lids and are supplied with a stainless steel insert.

Divided stainless steel inserts (2 pieces) and divided porcelain (1 piece) inserts are available as options.

Divided inserts are only available in the Large 6.5 litre chafing dishes.

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THERMAL DELIVERY SYSTEMS - PIZZA

Description		Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
 Nobody orders a co Use the CookTek® f VaporVent™ bags to The FlashPak™ discs bags. The discs can A complete bag (with charger and in appropriate to the charge times are a reach bag can hold the 68°C for 45 minutes 	hree pizzas and hold them at over s le red light - green light operation	OR PIZZAS		S. STEMPLES	
PIZZA BAG CHAR	RGER 16" Pizza Bag Charger	PTDS200 602304	512 x 549 x 217 Packed wt: 10.6kg Volume: 0.117m ³	1.8kW 10A	\$1,490
Cooker Tree &	18" Pizza Bag Charger	XLPTDS200 606404	539 x 552 x 217 Packed wt: 10.8kg Volume: 0.117m ³	1.8kW 10A	\$1,680
PIZZA FLASHPAK	M*				
	Pizza FlashPak™ for 16" or 18" pizza bags - 1 required per bag	PFPD001 400017	254 x 254 x 10		\$210
PIZZA BAGS*	16" Pizza Bag with Polycarbonate Tray - Available with custom printed logo, minimum order 100 bags Setup fee applies - P.O.A	STDVV001 300878A	470 x 470 x 38		\$85
	18" Pizza Bag with Polycarbonate Tray	XLVV001 300849A	495 x 495 x 38		\$95
	all induction appliances it is critical to allow suitable c				

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes.

Induction compatible pots, pans and tableware are required for appropriate performance.

Contact your Stoddart Representative for further information or other practical advice on CookTek products. *3 year warranty does not apply

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THERMAL DELIVERY SYSTEMS - THERMACUBE™

HOT HOLD DELIVERY BAGS FOR HOME DELIVERI Wireless heated bag delivery system that keeps food hot for 45 minutes Use the CookTek® Thermacube FlashPak™ system and associated ThermaCube™ bags to deliver piping hot food The unique ThermaCube™ FlashPak™ sits in the bottom of the bag and naturally convects warm air without moving parts A complete bag (with disc) is placed on the charger tray and inapproximately 150 seconds the bag is heated. Once there is some residual heat in the bag, re-charge times are a matter of seconds Each bag can hold several meals at over 68°C Automatic and simple red light - green light operation THERMACUBE™ BAG CHARGER Small ThermaCube™ Bag Charger Large ThermaCube™ TCL2 6068	ES		STATE OF THE PARTY	
Small ThermaCube™ Bag Charger Large ThermaCube™ TCS2 6092 TCL2				
Bag Charger Large ThermaCube™ TCL2				
1011	204 Pa	8 x 430 x 208 acked wt: 8.7kg /olume: 0.1 m ³	1.8kW 10A	\$1,940
	304 Pac	2 x 549 x 217 cked wt: 10.6kg olume: 0.12m ³	1.4kW 10A	\$1,980
THERMACUBE™ HOME DELIVERY BAGS*				
Small ThermaCube™ Bag 3015		5 x 342 x 228		\$130
Large ThermaCube™ Bag 301s		0 x 470 x 330		\$155
THERMACUBE™ FLASHPAK™ - PELLET/CAGE ASSEM	MBLY *			
ThermaCube™ FlashPak™ for Small bag TCS. 3018		43 x 370 x 48		\$295
ThermaCube™ FlashPak™ for Large bag TCL 3014		32 x 432 x 48		\$410

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THERMAL DELIVERY SYSTEMS - ROOM SERVICE (HFP)

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FLASHPAK TM ROOM SERVICE DELIVERY SYS Portable counter-top design with stainless steel sides and a high-impact thick, glass-ceramic top Initial heating time of 5 minutes, after which recharge is achieved in a maximum of 90 seconds Simple to implement with no cord and low maintenance	TEM		STANDARY STA	WARE TO SERVICE ARE LIMITED TO SERVICE ARE LI
 Safer to operate as charger does not produce any heat on the locator surface Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems and more Auto-protect function shuts off the cooktop when minor 				
problems arise and displays error codes enabling user- correction of the problem Designed to handle exposure to flour, dust, oil, grease and various other food substances Integral grease filter and air baffle to ensure cleaner				
and cooler air intake Automatic and simple red light - green light operation WIRELESS CHARGER				
Senting Like 1	HFP200 604300	415 x 351 x 126 Packed wt: 10.4kg	1.8kW 8A	\$2,020
ا HFP SYSTEM FLASHPAK™ SMARTAG THERM	AL DISC*			
	HFPD001 400065	260 x 260 x 20 Packed wt: 1.4kg Volume: 0.05m ³		\$330
With all induction appliances it is critical to allow suitable o				

With all induction appliances it is critical to allow suitable clearance around the appliance for ventilation purposes.
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