

THERMACUBE™

Food Delivery System

TCS200
609204



PROJECT _____

ITEM _____

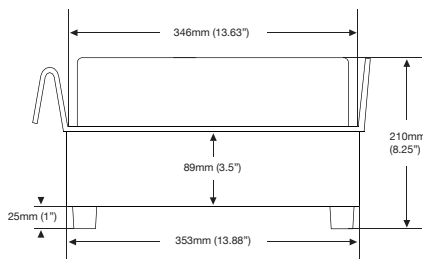
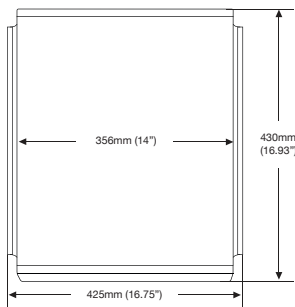
QUANTITY _____

DATE _____

TECHNICAL DATA:

Dimensions (W x D x H):	425 x 430 x 210
Total Weight:	6.6Kg
Wall Clearance:	51mm
Max Ambient Temperature:	50°C
Model:	TCS200
Total Connected Load:	1.8kW
Volts (Single Phase):	220-240 V
Amps	10A

The CookTek® ThermaCube™ Food Delivery System is comprised of a specially-designed lightweight natural convection tray, a system-specific delivery bag, and an induction charger base. The natural convection tray resides hidden inside the delivery bag. Once a delivery bag containing a natural convection tray is placed on the induction charger base, it automatically heats up. The Charge LED light turns red to show that charging is taking place. The Ready LED light turns green when the delivery bag is hot and ready for use.*



FEATURES:

- Induction-charged natural convection tray circulates hot air around the food for up to 30 minutes – available in nominal, +10%, +25%, and 35% heat
- Fast heat-up – initial charge takes less than 3.5 minutes; recharges in as little as 90 seconds
- Cordless bags for convenient, efficient delivery – available in two sizes to accommodate various types of cuisine
- Easy to clean charger surface is cool to the touch
- Designed to withstand exposure to grease, oil, flour, and other food substances
- Lighted display for easy operation
- Delivery bag (without natural convection tray) is machine washable; natural convection tray is submersible for cleaning (not dishwasher safe)
- Automatic shut-off feature prohibits overheating
- Range of accessories available, please contact your Stoddart profession for additional information

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

CERTIFICATIONS



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