

Owner's Manual

Installation and Operation

USE AND CARE OF COOKTEK
Stockpot Heater

Models MSP7000-200, MSP8000-400



CookTek Induction Systems, LLC
156 N. Jefferson, Suite 300
Chicago, IL 60661
Tel (888) 266-5835



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General Information

Model Types

- MSP7000-200
- MSP8000-400

User Interface

- The CookTek Stockpot heater has a single knob for setting the power from 1-10. Power setting is a proportion of the maximum power available.

Before Operation

Before operating your Stockpot heater, perform the following tasks:

- Remove all packing material. Save in case of subsequent shipment or concealed shipping damage.
- Keep unit away from other heat sources and allow at least 2 inches clearance for air circulation at sides, front and rear of the unit. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error.
- Please make sure that the power cord is firmly attached to your CookTek unit BEFORE plugging the unit into the power receptacle and before attempting operation.

Every installation site has different electrical wiring. Since many local codes exist, it is the Owner and Installer's responsibility to comply with all local codes. CookTek is not responsible for any consequential damages as a result of failure to comply with installation requirements.

- Read all installation instructions carefully before starting installation.
- Remove the Stockpot from carton.
- Remove all loose packaging.
- It is the responsibility of the installer to comply with all federal, state and local codes.
- Any installation not matching the specification discussed in this manual automatically voids the product's warranty.

Grounding Instructions

The unit must be properly grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a safe path for the electrical current. The Stockpot heater has a power cord with a 4 or 5 -prong grounding plug, which must be used in a compatible and properly grounded outlet. It is the owner's responsibility to provide an appropriate wall receptacle.

For your safety, never cut, remove, or disable the electrical (ground) connection from the plug. Never use an adapter plug or an extension cord with the Stockpot heater.

WARNING: Electric shock can result from an improperly grounded plug. Please consult a qualified electrician if you have any questions about these grounding instructions.

Approved for Commercial Use

- CookTek's Stockpot heater is in conformance with UL 197 and CSA 22.2 No. 109 standards and bears the commercially rated approvals.
- CookTek's Stockpot heater is in conformance with European Economic Area standards and bears the CE marking signifying European Conformity.

General Operation

- Plug the Stockpot heater into a grounded, three-phase receptacle. Models will run on 208V drawing up to 7000W, or on 400V drawing a maximum of 8000W. Check rating plate on unit to verify correct voltage and wattage. Voltages below 200V or 400V can result in less than rated power and slower heating times.

NOTE: For proper operation, an independent, dedicated circuit should be used in all installations.

User interface

The user interface on a CookTek Stockpot heater consists of a Knob for adjusting the power level and a bar graph display for visual verification of the power setting.



- The knob has three detents to aid in setting the power level
 - When the knob is pointing straight up there is a detent set for off
 - Rotating the knob clockwise 45 degrees there is a detent for power setting 1
 - Rotating the knob counter clockwise 45 degrees there is a detent for power setting 10
 - All other power settings are proportional between 1 and 10



- The display
 - On the top of the unit there is a row of 10 LEDs which light up in proportion to the power setting.
 - The display will also flash out the error code in the event of a failure
- Operation
 - When the unit is initially turned on the display will flash if it has not detected a pan to heat
 - Once a pan is present the display will stop flashing and display the power setting
 - If the unit is left without a pan for 5 minutes it will go into sleep mode and the display will have a moving LED. To exit sleep mode simply move the knob.

Important Information

- Never heat an empty pan. It may damage the Stockpot heater or cookware and overheat the unit. When overheating occurs, an error code will flash on the display and the Stockpot heater will shut itself off automatically. When the internal temperature returns to normal, the Stockpot heater can be used again.
- Remember to turn the Stockpot heater off after each use.

