

| Product Name | SinAqua™ Induction Holding Well | Quantity |  | Item # |  |
|--------------|---------------------------------|----------|--|--------|--|
|--------------|---------------------------------|----------|--|--------|--|



Note: Induction cooking and holding requires the use of induction compatible (i.e. magnetic) food pans (note: most are).

IHW062-34



**Standard Features**

- Designed to accommodate Gastronorm or standard hotel pans, half-pans: one 1/1 or three 1/3. Adaptor plate available for other pan sizes.
- Two depths available: IHW062-34 - 100mm (4") and IHW062-36 - 152mm (6"). Units only compatible with one pan depth.
- Drop-in rectangular design, stainless steel housing, heavy duty energy efficient electronics, high-impact polycarbonate top, stainless steel sides
- Three separate control panels per unit (front/center/back) allows for different products to be held at different temperatures
- Four standard temperature settings - 150, 160, 175, 190°F / 65, 70, 80, 90°C. More available via keypad accessibility.
- Integral automatic timer commences when pan inserted in the well. Hold time is user selectable. Display flashes when hold time has expired. Timer can be turned on or off.
- Spring-loaded sealed temperature sensor to ensure reliable pan-contact temperature measurement
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems and more. Induction unit shuts off and displays error codes enabling user to diagnose and correct minor problems.
- Automatic pan detection allows for instant energy transmission to pan, and almost no energy consumption when pan is not present (even if unit is left on)
- Red LED display for precise user control and feedback
- Maximum temperature limit prevents damage to pans and/or unit
- Standard Cat 5e or Cat 6 patch cables from unit to control boxes are included (any replacement cables MUST BE SHIELDED type)
- Easy to clean polycarbonate/stainless construction
- Works with any standard magnetic pan - including 18/8 (300 series) stainless pans which have been cold worked.
- Lock feature prevents unwanted setting changes
- LED annunciators for "Heating" and "At Temp"
- One 200-240VAC unit on a 15 amp circuit
- While rated at 1.8kW per well, unit typically duty cycles at \_\_\_\_\_ watts.
- Three year limited warranty in US/Canada only. See warranty statement for full details.
- Made in the USA\*

**Specifications**

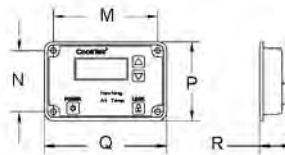
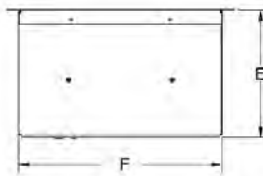
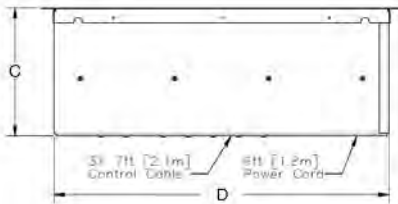
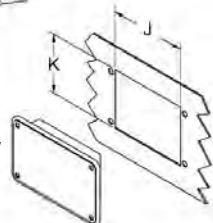
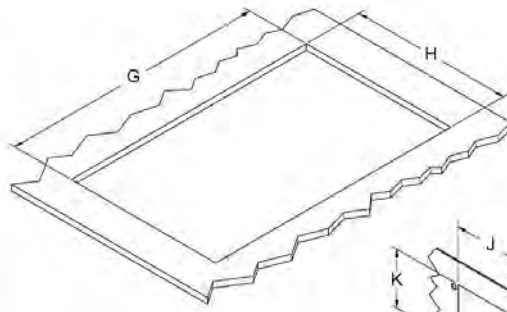
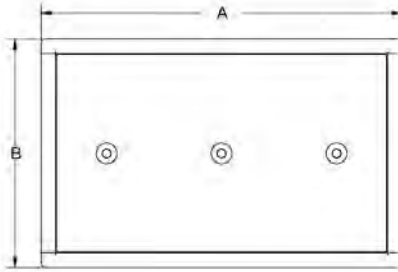
Shall be a CookTek drop-in rectangular induction food holding well, model \_\_\_\_\_ with a total KW rating of 1.8 kW.

Unit shall be manufactured in the United States and constructed of an stainless steel housing and a high-impact polycarbonate top.

