



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## FREESTANDING HALF PLANCHA



### FEATURES

- Available in 7,000 watts
- Stainless steel housing with easy-to-clean steel or chrome surface top
- Two control knobs with 10 temperature settings
- Low radiant heat provides for a comfortable kitchen environment
- Grease moat surrounds the entire cooking surface keeping the sides of the unit cool to the touch, and empties into two convenient removable drawers
- Near instantaneous recovery for consistent temperatures cook to cook
- Microprocessor monitors vital components to check for overheating, power supply issues, and more
- Automatic shut-off feature prohibits internal overheating
- Advanced cooling system provides best in class internal component temperatures
- Integral fans keep internal components cool
- Available in 200-240V, 1 phase
- Two-year advanced replacement warranty – U.S. and Canada only

### PERFORMANCE

The CookTek® Half Plancha boasts a durable stainless steel design, available with a steel or chrome surface top and is intended for back-of-the-house applications in commercial kitchens and restaurants. The Half Plancha is ideal for a wide variety of food products. It features a 7,000 watt induction zone, one integral grease drawers, and low radiant heat emission. The Half Plancha has instantaneous recovery and the fastest start-up times in the industry.

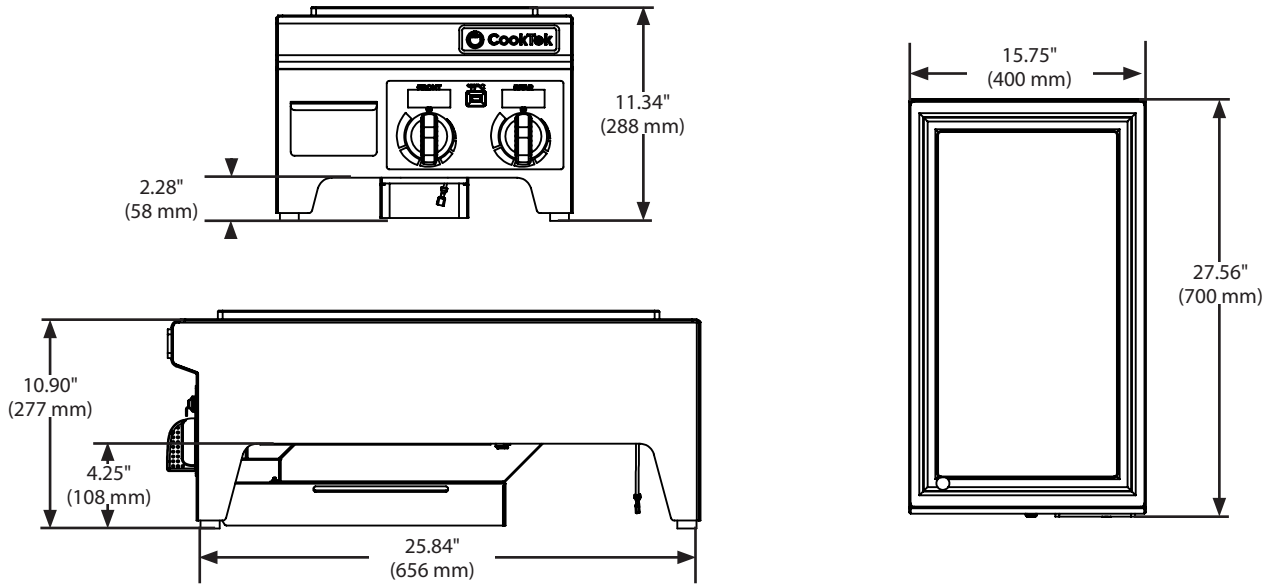
350°F < 5 mins

500°F < 9 mins

### CERTIFICATIONS



It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.



DIMENSIONS		
Full Unit Height	11.34"	288 mm
Full Unit Width	15.75"	400 mm
Full Unit Depth	27.56"	700 mm
Cooking Surface Width	12.00"	305 mm
Cooking Surface Depth	23.00"	584 mm
Footprint	25.84"	656 mm
Weight	81 lb.	36.7 kg
CLEARANCE		
Front	2"	51 mm
Sides	2"	51 mm
Rear	2"	51 mm
Below	The space between unit legs should be kept free from obstruction.	
COOLING REQUIREMENTS AND SPECIFICATIONS		
Max Ambient Temperature	122°F	50°C
Internal Cooling Fan Displacement	140 CFM	3.9m <sup>3</sup> /min
SHIPPING INFORMATION		
Packaged Height	20"	508 mm
Packaged Width	24"	610 mm
Packaged Depth	35"	889 mm
Packaged Weight	101 lb.	46 kg
Item Class	250 NMFC #26710	
SHORT FORM SPECIFICATIONS		
<p>The Induction Half Plancha shall be a 15.75" wide, 27.56" deep plancha with one independently controlled 7000W cooking zone. Sides, front and back of the unit should be stainless steel with a front air intake and removable air filter complemented with a bottom exhaust, with the exhaust directed toward the back of the unit. Unit will be equipped with a moat-style grease trough and (1) grease drawer. Unit will have high temperature software protection to prevent internal overheating complemented with a resettable hi-limit surface temperature protection. Plancha will have the capacity to deliver surface heat from 325°F to 525°F. Unit will be able to deliver maximum surface temperature in under 10 minutes.</p>		

ELECTRICAL SPECIFICATIONS (1-PHASE)			
UNITED STATES / CANADA			
PL162CR-200	682101	208/240V, 7kW, 34A, 50/60Hz, Chrome	 NEMA 6-50P
PL162CS-200	682301	208/240V, 7kW, 34A, 50/60Hz, Steel	
UK AND SAUDI ARABIA, INTERNATIONAL 200V			
PL162CR-200	682102	200-240V, 7kW, 29A, 50/60Hz, Chrome	 IEC 309, 32A, 3-pin
PL162CS-200	682302	200-240V, 7kW, 29A, 50/60Hz, Steel	

Dedicated circuit required for each installation.

**Global Operations**

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