



 **CookTek®**

SinAqua Triwell Applications
120V

SINAQUA TRIWELL APPLICATIONS

TEST CONDITIONS



- 1/3 Size Pan
- 4" Depth
- 85% Food Holding
- Lid on
- Stirred every 15 to 30 minutes
- Test duration: 2 hours at 170°F*

* All foods that were tested were cooked following the ServeSafe's food heating requirements to prevent bacterial growth and foodborne illness. Test foods also maintained a temperature above 135 degrees °F for the 2-hour duration.

SINAQUA TRIWELL APPLICATIONS

APPROVED FOOD LIST



ONION
PEPPERS



GROUND
BEEF



RICE



MAC N CHEESE



CHOWDER



MASHED
POTATOES



BLACK
BEANS



FP WRAPPED
BURGERS



MP FAJITA
STEAK STRIPS



HOT DOGS

SINAQUA TRIWELL APPLICATIONS

UNAPPROVED FOOD LIST



HOT
WINGS



MOZZARELLA
STICKS



CHICKEN
NUGGETS

SINAQUA TRIWELL APPLICATIONS

OVERVIEW



Unit: SinAqua Triwell, 120V

To address the challenges observed with unapproved foods, lids should be used to enhance heat retention, and the distance or wattage of heat lamps may need to be adjusted. Increasing the frequency of stirring could also help maintain consistent temperatures and improve food quality.

Results:

- **Stable Temperatures:** Approved items like Mac n Cheese and Chowder retained safe and consistent temperatures throughout testing.
- **Superior Food Quality:** Texture, moisture, and overall presentation of approved items met high standards.
- **Optimized Performance:** The system proved efficient for holding approved foods in foodservice settings.

Conclusion: The SinAqua Triwell system delivered consistent results for approved foods, maintaining both temperature and quality throughout the testing period. While challenges were observed with unapproved items, solutions such as lid usage, stirring adjustments, and optimizing heat lamps provide a clear path forward for improving overall performance in diverse food applications.