



EFFICIENT
HEAVY DUTY
FAST
RAPID BOIL
PRECISE
TEMPERATURE CONTROLLED

 CookTek®



The Induction Revolution

Whether the slightest touch of heat to melt the most delicate product or explosive force to instantly blacken or boil, CookTek® induction systems provide the means.

CookTek® innovative induction systems bring food service to a whole new level with advanced, efficient cooktops, food warmers, and more. Professional chefs in commercial kitchens enjoy higher productivity, substantial energy savings, and safer cooking.



Benefits of Induction

CookTek® induction systems are faster and more efficient than both gas and electric. They are easy to control for precise heating and unmatched results. The induction cooktop surface remains cool to the touch for lower risk of injury and easier cleanup. CookTek® induction systems offer significant energy savings, lower utility bills, and provide a cooler, greener kitchen.

How Induction Works

Induction heating devices work by applying an alternating electromagnetic wave to magnetic cookware, such as stainless steel or cast iron pans. The metal molecules are attracted in different directions as the current alternates. Heat is generated from resistance and other physical processes caused – or induced – by the wave.

% of Energy Delivered to Pan

Induction	94%
Electric	50%
Gas	35%

CookTek Warranty – Australia

All Cooktek® induction cooking and holding equipment is warranted against defects in materials and workmanship. All electrical products feature a 2 years parts and 1 year labour warranty.

All non-electric components carry a 1 year limited warranty.



Professional chefs worldwide count on CookTek® commercial induction cooktops to deliver the precision and consistency they need for quality results.

CookTek® portable countertop cooktops heat food evenly, quickly, and efficiently, with easy-to-clean surfaces and energy efficient technology. Finally, you can enjoy a cleaner, safer, cooler, and more efficient kitchen with lower utility bills!

Food must be prepared well, but also served properly! CookTek® induction warming and holding equipment keeps food at the right temperature while improving your presentation and overall quality.

Because of its innovative design and advanced heating technology, CookTek® induction warming and holding equipment delivers the best results every time!

Food delivered fresh and hot helps keep your customers loyal. CookTek® heated delivery systems use induction technology to retain flavor and warmth – just like serving food straight from the oven!

Discover the convenience, innovation, and customer satisfaction of CookTek® induction delivery systems.



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Created in 1994, CookTek® is the leading innovator in induction warming, cooking, and heated delivery systems for commercial kitchens and restaurants. The CookTek® mission is to change the way the world cooks, serves, and delivers food.

COOKING

WARMING / HOLDING

DELIVERY



Counter Top Heritage & Apogee Hob Induction Cooktops

Portable, Modular Heat

Approximately 2x more powerful than an electric cooktop,
with an equivalent power supply

Precise heating control for exceptional results

No flames or hot surfaces, for safe portable cooking

Available in single or dual countertop

Temperature range from 30°C–260°C

Heritage Controls - 22 temperature settings and 20 power settings

Even heat distribution across the bottom of cookware

Automatic pan detection allows for instant energy transmission to pan

Automatic shut-off feature prohibits overheating

Easy-to-clean glass ceramic top surface



Apogee™ Controls

- Touch controls with LCD display panel
- Built-in cook timer and lock feature
- 100 power cook and temperature settings





Counter Top Heritage Single Hob Units

MC2500 600704	351 x 414 x 126	2.4kW 10A
MC3500 600904	351 x 414 x 126	3.5kW 15A

Counter Top Heritage Dual Hob Units

MC2502S 601804	701 x 415 x 126	4.8kW 20A
MC3502S 604604	701 x 415 x 126	7.0kW 30A
MC2502F 601504	324 x 699 x 95	4.8kW 20A
MC3502F 601704	324 x 699 x 95	7.0kW 30A

Counter Top Apogee Single Hob Units

MC2500G 620204	352 x 449 x 126	2.4kW 10A
MC3500G 620404	352 x 449 x 126	3.5kW 15A

Counter Top Apogee Dual Hob Units

MC2502FG 620504	352 x 772 x 126	4.8kW 20A
MC3502FG 620704	352 x 772 x 126	7.0kW 30A





Drop-In Heritage & Apogee Hob Induction Cooktops

Drop-In, Modular Heat

Approximately 2x more powerful than an electric cooktop,
with an equivalent power supply

