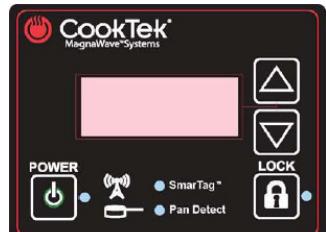


Product	MB06____-U	Quantity	Item #
	 		Four preset temps as standard: 150°F, 160°F, 175°, 190°F or 65°C / 70°C / 80°C / 85°C Nine settings from 80°F to 190°F (30°C – 85°C) accessible via simple keypad based program mode. Indicators to confirm presence of pan and wireless link status. Keypad lockout. Simple up / down arrow-key scrolling.

Standard Features

- Under countertop design, aluminum housing, heavy duty, energy efficient electronics. High impact commercial grade tempered glass.
- Mounts underneath counter-top on track system. 18" (457mm) length supplied. Available in extra 4' (1.2m) sections. Units can be re-positioned along extended track to suit specific service needs.
- Units work in conjunction with CookTek™ Magneeto™ 2 "trivet" (patent pending) – a temperature sensor, communicator and locator which allows heating of induction compatible dishes through standard countertops (20mm or 30mm / 3/4" or 1-1/4) e.g. granite. (Call or see website for other approved materials.)
- Temperature selected via control panel. Alternatively, each Magneeto™ 2 can be programmed via keypad to preset a temperature for automatic control.
- Automatic Pan detection allows instant energy transmission to the pan.
- Maximum temperature limit prevents damage to chafers and food spoilage. Also keeps operations within ventilation code.
- 6 ft (1.8m) cable to remote control box. Standard Cat 5e or Cat 6 connector cable from unit to control box.

- MB061-U: 650W at 130VAC – (3 units per 15 A circuit (4 per 20 A).
- MB062-U: 650W at 240VAC – (5 per 15A circuit).
- Works with standard induction compatible chafing dishes.
- Lock feature prevents unwanted setting changes
- Fifteen segment, four digit red LED temp. display
- Four LED indicators (Heating / At Temp / Power / Lock)
- One year limited warranty.
- Made in the USA.

Specifications

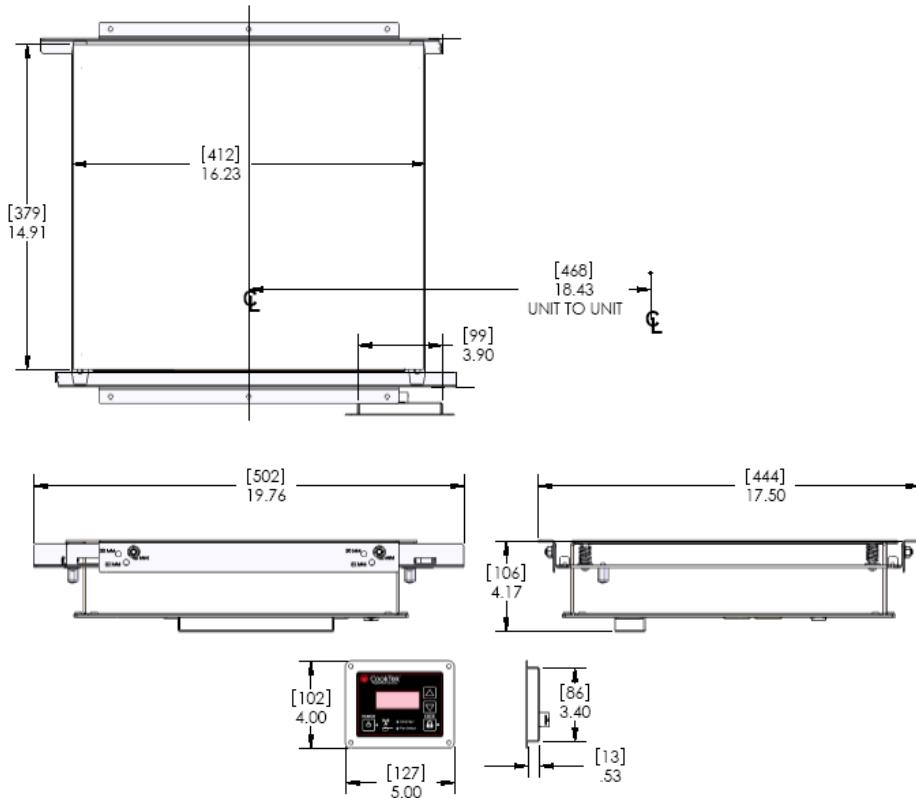
Shall be a CookTek under counter induction Buffet, Model MB06____-U with a total kW rating of 0.65kW.

Unit shall be manufactured in the United States and constructed of an aluminum housing and polycarbonate top.

Unit shall be built with an auto shut-off feature to prevent overheating, offer self-diagnostics, and have a pan-maximizer feature to ensure maximum heating of any induction compatible pan.

Unit shall operate on _____ power with integral _____ cord and plug (supplied).





Special notes: buffet pan size of 8" (203mm) minimum / 12" (305mm) maximum required. Hot pans should be placed on the Magneeto™ 2 "trivet", to protect the counter-top surface. Very hot pans - over 212°F (100°C) must not be placed on either countertop or Magneeto™ 2 "trivet". Allow cooling from cooking temperatures first. CookTek can test a sample of any counter-top material not yet listed as approved.

Specifications

Model number	MB061-U	MB062-U
Power requirements	100 – 130VAC 1Ph	200 – 240VAC 1Ph
Power consumption	650W (max rating)	650W (max rating)
Voltage	100 – 130VAC 50/60Hz	200 – 240VAC 50/60Hz
Amperage	5A (max)	2.7A (max)
Power range	100 – 650W	100 – 650W
Temperature range	80°F – 190°F / 30°C – 85°C	80°F – 190°F / 30°C – 85°C
Dimensions (inches)	15" x 15" x 3.35"	15" x 15" x 3.35"
Dimensions (mm)	381 x 381 x 85	381 x 381 x 85
Weight	15 lbs. / 6.8Kg	15 lbs. / 6.8Kg
Packaged weight	20 lbs. / 9Kg	20 lbs. / 9Kg
Packaging dimensions (inches)	20" x 20" x 9"	20" x 20" x 9"
Packaging dimensions (mm)	508 x 508 x 229	508 x 508 x 229
Power cord length	6ft / 1.82m	6ft / 1.82m
Plug type	NEMA 5-15P	Country Specific
Remote control box cord length	6ft / 1.82m	6ft / 1.82m
Warranty	12 months limited parts and labor	12 months limited parts and labor

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