



Owner's Manual

FOR THE COOKTEK SINAQUA™ 3-I BUFFET WARMER

MODELS IHWO61-XX-3 & IHWO62-XX-3

PART NUMBERS: 684101, 6842XX, 685101, 6852XX, 686101,
6862XX, 687101, 6872XX



CAUTION: Read the instructions before using the equipment.

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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 equipment, strictly adhere to the following safety precautions to reduce the risk of burns, electric shock, fire, injury, damage to equipment or property near equipment.

GENERAL SAFETY INFORMATION


- Read all instructions before using this equipment.
- This equipment must be grounded. Connect only to a properly grounded outlet. See “Grounding Instructions” on page ii and “Electrical Specifications” on page 2 of this manual. **DO NOT** use an extension cord.
- Install or locate this equipment only in accordance with the provided installation instructions on page 2 of this manual.
- Keep equipment away from person(s) with reduced physical, sensory, or mental capabilities unless supervised/instructed on how to properly use the equipment.
- Keep children 8 years and younger away from the equipment when in operation. Children 8 years and above may use the equipment with proper adult supervision. **DO NOT** allow children to clean or perform maintenance on this equipment without adult supervision. **DO NOT** allow children to play with this equipment.
- 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 SinAqua™ for anything other than its intended use as described in this manual. This unit is designed to hold food and is not intended for laboratory or industrial use.
- Always allow for cooling time if handling, transporting, or storing.
- **DO NOT** use any equipment that has a damaged cord or plug, or one that has malfunctioned or been damaged. For service information, contact CookTek at +1 (214) 379-6000.
- **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.
- **DO NOT** let the power cord touch hot surfaces or hang over the edge of the counter. Never immerse cords, plugs, or the equipment in water.
- **DO NOT** leave the equipment unattended while in use.
- Keep the SinAqua™ away from gas and electric ranges and open flames.
- If the ambient air temperature is above 110°F (43.3°C), the unit may not function properly.
- **DO NOT** use the SinAqua™ 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 SinAqua™. Dropping the unit can damage the internal components or crack it, voiding your warranty. If the SinAqua™ becomes damaged, unplug the unit immediately and do not use it.
- **DO NOT** use a water jet to clean the equipment. See page 4 in this manual for proper cleaning procedures.
- Metallic objects such as kitchen utensils, cutlery, etc., must not be placed on the induction tray within zones provided for the induction cavity since they could get hot (IEC60335-2-49/A1)
- Only use induction trays and accessories recommended by the manufacturer (IEC60335-2-49/A1)
- Users with heart pacemakers should consult with the manufacturer (IEC60335-2-49/A1)

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

The SinAqua™ 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.

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 SinAqua™.

 **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

Theory of Operation

The SinAqua™ Buffet Warmer uses precise waterless induction technology to deliver enough heat to maintain critical food temperatures without overheating or cooking the food. The specially-designed unit eliminates the need for steam and improves overall food quality while consuming less energy than traditional steam tables.

Featuring a drop-in design, the SinAqua™ Buffet Warmer is comprised of a stainless steel housing and a high-impact, polycarbonate surface top.

The SinAqua™ Buffet Warmer automatically heats up once a CookTek induction-compatible pan of appropriate size is placed into the unit.

The SinAqua™ Buffet Warmer contains three heating zones and can hold up to six pans, depending on the model. All three zones are controlled by one touch-screen controller for a cleaner user interface installation and for ease of use.

Dimensions

Cut-Out Dimensions

Width: 12.625" (321 mm)

Depth: 20.625" (524 mm)

Clearances

Front: 2" (51 mm)

Back: 2" (51 mm)

Sides: 2" (51 mm)

Bottom: 6" (152 mm)

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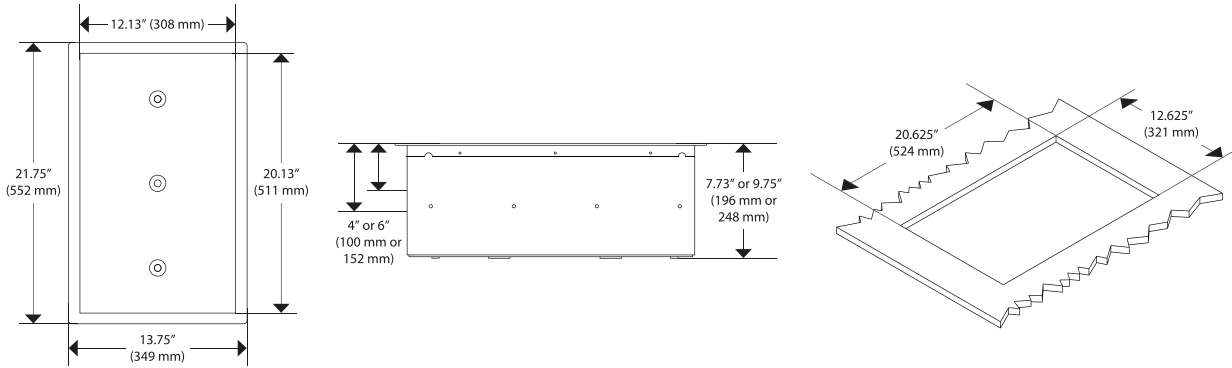


