



Owner's Manual

FOR THE COOKTEK THERMACUBE™ FOOD DELIVERY SYSTEM
MODELS TCS100 & TCS200*
PART NUMBERS: 609101, 6092XX



CAUTION: Read the instructions before using the equipment.

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*Delivery bags and natural convection trays sold separately.

For further information, call

800.90TURBO

or

+1 214.379.6000

Original Instructions

The information contained in this manual is important for the proper installation, use, maintenance, and repair of this equipment. Follow these procedures and instructions to help ensure satisfactory results and years of trouble-free service.

Errors – descriptive, typographic, or pictorial – are subject to correction. Specifications are subject to change without notice.

Please carefully read this manual and retain it for future reference.

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IMPORTANT SAFETY INSTRUCTIONS



WARNING: When operating this appliance, strictly adhere to the following safety precautions to reduce the risk of burns, electric shock, fire, injury, damage to appliance or property near appliance.

GENERAL SAFETY INFORMATION

- Read all instructions before using this appliance.
- This appliance must be grounded. Connect only to a properly grounded outlet. See “Grounding Instructions” on page ii and “Electrical Specifications” on page 4 of this manual. DO NOT use an extension cord.
- Install or locate this appliance only in accordance with the provided installation instructions on page 4 of this manual.
- Keep appliance away from person(s) with reduced physical, sensory, or mental capabilities unless supervised/instructed on how to properly use the appliance.
- Keep children 8 years and younger away from the appliance when in operation. Children 8 years and above may use the appliance with proper adult supervision. DO NOT allow children to clean or perform maintenance on this appliance without adult supervision. DO NOT allow children to play with this appliance.
- This product may only be serviced by an authorized service agent or by CookTek personnel. DO NOT attempt to open the unit or perform service of any kind. For service information, contact CookTek at +1 (214) 379-6000.
- DO NOT use the CookTek ThermaCube Food Delivery System for anything other than its intended use as described in this manual. This unit is designed to heat food and is not intended for laboratory or industrial use.
- DO NOT use the ThermaCube’s charger surface for storage purposes.
- Always unplug the appliance immediately after use and allow for cooling time if handling, transporting, or storing.
- DO NOT use any appliance that has a damaged cord or plug, or one that has malfunctioned or been damaged. Consult the warranty on page 10 and follow instructions for service.
- Use only CookTek-approved delivery bags and natural convection trays.
- DO NOT use any accessories or attachments that are not recommended by the manufacturer. Use of unapproved accessories may cause injuries and void the warranty.
- The ThermaCube charger top may get hot to the touch after hours of continuous use. Use caution when loading and unloading delivery bags.
- DO NOT place a delivery bag on the charger with food inside the delivery bag. Charging the delivery bag with food inside will prevent proper ventilation and will cause damage to the natural convection tray and the delivery bag.
- DO NOT let the power cord touch hot surfaces or hang over the edge of the counter. DO NOT move the ThermaCube charger when electric power is connected.
- Never immerse cords, plugs, or the appliance in water.
- To disconnect the appliance, press the POWER button and wait for the LED to no longer be illuminated. You may then remove the plug from the outlet.
- DO NOT place foreign objects on the charger, between the delivery bag and charger, or inside the delivery bag. Doing so may overheat and cause damage to the charger and/or delivery bag.
- DO NOT leave the appliance unattended while in use.

SAVE THESE INSTRUCTIONS

- Users wearing a pacemaker should consult their doctor or the pacemaker manufacturer prior to operating CookTek induction equipment. The electromagnetic field may interfere with the proper function of the pacemaker.
- The ThermaCube chargers and natural convection trays are intended for use with CookTek-designed and approved delivery bags only. DO NOT attempt to use unapproved or damaged delivery bags or natural convection trays.
- Turn off the ThermaCube charger after use.
- Keep the ThermaCube Food Delivery System away from metallic surfaces, gas and electric ranges, and open flames. DO NOT place in the oven. If the ambient air temperature is above 110°F (43.3°C), the unit may not function properly.
- Metallic objects such as kitchen utensils, knives, spoons, etc. should not be placed on top of the charger or in the delivery bag. Use caution when wearing rings, watches, and other metallic objects as they may get hot if placed near the charger's surface.
- DO NOT place aluminum foil or plastic objects on top of the ThermaCube charger.
- DO NOT use the ThermaCube Food Delivery System near a faucet, swimming pool, sink, or other areas where water can be found. Never store the unit upside down or in a non-climate controlled environment.
- DO NOT strike or damage the ThermaCube Food Delivery System. DO NOT put the unit in your luggage. Throwing or dropping the unit can damage the internal components or crack it, voiding your warranty. If the ThermaCube charger and/or natural convection tray becomes cracked, unplug the unit immediately and do not use it.
- DO NOT obstruct, block, or alter openings or holes in the ThermaCube charger housing. DO NOT stick foreign objects into these openings.
- DO NOT use a water jet to clean the appliance. See page 5 in this manual for proper cleaning procedures.

