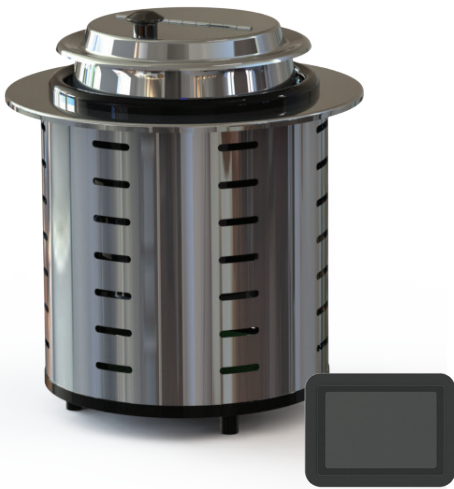




4 qt. Drop-in SinAqua™ Souper



PERFORMANCE

The SinAqua™ Souper is a drop-in countertop unit from CookTek used for rethermalizing food and precision holding. Employing a forward-thinking design and high-contrast, easy-to-use capacitive touch control, the SinAqua™ Souper can take liquid foods from an unfrozen, chilled state through the food safety danger zone in as little as 45 minutes.† After rethermalization, food is held at a precise temperature within a selectable range of 140–200°F / 60–95°C. Utilizing CookTek inductive heating technology, the SinAqua™ Souper consistently heats food without scorching and holds food twice as long as steam wells, while using less than half the energy. The SinAqua™ Souper eliminates maintenance and plumbing associated with traditional soup warmers.

†Requires stirring

Project _____

Item No. _____

Quantity _____

FEATURES

- SinAqua™ (waterless) holding and rethermalization
- 400 watts induction heating
- User selectable precision hold and rethermalization functions
- Holding temperatures range from 140°-200°F / 60°-95°C
- Rethermalizing temperatures range from 170°-200°F / 75°-95°C
- Programmable stir notification – defaults to four minutes when rethermalizing and 15 minutes when holding
- Pan compensation technology allows for use with magnetic and non-magnetic soup tureens**
- Active dry-pan protection prevents users from unintentionally damaging the unit
- Highly visible and durable capacitive touch user interface
- Audible and visual cues
- Includes one 4 qt. 18/8 stainless steel soup tureen and lid for maximum performance, durability, and corrosion resistance
- Spun aluminum exterior construction with high-gloss polycarbonate adapter ring (stainless steel adapter ring sold separately)
- 6 ft. 5-pin micro USB patch patch cable from unit to control box included
- Includes plug and cord (6 ft. nominal)
- One-year limited warranty (U.S. and Canada only)

CERTIFICATIONS

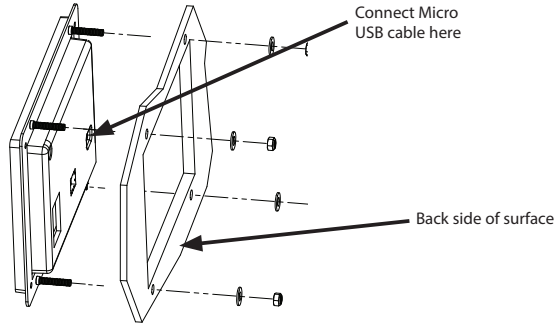
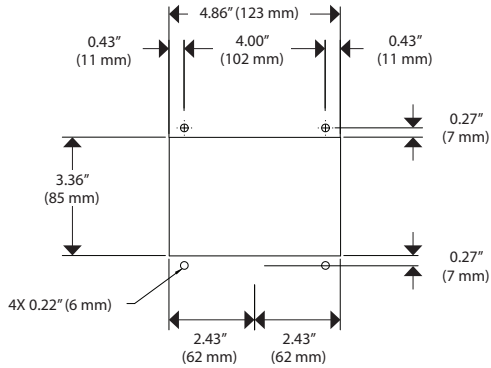
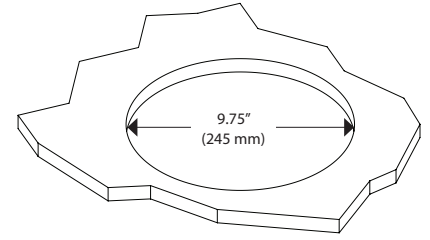
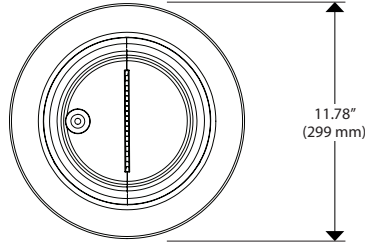
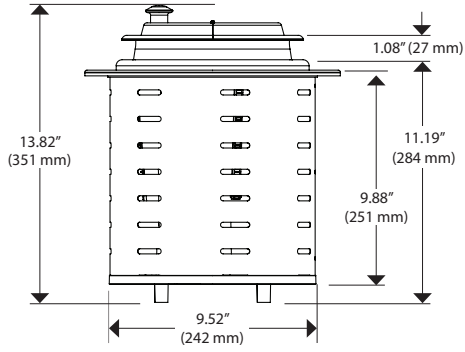