Figure 1: 3-Sensor SinAqua Buffet Warmers (Top, Side, and Cut-Out Views)

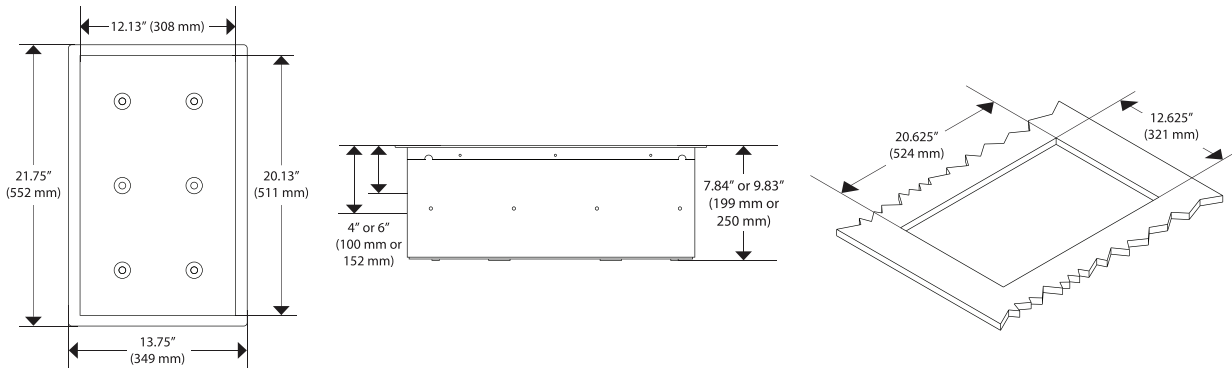


Figure 2: 6-Sensor SinAqua Buffet Warmers (Top, Side, and Cut-Out Views)

3-Sensor SinAqua Buffet Warmers

Exterior Dimensions

Height:

IHW061-34-3/IHW062-34-3: 7.73" (196 mm)

IHW061-36-3/IHW062-36-3: 9.75" (248 mm)

Width: 13.75" (349 mm)

Depth: 21.75" (552 mm)

Weight:

IHW061-34-3/IHW062-34-3: 22.4 lb. (10.1 kg)

IHW061-36-3/IHW062-36-3: 23.7 lb. (10.7 kg)

Interior Surface Dimensions

Height:

IHW061-34-3/IHW062-34-3: 4" (100 mm)

IHW061-36-3/IHW062-36-3: 6" (152 mm)

Width: 12.13" (308 mm)

Depth: 20.13" (511 mm)

6-Sensor SinAqua Buffet Warmers

Exterior Dimensions

Height:

IHW061-64-3/IHW062-64-3: 7.84" (199 mm)

IHW061-66-3/IHW062-66-3: 9.83" (250 mm)

Width: 13.75" (349 mm)

Depth: 21.75" (552 mm)

Weight:

IHW061-64-3/IHW062-64-3: 22.4 lb. (10.1 kg)

IHW061-66-3/IHW062-66-3: 23.7 lb. (10.7 kg)

Interior Surface Dimensions

Height:

IHW061-64-3/IHW062-64-3: 4" (100 mm)

IHW061-66-3/IHW062-66-3: 6" (152 mm)

Width: 12.13" (308 mm)

Depth: 20.13" (511 mm)