GROUNDING INSTRUCTIONS

The ThermaCube charger must be properly grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a safe path for the electric current. The ThermaCube charger has a power cord with a 3-prong grounding plug, which must be used in a compatible and properly grounded outlet. It is the owner's responsibility to replace any 2-prong wall outlet with a properly grounded 3-prong wall receptacle.

For your safety, never cut, remove, or disable the electrical (ground) connection from the plug. Never use an adapter plug or an extension cord with the ThermaCube charger.



WARNING: Electric shock can result from an improperly grounded plug. Please consult a qualified electrician if you have any questions about these grounding instructions.

POWER CORD REPLACEMENT

If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person.

Please make sure that the power cord is firmly attached to your CookTek unit BEFORE plugging the unit into the power receptacle and attempting operation.

SAVE THESE INSTRUCTIONS

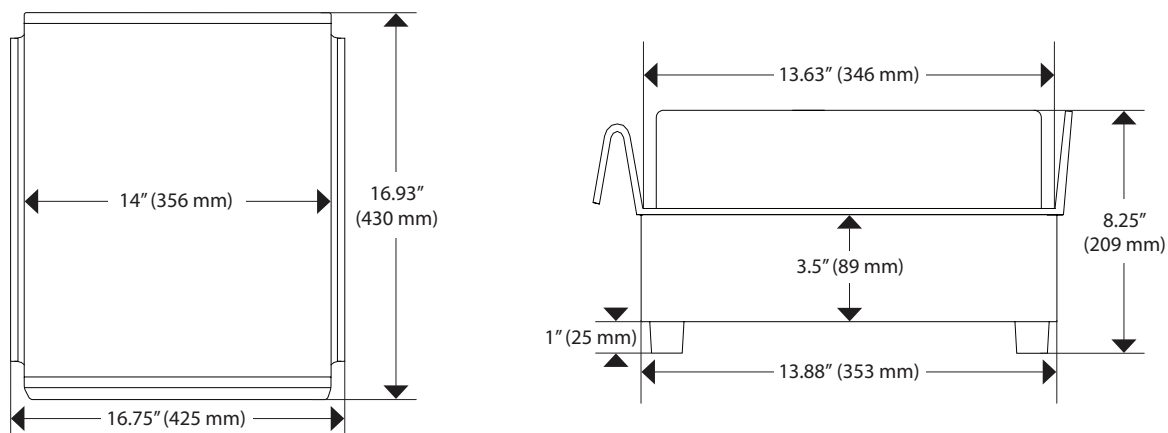


Figure 1: ThermaCube Charger Dimensions (Top and Side Views)

Theory of Operation

The ThermaCube Food Delivery System uses precise induction technology to warm food without cooking or overheating. The specially-designed natural convection tray creates a blanket of warm air that surrounds the food, keeping it at a consistent, hot temperature for up to 45 minutes. The delivery bags are equipped with VaporVent™ lids to effectively control moisture.

The ThermaCube Food Delivery System is comprised of a specially-designed lightweight natural convection tray, a system-specific delivery bag, and an induction charger base. The natural convection tray resides hidden inside the delivery bag. Once a delivery bag containing a natural convection tray is placed on the induction charger base, it automatically heats up. The Charge LED light turns red to show that charging is taking place. The Ready LED light turns green when the delivery bag is hot and ready for use.

