

Product Name	SinAqua™ Induction Holding Well	Quantity		Item #	
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IHW062-64

Note: Designed to work with standard stainless steel food pans, even those not marked induction compatible.



Standard Features

- Designed to accommodate Gastronorm or standard hotel pans, half-pans: one 1/1, three 1/3, or six 1/6
- Two depths available: IHW062-64 - 100mm (4”) and IHW062-66 - 152mm (6”). Units only compatible with one pan depth
- Drop-in rectangular design, aluminum housing, heavy duty energy efficient electronics, BMC top, aluminum sides
- Three separate control panels per unit (front/center/back) allows for different products to be held at different temperatures, 1/6 pans share a control panel
- 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 BMC/aluminum construction
- Simple installation - rectangular cut outs for unit and control panel, hold in place with silicone bead. DO NOT WELD
- Unique patented technology allows unit to work with any standard stainless steel hotel pan - including 18/8 (300 series) stainless pans
- Lock feature prevents unwanted setting changes
- LED annunciators for “Heating” and “At Temp”
- Two 200-240VAC units on a 20 amp circuit
- While rated at 600 watts per zone (1.8kW per complete well), each zone typically duty cycles at 180-220 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 aluminum housing and a PPS top.

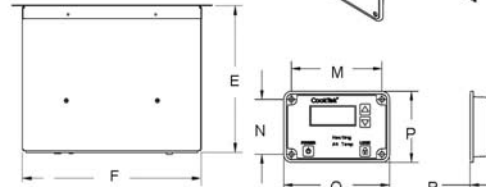
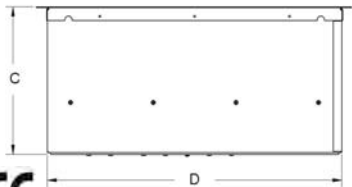
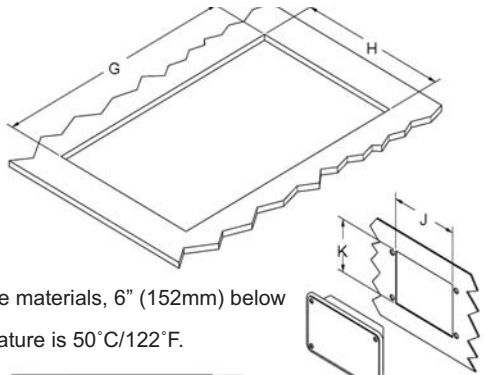
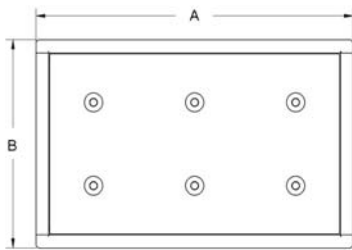
Unit shall be built with an auto shut-off feature to prevent overheating, offer self-diagnostics, and have a pan maximizer feature to ensure maximum heating of any induction compatible pan.

Unit shall operate on 200-240VAC power with integral _____ cord and plug (supplied).

*of USA and imported parts

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SINAQUA™ INDUCTION HOLDING WELL
IHW062-64, IHW062-66


Dimensions				
	IHW062-64		IHW062-66	
	inches	mm	inches	mm
A	21.75	552	21.75	552
B	13.75	349	13.75	349
C	7.84	199	9.83	250
D	20.18	513	20.18	513
E	7.74	175	9.73	247
F	12.26	312	12.26	312
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	63	2.46	63
Q	3.81	97	3.81	97
R	1.02	26	1.02	26

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



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

Specifications

Model Number	IHW062-64	IHW062-66
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 9.75"
Dimensions (mm)	552 x 349 x 196	552 x 349 x 248
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 6-20P(US & Canada)	NEMA 6-20P (US & Canada)
Remote Control 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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