

 **CookTek®**
MagnaWave™ Systems

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EXPLORE. INNOVATE. REVOLUTIONIZE.

CookTek seeks to boldly go where others haven't gone before. Whether we are the first to market, first to dare, or first to dream by way of exploring, innovating and revolutionizing the commercial foodservices industry, CookTek is committed to changing the way the world cooks, serves and delivers food.



In the last 100 years, technological advances have been seen everywhere- automobiles, jet air travel, computers, the internet, genetic decoding. For cooking, the only advancement is that we've learned to tame the flame but it still burns at the same temperature it did 10,000 years ago. But CookTek's MagnaWave Technology changes everything. In the next generation of children, they will be astounded to learn that we used to cook with open flame indoors.

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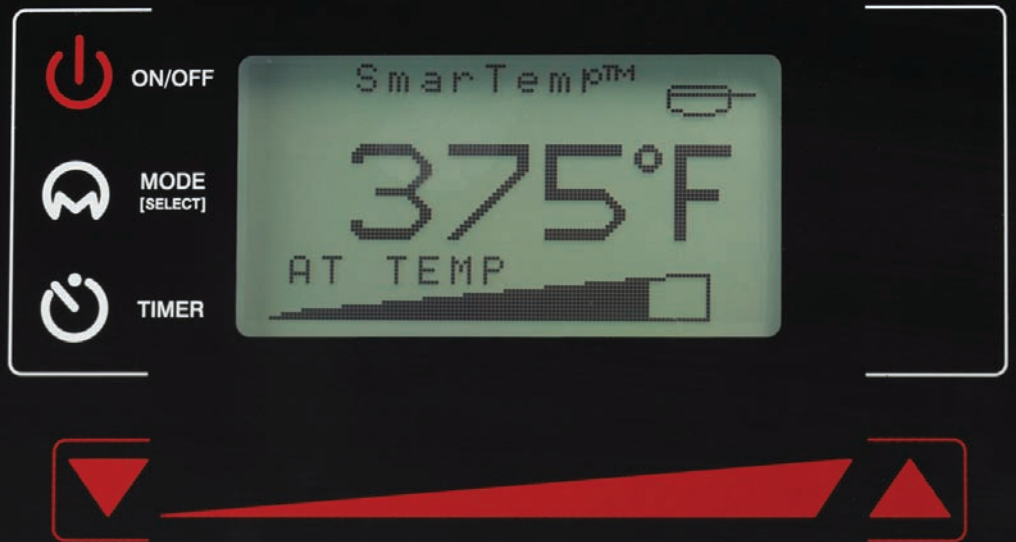
APOGEE™

CONTROL AT YOUR FINGERTIPS

Is it possible to improve something that's already so sleek? We thought so. Introducing our flagship line of induction cooktops. We've developed this line with the latest in enhanced communication. Our LCD display provides all the specific information you need. Even better, our capacitive touch panel allows for complete control and precision of temperature and power. All of this under our smooth glass sealed surface, which is a breeze to clean. It doesn't get much better than this, especially if you're looking at our new streamlined design.

"Using Cooktek's induction burners allows me not only the speed, precision and control I require, but with no ambient heat coming off the burners, the kitchen stays much cooler than it would with traditional burners firing."

CHEF GRANT ACHATZ
Alinea, Chicago



SMARTEMP™ TEMPERATURE CONTROL

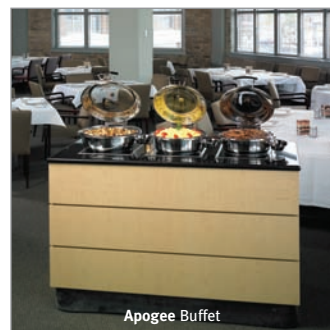
The Apogee line features CookTek's SmarTemp™ temperature control that allows for 100 power cook and 100 temperature settings for precise temperature control, along with a built in cooking timer.



Apogee Freestanding Cooktop



Apogee Freestanding Wok



Apogee Buffet



Apogee Freestanding Side by Side Double Hob



Apogee Freestanding Front to Back Double Hob



NOT JUST A PRETTY FACE...

Our Apogee line brings benefits your kitchen has never seen before. Rising to the top of its class, Apogee is smarter, more functional, and definitely a better communicator to its end users. With precision unparalleled, these products soar to fit your needs with capacitive touch, controlled by your finger alone. The LCD display shares information and data every step of the way, always in clear, easy to understand communication. Beauty has finally met its brains. You couldn't ask for anything better!



MADE IN THE USA

Because CookTek manufactures all of its products in its facility located in Chicago, service and parts availability is more convenient than ever. The CookTek brand ensures you the finest quality product and customer service backed up by a 1 year parts and services warranty.

heritage cooktops

HOW CAN SOMETHING SO COOL PRODUCE SO MUCH HEAT?