ThermaCube Charger

Exterior Dimensions

Height: 8.25" (209 mm)
 Width: 16.75" (425 mm)
 Depth: 16.93" (430 mm)
 Weight: 14.5 lb. (6.6 kg)

Interior Surface Dimensions

Width: 14" (356 mm)
 Depth: 13.63" (346 mm)

Clearances

Front: 2" (51 mm)
 Back: 2" (51 mm)
 Sides: 2" (51 mm)
 Bottom:
 On-the-Counter: None
 Recessed: 6" (152 mm)

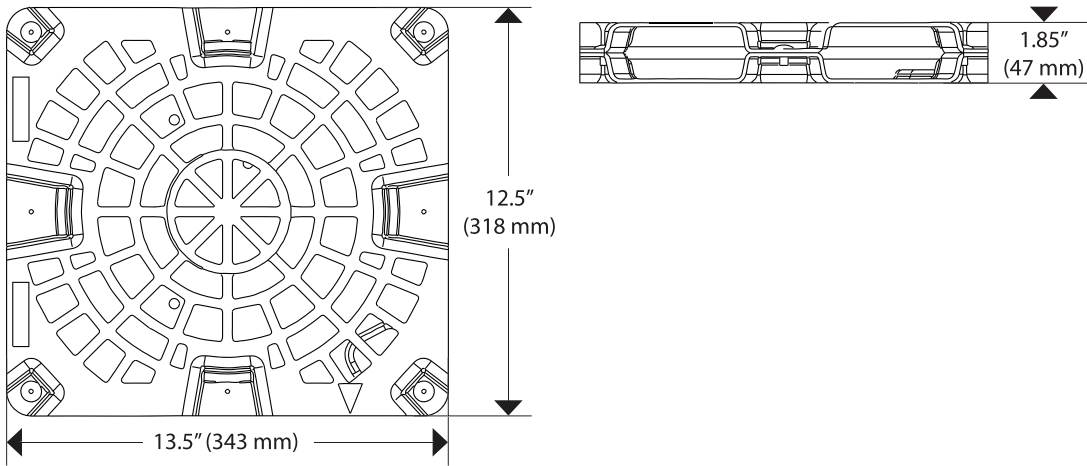


Figure 2: ThermaCube Natural Convection Tray Dimensions

ThermaCube Natural Convection Tray

The ThermaCube natural convection tray is removable and designed to optimize food temperatures inside the delivery bag. The natural convection tray should be placed at the bottom of the delivery bag, directly under the food being held.

Featuring a polycarbonate outer casing, the natural convection tray is submersible for cleaning but not dishwasher safe. Depending on the type of food and mass to be heated in the delivery bag, the natural convection tray is available in four percentages – 0%, +10%, +25%, and +35%. The difference between the pellet/cage assemblies is the amount of joules of heat stored in each. For example, the +10% has 10% more energy stored in it for larger volumes. Additionally, the +10% natural convection tray takes 10% longer to charge.

ThermaCube Natural Convection Tray Dimensions (all models)

- Height: 1.85" (47 mm)
- Width: 13.50" (343 mm)
- Depth: 12.50" (318 mm)
- Weight: 3.5 lb. (4.6 kg)

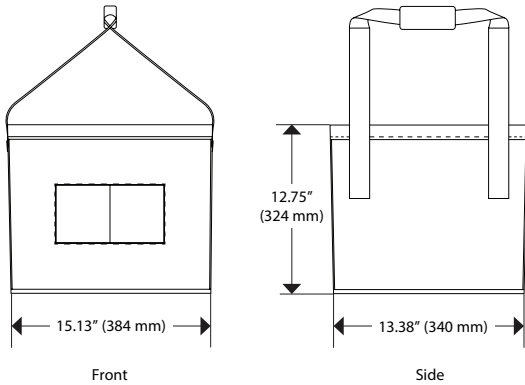


Figure 3: ThermaCube Large Delivery Bag

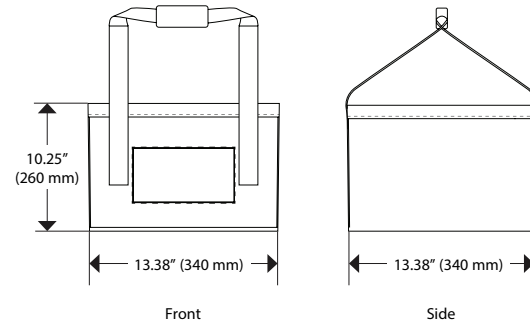


Figure 4: ThermaCube Small Delivery Bag

ThermaCube Delivery Bags

Available in two sizes, the ThermaCube delivery bags are equipped with the VaporVent™ system to effectively control moisture while keeping food warm. The cordless delivery bags have adjustable carrying straps, removable velcro interior dividers, and are machine washable (natural convection tray and dividers must be removed first).

