

Product Name	11" and 14" SinAqua™ (Round)	Quantity		Item #	
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Note: Designed to be used only with CookTek®'s round pans, models RNDPAN11 and RNDPAN14



Standard Features

- Drop-in round design, aluminum housing, heavy duty energy efficient electronics, high-impact, easy to clean polycarbonate top, stainless steel top ring for locating pan and providing finished look. Available in two sizes, 11" and 14." Be sure to select correct pan size for your unit
- Designed to be used only with CookTek®'s round pans, models RNDPAN11 and RNDPAN14
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Induction unit shuts off and displays error codes enabling user to diagnose and correct minor problems
- Automatic pan detection allows for instant energy transmission to pan, and almost no energy consumption when pan is not present
- Spring-loaded sealed temperature sensor to ensure reliable temperature measurement
- Maximum temperature limit prevents damage to food pans, keeps food in the "safe zone," and keeps operations within ventilation code
- Four standard temperature settings - 150, 160, 175, 190°F/ 65, 70, 80, 90°C
- Integral automatic timer commences when pan is inserted into the well. Hold time is user selectable. Display flashes when hold time has expired. Timer can be turned on or off
- Red LED display for precise user control and feedback
- Maximum temperature prevents damage to pans and/or unit
- Can use three 100-120VAC units on a 15 amp circuit or four on a 20 amp circuit, and five 200-240V on a 15 amp circuit
- Standard Cat 5e or Cat 6 patch cables from unit to control boxes are included (any replacement cables MUST BE SHEILDDED type)
- Lock feature prevents unwanted setting changes
- LED annunciators for "Heating" and "At Temp"
- One-year limited warranty
- Made in the USA*

Specifications

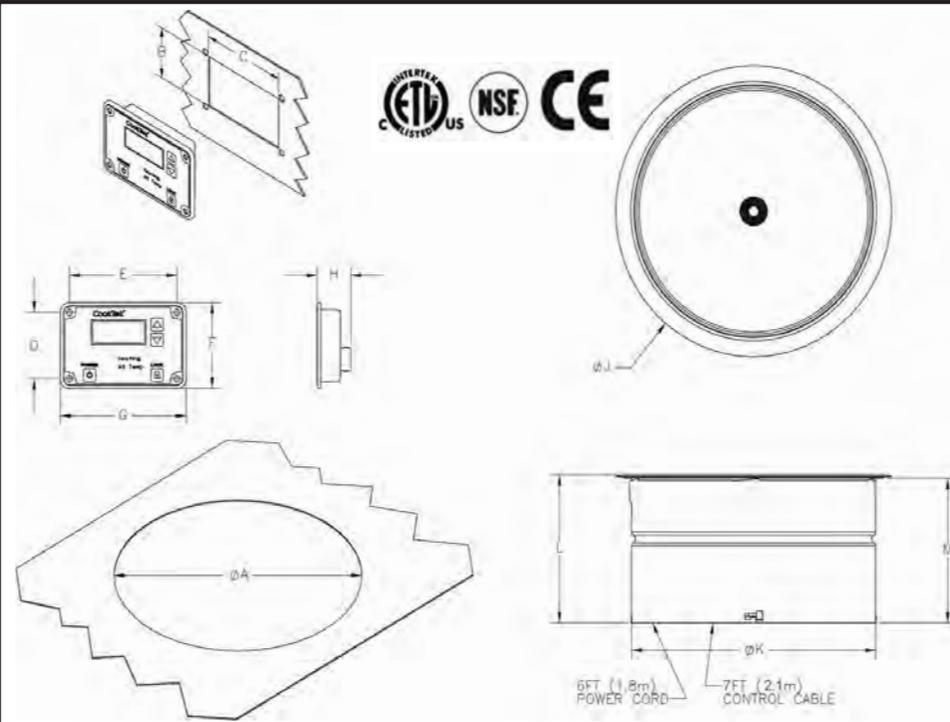
Shall be a CookTek® round drop-in, induction food warmer well unit, model _____ with a total kW rating of 0.65 kW.

Unit shall be manufactured in the United States and constructed of an aluminum housing and a high-impact polycarbonate top.

Unit shall be built with an auto shut-off feature to prevent overheating, offer self-diagnostics, and have a pan maximizer feature to ensure maximum heating of any induction compatible pan.

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

*of USA and imported parts

Cooling clearance: 2" (55mm)
for sides, 6" (152mm) below


Dimensions				
	IHW06x-10		IHW06x-13	
	inches	mm	inches	mm
A	11.25	286	14.75	375
B	2.25	57	2.25	57
C	2.90	74	2.90	74
D	1.91	49	1.91	49
E	3.26	83	3.26	83
F	2.46	62	2.46	62
G	3.81	97	3.81	97
H	1.02	26	1.02	26
J	12.52	318	16.02	407
K	11.10	282	14.60	371
L	6.37	162	7.56	192
M	6.23	158	7.42	188

Specifications

Model Number	IDW650S	IDW652S	IDW650L	IDW652L
Power Requirements	100-120VAC, 1Ph	208-240VAC, 1Ph	100-120VAC, 1Ph	208-240VAC, 1Ph
Power Consumption	650W (max)	650W (max)	650W (max)	650W (max)
Voltage	100-120VAC, 50/60 Hz	208-240VAC, 50/60Hz	100-120VAC	208-240VAC, 50/60Hz
Amperage	5A (max)	2.7A (max)	5A (max)	2.7A (max)
Power Range	100-650W	100-650W	100-650W	100-650W
Preset Temperatures (of bottom of pan)	150, 160, 175, 190°F / 65, 70, 80, 90°C	150, 160, 175, 190°F / 65, 70, 80, 90°C	150, 160, 175, 190°F / 65, 70, 80, 90°C	150, 160, 175, 190°F / 65, 70, 80, 90°C
Dimensions (in)	12.52" x 6.37"	12.52" x 6.37"	16.02" x 7.56"	16.02" x 7.56"
Dimensions (mm)	318 x 162	318 x 162	407 x 192	407 x 192
Cutout Dimensions (in)	11.25"	11.25"	14.75"	14.75"
Cutout Dimensions (mm)	286	286	375	375
Weight	8.25 lbs / 3.7 kg	8.25 lbs / 3.7 kg	9.75 lbs / 4.4 kg	9.75 lbs / 4.4 kg
Packaged Weight	13 lbs / 5.9 kg	13 lbs / 5.9 kg	17 lbs / 7.7 kg	17 lbs / 7.7 kg
Packaged Dimensions (in)	20" x 20" x 9"	20" x 20" x 9"	23" x 20" x 13"	23" x 20" x 13"
Packaged Dimensions (mm)	508 x 508 x 229	508 x 508 x 229	584 x 508 x 330	584 x 508 x 330
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 5-15P	NEMA 6-20P US/Canada, country specific elsewhere	NEMA 5-15P	NEMA 6-20P US/ Canada, country specific elsewhere
Warranty	12-month limited parts and labor in US/Canada only - see statement for details			

Note: Ambient air should not exceed 50°C/122°F. 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.