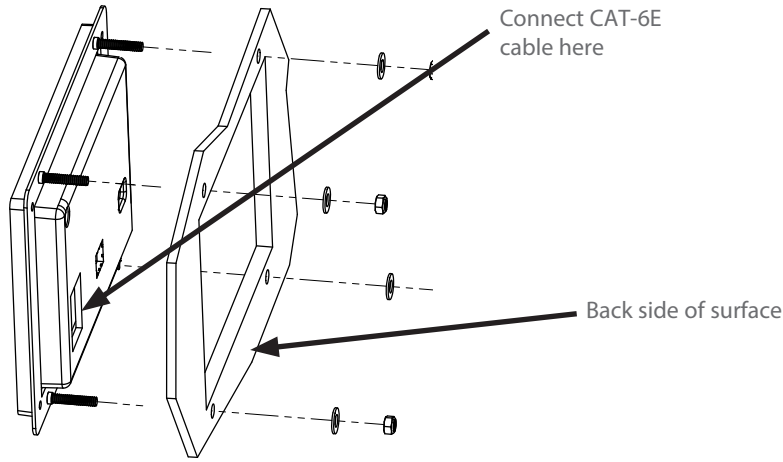


Figure 3: Control Box Installation

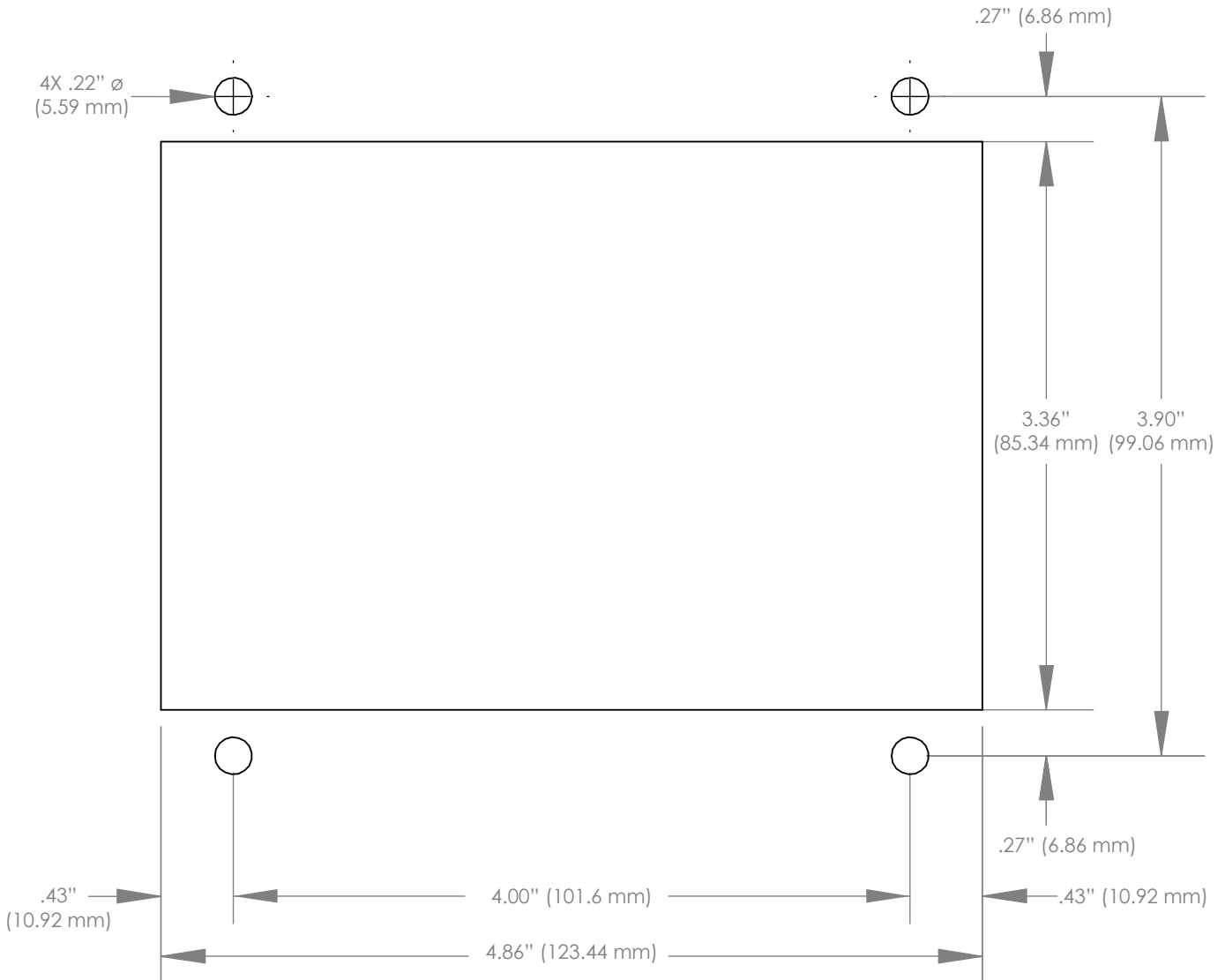


Figure 4: Control Box Cutout Dimensions

Certifications



The CookTek SinAqua™ Buffet Warmer 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 SinAqua™ Buffet Warmer 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 SinAqua™ Buffet Warmer should be connected to its own dedicated circuit. They should not be connected to circuits sharing compressors or other heavy current draw devices.