It starts with energy. You can't see, touch, taste or feel it, but it translates into power. Power that you can control with a flick of the wrist or the push of a button, whether it's just the slightest touch of heat for melting the most temperature-sensitive of delicacies, or enough explosive force to blacken, boil or baste nearly instantly. This energy has been in our Heritage line from day one, and will continue its presence in our products. Tried and true, Heritage cooktops are built to last. From kitchen to customer, it's almost like a little bit of magic.

6 CONFIGURATIONS

- 1: Free-Standing Single Hob
- 2: Drop-In Single Hob
- 3: Free-Standing Double Hob
- 4: Drop-In Double Hob
- 5: Free-Standing Double Hob
- 6: Drop-In Double Hob



TO DO GOOD WORK,
ONE MUST FIRST HAVE
GOOD TOOLS.
CHINESE PROVERB

One of the earliest distinguishing traits of mankind was our ability to use tools. And one of the initial uses of these tools even during the most primitive of times was for cooking. Back then, such basics were limited to one-dimensional stone pieces that were only as powerful as the hands that held them.

Many centuries later, CookTek provides "Power Tools for Chefs™"- tools that are extraordinarily strong, smart, sleek and sophisticated. They can withstand the roughest of environments and can create the most refined of culinary masterpieces. **A new kind of power is now in your hands.**



woks

WOK THIS WAY.

What's round and square, furiously quick and powerful, yet can perform exceedingly gently and show restraint, all at the same time? It's the king of cooktops, CookTek's Induction Wok – our latest contribution to an increasingly popular patronage of ethnic cuisine and display cooking environments seen in restaurants worldwide.

"CookTek's induction woks produce incredible heat in a very short amount of time. I was impressed with their performance from my very first use of one of the initial production models. The 3500-Watt unit will be a great addition to my own kitchen."

CHEF WARREN MAH
Executive Chef/Instructor
Florida Culinary Institute
West Palm Beach, FL

It's like having the world's most resourceful personal assistant, or your most trustworthy companion along for support. If equipment had personality, CookTek's Induction Wok would win for its grace, its style, its dependability, flexibility, and most of all, its fun. **This is one piece of equipment you want with you wherever you go.**

griddle



ENVISION YOUR IDEA OF THE PERFECT COOK



This may just be the best griddle ever. If you're wondering how we came to this conclusion, you may want to consider its ingenuity. Offering near-perfect uniform heating and precise, consistent temperature control, our griddle performs regardless of the order size. It also boasts near-instant recovery of the solid-state and digital control with 5 degree increment temperature control. An efficient grease trap was also at the top of our list, not to mention a griddle that's easy to clean. Also, our MagnaWave™ technology gives us an advantage never seen before in electric griddles – the ability to evenly heat the griddle surface without embedding an element within the griddle top. A fast heat up time and lasting endurance will surely turn this griddle into your most dependable cook in the kitchen. And since it's available in several sizes depending on your operation's needs, you can rest assured we've got your kitchen covered.

Your perfect cook is our griddle.



FaHeater™

JUST SECONDS TO SIZZLING!

If we promised that there was a product that could heat up even your most sizzling dishes in seconds, would you guess that it also emits virtually no ambient heat? CookTek is breaking new ground with its FaHeater, a product designed specifically for easy rotation of skillet platters while improving your kitchen operations.

We have built the safest, cleanest, and most energy efficient solution to your skillet needs. If it's power you're after, this is your product.

Life just got a lot easier.



flashpak™

THE FLASHPAK™ PTDS.
DELIVERY WAS NEVER THIS HEATED.

Fast. Cordless. Easy-to-Use.



"The fact that CookTek found a way to make a Cordless Pizza Delivery System with no electronics whatsoever in the pizza bag is amazing. We've tried other systems with cords and they simply were not reliable and took far too long to charge. CookTek gave us speed, reliability, effortless operational implementation and driver compliance. Complaints about cold pizza are history!"

TERRY NEWMAN
Owner/Operator
Papa John's Pizza

When we introduced our FlashPak™ Pizza Thermal Delivery System (PTDS), we revolutionized the pizza delivery marketplace. Allowing our customers to reach their customers in areas and in ways like never before, CookTek's FlashPak PTDS provided incredible freedom from cold pizza complaints. Even today we continue to help deliver hot pizzas and steady profits to our customers worldwide. And while several imitations have since surfaced to try and mimic the success of our simple, fast and remarkable system, the old credo of what may *look* similar may not actually *be* so, applies. **Consider us flattered.**



1. VaporVent™ bag and FlashPak™ Disc
2. One suggested installation configuration
3. The FlashPak™ Disc is so durable, it can be run over by a vehicle without suffering damage
4. Three 14" pizzas or two 16" pizzas can fit into CookTek's VaporVent bag
5. The CookTek FlashPak™ System
6. Simple to use



universal thermal delivery system

HEATED DELIVERY IS SO HOT, IT'S EXPANDED OUR BAG!