ThermaCube Large Delivery Bag

Exterior

Height (closed top): 12.75" (324 mm)

Width: 15.13" (384 mm)

Depth: 13.38" (340 mm)

Weight:

With Natural Convection Tray: 3.2 lb. (1.5 kg)

Without Natural Convection Tray: 1.6 lb. (0.73 kg)

Usable Interior Dimensions

Height: 10.63" (270 mm)

Width: 13.75" (349 mm)

Depth: 13.13" (334 mm)

ThermaCube Small Delivery Bag

Exterior

Height (closed top): 10.25" (260 mm)

Width: 13.38" (340 mm)

Depth: 13.38" (340 mm)

Weight:

With Natural Convection Tray: 2.8 lb. (1.3 kg)

Without Natural Convection Tray: 1.0 lb. (0.45 kg)

Usable Interior Dimensions

Height: 8" (203 mm)

Width: 13.13" (334 mm)

Depth: 13.13" (334 mm)

Certifications



The CookTek ThermaCube Food Delivery System has been tested and is in conformance with ANSI/UL-197 and CSA C22.2 No. 109 standards and bear the commercially-rated approvals.

Electrical Specifications

The ThermaCube charger should be plugged into a grounded, single-phase receptacle. Check the rating plate on the unit to verify correct voltage and wattage. Voltages below 120 VAC or 240 VAC can result in less-than-rated power and slower heating times. This appliance is designed for holding food products only.

NOTE: Each ThermaCube charger should be connected to its own dedicated circuit. They should not be connected to circuits sharing compressors or other heavy current draw devices.

Single Phase (1800 watts)

100-120 VAC, 50/60 Hz, 15A

200-140 VAC, 50/60 Hz, 8A

Installation

Install or locate this appliance only in accordance with the instructions below.

Unpacking Instructions

1. Remove the ThermaCube charger, natural convection tray, and/or delivery bag from its packaging.
2. Before throwing the packaging away, check it thoroughly for accessories and literature.

NOTE: Keeping the packaging is recommended in case the equipment and/or accessories may be shipped to another location.

Installing the ThermaCube Charger

Follow these guidelines to ensure product reliability:

- The ThermaCube charger can be installed on top of or recessed into a flat, level countertop or shelving unit. All installations require a minimum clearance of 2" (51 mm) between all sides of the charger and any surface or obstacle. Recessed (or dropped-in) installations require an additional 6" (152 mm) between the bottom of the charger and any surface or obstacle.
- If the ThermaCube charger is recessed (or dropped-in) into an enclosed countertop, there should be an opening near the charger for fresh air to circulate underneath.

Assembling the Delivery Bag

Use only CookTek-approved delivery bags. Other CookTek delivery systems are NOT COMPATIBLE.

- Each side of the delivery bag contains a stiffener to help the delivery bag maintain its shape. These stiffeners should be placed in each side pocket, and each side pocket should then be closed with the velcro strips.
- The delivery bags contain a large arrow marked on the inside. When inserting the natural convection tray, make sure that the arrow on the natural convection tray is lined up with the arrow located on the inside of the delivery bag.
- There is an optional velcro divider which can be used to create two or four compartments inside the delivery bag. Simply unfold the divider, and attach the velcro strips to the velcro strips inside of the delivery bag.

Maintenance

Follow the steps below when cleaning your ThermaCube charger, natural convection tray, and delivery bag. Failure to adhere to these procedures may damage components, resulting in a non-warranty service call.

Step 1: Turn the Charger Off and Allow to Cool

- Turn the unit OFF by pressing the power button.
- Remove the plug from any power outlets.
- ⊘ DO NOT proceed to Step 2 until the charger surface is cool to the touch.