Precise heating control for exceptional results

No flames or hot surfaces provide for safe portable cooking

Available in single or double drop-in

Temperature range from 30°C–260°C

22 temperature settings and 20 power settings

Even heat distribution across the bottom of cookware

Automatic pan detection allows for instant energy transmission to pan

Automatic shut-off feature prohibits overheating

Easy-to-clean glass ceramic top surface



Apogee™ Controls

- Touch controls with LCD display panel
- Built-in cook timer and lock feature
- 100 power cook and temperature settings





Drop-In Heritage Single Hob Units

MCD2500	324 x 349 x 94	2.4kW
601204		10A
MCD3500	324 x 349 x 94	3.5kW
601404		15A

Drop-In Heritage Dual Hob Units

MCD2502S	699 x 349 x 95	4.8kW
602004		20A
MCD3502S	699 x 349 x 95	7.0kW
605004		30A
MCD2502F	699 x 349 x 95	4.8kW
601904		20A
MCD3502F	699 x 349 x 95	7.0kW
601804		30A

Drop-In Apogee Single Hob Units

MCD2500G	410 x 525 x 92	2.4kW
624004		10A
MCD3500G	410 x 525 x 92	3.5kW
624204		15A



Woks

Power and Speed for More Precise Cooking

Precise heating control for consistently exceptional results

No flames or hot surfaces provide for a safer, cooler kitchen

Automatic pan detection allows for instant energy transmission to pan

Available in countertop or drop-in models

0-20 power settings

Traditional control knob

Easy-to-clean glass ceramic wok bowl

Integral grease filter and air baffle ensure air intake is cleaner and cooler.





CookTek®



Heritage Wok Cookers - Countertop

MWG2500		2.4kW
605804	375 x 438 x 186	10A
MWG3500		3.5kW
606004	375 x 438 x 186	15A

Heritage Wok Cookers - Drop-In

MWDG2500		2.4kW
605404	419 x 419 x 156	10A
MWDG3500		3.5kW
605604	419 x 419 x 156	15A



SinAqua™

Holds Everything But The Water

Uses 63% less energy than a traditional electric steam well with an empty pan,
and 50% less energy with a loaded pan

Independent temperature control allows precise temperature holding
for each pan to maximize food quality

Drop-in and start holding – no water lines or drains required

Rectangular models available in 6" (152mm) depth.





 **CookTek®**



Sin Aqua - Buffet System

IHW062-36
638304

349 x 552 x 249

1.95kW
10A



Incogneeto

The Invisible Under-counter Warmer

Cleanly mounts beneath the countertop – no need to cut holes in your counter

Locate the heat zone by placing the Magneeto™ 2 on the countertop

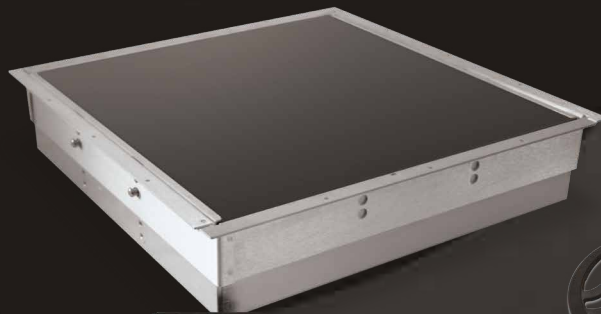
Patented technology allows you to safely use under natural or engineered stone countertops

Patented RFID transmission allows food to be held at precise temperatures

When service is complete, simply remove the Magneeto™ 2 and clean the countertop

Fits up to a 12" (305 mm) induction-compatible enamel cast ironware or round chafers only

Broad temperature range from 30°C–85°C



Magneeto™ 2
(one included with purchase)





 CookTek®



Incogneeto - Buffet System

B652.U2
660904

445 x 445 x 114

0.65kW
10A



Drop-In

Superior Warming with Minimal Noise and Power

Low wattage allows for silent performance while using less power

- Up to three 650W or 1000W units per 200 - 240 VAC, 15-amp
- Up to four 650W or 1000W units per 200 - 240 VAC, 20-amp

Available in a square or round drop-in design

Unobtrusive, easy-to-clean plain black tempered glass

Four standard temperature settings with option to add up to 11 temperature settings ranging from 27°C - 121°C

Maximum temperature limit 121°C does not require additional cabinet fans and prevents damage to servingware

Lock feature prevents unwanted setting changes

Round Chafers only





 CookTek®



Square Drop-In Buffet System

B652.D	381 x 381 x 95	0.65kW
658604		10A

Round Drop-In Buffet System

B652R.D	330 x 330 x 95	0.65kW
659204		10A



ThermaCube™

Heated Delivery for up to 30 Minutes

Induction-charged natural convection tray circulates hot air around the food for up to 30 minutes

VaporVent™ lid eliminates condensation

Fast heat-up – initial charge takes less than 3.5 minutes; recharges in as little as 90 seconds

Natural convection tray available in two delivery bag sizes available to accommodate various types of cuisine

Easy to clean – delivery bag (without Natural Convection Tray) is machine washable; Natural Convection Tray is submersible for cleaning (not dishwasher safe)

ThermaCube Delivery System includes a charger, Convection Tray, and small delivery bag. Replacement components sold separately.