3-Sensor Single Phase (2 x 600 watts)

100-120 VAC, 50/60 Hz, 15A
200-240 VAC, 50/60 Hz, 7.5A

6-Sensor Single Phase (3 x 600 watts)

100-120 VAC, 50/60 Hz, 15A
200-240 VAC, 50/60 Hz, 7.5A

Installation

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

Unpacking Instructions

1. Remove the SinAqua™ Buffet Warmer 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 SinAqua™ Buffet Warmer

Follow these guidelines to ensure product reliability:

- Insert the unit in the countertop cut-out and, if desired, caulk around the seam to seal. Be sure to allow for a minimum clearance of 2" (51 mm) between all sides of the housing and any surface or obstacle, and 6" (152 mm) between the bottom of the housing and any surface or obstacle. The SinAqua™ Buffet Warmer requires 6-inch² (3870 mm²) of free air space within 8" (203 mm) of the top of cabinet, and within 24" (610 mm) of each unit. Venting can be slots or holes as desired.
- Plug one end of the control cable into the control box, thread the cable through the cutout, and mount the control box in the desired location (see page 3 for illustrations). Control boxes should only be mounted on a vertical surface and never on a horizontal, flat surface as control boxes are NOT water tight.
- Plug the other end of the control cable into the unit: depending on the unit, there may be up to three ports. If the unit has three ports, plug the cable into the left-most port from the perspective of the tab on the cable's connector facing up. If the cable is connected to the wrong port, the unit will display an E-16 communication fault within 10 seconds of being powered on. The E-16 error will clear once the cable is connected to the proper port.

Pan Compatibility

All SinAqua™ Buffet Warmer IHW rectangular models are designed to work with induction-compatible standard stainless steel hotel and gastronorm pans. Pans must be of proper depth to always ensure bottom contact with the temperature sensors:

- 3-section units with 3 temperature sensors are designed to work with $\frac{1}{3}$ size pans. If used with $\frac{1}{2}$ size pans, the middle zone must be turned off to avoid overheating of pans. If used with full size pans, all zones should be set to the same temperature.
- 3-section units with 6 temperature sensors are designed for $\frac{1}{3}$ and $\frac{1}{6}$ size pans. $\frac{1}{6}$ size pans must always be used in pairs per section, but otherwise may be mixed with $\frac{1}{3}$ size pans. If used with $\frac{1}{2}$ size pans, the middle zone must be turned off to avoid overheating of pans. If used with full size pans, all 3 zones should be set to the same temperature.

NOTE: $\frac{1}{6}$ size pans share a $\frac{1}{3}$ size heating zone. Temperature is set for each zone and will be common to both $\frac{1}{6}$ size pans. It is advisable to keep both $\frac{1}{6}$ pans in a zone similarly filled to optimize performance.

Controls

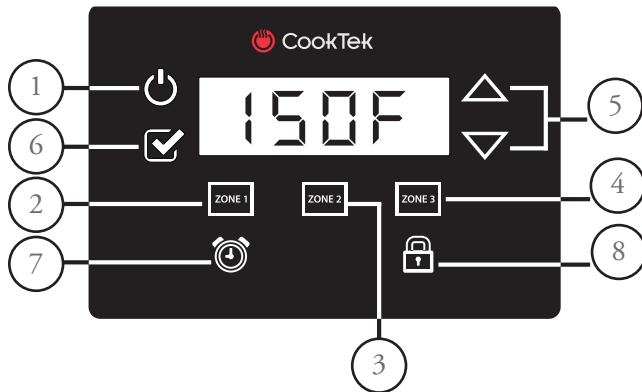


Figure 5: Controller

1. The Power icon turns the unit on and off.

When the unit is plugged in, the Power icon will slowly blink until it is touched.

Touch the power icon to turn all three zones on. The zones will begin warming to the last set temperature that was used for each respective zone. To edit the zone temperature, see 2, 3, and 4 below.

- 2, 3, and 4. Touch the Zone 1, Zone 2, or Zone 3 button to view info and the warming status of each zone, as well as edit the set temperature.

To edit the holding temperature, use the arrows (5) to change the temperature.

NOTE: Adjust the temperature in increments of 5°F (5°C) from 140-200°F (60-95°C).

Press the Checkmark icon (6) to store the change. Once set, the new set temperature will remain on the screen for three seconds. After three seconds, the unit will begin warming or cooling and will display the current temperature.