- Keep the Stockpot heater away from gas and electric ranges or open flames. If the ambient air temperature is above 115 degrees F the Stockpot may not function properly.
- Be sure to dry off the outside of the pan before use. Water droplets on the outside of the pan may begin to boil and spatter as the pan temperature rises.
- Do not use aluminum foil on top of the Stockpot Heater
- Do not use the Stockpot heater near a faucet, sink, or other areas where water can be found.
- Never store the Stockpot heater outside or upside down.
- Do not obstruct, block, or alter the air entrance or outlet. Do not stick foreign objects into these openings.
- Do not strike or damage the Stockpot Heater. Dropping the Stockpot heater can damage the internal components or crack the glass, voiding the Warranty. If the Stockpot heater glass becomes cracked, unplug immediately and do not use.

Care and Cleaning

Stockpot Heater

Your CookTek Induction Stockpot heater is easy to keep clean. Be sure to follow these easy instructions:

- Turn the unit OFF and remove the plug from any power outlets prior to cleaning.
- Never immerse the Stockpot heater in water.
- Wipe off the outside with an appropriate cleaner, rinse and dry
- The filter should be removed whenever it shows dirt and cleaned.
 - Wash the filter in a sink or run through a dishwasher. Ensure filters are thoroughly dry before reinstalling.

Important Safety Precautions

- To reduce the risk of fire, electric shock, or injury - please read, follow and save all instructions.
- Never immerse cords, plugs or appliance in water.
- Supervise carefully when appliance is used near children. Keep children away from appliance when in operation.
- Always unplug appliance immediately after use and allow for cooling time if handling, transporting, or storing.
- Do not use any appliance that has a damaged cord or plug, or one that has malfunctioned or been damaged. Consult the warranty and follow instructions for service.
- Do not use any accessories or attachments that are not recommended by the manufacturer. Use of unapproved accessories may cause injuries and void the warranty.
- The pan on the appliance will heat continuously as long as the power is ON. The pan will be hot and caution should be exercised when working on or near the appliance.
- Do not let the power cord touch hot surfaces or hang over the edge of the counter. Do not move the appliance when electric power is connected. Do not move the appliance while a hot pan or pan containing hot liquids is on top of the appliance.
- To disconnect appliance, turn the knob to the vertical position and wait for LED to no longer be illuminated. You may then remove the plug from the outlet.
- Do not use CookTek Stockpot for anything other than its intended use as described in this manual. This unit is designed to heat food and is not intended for laboratory or industrial use.
- Do not put food or unopened cans on the Stockpot surface.
- This product may only be serviced by an authorized service agent or by CookTek personnel. Do not attempt to open the unit or perform service of any kind. For service information contact CookTek at 1-312-563-9600.

- This appliance must be grounded. Connect only to a properly grounded outlet. Before operating, read grounding instructions and Electrical Installation Requirements on Page 2 of this booklet. Do not use an extension cord.
- Do not overcook food or leave appliance unattended while in use.
- In the unlikely event of a grease fire, smother flame by covering pan with a tight-fitting lid, cookie sheet, or flat tray. DO NOT USE WATER. When the fire is under control, turn off appliance and unplug from wall.
- Use only with induction-compatible and efficient cookware.
- Place Stockpot on a level, hard, stable, non-flammable surface before use.

Warranty Statement

All commercial cooking equipment manufactured by CookTek is warranted against defects in materials and workmanship for a period of one year from the date of Sale, or 18 months from the date of shipment from our factory, whichever comes first.

IMPORTANT! Keep a copy of your sales receipt to verify date of purchase. **A valid proof of purchase, indicating Serial Number (s) and date of purchase is required to obtain Warranty Service.** This warranty is for the benefit of the original purchaser and is non-transferable. Any defects in materials or workmanship, which are brought to the attention of CookTek by written notification within the aforesaid warranty period will be repaired or replaced, at CookTek's discretion, with new or re-certified products or parts. **THIS IS THE SOLE REMEDY FOR ANY BREACH OF THIS WARRANTY. IN NO EVENT WILL COOKTEK BE LIABLE FOR DAMAGES OF ANY KIND, WHETHER DIRECT OR INDIRECT, SPECIAL OR CONSEQUENTIAL.**

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESS OR IMPLIED IN LAW OR FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY, OR FITNESS FOR ANY PARTICULAR PURPOSE.