Step 2: Clean the Charger

- With a clean, damp cloth wipe the top and all sides of the charger.
- ⊘ DO NOT immerse the charger in water or place it in the dishwasher.
- ⊘ DO NOT use steel wool or abrasive cleaners on the housing or on the top surface.



CAUTION: DO NOT splash or pour water onto the charger's control panel or into the intake/outlet vents. Possible shock hazard may result and the unit may be damaged.

- Carefully turn the unit on its side.
- With a clean, damp towel wipe off any accumulated dust and dirt from the cooling vent located on the bottom of the charger.

Step 3: Clean the Filter

The filter must be cleaned regularly or replaced if damaged.

- Slide the filter out of the track on the bottom of the charger.
- Rinse the filter with hot water to remove dirt and grease.
- Allow the filter to dry completely.
- Reinstall the filter. The arrow on the edge of the filter should be pointing into the unit.



CAUTION: DO NOT operate the unit without the filter installed. If the filter becomes clogged, the unit may overheat and will report the overheat error code of "E4". Follow the filter cleaning procedure above and let the unit cool down before resuming operation (turn off for approximately 5 minutes).

Step 4: Clean the Natural Convection Tray

- Remove the natural convection tray from the delivery bag.
- Wipe the natural convection tray with a clean, damp towel.
- Remove any foreign objects on or in the natural convection tray.

Step 4: Clean the Delivery Bag

- Check for foreign objects in the delivery bag. These objects should be removed immediately.
- Ensure all velcro seams and pockets are clean and properly closed.
- ⊘ DO NOT use delivery bags that appear ripped or damaged in any way.
- The delivery bags can be laundered. If washing the delivery bag, remove all stiffeners.
- ⊘ DO NOT wash delivery bags with the natural convection tray or stiffeners. Remove these items prior to washing. After washing, make sure the delivery bag is reassembled correctly as described on page 4.
- Periodically check the condition of the stiffeners. If they are cracked or damaged, they should be replaced immediately.

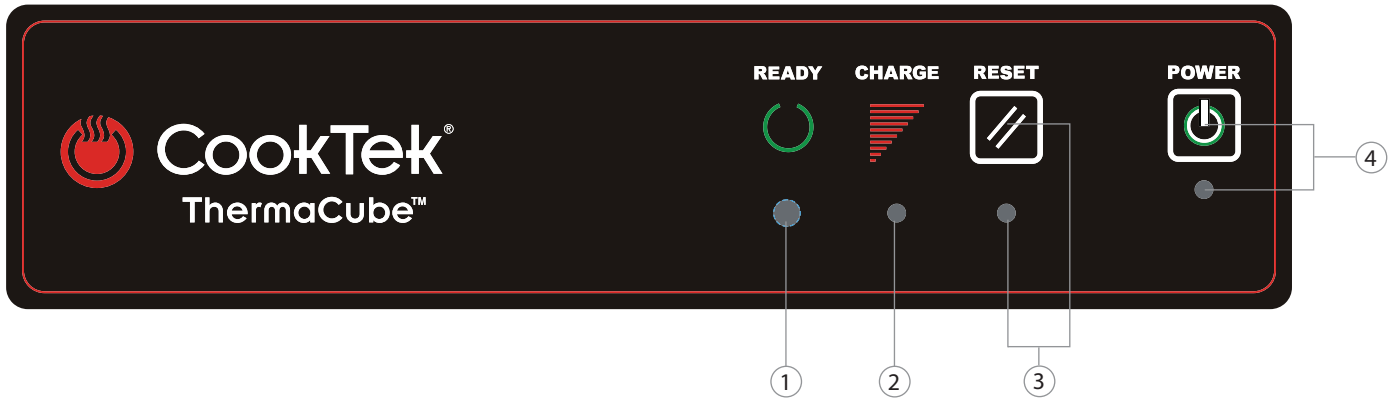


Figure 5: ThermaCube Charger Controls

ThermaCube Charger Controls

1. Ready LED

This green LED will illuminate to indicate that the delivery bag is fully charged and ready for use.

2. Charge LED

This red LED will illuminate to indicate that the delivery bag is charging.

3. Reset Button/LED

Use this button to reset the ThermaCube charger in case an error occurs. This button can also be pressed to exit Sleep Mode (see page 7).

