

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.





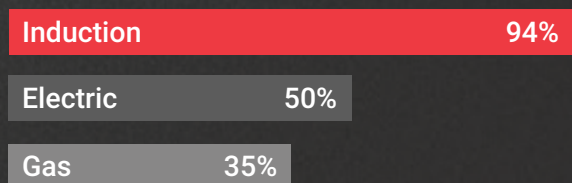
## Benefits of Induction

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



## 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 high-impact Schott Ceran glass-ceramic top that's easy-to-clean and energy efficient. 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.

CookTek® Drop-In cooktops provide even, rapid, and efficient heating for food. These units feature easy-to-clean surfaces and utilize energy-efficient technology, offering a cleaner, safer, cooler, and more efficient kitchen experience when mounted into Stainless Steel workbenches with splashbacks.

By combining two reputable brands in the industry, we bring you convenient, easy-to-clean, and reliable options suitable for any kitchen layout.



# EFFICIENT HEAVY DUTY FAST RAPID BOIL PRECISE TEMPERATURE CONTROLLED

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

BENCH MOUNTED



## Counter Top Helios Touch 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 29°C–218°C

Easy control via the Helios Touch interface

Even and consistent heating across the entire pan surface

Automatic pan detection for instant energy transmission to the  
pan & almost no energy consumption when the pan is not present

Automatic shut-off feature prohibits overheating

High impact glass ceramic tops are easy-to clean and designed for use in  
commercial kitchens







#### Counter Top Helios Single Hob Units

HTF.9500.SH25.4	343 x 467 x 124	2.4kW, 10A
		1Ø + N + E 240V 10A plug & lead (1.8m)
HTF.9500.SH35.4	343 x 467 x 124	3.5kW, 15A
		1Ø + N + E 240V 15A plug & lead (1.8m)

#### Counter Top Helios Dual Hob Units - Front to Back

HTF.9500.FB25.4	343 x 816 x 126	4.8kW
		1Ø + N + E 240V 20A plug & lead (1.8m)
HTF.9500.FB35.4	343 x 816 x 126	7kW
		1Ø + N + E 240V Lead only (1.8m) 32A plug required

#### Counter Top Helios Dual Hob Units - Side by Side

HTF.9500.SS25.4	692 x 467 x 126	4.8kW
		1Ø + N + E 240V 20A plug & lead (1.8m)
HTF.9500.SS35.4	692 x 467 x 126	7kW
		1Ø + N + E 240V Lead only (1.8m) 32A plug required



## Drop-In Helios 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, for safe portable cooking

Available in single or dual countertop

Temperature range from 29°C–218°C

Easy control via the Helios Touch interface

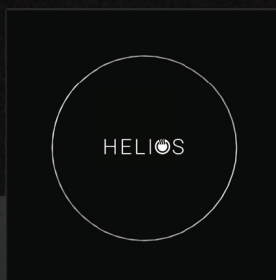
Even and consistent heating across the entire pan surface

Microprocessor monitors vital components to check for overheating and  
power supply issues

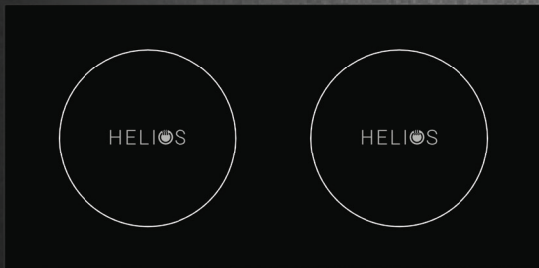
Automatic shut-off feature prohibits overheating

High impact glass ceramic tops are easy-to clean and designed for use in  
commercial kitchens

Drop-in units feature Stainless steel edging, aluminium housing and control box







COOKING

#### Single Hob Drop-In

		2.4kW, 10A 1Ø + N + E 240V 10A plug & lead (1.8m)
HRD.9500.SH25.4	343 x 343 x 93	
		3.5kW, 15A 1Ø + N + E 240V 15A plug & lead (1.8m)
HRD.9500.SH35.4	343 x 343 x 93	

#### Dual Hob Drop-In - Front to Back

		4.8kW 1Ø + N + E 240V 20A plug & lead (1.8m)
HRD.9500.FB25.4	343 x 692 x 95	
		7kW 1Ø + N + E 240V Lead only (1.8m) 32A plug required
HRD.9500.FB35.4	343 x 692 x 95	

#### Dual Hob Drop-In - Side by Side

		4.8kW 1Ø + N + E 240V 20A plug & lead (1.8m)
HRD.9500.SS25.4	692 x 343 x 95	
		7kW 1Ø + N + E 240V Lead only (1.8m) 32A plug required
HRD.9500.SS35.4	692 x 343 x 95	



## 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

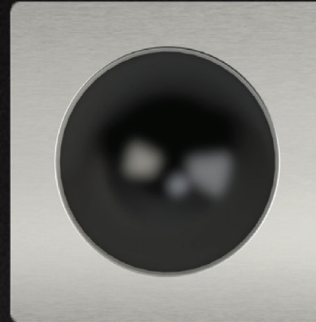
Automatic pan detection for instant energy transmission to the pan & almost no energy consumption when the pan is not present Available in countertop or drop-in models

High impact glass ceramic tops are easy-to clean and designed for use in commercial kitchens