NOTE: Each zone will default to the last temperature set on the unit.

NOTE: The temperature icon will be orange and will blink while the unit is warming up. Once the set temperature is reached, the icon will stop blinking and will turn blue.

NOTE: If a zone is turned off, that zone's icon will turn purple. If the unit does not detect a pan, it will automatically turn off the applicable zone.

5. The Arrows allow temperature and timer adjustments.
6. The Checkmark icon saves settings adjustments.
7. The Timer icon allows a timer to run. To view time remaining in minutes, touch the timer icon.

To turn the timer on or off, or to edit the amount of time, touch the timer button twice.
8. The Lock icon prevents the operator from editing the temperature of any zone. To lock or unlock, hold the lock icon for 3 seconds.

Maintenance

Follow the steps below when cleaning your SinAqua™ Buffet Warmer. Failure to adhere to these procedures may damage components, resulting in a non-warranty service call.

Step 1: Turn the Unit Off and Allow it to Cool

- Turn off the unit by touching the power button.
- If there is food in the pan(s), remove and store it as required.

Step 2: Clean the SinAqua™ Buffet Warmer

- With a clean, damp cloth, wipe the inside and all edges of the unit. A mild soap may be used.

⊘ DO NOT immerse the SinAqua™ Buffet Warmer in water or place it in the dishwasher.

⊘ DO NOT pour water into the chamber that is intended for holding pans.

⊘ DO NOT use steel wool or abrasive cleaners.



CAUTION: DO NOT splash or pour water onto the control box. A possible shock hazard may result and the unit may be damaged.

Troubleshooting

For heating-related problems, verify an induction-efficient pan of the proper size and depth is being used.

In the event of a possible malfunction, your CookTek SinAqua™ will display an error code. Please consult the following table when encountering an error code. To reset error conditions, press the POWER icon, or unplug the unit.

If any of the below errors persist after attempting the recommended “resolution,” call 1-800-908-8726.

Code	Error Cause	Code	Resolution
1	Broken bottom temperature sensor	E--1	Service required.
2	Broken Temp Sensor, Pan Temp Too High	E--2	Remove any pans from the IHW surface and let cool. Turn unit off and on to reset error. If problem persists, contact service provider.
3	Over current (peak)	E--3	Try different cookware. Service may be required.
6	High line voltage (>264V)	E--6	May result from power grid fluctuation and should disappear once voltage returns to the normal level.
7	Hardware failure	E--7	Service required.
8	Zero cross frequency out of range (30-80Hz)	E--8	Turn unit off, then on. Plug unit into outlet on different circuit breaker.
13	User interface error	E--13	Check control panel connection, cycle power.
16	Critical error	E--16	Service required.

North America Limited Warranty

One (1) Year North America Limited Warranty for “Non-portable” CookTek Products

CookTek Product Models Covered Under this Limited Warranty

“Non-portable” CookTek products shall mean all Silenzio warming buffet models, SinAqua waterless food warmer models, Incogneeto under-counter warming models, Stock Pot range models, four (4) and six (6) burner range models, and Plancha models.

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 fifteen (15) 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 or its service agents in connection with such claims as well as all necessary access to your premises and the Equipment. 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.

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, noninfringement, 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 or its service agent’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 Equipment purchased 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.

Warranty Service, Exclusive Remedy

CookTek will be solely responsible for determining whether or not the Equipment or any component thereof is defective. Defective components covered by this warranty will be repaired or replaced at CookTek's option without charge to you and such repaired or replacement components will be covered by this warranty for the balance of the Warranty Period. Parts used in the repair of defective components and replacement components may be new, recovered or rebuilt. At its sole option, CookTek may decide to replace defective Equipment covered by this warranty with new, recovered or rebuilt Equipment of equal or greater capability, and such Equipment will be covered by this Limited Warranty for the balance of the Warranty Period. Defective Equipment and components will become the property of CookTek. 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 causes beyond CookTek's or its service agents' control.

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 notify an authorized service agent to contact you and arrange for an on-site repair visit during the service agent's normal working hours. Any costs incurred by CookTek or its service agent associated with a service agent being refused or unable to gain access to the Equipment on your premises, or a claim not covered by this warranty, will be charged to you.

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.

North America Limited Warranty

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 (countertop or built-in), ThermaCube Delivery Systems, and Pizza Delivery Systems.

Limited Warranty

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

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CookTek Induction Systems, LLC • www.cooktek.com

In the USA, Tel: (800) 908-8726

Outside the USA, Tel: +1 (214) 379-6000

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: DOC-1735 / Revision B / January 2020
Country Code: NA/EU

Global Operations

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Customer Support

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