



Induction Woks



Power Tools For Chefs™

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CookTek® Induction Wok Cooking

Power, efficiency, speed and control.

The classic CookTek® induction woks offer outstanding performance and value for the money. Designed and built in the USA to survive and thrive in the world's toughest commercial foodservice operating environments. All woks feature beautiful, yet durable, Ceran™ glass bowls.

Induction heats the pan directly, so no delays. The result? *Faster than gas*, yet *more* responsive and *more* precise.

“Heritage” units feature a simple, traditional control knob and display, while “Apogee™” units offer more refinement and sophistication.



Counter-top version

*Optional 14" wok pan
sold as an accessory*

Power Options

100-120VAC / 1800W
200-240VAC / 2500W
200-240VAC / 3000W
200-240VAC / 3500W



Drop-in unit without pan

“Heritage” Models

Available in counter-top or drop-in models

Available in 1800, 2500, 3000, and 3500 watts

100-120VAC and 200-240VAC

Worldwide plug options for 200-240VAC models

0-20 Power settings

Simple, familiar-feel control via single rotary knob

Crisp, clean red LED display shows power level



Ceran™ is a registered trademark of Schott AG

Apogee™ Models

CookTek®'s state of the art Apogee™ series offer enhancements such as finer resolution control via 0-100 power settings, an intuitive touch-sensitive control panel, and a digital timer (with alarm only or automatic power-off functionality).

The front panel is made of smooth, easy to clean wipe down tempered glass - no knobs or buttons to lose or break. Beautiful, bright, black and white backlit LCD information center display shows power setting, timer (when in use), plus a pan indicator to confirm that an induction compatible pan is present.



Available in counter-top or drop-in models

Same power options as "Heritage" range

0-100 Power settings

Intuitive touch sensitive control panel

Bright, backlit LCD cooking information display

Benefits of Cooking with Induction

Faster - induction heats the pan, not the air or the unit itself

Safer - no flames, hot coil, or other radiant heat source

Cleaner - because the surface remains cool, spills don't burn on

Cooler - no flame or radiant heat means a cooler cooking environment

Cheaper - CookTek® induction is 95% efficient. Heat the food, not the kitchen!





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