4. Power Button/LED

Press to turn the charger on or off. An LED will illuminate to indicate when the unit is on.

Operating the ThermaCube Food Delivery System

1. Make sure that your ThermaCube charger is plugged in to a dedicated circuit. See page 4 for electrical specifications.
2. Press the Power button to turn the unit on. An LED will illuminate to indicate that the charger is on and ready for use (see page 6).

NOTE: If the ThermaCube charger has not been used for an extended period of time, it will automatically enter Sleep Mode. Sleep Mode is indicated by two beeps and flashing Power LEDs. To exit Sleep Mode, press the Reset button.

3. Place the assembled delivery bag on the charger. Delivery bags should be empty with the top closed when charging. The charger will automatically detect the delivery bag and the red Charge LED will illuminate to indicate the delivery bag is charging.
4. Once charging is complete, the green Ready LED will illuminate to indicate that the delivery bag is ready for use.
5. Remove the charged delivery bag from the charger and place food inside the delivery bag.
6. At the end of each day, turn the charger off by pressing the Power button. All LEDs should turn off.

NOTE: The charger's cooling fan will continue to run and will turn off approximately 20 seconds after the power is turned off.

- ⊘ DO NOT place more than one delivery bag at a time on the charger.
- ⊘ DO NOT place any items on top of the charger or under the delivery bag while charging.

NOTE: If the red Charge LED or green Ready LED do not illuminate when a delivery bag is placed on the charger, remove the delivery bag and reposition it on the charger.

NOTE: Removing the delivery bag from the charger while the red Charge LED is illuminated will result in the delivery bag not being fully charged, which may result in a lower delivery temperature. The charger will beep three times if the delivery bag is removed before it is fully charged.

NOTE: If a charged delivery bag is not removed within approximately 12 minutes after charging finishes, and 20% of the energy in the natural convection tray is lost, the green Ready LED will turn off. Lift the delivery bag off of the charger and set it back down on the charger to charge the bag back up to 100%.

Troubleshooting

The following is a list of error codes, along with the possible problem(s) that the appliance may experience. Please attempt the recommended action before calling CookTek Tech Support (800.90TURBO, +1 214.379.6000) or your Authorized Distributor.

Error Codes

Error codes will be indicated by a number of beeps and the flashing Reset LED. Count the number of beeps in a row – this will be the error number. If there is more than one error condition, there will be a pause and then the charger will beep the next error number. Once the problem has been resolved, press the Reset button to reset the charger. If the unit does not reset, turn the unit off, unplug the power cord, wait 10 seconds, and then plug the charger back in.

Code	Error Description	Possible Cause(s)	Resolution
2	Time out.	Low line voltage.	Check circuit breakers. Try a different outlet. Have an electrician monitor the line voltage. If the problem persists, call CookTek Tech Support.
3	Current draw is too high.	A metallic object may be present on the charger or there may be mechanical damage to the coil.	Remove delivery bag and check for foreign objects between the box and charger. Retry. If the problem persists, call CookTek Tech Support.
4	Electronics are overheating.	Fan broken, air path blocked, or intake air is too hot.	Check airflow. Clear air vents. Verify proper clearance and ambient temperature is less than 110°F (43.3°C). Relocate charging station, if necessary, to cooler area. Listen for fan operation. Clean filter (see page 5). If the problem persists, call CookTek Tech Support.
6	Over voltage.	Voltage exceeds 264 on 240 VAC model or 132 on 120 VAC model.	Have an electrician verify/adjust the main voltage. If the problem persists, call CookTek Tech Support.
7	Hardware failure.	Board component failure.	Turn unit off, then on. Unplug and wait 10 seconds. Retry. If the problem persists, call CookTek Tech Support.
8	Zero cross error.	Bad AC source, board component failure.	Call CookTek Tech Support.
9	RFID time failure.	Date and time corrupted.	Call CookTek Tech Support.
15	Communication error.	RFID and CPU boards not communicating.	Call CookTek Tech Support.
16	Critical system failure.	Critical hardware/software problem.	Unplug charger and wait 10 seconds. Retry. If the problem persists, call CookTek Tech Support.

