

## UNIVERSAL THERMAL DELIVERY SYSTEM



# flashpak™

DELIVERY WAS NEVER THIS HEATED.

The challenge in keeping your customers' food hot and fresh en route from the kitchen to delivery is one in which many foodservice operations face.

The Universal Thermal Delivery System was designed to keep prepared foods hot at higher safe food holding temperatures, and for longer. This unique heat source and charger system uses our combined proprietary MagnaWave™ and patented FlashPak™ technologies. The system consists of a charger, disc, and delivery bag. This system is far more efficient than other conventional heating and holding methods and provides flexibility to the user. No energy is used when there is no load present. Bags can be specified with different holding temperatures and come in multiple sizes. This system is perfect for bulk food delivery and any other application for holding and transporting hot food.

Whether it's pizza, burgers, chicken, room service delivery, you name it - we develop a solution for it. CookTek has solved temperature, humidity-level, food quality and ease-of-operation challenges for a number of high-profile foodservice retailers. The Universal Thermal Delivery System was developed as a solution for effective heated delivery applications. CookTek is proud to be an element in your recipe for success.



**CookTek®**  
MagnaWave™ Systems

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## FlashPak™ Disc

The FlashPak™ disc is square and fits into the locator tray. The disc, constructed of a Heat Retentive material, contains SmarTag™ technology. This allows for automatic temperature control and lightening-fast heating of the disc



## MagnaWave™ Universal Charger

SmarTag™ technology allows for precise temperature control and a fast charge time of the FlashPak™ disc. It also provides instant, two-way communication between the disc and charger, giving the user immediate updates and feedback. Combined with CookTek's MagnaWave™ induction technology, the Universal Thermal Delivery System is a smart and efficient means of heated delivery.

### FAST

Quickly heats disc in less than 5 minutes. Reheats in less than 90 seconds (average). Does not let food cool and maintains average air temperature of 145°F.

### EASY

User friendly membrane panel and lighted displays are easy to understand and operate. Easy to implement with no pellet cord, no maintenance or extra labor steps. Bag and pellet are lightweight at 5 lbs. Bags can be specified with different holding temperatures

### SMART

SmarTag™ technology monitors vital components multiple times per second to check for overheating, power supply problems or any other errors. No energy use when load is not present.

### SAFE

Charger manufactured and designed specifically for the commercial foodservice environment. Charger does not emit any heat on the locator surface.



## CookTek

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