 CookTek®



ThermaCube™ Bag Charger

TCS200	425 x 430 x 210	1.8kW
609204		10A

Small ThermaCube™ Bag

TCSBAG	343 x 330 x 203
301550	

Large ThermaCube™ Bag

TCSTBAG	343 x 381 x 280
301857	



Pizza Delivery System

Deliver Hot Pizza Like It's Straight from the Oven

Induction-charged thermal disc keeps up to three pizzas
at a consistent, hot temperature for up to 30 minutes

VaporVent™ lid eliminates condensation

Fast heat-up – initial charge takes less than two minutes;
recharges in as little as 60 seconds

Charger base is available in 16" (406 mm) or 18" (457 mm) models

Cordless bags for convenient, efficient delivery

Bag available with custom logo; standard bag in black

Pizza delivery system includes a charger, FlashPak™ Disc, and VaporVent™ bag.

Replacement components sold separately.





MagnaWave™

Pizza Bag Charger

PTDS200 602304	495 x 541 x 217	1.8kW 10A
XLPTDS200 606404	513 x 541 x 217	1.8kW 10A

Pizza Bag

STDVV001 300878A	470 x 470 x 38
XLVV001 300849A	495 x 495 x 38

Pizza FlashPak™ Disk

PFPD001 400017	254 x 254 x 10
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Contact your local dealer for information on the complete range imported or manufactured exclusively by Stoddart

Halton

Kitchen exhaust systems that reduce costs, save energy and help the environment



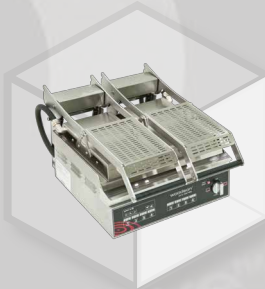
SIMPLY STAINLESS

Modular stainless steel benching and shelving - built to the highest specification



woodson[®]

Since 1954, Australia's best brand of counter-top and takeaway food equipment



visualine

Maximise your coolroom product sales with Visualine cool-room doors and inserts



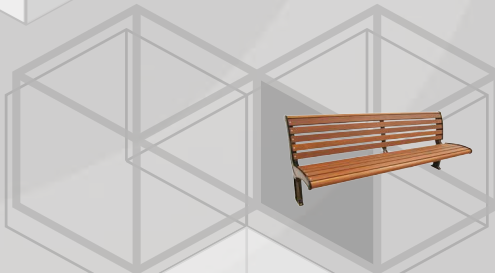
Electrolux

The world's most innovative kitchen technology - ovens, modular cooking equipment, refrigeration and more



STODDART[®] INFRASTRUCTURE

Leader in the design, management & construction of all types of transport infrastructure across Australasia



Culinaire

The most versatile range of Australian made products for your commercial kitchen



TOWN&PARK

Sophisticated furniture solutions for urban and landscape projects

K
Aus
ran
hea



Unique drawers that double as refrigerators and freezers. Incredibly efficient, fully modular and so versatile



Halton

Kitchen exhaust systems that reduce costs, save energy and help the environment



Natural wood charcoal cooking with a modern twist - The Asado Parrilla Grill



Shelving and materials handling with unrivalled qualities and warranty



Stainless steel plumbing products that stand the test of time

Stoddart - since 1959



A complete range of conveyor toasters & ovens to provide solutions to every requirement.



ANETS

Superior fryers at a great price - American built quality and strength since 1937



Take the elbow grease out of potwashing with PowerSoak's continuous motion system



OLDTECH

Australia's most popular range of refrigerated and heated food displays



AMERICAN RANGE

Specifically designed from the ground up, heavy duty, commercial range of cooking equipment for the Australian Commercial Kitchen environment.



Unique induction cooking and delivery technology that gives incredible advantages

Brisbane

Sydney

Melbourne

Perth

Adelaide

1300 79 1954
www.stoddart.com.au

Auckland

0800 79 1954
www.stoddart.co.nz

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