Issue	Possible Cause(s)	Resolution
No power (lights or fan noise).	<ul style="list-style-type: none"> • Unit unplugged. • No power to receptacle. 	<ul style="list-style-type: none"> • Plug unit in. • Check wall switches/circuit breaker.
Red Charge LED does not turn on when delivery bag is placed on charger.	<ul style="list-style-type: none"> • No natural convection tray in delivery bag. • Delivery bag is not positioned correctly. • Foreign or metallic objects on top of the charger, between the charger and delivery bag, or inside of the delivery bag. 	<ul style="list-style-type: none"> • Place the natural convection tray in approved delivery bag. • Make sure the delivery bag is assembled correctly and positioned properly on the charger. The triangle on the natural convection tray should face the triangle image located on the inside of the delivery bag. • Make sure that there are no foreign or metallic objects on top of the charger, between the charger and delivery bag, or inside the delivery bag.
Delivery bag is not heating properly.	<ul style="list-style-type: none"> • Charger unplugged. • No power to receptacle. • Delivery bag is assembled incorrectly. • Delivery bag is not positioned correctly. 	<ul style="list-style-type: none"> • Plug unit in. • Check wall switches/circuit breaker. • Make sure that the delivery bag is assembled correctly. The triangle on the natural convection tray should face the triangle image located on the inside of the delivery bag. • Make sure the delivery bag is positioned properly on the charger. You may have to press the delivery bag down lightly to properly position a new or stiff delivery bag.

**THIS WARRANTY REPLACES AND SUPERCEDES ANY AND ALL PREVIOUS
WARRANTIES OFFERED BY COOKTEK AND/OR ANY WARRANTIES
PROVIDED IN THE ACCOMPANYING PRODUCT MANUAL**

Two (2) Year North America Limited Warranty for “Portable” CookTek Products

CookTek Product Models Covered Under this Limited Warranty

“Portable” CookTek products shall mean all Single and Double Burner Cooktops (countertop or built-in), Woks (countertop or built-in), FaHeaters, Soup Warmers, ThermaCube Delivery Systems, and Pizza Delivery Systems.

Limited Warranty

CookTek warrants to you, the purchaser, that under normal use the CookTek Induction System you have purchased (the “Equipment”) will be free from defects in material and workmanship during the Warranty Period, subject to the terms and conditions set forth herein. The “Warranty Period” is twenty-seven (27) months from the date the Equipment is shipped from CookTek’s U.S. factory or distribution center in Carrollton, Texas. This warranty is conditioned upon you promptly notifying CookTek of any claims, as provided in the paragraph entitled “Warranty Claims” below, and providing CookTek with all data and information requested by CookTek in connection with such claims. This warranty is made only to the initial purchaser of the Equipment from CookTek or its authorized dealer; it is not assignable to subsequent purchasers unless CookTek consents to such assignment in writing. THIS WARRANTY DOES NOT INCLUDE ANY THIRD-PARTY INSTALLATION, REMOVAL, OR DAMAGE COST INCLUDING (BUT NOT LIMITED TO) LABOR, MATERIALS, AND TRAVEL FOR CAULKING IN DROP-IN (BUILT-IN) UNITS, OR REPAIRS/REPLACEMENTS OF FUSES, BREAKERS, MILLWORK AND/OR COUNTERTOPS.

Disclaimer of Warranties

Except as provided in the Limited Warranty above, the Equipment is provided “as-is”. CookTek disclaims all other warranties, express, statutory or implied, including without limitation, the implied warranties of title, non-infringement, merchant- ability and fitness for a particular purpose. CookTek does not warrant that the Equipment will meet your specifications or needs. You acknowledge that you are solely responsible for the selection of the Equipment and determining the suitability of the Equipment for your needs.

Warranty Exclusions and Limitations

Improper Installation, Operation or Maintenance: Equipment that is not installed, operated and maintained in accordance with CookTek’s manual (as may be updated by CookTek from time to time, the “Manual”), a copy of which is provided to you with the Equipment or otherwise will be furnished to you upon request, is excluded from this warranty. This warranty does not apply to damage or failure which results, in CookTek’s sole opinion, from failure to provide a suitable installation and operating environment (including power and HVAC) and facilities as prescribed by the Manual, misuse, abuse, accident, neglect, power failure or power surges (over or under voltage), or to damage or failure from flood, fire, lightning or other natural or man-made disasters, or other Acts of God, or to Equipment that has missing or altered serial numbers.