Global Warming takes on new meaning with CookTek's Universal Thermal Delivery System. Whatever type of cuisine you offer, whether it's chicken, Chinese food, or anything in between, we can fit it in our bag and keep it hot according to your specifications. Keeping your unique operation in mind, we have included our SmarTag™ technology, making different holding temperatures possible for the bag. We have solved humidity-level, food quality, temperature, and ease-of-operation challenges for a number of high profile foodservice retailers. Whatever the holding temperature, SmarTag™ gives you the power of customization. We have a solution for you – hot delivery no matter what corner of the globe you're in. You and your customers will notice a world of difference.



SMARTAG™ TECHNOLOGY

Another one of our 'smart' technologies? You bet! We've given radio frequency identification a home at CookTek. RFID plays an important role in our products, providing instant, two-way, wireless communication between our appliances and the objects they're heating. Our brand of RFID – SmarTag™ - allows the tag that is embedded in the object being heated to wirelessly communicate its exact temperature back to the appliance. The appliance instantly and automatically adjusts itself to hold the object at whatever temperature desired. The appliance is smart enough to know what object you've placed on top of it and even read pre-programmed cooking recipes from the tag. Whether it's your chafing dish, stock pot or delivery system, SmarTag™ is always monitoring your food quality and sharing the data with you on an easy to read LCD screen. Simple, Precise, Automatic, Smart. That's SmarTag™ Technology. **What will you do with your time?**

"Business is good, the Universe is expanding."

TONY FOLLARI
Comedian

heated meal delivery system

THE HOTTEST DELIVERY AROUND!



Finally, a simple solution to an age-old problem. Your plated meal delivery has never been this heated – or this fast. You may have heard of it referred to as the Hotel FlashPak™, but this product truly does so much more. We don't have to tell you how important quality control is to your operations; you already know what it means to satisfy your customers. Catering, assisted-living meals, room service or satellite kiosks, we've developed a system to bring you bottom line results. And with our SmarTag™ technology (p.9) you can't go wrong.

Go ahead, deliver with confidence.



induction buffet system

BLOW OFF SOME STEAM

Like no other warming system, our Induction Buffet system provides the accuracy and flexibility needed to run your dining room. We understand the ever-changing environment of your business, and have tailored our product to be the most adaptable system you will find. Whether it's cream sauce or curly fries, we have engineered our system to incorporate separate, specific holding temperatures, thanks to our SmarTag™ technology (p.9).



This system stems from our Apogee line, bringing you the latest in enhanced communication. Our capacitive touch feature provides optimum control for specific temperature-holding settings. Our easy to read LCD display shares the exact temperature programmed, and the temperature in progress. All of this without the use of hot water pans, sterno flame, or any other operationally ineffective systems. Give steam a rest.

Imagine the Possibilities.

IF WE BUILD IT, THEY WILL COME.
WHAT THEY WISH, WE WILL BUILD.

If history repeats itself, CookTek remains poised to lead customers to new dimensions in cooking, serving and delivering food, again and again. We aim to make progress more quickly in directions already present, or by creating destinations that don't yet exist. CookTek has made, and continues to make, advancements in areas that surprise even us.

custom(er) solutions



Our customers often bring about these developments by asking us one of two questions: "What if?" or, "Can you help us?" What if we were to develop something to make this easier? That faster? All of what occurs here, more efficient? Or, we need something that doesn't quite exist right now; can CookTek create it?

The answer to all of these questions is, yes. Of course! Gladly. And we work with you every step of the way to ensure a final solution that not only fulfills your operational challenges, but exceeds everyone's expectations, and ultimately keeps your customers coming back for more.

CookTek turns hits into home runs.

IT IS SAID THAT WE BECOME WHAT WE DO.

We are a company young in years but mature in experience. Foodservice industry artists of a different kind, we have expertly created our own proprietary induction technology from scratch. We compete with ourselves to win in the laboratory, in the kitchen and in the marketplace. And we not only work quickly, we dream quickly.



“Work is an essential part of being alive. Your work is your identity. It tells you who you are...There’s such a joy in doing work well.”

KAY STEPKIN, U.S. BAKER

At CookTek, we think, we test, debate, discuss, brainstorm, observe, obsess, discard, embrace, build, tear down, refine, re-do, and even step back to laugh with one another now and then. And come back to work the next day and start all over again.

What does this make us? Perfectionists, perhaps. Committed, no doubt. But when it’s all said and done, this attention to detail and passion for innovating is what make us the worldwide experts in induction cooking, heating and holding.

We change the way the world cooks, serves and delivers food.



Power Tools for Chefs™

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To find a CookTek representative in your area
of the world, please contact us directly, or visit
our website.

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Made in the USA