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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					
<ul style="list-style-type: none">High efficiency cooktops with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchensEasy control via single rotary knob and one buttonChoice of precise power control between 0-20 in single digit increments or temperature control in 5° increments between 30°-260°CClear red LED display shows power level or temperaturePan maximiser feature achieves maximum heating of any induction compatible panMicroprocessor monitors vital components 120 times per second to check for overheating, power supply problems and moreAuto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problemAutomatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not presentIntegral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliabilityIntegral cooling fan keeps internal electronics cool					
COUNTER-TOP SINGLE HOB UNITS					
	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
	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
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					
Price Guide - September 2011			Continuous improvements means specifications may vary		

"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 <ul style="list-style-type: none"> High efficiency cooktops 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 Integral cooling fan keeps internal electronics cool 				
DROP-IN SINGLE HOB UNITS <ul style="list-style-type: none"> 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
	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	\$3,110
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				

"HERITAGE" DOUBLE-ZONE HOB INDUCTION COOKTOPS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
DOUBLE ZONE INDUCTION COOKTOPS - ROTARY DIAL CONTROL				
<ul style="list-style-type: none">High efficiency dual hob cooktops with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchensEasy control via single rotary knob and one buttonChoice of precise power control between 0-20 in single digit increments or temperature control in 5° increments between 30°-260°CClear red LED display shows power level or temperaturePan maximiser feature achieves maximum heating of any induction compatible panMicroprocessor monitors vital components 120 times per second to check for overheating, power supply problems and moreAuto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problemAutomatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not presentIntegral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliabilityIntegral cooling fan keeps internal electronics coolSupplied with lead and no plug				
COUNTER-TOP DOUBLE HOB UNITS				
	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
	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 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

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



Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
DUAL ZONE INDUCTION COOKTOPS - ROTARY DIAL CONTROL				
<ul style="list-style-type: none">High efficiency dual hob cooktops with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchensEasy control via single rotary knob and one buttonChoice of precise power control between 0-20 in single digit increments or temperature control in 5° increments between 30°-260°CClear red LED display shows power level or temperaturePan maximiser feature achieves maximum heating of any induction compatible panMicroprocessor monitors vital components 120 times per second to check for overheating, power supply problems and moreAuto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problemAutomatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not presentIntegral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliabilityIntegral cooling fan keeps internal electronics coolSupplied with lead and no plug				
DROP-IN DOUBLE HOB UNITS				
<ul style="list-style-type: none">Drop in counter-top design with stainless steel edging, aluminium 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



"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					
<ul style="list-style-type: none">High efficiency cooktops with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchensSimple to control via touch panel, which includes lock feature to prevent accidental changes of settingsBuilt-in cooking timerChoice of precise power control between 0-100 in single digit increments or temperature control in 5° increments between 30°-260°CClear LCD display gives clear user feedbackPan Maximiser feature achieves maximum heating of any induction compatible panMicroprocessor monitors vital components 120 times per second to check for overheating, power supply problems and moreAuto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problemAutomatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not presentIntegral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliabilityIntegral cooling fan keeps internal electronics cool					
COUNTER-TOP UNITS					
<ul style="list-style-type: none">Portable counter-top design 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: 0.06m ³	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 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					
Price Guide - September 2011			Continuous improvements means specifications may vary		



"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					
<ul style="list-style-type: none">High efficiency cooktops with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchensSimple to control via touch panel, which includes lock feature to prevent accidental changes of settingsBuilt-in cooking timerChoice of precise power control between 0-100 in single digit increments or temperature control in 5° increments between 30°-260°CClear LCD display gives clear user feedbackPan Maximiser feature achieves maximum heating of any induction compatible panMicroprocessor monitors vital components 120 times per second to check for overheating, power supply problems and moreAuto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problemAutomatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not presentIntegral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliabilityIntegral cooling fan keeps internal electronics cool					
DROP-IN UNITS					
	Apogee Drop-in unit 10 Amp plug & lead fitted	MCD2500G 624004	410 x 525 x 120 cut-out: 388 x 503 Packed wt: 13.6kg Volume: 0.12m ³	2.4kW 10A 240V	\$2,980
	Apogee Drop-in unit 15 Amp plug & lead fitted	MCD3500G 624204	410 x 525 x 120 cut-out: 388 x 503 Packed wt: 13.6kg Volume: 0.12m ³	3.5kW 15A 240V	\$3,450
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					
Price Guide - September 2011			Continuous improvements means specifications may vary		