Unit shall be built with an auto shut-off feature to prevent overheating, offer self-diagnostics, and have a pan maximizer feature to ensure maximum heating of any induction compatible pan.

Unit shall operate on \_\_\_\_\_ power with integral \_\_\_\_\_ cord and plug (supplied).

\*of USA and imported parts

**SINAQUA™ INDUCTION HOLDING WELL**


| Dimensions |           |     |           |     |
|------------|-----------|-----|-----------|-----|
|            | IHW062-34 |     | IHW062-36 |     |
|            | inches    | mm  | inches    | mm  |
| A          | 21.75     | 552 | 21.75     | 552 |
| B          | 13.75     | 349 | 13.75     | 349 |
| C          | 7.73      | 196 | 9.75      | 248 |
| D          | 20.18     | 513 | 20.18     | 513 |
| E          | 7.68      | 195 | 9.70      | 246 |
| F          | 12.26     | 311 | 12.26     | 311 |
| G*         | 20.625    | 524 | 20.625    | 524 |
| H*         | 12.625    | 321 | 12.625    | 321 |
| J          | 2.90      | 74  | 2.90      | 74  |
| K          | 2.25      | 57  | 2.25      | 57  |
| M          | 3.26      | 83  | 3.26      | 83  |
| N          | 1.91      | 49  | 1.91      | 49  |
| P          | 2.46      | 62  | 2.46      | 62  |
| Q          | 3.81      | 97  | 3.81      | 97  |
| R          | 1.02      | 26  | 1.02      | 26  |

\* Cutout dimensions can be up to 20.75" x 12.75" (527mm x 324mm)

- Cooling clearance: 2" (55mm) from combustable materials, 6" (152mm) below
- The maximum (do not exceed) ambient temperature is 50°C/122°F.

### Specifications

| Model Number              | IHW062-34   | IHW062-36   |
|---------------------------|---|---|
| Power Requirements        | 200-240VAC, 1 Ph  | 200-240VAC, 1 Ph  |
| Power Consumption         | 3 x 600W (max)  | 3 x 600W (max)  |
| Voltage                   | 200-240VAC, 50/60 Hz  | 200-240VAC, 50/60 Hz  |
| Amperage                  | 7.5 A (max)   | 7.5 A (max)   |
| Power Range               | 100-600W per zone (1800W max)   | 100-600W per zone (1800W max)   |
| Preset Temperatures       | 150 ,160,175, 190°F / 65,70,80,90°C   | 150 ,160,175, 190°F / 65,70,80,90°C   |
| Expanded Temperatures     | 80,150,160,165,170,175,180,185,190,200,210, 220,230,240,250°F/ 30, 40, 50, 60, 75, 85, 95, 100, 105, 110, 120°C | 80,150,160,165,170,175,180,185,190,200,210, 220,230,240,250°F/ 30, 40, 50, 60, 75, 85, 95, 100, 105, 110, 120°C |
| Dimensions (in)           | 21.75" x 13.75" x 7.73"   | 21.75" x 13.75" x 7.73"   |
| Dimensions (mm)           | 552 x 349 x 196   | 552 x 349 x 196   |
| Cutout Dimensions (in)    | 20.625" x 12.625"   | 20.625" x 12.625"   |
| Cutout Dimensions (mm)    | 524 x 321   | 524 x 321   |
| Weight                    | 22.4 lbs / 10.1 kg  | 23.7lbs / 10.7 kg   |
| Packaged Weight           | 25.9 lbs / 11.7 kg  | 27.2 lbs / 12.3 kg  |
| Packaged Dimensions (in)  | 24" x 18" x 12"   | 24" x 18" x 12"   |
| Packaged Dims. (mm)       | 607 x 457 x 305   | 607 x 457 x 305   |
| Power Cord Length         | 6 ft / 1.8 m  | 6 ft / 1.8 m  |
| Plug Type                 | NEMA 5-15P  | NEMA 5-15P  |
| Rmte Ctrl Box Cord Length | 7 ft / 2.1 m  | 7 ft / 2.1 m  |
| Warranty                  | 36 months limited parts and labor in US/Canada only - see statement for details                                 |   |

Note: Ambient air should not exceed 50°C/122°F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

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