



Simply Elegant

Induction Buffet Warmers



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CookTek® Buffet Warmers

CookTek®'s induction buffet warming systems provide holding accuracy and flexibility, unthinkable with other technologies or other brand induction equipment. How so? CookTek®'s innovation and embedded technical wizardry, carefully thought out and applied to demanding real-world situations. Part of the Incogneeto™ system alone boasts a staggering 27 patent claims.

CookTek® offers glass topped drop-in units or an amazing under counter system, designed to work through stone. It's so unobtrusive, we call it the Incogneeto™.

650 Watt Drop-In Glass Top Induction Buffet



Above: Three units shown mounted in third-party cabinet

Left: MB06x-D unit pictured

Enough power to maintain buffet holding temperatures, yet allow for up to three units per 100-120VAC 15A circuit, four units per 20A circuit, or five units per 200-240VAC 15A circuit. Units come programmed with four preset temperatures - 150, 160, 175, 190°F / 65, 70, 80, 90°C. Eleven additional preset temperatures can be accessed through simple keypad function.

Tempered glass tops are plain black (no logo, etc.) in order to be as unobtrusive as possible.

The electronics within the unit emit very little heat, so that the design allows for no cooling fan. As a result, they run silently - important in a buffet dining setting.

MB06x-D units are 15" square (381mm).

*Available MB06x-S units are designed to be dimensionally identical to competitor's unit - 13.38" x 12.63" (339 x 321mm) - for easy substitution or replacement.

Incogneeto™



Truly amazing! See a stone counter-top magically become a heated buffet table.

The CookTek® Incogneeto™ induction buffet warmer is designed to be installed directly underneath standard granite counter-tops 3/4" - 1 1/4" (20-30mm thick).

No holes, no cutting, and no drilling required. The unit is mounted on a rail system, which is attached to narrow plywood strips affixed to the underside of the counter-top.



The key to the system is the patent pending Magneeto™ 2. This trivet-like device is used on the upper surface of the counter-top to locate the induction heat zone. A flashing red LED indicates proper placement.

The unit offers a number of temperature selections from a range of 85-190°F / 30-88°C. Any induction compatible dish (of suitable diameter) can be used on top of the Magneeto™ 2. Use beautiful enamel cast ironware or traditional chafing dishes to create the right ambiance for your guests' buffet dining experience.

The counter-top itself is not heated as long as it contains no magnetic material. To date, CookTek® has approved the use of its system with natural granite and a number of engineered stone products (list available online). We will gladly evaluate samples of other materials.



Above: Incogneeto™ units mounted into third party cabinet.

Left: Incogneeto™ unit with control box



Magneeto™ 2



MB06x-U control box

Accessories

CookTek® offers a line of highly attractive, complementary chafing dishes, with inserts available in stainless steel or porcelain.