"APOGEE" DOUBLE-ZONE HOB INDUCTION COOKTOPS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
DOUBLE ZONE INDUCTION COOKTOPS - TOUCH-PAD CONTROL					
<ul style="list-style-type: none">High efficiency dual hob cooktops with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchensSimple to control via touch panel, which includes lock feature to prevent accidental changes of settingsBuilt-in cooking timerChoice of precise power control between 0-100 in single digit increments or temperature control in 5° increments between 30°-260°CClear LCD display gives clear user feedbackPan maximiser feature achieves maximum heating of any induction compatible panMicroprocessor monitors vital components 120 times per second to check for overheating, power supply problems and moreAuto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problemAutomatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not presentIntegral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliabilityIntegral cooling fan keeps internal electronics coolSupplied with lead and no plug					
COUNTER-TOP DOUBLE HOB UNITS					
	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. Contact your Stoddart Representative for further information or other practical advice on CookTek products					
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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 <ul style="list-style-type: none"> 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 Integral cooling fan keeps internal electronics cool 				
COUNTER-TOP WOK COOKER - HERITAGE <ul style="list-style-type: none"> Portable counter-top design 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
<div>See page 17-CT for CookTek suggested induction compatible wok</div>				
<small>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.</small>				



"HERITAGE" INDUCTION WOK COOKERS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
<h3>INDUCTION WOK COOKERS - ROTARY DIAL CONTROL</h3> <ul style="list-style-type: none">High efficiency wok cookers with heavy duty electronic components and thick, high-impact glass-ceramic top, engineered for use in commercial kitchensEasy control via single rotary knob and one buttonChoice of precise power control between 0-20 in single digit increments or temperature control in 5° increments between 30°-260°CClear red LED display shows power level or temperaturePan maximiser feature achieves maximum heating of any induction compatible panMicroprocessor monitors vital components 120 times per second to check for overheating, power supply problems and moreAuto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problemAutomatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not presentIntegral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliabilityIntegral cooling fan keeps internal electronics cool					
<h3>DROP-IN WOK COOKER - HERITAGE</h3> <ul style="list-style-type: none">Drop in counter-top design with stainless steel edging, aluminium housing and control box					
	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
<div>See page 17-CT for CookTek suggested induction compatible wok</div>					
<small>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.</small>					



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"APOGEE" INDUCTION WOK COOKERS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
INDUCTION WOK COOKERS - TOUCHPAD CONTROL <ul style="list-style-type: none"> 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 0-100 in 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 				
COUNTER-TOP WOK COOKER - APOGEE <ul style="list-style-type: none"> Portable counter-top design with stainless steel housing 				
 <p>Counter-top unit 10 Amp plug & lead fitted</p> <p>Counter-top unit 15 Amp plug & lead fitted</p>	MW2500G 621304	391 x 493 x 187 Packed wt: 11.8kg Volume: 0.12m ³	2.4kW 10A 240V	\$3,420
	MW3500G 621504	391 x 493 x 187 Packed wt: 11.8kg Volume: 0.12m ³	3.5kW 15A 240V	\$3,800
<div>See page 17-CT for CookTek suggested induction compatible wok</div>				
<p>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</p>				




"APOGEE" INDUCTION WOK COOKERS

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
INDUCTION WOK COOKERS - TOUCHPAD CONTROL				
<ul style="list-style-type: none">High efficiency wok cookers with heavy duty electronic components and thick, high-impact glass-ceramic top engineered for use in commercial kitchensEasy control via single rotary knob and one buttonChoice of precise power control between 0-100 in single digit increments or temperature control in 5° increments between 30°-260°CClear LCD display gives clear user feedbackPan maximiser feature achieves maximum heating of any induction compatible panMicroprocessor monitors vital components 120 times per second to check for overheating, power supply problems and moreAuto-protect function shuts off the cooktop when minor problems arise and displays error codes enabling user-correction of the problemAutomatic pan detection allows for instant energy transmission to the pan and almost no energy consumption when the pan is not presentIntegral grease filter and air baffle to ensure cleaner and cooler air intake for optimum reliabilityIntegral cooling fan keeps internal electronics cool				
DROP-IN WOK COOKER - APOGEE				
<div></div> <div><p>Drop-in unit 10 Amp plug & lead fitted</p><p>Drop-in unit 15 Amp plug & lead fitted</p></div>	<p>MWD2500G 622204</p> <p>MWD3500G 622400</p>	<p>410 x 525 x 175 cut-out: 388 x 503 Packed wt: 10.4kg Volume: 0.07m³</p> <p>410 x 525 x 175 cut-out: 388 x 503 Packed wt: 10.4kg Volume: 0.07m³</p>	<p>2.4kW 10A 240V</p> <p>3.5kW 15A 240V</p>	<p>\$3,280</p> <p>\$3,660</p>
<div>See page 17-CT for CookTek suggested induction compatible wok</div>				
<p>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</p>				