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







#### Single Hob Countertop Wok

HTF.9500.WK35.4	396 x 438 x 188	3.5kW, 15A 1Ø + N + E 240V 15A plug & lead (1.8m)
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#### Single Hob Drop-In Wok

HRD.9500.WK35.4	419 x 419 x 156	3.5kW, 15A 1Ø + N + E 240V 15A plug & lead (1.8m)
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## 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

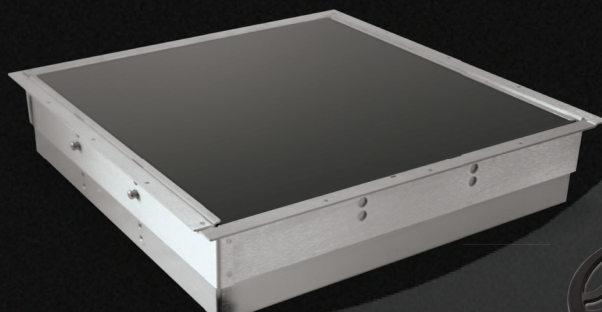
Patented RFID transmission allows food to be held at precise temperatures

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

WARMING  
/ HOLDING



Magneeto™ 2  
(one included with purchase)







WARMING  
/ HOLDING

**Incogneeto - Buffet System**

B652.U2 660904	445 x 445 x 114	0.65kW, 10A
MGRFID02 607700	342 x 305 x 6	N/A



## 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

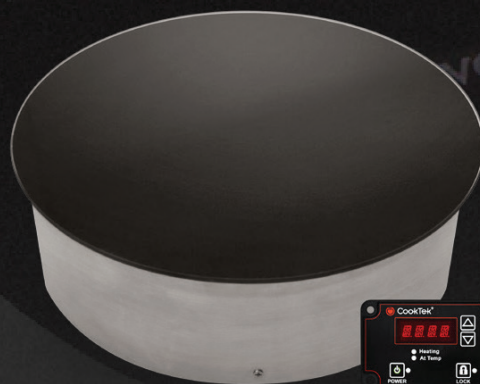
Lock feature prevents unwanted setting changes

Round Chafers only

WARMING  
/ HOLDING







WARMING  
/ HOLDING

#### Square Drop-In Buffet System

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

#### Round Drop-In Buffet System

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



## 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

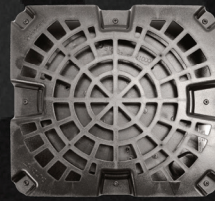
Easy to clean – delivery bag (without Natural Convection Tray) is machine washable; Natural Convection Tray is submersible for cleaning (not dishwasher safe)

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

DELIVERY







#### ThermaCube™ Bag Charger

TCS200		1.8kW
609204	425 x 430 x 210	10A

#### Small ThermaCube™ Bag

TCSBAG	343 x 330 x 203
301550	

#### Large ThermaCube™ Bag

TCSTBAG	343 x 381 x 280
301857	

**DELIVERY**



## 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.

DELIVERY







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

STDV001 300878A	470 x 470 x 38
XLV001 300849A	495 x 495 x 38

#### Pizza FlashPak™ Disk

PFPD001 400017	254 x 254 x 10
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DELIVERY



## Heritage Dual Hob Cooktop Mounted in Modular Workbench with Splashback

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

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High impact glass ceramic tops are easy-to clean and designed for use in commercial  
kitchens

1.2mm thick 304 stainless steel bench top work bench

3mm Zinc anneal steel reinforced backing to work top

Adjustable stainless steel disk feet fitted as standard



**BENCH  
MOUNTED**



**STODDART®**





**Counter Top Helios Dual Hob Units - Drop In**

	Unit: 343 x 692 x 95	4.8kW
HRD.9500.FB25.4.0450	Bench: 450 x 805 x 1050	1Ø + N + E 240V 20A plug & lead (1.8m)
	Unit: 343 x 692 x 95	7kW
HRD.9500.FB35.4.0450	Bench: 450 x 805 x 1050	1Ø + N + E 240V Lead only (1.8m) 32A plug required

**Counter Top Helios Dual Hob Units - Drop In x2**

	Unit: 343 x 692 x 95 x2	4.8kW x2
HRD.9500.FB25.4.0900	Bench: 900 x 805 x 1050	1Ø + N + E 240V x2 20A plug & lead (1.8m) x2
	Unit: 343 x 692 x 95 x2	7kW x2
HRD.9500.FB35.4.0900	Bench: 900 x 805 x 1050	1Ø + N + E 240V x2 Clipsal, 56PA332, 32A x2

**Counter Top Helios Dual Hob Units - Drop In x3**

	Unit: 343 x 692 x 95 x3	4.8kW x3
HRD.9500.FB25.4.1200	Bench: 900 x 805 x 1050	1Ø + N + E 240V x3 20A plug & lead (1.8m) x3
	Unit: 343 x 692 x 95 x3	7kW x3
HRD.9500.FB35.4.1200	Bench: 900 x 805 x 1050	1Ø + N + E 240V x3 Clipsal, 56PA332, 32A x3



**BENCH  
MOUNTED**







woodson

Culinaire

BASADO

Halton

airex

STODDART  
PLUMBING PRODUCTS

STODDART  
INFRASTRUCTURE



GIORIK

METRO

MagnaWave™

CookTek

SYNERGY  
grill technology

ASTARCO

ANETS

AMERICAN RANGE

SIMPLY  
STAINLESS

TURBOCHEF

power soak.

TOWN&PARK

Pert



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