Ш



Product Name Pizza Thermal Delivery System Quantity Item #







## Standard Features

- Initial charge in 2.5 minutes or less
- Recharges in 60 seconds (avg.)
- No-leak, solid-to-solid phase change material keeps pizzas hot for up to a 45 minute delivery
- Lightweight pellet and bag weigh 3.9 lbs/1.8 kg
- Extremely easy to implement with no delivery bag cord, no maintenance, and no extra labor steps
- Charger does not produce any heat on the locator surface
- Charger performs self-diagnostic features and alerts user in the event of an error
- User-friendly membrane panel and lighted displays are easy to understand and operate
- Charger manufactured and designed to handle exposure to flour, dust, oil, grease, and various other food substances found in food establishments
- Charger unit manufactured and designed to operate on a standard countertop or "dropped-in" to a custom shelving unit
- Charger operates on a single phase, 8A, 240V dedicated circuit
- Three years parts and one year labour warranty on the charger only
- · Made in the USA

## **Specifications**

Shall be a CookTek Induction Pizza Thermal Delivery System, model \_\_\_\_\_ with a total kW rating of

Unit shall come with a powder-coated steel housing, polycarbonate locator tray and membrane panel.

Unit shall be a high power induction heating system indended for the rapid thermal charging of a proprietary heat retaining pellet contained in a CookTek approved insulated delivery bag.

Pellet shall be engineered to provide heat to the delivery bag in combination with up to three boxed pizzas, for up to a 45 minute delivery, in a manner that will maintain a delivery temperature of over 155°F/68°C.

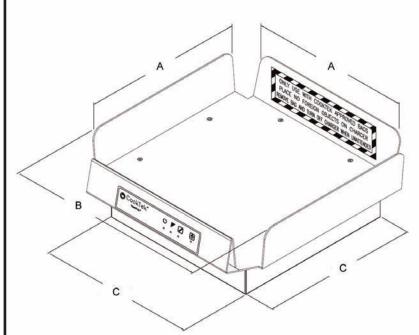
Unit shall operate on	power	with	integra
cord and plug (suppl	ied)		

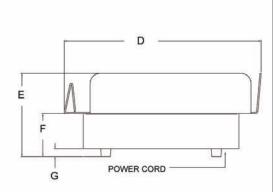
NOTE: Pizza Thermal Delivery System must be used in conjunction with CookTek approved VaporVent™ pizza bags and FlashPak™ pizza discs.

\*of USA and imported parts

Phone: 1300 79 1954 Fax: 07 3345 6403 Email: cooktek@stoddart.com.au







Dimensions				
	inches	mm		
Α	16.00	406		
В	21.25	539		
С	15.50	393		
D	21.75	552		
Е	8.55	217		
F	4.55	115		
G	1.00	25		

- Dedicated circuit required
- Requires maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for front, sides, and rear, 6" (152mm) below when mounted in custom shelving unit

US		_	-
	entela	(NSE)	CF
C	Cortified	*	-

Specifications		
Model Number	XLPTDS200	
Power Requirements	208-240VAC, 1Ph	
Power Consumption	600-1800W	
Voltage	208-240VAC, 50/60 Hz	
Amperage	8A (max)	
Base Dimensions (in)	15.5" x 15.5" x 4.55"	
Base Dimensions (mm)	393 x 393 x 115	
Dimensions w/bag locator (in)	21.75" x 21.25" x 8.55"	
Dimensions w/bag locator (mm)	552 x 539 x 217	
Weight	20 lbs / 9.1 kg	
Packaged Weight	24 lbs / 10.8 kg	
Packaged Dimensions (in)	24" x 23" x 13"	
Packaged Dimensions (mm)	609 x 584 x 330	
Power Cord Length	6 ft / 1.8 m	
Plug Type	Country Specific	
Warranty	3 years parts and one year labour on charger only	
	· · · · · · · · · · · · · · · · · · ·	

Note: Ambient air should not exceed 50°C/122'F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

Phone: 1300 79 1954 Fax: 07 3345 6403

Email: cooktek@stoddart.com.au

Brisbane - Melbourne - Sydney - Perth - Adelaide

Australian distributor: Stoddart Food Service Equipment www.stoddart.com.au