

## Why Induction?

**State-of-the-art, induction warming raises the bar in dining rooms.** Using electromagnets to heat only the holding pan, induction buffet systems deliver unparalleled control and efficiency to change the way you serve food forever.

**Induction warming works by channeling electro-magnetic energy.** A coil of copper wire in the induction element generates an alternating electrical current when plugged into a 120V or 220V electrical power source. The result is a dynamic, magnetic field that is completed when a conductive pan is placed on top of the heating element.

The magnetic field then induces an eddy current in the pan, which flows through the electrical resistance of the pot and instantly produces heat. The pan heats the contents with heat conduction.

With induction cooking, only the pan gets warm as a result of the electromagnetic field – the cooking surface itself never gets hot!

**Say goodbye to energy-draining, inconsistent buffet holding.**

It's time to welcome induction buffet systems into your dining room! For a cleaner, cooler, quieter environment, induction warming delivers unparalleled results.

From the ground up, CookTek's professional-grade, induction buffet warmers are design, engineered, manufactured and supported to withstand everything commercial food service can throw at them. Contact us to learn more.

- ▶ **Consistent**, precise heat for higher-quality food, longer
- ▶ **Cooler** surfaces for a more comfortable dining room
- ▶ **Energy-efficiency** puts 95% of every energy dollar into the pan
- ▶ **Cleaner** equipment with easy wipe-downs
- ▶ **Quieter** operation without fans
- ▶ **Safer** than traditional water or electric buffets



## Contact CookTek



CookTek designs, engineers, manufactures and sells proprietary, cutting-edge induction cooktops and buffet systems. Our resources are exclusively allocated to producing innovative induction cooking solutions for food service.

With the 3-Year CookTek Warranty\*, we promise to engineer, build, sell and support the very best induction cooking technology, and thrive as your ultimate resource for reliable, durable, efficient induction cooktops.

Let the CookTek team help you make the future happen now.

### Contact CookTek

For more information about any product, or to place an order, contact an expert sales representative at CookTek.

**Visit** [CookTek.com](http://CookTek.com)  
**Call** **1-888-COOKTEK (266-5835)**  
**Email** [CustomerService@CookTek.com](mailto:CustomerService@CookTek.com)

CookTek is an American company, making products in our facilities in Chicago and shipping all over the world. Find us at 156 N. Jefferson St, Ste. 300, Chicago IL 60661.

\*Some 3-Year Warranty exclusions apply to products and locations outside of the USA



[COOKTEK.COM](http://COOKTEK.COM)

1-888-COOKTEK



## INDUCTION BUFFET AND FOOD WARMERS

Power tools for Chefs





# INDUCTION BUFFET & FOOD WARMERS



CookTek's revolutionary induction buffet systems and food warmers raise the bar for quality, consistency and efficiency. Sleek designs work with existing countertops for the ultimate in versatility and innovation.

## Revolutionize Food Service with Induction Buffet Warmers

“  
They're very energy efficient,  
which I'm extremely  
interested in for my  
bottom-line profitability

– Ted Sweetland,  
Owner Big City Soup

**Deliver the Ultimate in Quality!**  
Unobtrusive, versatile induction buffet systems serve food at the perfect temperature every time.

The result of 2 decades of research and development, CookTek's line of induction buffet warmers are designed to command respect from even the most discerning chefs. Each unit is engineered, manufactured and supported with meticulous care by our experts – cutting-edge technology tested in real-world environments.

**With complete control and consistency, every chef raises the bar with induction technology!**

- Precise, digital temperature control
- Unparalleled energy efficiency
- High-quality components
- Developed exclusively for professional chefs

*We know what pro chefs need, and deliver it with precision and power.*

## Incogneeto™

### Invisible, Under-Counter Induction Buffet Warmer

Transform a stone countertop into a buffet warmer with CookTek's innovative, invisible induction system. The ultimate in versatility and design!

**What looks like as an ordinary stone countertop, transforms to a buffet server with touch of a button.**

It starts with an effortless installation of the induction heating element under a natural or engineered stone countertop (3/4" – 1-1/4" thick). It's so easy and seamless, there's no need to drill a single hole with the mounted-rail system.


Then, a trivet-like device, called the Magneeto, is placed on the counter top, directly over the induction heating element. A LED light will flash to indicate the correct zone. This small, patent-pending piece holds the key to induction warming!

When an induction-compatible chafing dish is placed on the Magneeto trivet, it instantly warms up. Stainless steel and enamel cast ironware are both great choices. Quickly select the exact temperature on the digital control panel mounted on the cupboard. It even has a lock function to prevent unwanted temperature changes.

The stone countertop never gets hot, yet delivers food at the perfect temperature every time. Even when it's left unattended, food never gets too hot or too cold with an accuracy to 2-degrees.

When buffet serving is done, your countertop instantly cools down and can be used as any normal counter would.

**You'll be amazed at the simplicity and ingenuity of the Incogneeto, and so will your guests!**



**Incogneeto Induction Buffet is Invisible!**  
From under a stone countertop, the main unit activates the Magneeto trivet-device to warm an induction pan to a precise temperature.



## Silenzio

### Hold-Only Induction Buffet Warmer

Induction warmers maintain temperature longer, with no cooling fans and precise controls.

The silent, no-fan operation of the Silenzio buffet warmers create a more pleasant dining experience for guests. Diners focus on the food, not the kitchen equipment!

Induction technology, coupled with unique, thermally-stable design and low-voltage requirements, the **Silenzio eliminates the need for fans** to keep the heating element cool.


Easily dropping into a simple, round or square cut-out in any type of countertop, Silenzio warmers are easy to install.

Whether you have stone, stainless steel or a wood countertop, they fit right in and turn ordinary counter space into a buffet with the touch of a button!

Featuring solid black, high-quality tempered-glass tops, these **warmers blend in with their surroundings** and go un-noticed when not in use.

The digital control panel is easy to use and delivers the perfect precision temperature. It also features a lock button to avoid unwanted changes. It mounts in your counter with a simple, rectangular cut-out.

**Dining room guests enjoy meals at the perfect temperature every time, in a quiet environment with the innovative Silenzio.**



**Silenzio Induction Warmers Drop-In Anywhere**  
Energy efficient, quiet and quick, Silenzio buffet warmers are versatile and precise.