Modifications and Repair: Equipment that has been modified or altered by persons other than CookTek or its service agents, or Equipment that has had non-approved devices or connection items attached thereto, is excluded from coverage under this warranty. Repair of the Equipment by anyone other than CookTek or its authorized service agents will void all warranties on the Equipment.

Accessories: All accessories and parts (collectively “Accessories”) such as pans, bags, ceramic cooking platters, paddles, approved cleaning chemicals, and other non-electrical devices are warranted against defects in materials and workmanship for a period of 90 days from the date of shipment from CookTek’s factory. Failure of or damage to Equipment or components from the use of non-approved cleaning chemicals, devices or processes is excluded from this warranty.

Outstanding Invoices: If the full invoiced amount for the original Equipment purchased or for a non-returned Advance Replacement Unit has not been paid within forty-five (45) days from the invoice date, then CookTek will have no obligation to honor this or any other warranty on the Equipment until payment is received in full, including any accrued interest or other charges, has been satisfied, at which time warranty coverage will be reinstated, but the Warranty Period will not be extended.

Advance Replacement Warranty Service, Exclusive Remedy

CookTek will be solely responsible for determining whether or not the Equipment or any component thereof is Defective. Defective Equipment will be repaired exclusively under CookTek’s Advance Replacement Warranty Service. Upon notification of a repair issue, CookTek will send an Advance Replacement Unit to the address provided at its expense. The Advance Replacement unit may be new or refurbished at CookTek’s sole discretion. Upon receipt, you must remove and/or uninstall the defective equipment and place the defective equipment in the packaging provided with the Advance Replacement Unit. It is your sole responsibility to pack and return the defective equipment to CookTek using the packaging and shipping label provided. Units that are not returned after 30 days or units that are improperly packaged and damaged shall be charged to the customer at current list price. The Advance Replacement Unit’s warranty will continue through the end of your original warranty period. In no case will an Advance Replacement Unit extend the duration of the warranty period. This paragraph states CookTek’s sole and exclusive obligation and liability and your sole and exclusive remedy under this warranty. CookTek shall not be responsible for a failure to provide warranty services due to a user’s non-compliance with this clause.

Warranty Claims

Claims under this warranty must be reported to CookTek during our normal working hours at 800.90TURBO, or such other reporting service as CookTek may designate. Upon receipt of the claim and related information and preliminary verification that the claim is valid, CookTek will promptly send an Advance Replacement Unit to the requested location within North America.

Disclaimer of Damages

CookTek disclaims all incidental, special and consequential damages, including but not limited to loss of use, lost revenue or profits, or substitute use, suffered by you or any third party, whether arising in contract, tort (including negligence), or otherwise, resulting from any breach by CookTek or its service agents of this warranty, or resulting from the manufacture, use, or defects, of or in the Equipment, even if CookTek was apprised of the possibility of such damages.

Customer Indemnity

You agree to indemnify, defend and hold CookTek harmless from all third party claims, demands, judgments, fees and costs directly or indirectly arising out of or related to your use of the Equipment. You further agree to indemnify and hold CookTek harmless from any incidental, consequential or special damages suffered by you, including lost revenue or profits, loss of use, or substitute use, during periods of Equipment failure or loss of use.

Territory

This warranty is valid in the United States of America, Canada and Puerto Rico.

Governing Law, Entire Warranty

This warranty shall be governed and construed in accordance with the laws of the State of Texas, USA (except with respect to its provisions regarding conflicts of laws). The warranty described herein is the complete and only warranty for Equipment and supersedes all prior oral or written agreements and understandings that may have existed between us relating to Equipment warranties. The terms of this warranty may not be altered, amended or modified except by a signed writing from CookTek. Any purported alteration, amendment or modification by a service agent or anyone else will not be enforceable against CookTek.

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For service or information:

WITHIN NORTH AMERICA CALL

Customer Support *at* 800.90TURBO

OUTSIDE NORTH AMERICA CALL

+1 214.379.6000 or Your Authorized Distributor



Part Number: CT-103930 / Revision A / October 2016
Country Code: NA/EU

Global Operations

2801 Trade Center Drive
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Customer Support

800.90TURBO
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