

FOUR HOB

INDUCTION RANGE



PERFORMANCE

The CookTek® Four Hob features four independent induction cook zones for precise, efficient heating of any induction-compatible pan*. Its built-in redundancy ensures uninterrupted performance, allowing each zone to operate independently. Designed for back-of-house applications, it includes a high-impact glass-ceramic cooktop, an automatic shutoff feature, integral cooling fans, and a self-diagnosing microprocessor to ensure a safer, more reliable kitchen environment.**

FEATURES

- Four independently controlled induction cook zones
- 10,000 W (4 x 2500 W) and 14,000 W (4 x 3500 W) models
- High-quality internal electronics and heavy-gauge Litz wire
- Seamlessly drops into a stainless-steel cart base with built-in storage
- LED bar graph displays
- Rotary knobs with 0–10 power settings
- Built-in redundancy to ensure uninterrupted performance even if one hob requires maintenance
- Over 90% energy efficient—outperforms gas and electric burners
- Easy-to-clean high-temperature glass-ceramic cooktop with four separate induction cook zones
- Automatic pan detection provides instant energy transfer to cookware
- Automatic shut-off feature prohibits overheating
- Integral grease filter and air baffles ensure air intake is cleaner and cooler
- Microprocessors continuously monitor vital components for overheating, power-supply issues, and other conditions
- Integral fans to keep internal components cool
- Hardwired design for a seamless, reliable power connection – no cords or plugs required

STANDARD INCLUDED ACCESSORIES

- One-year warranty on parts and labor

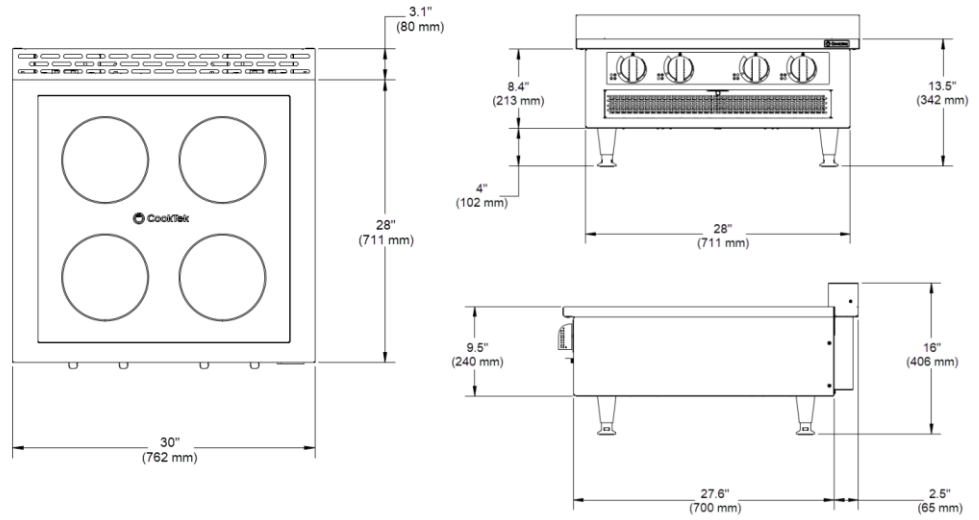


*Induction cooking requires the use of induction-compatible (i.e., magnetic) cookware.

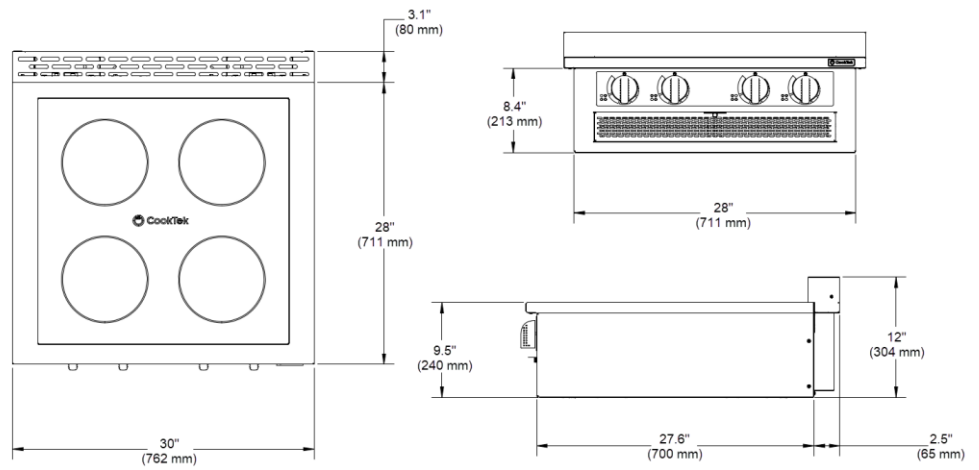
**The Four HOB is not approved for marine use.

