

Product Name	4 Burner (Hob) Commercial Induction Range	Quantity		Item #	
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Simulated burner design on each hob

Note: Induction cooking requires the use of induction compatible (i.e. magnetic) cookware.



Standard Features

- Counter-top or work table mounted classic modular design with stainless steel housing, heavy duty electronic components, and high-impact thick glass-ceramic top engineered for true “back of the house” durability and strength
- Each induction burner (hob) has its own separate controls for independent operation and functionality
- Control knobs with 10 power cook settings for familiarity and ease of use
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Hob shuts off without affecting use of the other hobs, and displays error codes enabling user to diagnose and correct minor problems
- The two rear induction burners (hobs) are 5000 watts each (maximum output), equivalent to 2 x 44,000 BTU; the front two induction burners (hobs) are 3500 watts each (maximum output), equivalent to 2 x 31,000 BTU - total 17,000 watts, equivalent to 150,000 BTU
- LED bar graph by each burner (hob) display for precise user feedback
- Integral grease filter to ensure clean air intake
- Internal fans keep internal electronics cool
- Automatic pan detection allows for instant energy transmission to pan and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Easy to clean high-impact glass-ceramic top surface
- Optional adjustable foot height range of 6-8” (152-203mm)
- Pan characterization feature measures pan almost instantly to allow unit to supply optimal power to each pan at every setting
- Variable speed fan
- Available in 208VAC 3 Phase, or 400VAC 3 Phase
- Three year limited parts and labor warranty in US/Canada only - see statement for international details.
- Made in the USA*

Specifications

Shall be a CookTek commercial induction range, model _____ with a total kW rating of 17kW.

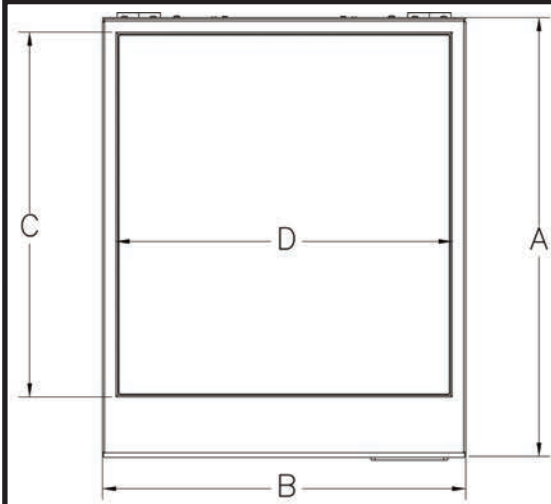
Unit shall be manufactured in the United States and constructed of a stainless steel housing, heavy duty electronic components, and a high-impact glass-ceramic top.

Unit shall be equipped with a built-in microprocessor with auto-shut off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have LED bar graph display for precise user feedback.

Unit shall operate on _____ power.

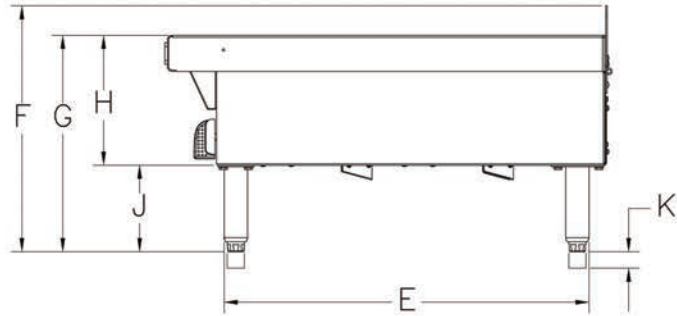
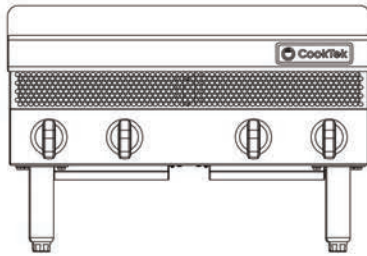
*of USA and imported parts

4 BURNER (HOB) COMMERCIAL INDUCTION RANGE MC17004-200, MC17004-400


Dimensions		
	inches	mm
A	30.40	772
B	25.20	640
C	25.10	637
D	23.10	587
E	25.40	645
F	17.20	436
G	15.10	384
H	9.10	232
J*	6.00	152
K	2.00	51

* Feet are adjustable, height range is 6-8" (152-203mm)

- Dedicated circuit required
- Internal fans require up to 140 CFM (3.9m³/min) free air flow and maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for sides and rear, 6" (152mm) below (i.e. minimum height of feet)



Specifications

Model Number	MC17004-200	MC17004-400
Power Requirements	196-220VAC, 3 Ph, 4 Wire	376-424VAC, 3 Ph, 5 Wire
Power Consumption	17,000W (max)	17,000W (max)
BTU Comparison	150,000 BTU (2 x 31,000 + 2 x 44,000)	150,000 BTU (2 x 31,000 + 2 x 44,000)
Voltage	196-220VAC, 50/60 Hz, 3 Ph	376-424VAC, 50/60 Hz, 3 Ph
Amperage	47.2A (max)	24.6A (max)
Power Range	150-3500W /hob front; 150-5000W /hob, back	150-3500W /hob front; 150-5000W /hob, back
Dimensions (in)	30.4" x 25.2" x 17.2"	30.4" x 25.2" x 17.2"
Dimensions (mm)	772 x 640 x 436	772 x 640 x 436
Weight	120 lbs / 54.4 kg	120 lbs / 54.4 kg
Packaged Weight	150 lbs / 68.1 kg	150 lbs / 68.1 kg
Packaged Dimensions (in)	40" x 42" x 18"	40" x 42" x 18"
Packaged Dimensions (mm)	1016 x 1067 x 457	1016 x 1067 x 457
Power Cord Length	not included	not included
Plug Type	not included	not included
Warranty	36 month limited parts and labor in US/Canada only - see statement for details	

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.

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