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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 <ul style="list-style-type: none"> 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 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  <p>Suits 400mm induction compatible Wok</p>	MWG.8000.400L* 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  <p>Suits 500mm induction compatible Wok</p>	MWG.8000.400XL* 642300	557 x 590 x 435 Packed wt: 34.2kg Volume: 0.181m ³	8kW 3ph 415V* 15A/ph	\$6,960
<p>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.</p>				

HEAVY DUTY INDUCTION COOKTOP RANGES



Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HEAVY DUTY INDUCTION RANGE <ul style="list-style-type: none"> Modular induction ranges designed and tested to meet the rigours of demanding commercial kitchens The chassis features adjustable legs and hefty cast metal control knobs, making it just right for professional cooks Square 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 1 HOB STOCK-POT - FREE STANDING  <p>3-Phase unit 1 x 8000 Watt Hob 500mm x 500mm cooktop</p> <p>Boils 4L of water in under 3 minutes</p>	MSP8000.400* 641503	556 x 590 x 434 Packed wt: 52.9kg Volume: 0.181m ³	8kW 3ph 415V* 12A/ph	\$5,940
HEAVY DUTY 4 HOB COOK-TOP RANGE  <p>3-Phase unit 4 x 3500 Watt Hobs 587mm x 637mm cooktop</p>	MC14004.400* 645000	640 x 772 x 436 Packed wt: 68.1kg Volume: 0.495m ³	14kW 3ph 415V* 30A/ph	\$13,520
HEAVY DUTY 6 HOB COOK-TOP RANGE  <p>3-Phase unit 6 x 3500 Watt Hobs 862mm x 640mm cooktop</p>	MC21006.400* 641700	914 x 772 x 436 Packed wt: 79.38kg Volume: 1.36m ³	21kW 3ph 415V* 30A/ph	\$20,500

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.










BUFFET SYSTEMS - INCOGNEETO - HOT HOLD ONLY

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<h3>INCOGNEETO™ - "INVISIBLE" HOT-HOLD BUFFET SYSTEM</h3> <ul style="list-style-type: none">Stone counter tops "magically" become heated buffets capable of holding food accurately to within +/-1.2°CNO cut-outs requiredIncludes Magneeto™ 2 wireless receiver - a trivet-like device used on the countertop to locate the heat zoneThe Magneeto™ 2 acts as a temperature sensor and wireless communicator allowing heat to the chaferFour standard selectable temperature settings: 65°C / 70°C / 80°C and 85°C, with more selections via the keypadThe Incogneeto™ is installed directly under stone or engineered stone counter tops mounted on a rail system - no drilling or cutting of the stone is requiredThe Magneeto™ 2 can also be programmed or "flashed" with a desired temperature (via the keypad). A flashed disk will set the desired temperature automatically when placed on the stone (control panel is overridden)Any dish up to a diameter of approximately 12" (305mm), with an induction compatible base, can be used on top of a Magneeto™ 2			<div></div>	
<h3>INCOGNEETO™ "INVISIBLE" HOLD ONLY BUFFET</h3> <div></div> <p>Includes Incogneeto™ unit, 450mm mounting track, Magneeto™ 2 Locator/Controller</p>	MB062.U 634404	385 x 390 x 90 Packed wt: 10kg	0.65kW 10A 240V	\$2,480
<h3>ACCESSORIES</h3> <div></div> <p>1220mm Track for Incogneeto™. Kits can be combined & trimmed to suit</p>	TRAK04 301304	1220 x 50 x 50 Packed wt: 6.5kg Volume: 0.3m³		\$210
<div></div> <p>Magneeto™ 2 Locator/Controller for Incogneeto™*</p>	MGRFID02 607700	342 x 305 x 6 Packed wt: 0.5kg		\$215
<div>Please note: MGRFID01 & MGRFID02 come with limited 1 year warranty.</div>				
<p>With CookTek Incogneeto™ systems it is critical to follow guidelines for buffet surface specifications. Stoddart can manufacture full buffets incorporating CookTek appliances or can provide advice on suitable designs. Contact your Stoddart Representative for further information or other practical advice on CookTek products. *3 year warranty does not apply</p>				
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BUFFET SYSTEMS - HOLD OR COOKING