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

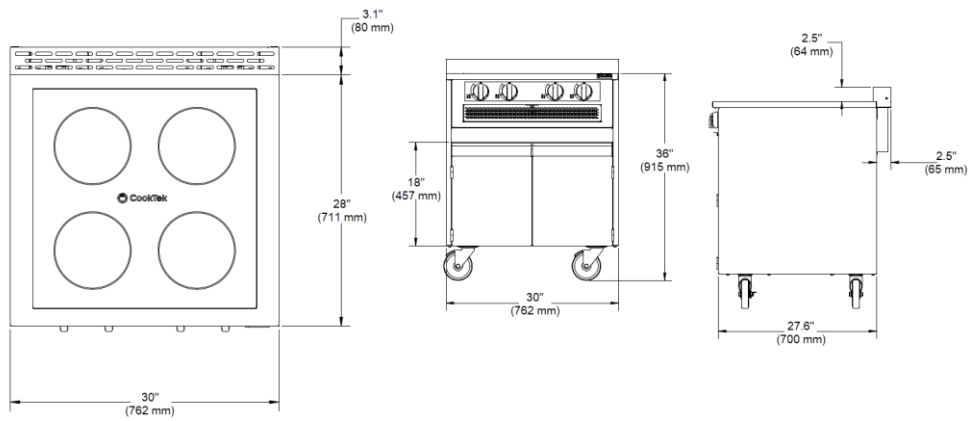
FREESTANDING



DROP-IN



CART-MOUNTED



DIMENSIONS FREESTANDING		
Full Unit Height	16"	406 mm
Full Unit Width	30"	762 mm
Full Unit Depth	30.1"	765 mm
Cooking Surface Width	23"	584 mm
Cooking Surface Depth	25"	635 mm
Weight	115 lb	52 kg
DIMENSIONS DROP-IN		
Full Unit Height	12"	304 mm
Full Unit Width	30"	762 mm
Full Unit Depth	30.1"	765 mm
Cooking Surface Width	23"	584 mm
Cooking Surface Depth	25"	635 mm
Weight	115 lb	52 kg
SHIPPING INFORMATION		
Packaged Height	26"	660 mm
Packaged Width	37"	940 mm
Packaged Depth	46"	1168 mm
Packaged Weight	171 lb	78 kg
Item Class	175	

WALL CLEARANCE		
Front	2"	50 mm
Sides	2"	50 mm
Rear	2"	50 mm

COOLING REQUIREMENTS		
Max Ambient Temperature	122 °F	50 °C
Internal Cooling Fan Displacement	460 cfm	13.0 m ³ /min

DIMENSIONS CART-MOUNTED		
Full Unit Height	39.1"	995 mm
Full Unit Width	30"	762 mm
Full Unit Depth	30.1"	765 mm
Cart Height without wheels	18"	457 mm
Cart Depth	27.6"	700 mm
Cart Weight	89 lb	40 kg
Cooking Surface Width	23"	584 mm
Cooking Surface Depth	25"	635 mm
Total Unit Weight	204 lb	93 kg
SHIPPING INFORMATION		
Packaged Height	46"	1168 mm
Packaged Width	37"	940 mm
Packaged Depth	46"	1168 mm
Packaged Weight	265 lb	120 kg
Item Class	175	

ELECTRICAL SPECIFICATIONS - SINGLE PHASE FREESTANDING/DROP-IN		
UNITED STATES		
VIC-9400-FS25-1	208/240 VAC, 10,000 W, 3 Phase, 32/39 A, Hardwired	
VIC-9400-FS35-1	208/240 VAC, 14,000 W, 3 Phase, 44/49 A, Hardwired	

ELECTRICAL SPECIFICATIONS - SINGLE PHASE CART-MOUNTED		
UNITED STATES		
VIC-9400-CM25-1	208/240 VAC, 10,000 W, 3 Phase, 32/39 A, Hardwired	
VIC-9400-CM35-1	208/240 VAC, 14,000 W, 3 Phase, 44/49 A, Hardwired	