

| Product Name | Apogee Counter-top Double Burner Cooktop | Quantity |  | Item # |  |
|--------------|--|----------|--|--------|--|
|--------------|--|----------|--|--------|--|



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



## Standard Features

- Portable tabletop design with stainless steel housing, heavy duty electronic components, and high impact, thick, glass-ceramic top engineered for use in commercial kitchens
- Each induction burner has its own separate controls for independent operation and functionality
- Pan Maximizer feature achieves maximum heating of any induction compatible pan
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Cooktop shuts off and displays error codes enabling user to diagnose and correct minor problems
- LCD display panel and capacitive touch for precise user feedback and operation
- Built in cooking timer
- Temperature control allows for 100 precise temperature and power cook settings
- 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
- Integral grease filter and air baffle to ensure cleaner and cooler air intake
- Sloped front panel allows for easy viewing and operation
- Easy to clean front surface and glass-ceramic top
- Integral cooling fan keeps internal electronics cool

- Available in 5000 or 7000 watts (200-240VAC) -- 2500 or 3500 watts per burner
- One year limited warranty
- Made in the USA\*

## Specifications

Shall be a CookTek counter-top double burner cooktop, model \_\_\_\_\_ with a total kW rating of \_\_\_\_\_.

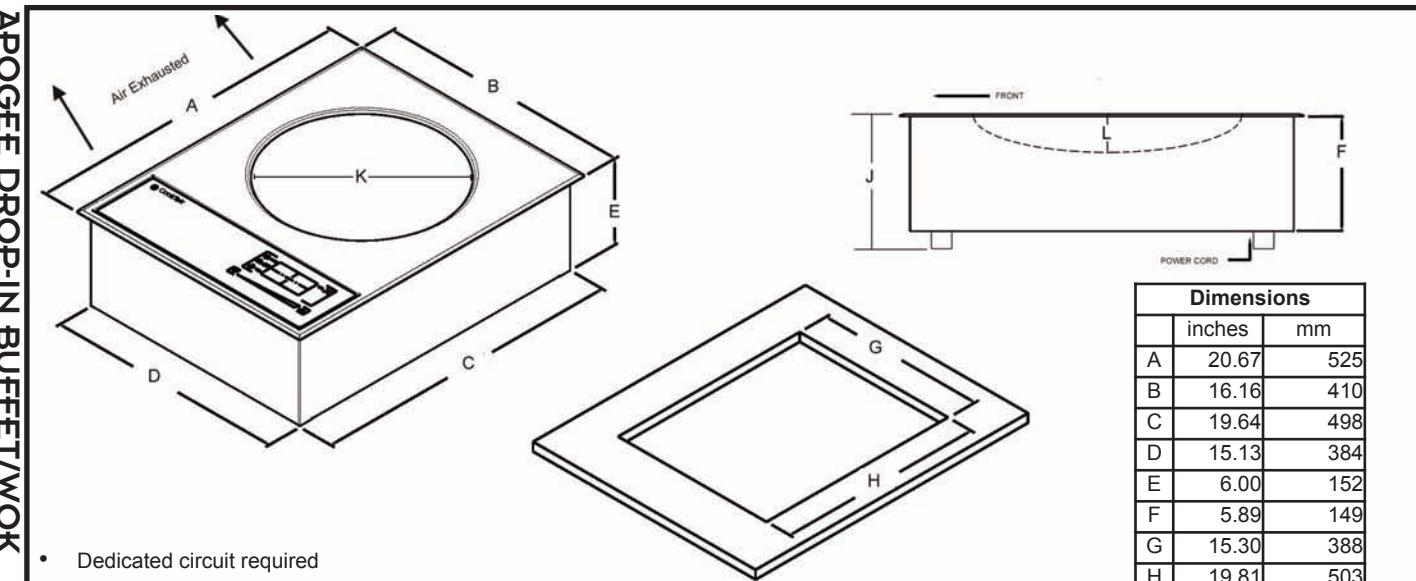
Unit shall be manufactured in the United States and constructed of a stainless steel housing and a high impact, thick, glass-ceramic top.

Unit shall be equipped with built in microprocessor with 100 precise power and temperature settings, 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 LCD display panel and capacitive touch for precise user feedback.

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

\*of USA and imported parts



- Dedicated circuit required
- Requires 70 CFM (2.0m³/min) free air flow with adequate enclosure venting and maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for front, sides, and rear, 6" (152mm) below



| Dimensions |        |     |
|------------|--------|-----|
|            | inches | mm  |
| A          | 20.67  | 525 |
| B          | 16.16  | 410 |
| C          | 19.64  | 498 |
| D          | 15.13  | 384 |
| E          | 6.00   | 152 |
| F          | 5.89   | 149 |
| G          | 15.30  | 388 |
| H          | 19.81  | 503 |
| J          | 6.89   | 175 |
| K          | 11.75  | 298 |
| L          | 2.00   | 50  |

### Specifications

| Model Number                   | MBW2500G                          | MBW3000G             | MBW3500G             |
|--------------------------------|-----------------------------------|----------------------|----------------------|
| Power Requirements             | 200-240VAC, 1Ph                   | 200-240VAC, 1Ph      | 200-240VAC, 1Ph      |
| Power Consumption              | 2500W (max)                       | 3000W (max)          | 3500W (max)          |
| BTU Comparison                 | 22,000 BTU                        | 26,000 BTU           | 31,000 BTU           |
| Voltage                        | 200-240VAC, 50/60 Hz              | 200-240VAC, 50/60 Hz | 200-240VAC, 50/60 Hz |
| Amperage                       | 12A (max)                         | 14A (max)            | 16A (max)            |
| Power Range                    | 100-2500W                         | 100-3000W            | 100-3500W            |
| Temperature Range              | 85-500°F / 30-260°C               | 85-500°F / 30-260°C  | 85-500°F / 30-260°C  |
| Dimensions (in)                | 20.67" x 16.16" x 6"              | 20.67" x 16.16" x 6" | 20.67" x 16.16" x 6" |
| Dimensions (mm)                | 525 x 410 x 152                   | 525 x 410 x 152      | 525 x 410 x 152      |
| Cutout Dimensions (in)         | 15.30" x 19.81"                   | 15.30" x 19.81"      | 15.30" x 19.81"      |
| Cutout Dimensions (mm)         | 388 x 503                         | 388 x 503            | 388 x 503            |
| Weight                         | 20 lbs / 9.1 kg                   | 20 lbs / 9.1 kg      | 20 lbs / 9.1 kg      |
| Packaged Weight                | 23 lbs / 10.4 kg                  | 23 lbs / 10.4 kg     | 23 lbs / 10.4 kg     |
| Packaged Dimensions (in)       | 24" x 18" x 10"                   | 24" x 18" x 10"      | 24" x 18" x 10"      |
| Packaged Dimensions (mm)       | 609 x 457 x 254                   | 609 x 457 x 254      | 609 x 457 x 254      |
| Power Cord Length              | 6 ft / 1.8 m                      | 6 ft / 1.8 m         | 6 ft / 1.8 m         |
| Plug Type                      | Country Specific                  | Country Specific     | Country Specific     |
| Remote Control Box Cord Length | 6 ft / 1.8 m                      | 6 ft / 1.8 m         | 6 ft / 1.8 m         |
| Warranty                       | 12 months limited parts and labor |                      |                      |

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.