

Product Name	Pizza Thermal Delivery System	Quantity		Item #	
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PIZZA THERMAL DELIVERY SYSTEM

### Standard Features

- Initial charge in 2.5 minutes or less
- Recharges in 60 seconds (avg.)
- No-leak, solid-to-solid phase change material keeps pizzas hot for up to a 45 minute delivery
- Lightweight pellet and bag weigh 3.7 lbs/1.7 kg
- Extremely easy to implement with no delivery bag cord, no maintenance, and no extra labor steps
- Charger does not produce any heat on the locator surface
- Charger performs self-diagnostic features and alerts user in the event of an error
- User-friendly membrane panel and lighted displays are easy to understand and operate
- Charger manufactured and designed to handle exposure to flour, dust, oil, grease, and various other food substances found in food establishments
- Charger unit manufactured and designed to operate on a standard countertop or “dropped-in” to a custom shelving unit
- Charger operates on a single phase, 8A, 240V dedicated circuit
- Three year limited warranty on the charger only
- Made in the USA\*

### Specifications

Shall be a CookTek Induction Pizza Thermal Delivery System, model \_\_\_\_\_ with a total kW rating of \_\_\_\_\_.

Unit shall come with a powder-coated steel housing, polycarbonate locator tray and membrane panel.

Unit shall be a high power induction heating system intended for the rapid thermal charging of a proprietary heat retaining pellet contained in a CookTek approved insulated delivery bag.

Pellet shall be engineered to provide heat to the delivery bag in combination with up to three boxed pizzas, for up to a 45 minute delivery, in a manner that will maintain a delivery temperature of over 155°F/68°C.

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

NOTE: Pizza Thermal Delivery System must be used in conjunction with CookTek approved VaporVent™ pizza bags and FlashPak™ pizza discs.

\*of USA and imported parts

PTDS200

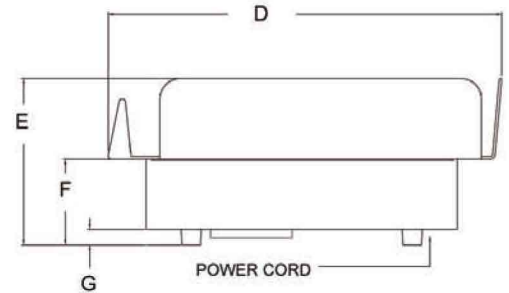
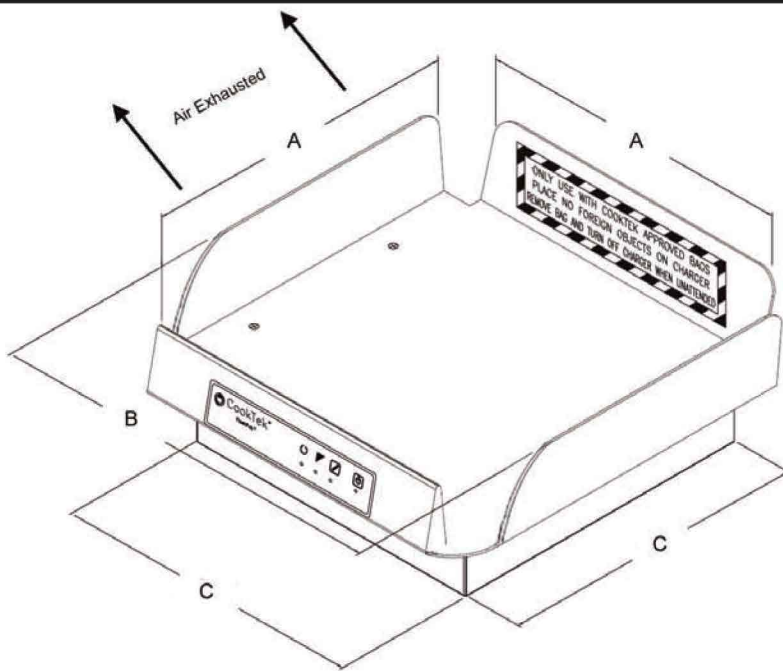


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Complete Project Solutions™



Dimensions		
	inches	mm
A	16.25	412
B	20.19	512
C	15.50	393
D	21.63	549
E	8.55	217
F	4.55	115
G	1.00	25

- Dedicated circuit required
- Requires maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for front, sides, and rear, 6" (152mm) below when mounted in custom shelving unit



## Specifications

Model Number	PTDS200
Power Requirements	208-240VAC, 1Ph
Power Consumption	600-1800W
Voltage	208-240VAC, 50/60 Hz
Amperage	8A (max)
Base Dimensions (in)	15.5" x 15.5" x 4.55"
Base Dimensions (mm)	393 x 393 x 115
Dimensions w/bag locator (in)	21.63" x 20.19" x 8.55"
Dimensions w/bag locator (mm)	549 x 512 x 217
Weight	19 lbs / 8.6 kg
Packaged Weight	23.3 lbs / 10.6 kg
Packaged Dimensions (in)	24" x 23" x 13"
Packaged Dimensions (mm)	609 x 584 x 330
Power Cord Length	6 ft / 1.8 m
Plug Type	Country Specific
Warranty	36 months limited parts and labor (charger only)

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.