



Project _____

Item No. _____

Quantity _____

DROP-IN HALF PLANCHA



FEATURES

- Available in 7,000 watts
- Drop-in stainless steel housing with easy-to-clean steel or chrome surface top
- Two control knobs with 10 power cook or temperature settings
- Low radiant heat provides for a comfortable kitchen environment
- Grease moat surrounds entire cooking surface and empties into two convenient removable drawers
- Near instantaneous recovery for consistent temperatures cook to cook
- Even heating from edge to edge on entire cooking surface
- Microprocessor monitors vital components to check for overheating, power supply issues, and more
- Automatic shut-off feature prohibits overheating
- Integral fan keeps internal components cool
- Available in 200-240V, 1 phase
- One-year field-service warranty – U.S. and Canada

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.

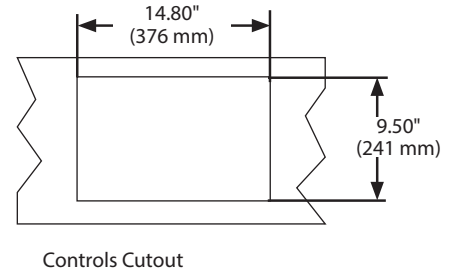
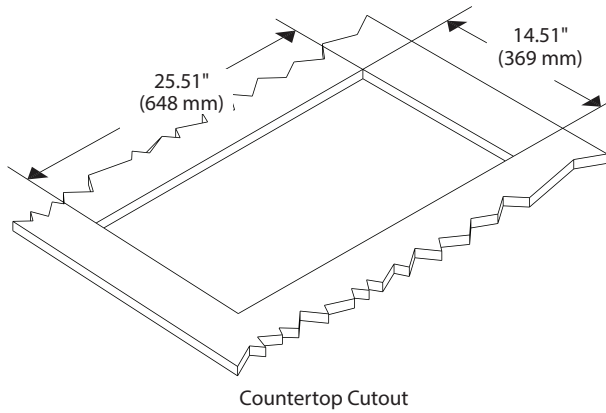
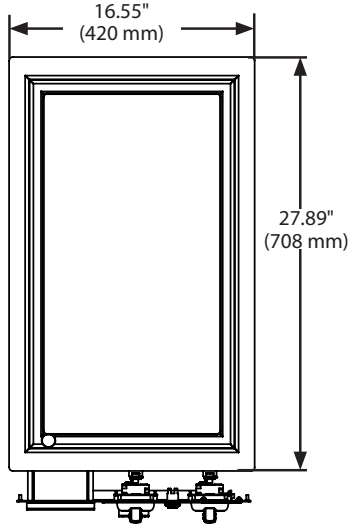
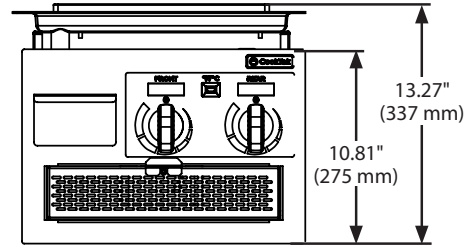
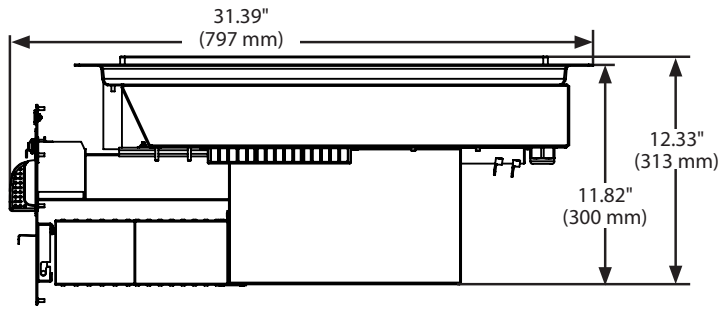
350°F < 5 mins

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	12.33"	313 mm
Full Unit Width	16.55"	420 mm
Full Unit Depth	27.89"	708 mm
Cooking Surface Width	12.00"	305 mm
Cooking Surface Depth	23.00"	584 mm
Weight	76 lb.	34.5 kg
CLEARANCE		
Front	2"	51 mm
Sides	2"	51 mm
Rear	2"	51 mm
Below	The space directly in front and below the unit should be kept either open or feature an access panel at least 30" (762 mm) wide and 8" (203 mm) tall centered on the unit for maintenance access.	
COOLING REQUIREMENTS AND SPECIFICATIONS		
Max Ambient Temperature	122°F	50°C
Internal Cooling Fan Displacement	140 CFM	3.9m ³ /min
SHIPPING INFORMATION		
Packaged Height	20"	508 mm
Packaged Width	24"	610 mm
Packaged Depth	35"	889 mm
Packaged Weight	96 lb.	44 kg
Item Class	250 NMFC #26710	
SHORT FORM SPECIFICATIONS		
<p>The Induction Freestanding 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			
PLD162CR-200	682501	208/240V, 7kW, 34A, 50/60Hz, Chrome	 NEMA 6-50P
PLD162CS-200	682701	208/240V, 7kW, 34A, 50/60Hz, Steel	
UK AND SAUDI ARABIA, INTERNATIONAL 200V			
PLD162CR-200	682502	200-240V, 7kW, 29A, 50/60Hz, Chrome	 IEC 309, 32A, 3-pin
PLD162CS-200	682702	200-240V, 7kW, 29A, 50/60Hz, Steel	

Dedicated circuit required for each installation.

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