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HOLD ONLY DROP-IN BUFFET SYSTEM <ul style="list-style-type: none"> Drop-in induction buffet for hot hold-only applications Maintains consistent holding temperature The tempered glass top is manufactured in plain black to be as unobtrusive as possible. Low heat electronics removes need for cooling fan, enabling whisper quiet operation Four temperature settings - 65°C, 70°C, 75°C and 80°C  <p>Drop in counter-top design with stainless steel edging, aluminium housing & control box</p>	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
<p>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</p>				

BUFFET ACCESSORIES






Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LARGE CHAFERS AND INSERTS				
 Large round chafer - With glass lid <input type="checkbox"/> 6.5 Litre - With stainless steel insert	UCG01			\$1,080
 Large round stainless steel insert <input type="checkbox"/> 6.5 Litre	RSSIL01			\$130
 Large round porcelain insert <input type="checkbox"/> 6.5 Litre	RPI01			\$280
 Large round divided porcelain insert <input type="checkbox"/> 6.5 Litre	RPI02			\$280
 Large round divided stainless steel insert <input type="checkbox"/> Pair - 6.5 Litre - 2/2	RDSSI02			\$210
Spoon holder	SSH01			\$58
SMALL CHAFERS AND INSERTS				
 Small round chafer - With glass lid <input type="checkbox"/> 4.5 Litre - With stainless steel insert	UPCG01			\$980
 Small round stainless steel insert <input type="checkbox"/> 4.5 Litre	RSSIM01			\$120
 Small round porcelain insert <input type="checkbox"/> 4.5 Litre	RPP01			\$240
Spoon holder	SSH01			\$58
INDUCTION COMPATIBLE WOK				
 14" Induction compatible Wok	14WOKSS 103871			\$200
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.				

THERMAL DELIVERY SYSTEMS - PIZZA

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HOT HOLD FLASHPAK™ DELIVERY BAGS FOR PIZZAS				
<ul style="list-style-type: none"> □ Nobody orders a cold soggy pizza – so why deliver one? □ Use the CookTek® FlashPak™ system and associated VaporVent™ bags to deliver piping hot, crispy pizza □ The FlashPak™ discs are installed in a pouch inside the bags. The discs can be re-used in replacement bags □ A complete bag (with disc) is placed on the tray of the charger and in approximately 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 three pizzas and hold them at over 68°C for 45 minutes □ Automatic and simple red light - green light operation □ No cords attached to the bags 				
				
PIZZA BAG CHARGER				
	16" Pizza Bag Charger PTDS200 602304	512 x 549 x 217 Packed wt: 10.6kg Volume: 0.117m³	1.8kW 10A	\$1,490
	18" Pizza Bag Charger XLPTDS200 606404	539 x 552 x 217 Packed wt: 10.8kg Volume: 0.117m³	1.8kW 10A	\$1,680
PIZZA FLASHPAK™*				
	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



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THERMAL DELIVERY SYSTEMS - THERMACUBE™

Description	Model Part	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HOT HOLD DELIVERY BAGS FOR HOME DELIVERIES <div>  </div> <ul style="list-style-type: none"> Wireless heated bag delivery system that keeps food hot for 45 minutes Use the CookTek® Thermacube FlashPak™ system and associated ThermoCube™ bags to deliver piping hot food The unique ThermoCube™ 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 in approximately 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 ThermoCube™ Bag Charger	TCS200 609204	418 x 430 x 208 Packed wt: 8.7kg Volume: 0.1m³	1.8kW 10A	\$1,940
 Large ThermoCube™ Bag Charger	TCL200 606804	512 x 549 x 217 Packed wt: 10.6kg Volume: 0.12m³	1.4kW 10A	\$1,980
THERMACUBE™ HOME DELIVERY BAGS*				
 Small ThermoCube™ Bag	TCSBAG 301550	355 x 342 x 228		\$130
 Large ThermoCube™ Bag	TCLBAG 301555	470 x 470 x 330		\$155
THERMACUBE™ FLASHPAK™ - PELLET/CAGE ASSEMBLY *				
ThermoCube™ FlashPak™ for Small bag	TCS.PT 301542	343 x 370 x 48		\$295
ThermoCube™ FlashPak™ for Large bag	TCL.PT 301422	432 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™ ROOM SERVICE DELIVERY SYSTEM				
<ul style="list-style-type: none"> □ 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 □ 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 	HFP200 604300	415 x 351 x 126 Packed wt: 10.4kg	1.8kW 8A	\$2,020
HFP SYSTEM FLASHPAK™ SMARTAG THERMAL DISC*	HFPD001 400065	260 x 260 x 20 Packed wt: 1.4kg Volume: 0.05m ³		\$330

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