Pizza Delivery System

Deliver Hot Pizza Like





Induction-charged thermal disc keeps up to three pizzas at a consistent, hot temperature for up to 30 minutes

VaporVent™ lid eliminates condensation

Fast heat-up – initial charge takes less than two minutes; recharges in as little as 60 seconds

Charger base is available in 16” (406 mm) or 18” (457 mm) models

Cordless bags for convenient, efficient delivery

Bag available with custom logo; standard bag in black

Pizza delivery system includes a charger, FlashPak™ Disc, and VaporVent™ bag. Replacement components sold separately.







CookTek®

16" PIZZA DELIVERY SYSTEM (MODEL PTDS100)

Part Number	602201
Voltage	100-120 VAC
Watts	100-1,800W (15A)
Phase	1-phase

16" PIZZA DELIVERY SYSTEM (MODEL PTDS200)

Part Number†	6023xx
Voltage	200-240 VAC
Watts	100-1,800W (8A)
Phase	1-phase

DIMENSIONS

Height	8.55”	217 mm
Width	19.5”	495 mm
Depth	21.3”	541 mm
Weight	19 lb.	8.6 kg

18" PIZZA DELIVERY SYSTEM (MODEL XLPTDS100)

Part Number	602101
Voltage	100-120 VAC
Watts	100-1,800W (15A)
Phase	1-phase

18" PIZZA DELIVERY SYSTEM (MODEL XLPTDS200)

Part Number†	6064xx
Voltage	200-240 VAC
Watts	100-1,800W (8A)
Phase	1-phase

† For the correct plug configuration, replace xx with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

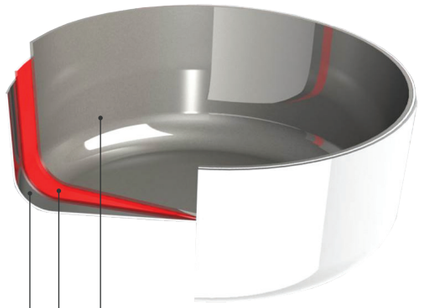
TRI-PLY COOKWARE

CookTek® offers the most efficient and powerful cookware in the industry to match up with the most efficient and powerful induction cookers in the industry. Our pan efficiency comes from a perfectly-balanced selection of the following:

- Premium 18/10 (304 stainless) steel interior reduces food adhesion and staining and protects your culinary creations
- Generous amounts of 1050 aluminum alloy for unrivaled heat balance and transfer
- A robust foundation of 18/0 (430 stainless) steel captures virtually 100% of the Eddy current for maximum efficiency and performance

No other tri-ply pan on the market can capture the amount of energy produced by induction and deliver that energy to your culinary creations like CookTek® tri-ply cookware...period. Your search for the best-performing tri-ply cookware with







8" Fry Pan
Part # 105209



10" Fry Pan
Part # 105210



12" Fry Pan
Part # 105211



12" Everyday Pan
Part # 105213



2 Qt. Sauce Pan
Part # 105214



4 Qt. Sauce Pan
Part # 105215



12" Qt. Stock Pot
Part # 105216



12" Paella Pan
Part # 105212

ACCESSORIES

CookTek® induction cooking accessories allow professional chefs to obtain superior results from induction cooking technology. Our cookware accessories are specially designed to maximize the advanced heating methods



303 Stainless Steel Double Boiler Insert
Part # 105219 (2 Qt.) / Part #105220 (4 Qt.)



14” Stainless Steel Wok
Part # CT-103871



Round SinAqua Pan
Part # CT-104634 (11") / Part # CT-104635 (14"



Soup Tureen and Lid for SinAqua Souper
Part # CT-104446 (7 Qt. Tureen) / Part #105075 (7 Qt. Lid)



53 Qt. Tri-ply Impact-bonded
Stock Pot with Lid
Part # 105217



Round Chafer with Glass Lid
Part # 301311 (6.9 Qt.) / Part # 301309 (4.8 Qt.)
Optional Spoon Holder (Part # CT-103097)



Chafer Inserts
Call for Options



Magneeto™ 2 for Incogneeto
Part # INC-3000



24 Qt. Tri-Ply Impact-bonded
Brazier with Lid
Part # 105218



Pizza Delivery Bag with PCT Tray Insert
Part # 300878A (16") / Part # 300849A (18")



ThermaCube Delivery Bag
Part # 301550 (Small) / Part # 301857 (Large)



ThermaCube Natural Convection Tray
Part # 301542 (Nominal) / Part # 301630 (+10%) / Part # 301631 (+25%)

Pizza Delivery System FlashPak Disc
Part # 400017