This warranty is void if it is determined that upon inspection by an authorized service agent that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. Warranty will be considered void if the serial nameplate has been removed or if the unit has been opened or modified in any way, or service has been attempted by unauthorized personnel. **IMPORTANT!** Keep a copy of your sales receipt to verify date of purchase. **A valid proof of purchase, indicating Serial Number(s) and date of purchase is required to obtain Warranty Service.** The prices charged by CookTek for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of covered defects without charge by a CookTek factory authorized service agent or one of its sub-service agencies.

To receive Warranty Service, Please call CookTek at 312-563-9600 to obtain an RA number. This RA number must be printed on the outside of the return shipping container, or on the address label when returning units for service. Units received without an RA number will be refused at our shipping dock and may encounter a delay in service. Units must be taken or shipped to the required authorized service agency with transportation charges prepaid for service. CookTek will provide return freight. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Please save all packaging materials for possible use in shipping. CookTek assumes no liabilities whatsoever for any damages incurred in transit. This warranty is valid in the continental United States only if purchased through an authorized CookTek Representative or Dealer. This warranty is valid outside of the United States only if purchased through an Authorized CookTek International Distributor. Warranty Service is provided only through the Authorized Agent from which the unit was purchased.

Contact Information

For additional information and other details concerning warranty, please contact our Service Department at:

In the United States:

CookTek Induction Systems, LLC

156 N. Jefferson St.

Suite 300

Chicago, IL 60661-1436

Tel: (888)266-5835

Fax: (888)266-5329

Outside the United States:

Tel 1-312-563-9600

Tel 1-312-432-6220

Worldwide Web:

<http://www.CookTek.com>

Trouble Shooting

Symptom	Probable Cause	Possible Solution
No Power (No Lights or Fan Noise)	Unit Unplugged	Plug Unit into Appropriate Receptacle
	No Power to Receptacle	Make Sure that Receptacle is Energized
	No Power to Receptacle	Check Wall Switches
	No Power to Receptacle	Check Circuit Breaker
	No Power to Receptacle	Plug a different electronic device into the receptacle to make sure that power is present
Pan Does Not Heat	Pan is Not Induction Efficient	Use Induction Efficient Pan
	Pan Not Centered	Center Pan
Stockpot Suddenly Stops Heating	Possible Power Brown Out	Assure proper voltage/power
	Circuit Shared with another Electrical	Make sure that the Cook top is not sharing a circuit with other Electrical Devices
	Safety Shut-Off Engaged	The Safety Shut-Off will engage if an empty pan is left on the Cook top surface while the unit is working at full power. Make sure that the Cook top surface is clear. Wait 15-20 minutes for the unit to reset.
Pan Does Not Get Hot Enough Even Though Power Levels Are Set To Maximum - Induction Efficient Pan In Use	Extension Cord In Use	Do Not use extension cords. Extension cords may affect the power levels reaching the appliance
	Circuit Shared with Another Electrical Device	Make sure that the Cook top is not sharing a circuit with other Electrical Devices
Pan heats Unevenly, does Not maintain Heat Level or Overheats	Pan is Not Induction Efficient	Use Induction Efficient Pan
	Bottom May Not Be Flat	Use Flatter Pan
	Pan Not Centered	Center Pan

Error Code Table

In the event of a Possible Malfunction, your CookTek Stockpot heater will flash an Error code on the LED display. Please consult the following table when encountering an Error Code.

To reset error conditions remove the pan from the unit and the power knob vertical to the off position or unplug the unit.

1	Broken Temp sensor	E-01	Service Required
2	Broken Temp sensor	E-02	Service Required.
3	Over current (peak)	E-03	Try different cookware. Service may be required
4	Over heat	E-04	Turn off. Let unit cool 15 minutes. Keep surrounding air temperature. Should be below 115 deg F.
6	High line voltage	E-06	To reset unplug unit, wait 5 seconds, and plug in again. If problem persists, have an electrician monitor the line voltage.
7	Hardware Failure	E-07	Service required.
8	Zero cross failure	E-08	Turn unit off, then on. Plug unit into outlet on different circuit breaker. If problem persists, have an electrician monitor the line voltage.

Mechanical Design

