CookTek®

Product Name

Pizza Thermal Delivery System

Quantity

Item #





Agency listings for chargers only. Bags and pellets not listed

Standard Features

- Designed for 16" (40cm) large pizzas
- Complete system is comprised of an PTDS charger, plus a number of bags (typically 5-10), plus an equal number of pellets
- Pellet is inserted semi-permanently in a bag (removed for bag cleaning/replacement)
- Bag is heated by placing on the PTDS charger
- Bag will hold three pizzas
- Bags and pellets sold separately
- Initial charge in 2.5 minutes or less
- Recharges in 60 seconds (avg.)
- No-leak, solid-to-solid phase change pellet 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, 15A, 120V or a a single phase, 8A, 240V dedicated circuit, dependent on model
- 240V unit not available in US/Canada
- Three year limited warranty on the charger in US and Canada only - see statement for details
- 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.

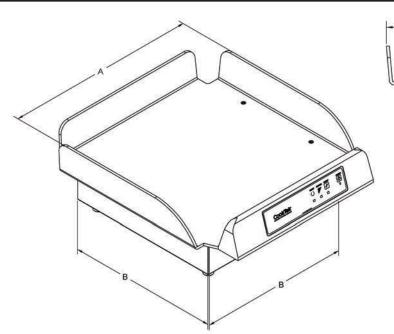
Unit shall be a high power induction heating system indended for the rapid thermal charging of a proprietary heat retaining pellet contained in a CookTek approved insulated delivery bag.

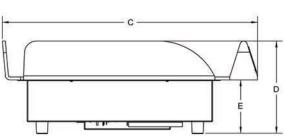
Pellet shall be engineered to provide heat to the delivery bag in combination with up to three boxed pizzas, for up to a 45 minute delivery, in a manner that will maintain a delivery temperature of over 155°F/68°C.

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





Dimensions			
	inches	mm	
Α	20.19	512	
В	15.50	393	
С	21.63	549	
D	8.55	217	
Е	4.55	115	

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

US NOT
Certified NSF
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only. Bags and pellets not listed.

Specifications Specification Specificati		
Model Number	PTDS100	PTDS200
Power Requirements	100-120VAC, 1Ph	208-240VAC, 1Ph
Power Consumption	600-1800W	600-1800W
Voltage	100-120VAC, 50/60 Hz	208-240VAC, 50/60 Hz
Amperage	15A (max)	8A (max)
Base Dimensions (in)	15.5" x 15.5" x 4.55"	15.5" x 15.5" x 4.55"
Base Dimensions (mm)	393 x 393 x 115	393 x 393 x 115
Dimensions w/bag locator (in)	21.63" x 20.19" x 8.55"	21.63" x 20.19" x 8.55"
Dimensions w/bag locator (mm)	549 x 512 x 217	549 x 512 x 217
Weight	19 lbs / 8.6 kg	19 lbs / 8.6 kg
Packaged Weight	23.3 lbs / 10.6 kg	23.3 lbs / 10.6 kg
Packaged Dimensions (in)	24" x 23" x 13"	24" x 23" x 13"
Packaged Dimensions (mm)	609 x 584 x 330	609 x 584 x 330
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 5-15P	Country Specific
Warranty	36 months limited parts and labor (charger only)	contact distributor for warranty details
Note: Ambient air should not exceed 50°C/122°E De-	digated airquit required. Many local codes exist, and it is the Owner and Installe	or's reanancibility to comply with those codes. CookTok

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.

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