**CookTek only recommends usage of the SinAqua™ Souper with CookTek specific soup tureens to ensure performance and food quality. Other pans are not guaranteed to work with this unit. The SinAqua™ Souper is specifically designed for use with CookTek approved components.

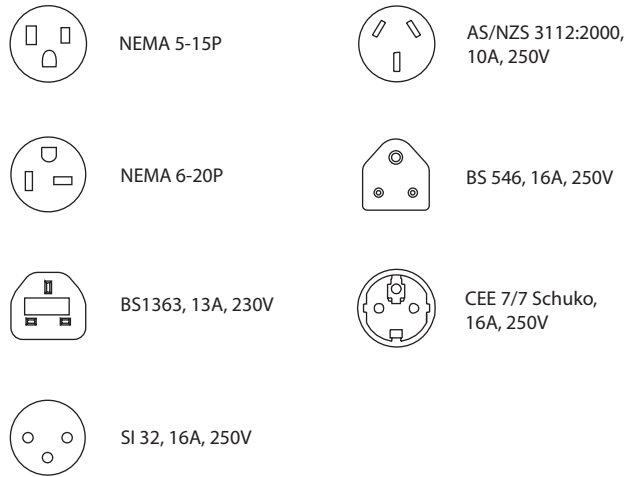
It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.

4 qt. Drop-in SinAqua™ Souper

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DIMENSIONS			
Unit Height	13.82"	351 mm	
Diameter	11.78"	299 mm	
Cutout Diameter	9.75"	248 mm	
Weight	8.33 lb.	3.78 kg	
Max Ambient Temperature	131°F	55°C	
SHIPPING INFORMATION			
Packaged Height	15.75"	400 mm	
Packaged Width	13.78"	350 mm	
Packaged Depth	13.78"	350 mm	
Packaged Weight	11.9 lb.	5.4 kg	
Item Class	1405001104		
ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
MODEL SASD041-4			
UNITED STATES/CANADA	679101	100–120 V, 50/60 Hz, 4A, 400 W	NEMA 5-15P
MODEL SASD042-4			
UNITED STATES/CANADA	679201	200–240 V, 50/60 Hz, 2A, 400 W	NEMA 6-20P
UK/SAUDI ARABIA	679202	200–240 V, 50/60 Hz, 2A, 400 W	BS1363, 13A, 230V
INTERNATIONAL	679203	200–240 V, 50/60 Hz, 2A, 400 W	CEE 7/7 Schuko, 16A, 250V
AUSTRALIA	679204	200–240 V, 50/60 Hz, 2A, 400 W	AS/NZS 3112:2000, 10A, 250V
JAPAN	679206	200–240 V, 50/60 Hz, 2A, 400 W	N/A
SOUTH AFRICA	679207	200–240 V, 50/60 Hz, 2A, 400 W	BS 546, 16A, 250V
ISRAEL	679208	200–240 V, 50/60 Hz, 2A, 400 W	SI 32, 16A, 250V



Global Operations
 2801 Trade Center Drive / Carrollton, Texas 75007 USA
 US: 800.908.8726 / International: +1 214.379.6000
 Fax: +1 214.379.6073 / www.cooktek.com