



BID/PROPOSAL

COMMODITY: CAFETERIA & KITCHEN EQUIP. (COMMERCIAL) DATE: 10/31/2012

FORMAL BID NO. PUBLIC BID NO. 2292 RFP NO.

BIDS ARE TO BE RECEIVED IN URI PURCHASING DEPARTMENT BY: DATE: 11/27/2012 TIME: 3:00 PM

BUYER: BETTY GIL/ew [Signature] SURETY REQUIRED: YES: NO:

PRE-BID/PROPOSAL CONFERENCE: DATE: TIME: MANDATORY: YES: NO:

LOCATION:

BE SURE ALL INFORMATION SHOWN BELOW IS CORRECT. FEDERAL EMPLOYER IDENTIFICATION NUMBER MUST BE INCLUDED.

COMPANY NAME: FEIN:

STREET AND NUMBER:

CITY, STATE & ZIP CODE:

ORDERING E-MAIL ADDRESS:

No offer will be considered that is not accompanied by the attached University of Rhode Island Bidder Certification Form/Contract Offer completed and signed by the offeror.

Print Name and Title

Telephone Number/Facsimile Number

Signature

Date

Company F.E.I.N.

THIS BID WILL NOT BE HONORED UNLESS SIGNED

The University of Rhode Island is an equal opportunity employer committed to the principles of affirmative action.

University of Rhode Island Bidder Certification Form/Contract Offer

ALL OFFERS ARE SUBJECT TO THE REQUIREMENTS, PROVISIONS AND PROCEDURES CONTAINED IN THIS CERTIFICATION FORM/CONTRACT OFFER. Offerors are expected to read, sign and comply with all requirements. Failure to do so may be grounds for disqualification of the offer contained herein.

Rules for Submitting Offers

This Certification Form/Contract Offer must be attached in its entirety to the front of the offer and shall be considered an integral part of each offer made by a vendor to enter into a contract with the University of Rhode Island. As such, submittal of the entire Bidder Certification Form/Contract Offer, signed by a duly authorized representative of the offeror attesting that he/she (1) has read and agrees to comply with the requirements set forth herein and (2) to the accuracy of the information provided and the offer extended, is a mandatory part of any contract award.

To assure that offers are considered on time, each offer must be submitted with the specific Bid/RFP/LOI number, date and time of opening marked in the upper left hand corner of the envelope. Each bid/offer must be submitted in separate sealed envelopes.

A complete signed (in ink) offer package must be delivered to the University of Rhode Island Purchasing Office by the time and date specified for the opening of responses in a sealed envelope.

Bids must be submitted on the URI bid solicitation forms provided, indicating brand and part numbers of items offered, as appropriate. Bidders must submit detailed cuts and specs on items offered as equivalent to brands requested WITH THE OFFER. Bidders must be able to submit samples if requested.

Documents misdirected to other State locations or which are not present in the University of Rhode Island Purchasing Office at the time of opening for whatever cause will be deemed to be late and will not be considered. For the purposes of this requirement, the official time and date shall be that of the time clock in the reception area of the University of Rhode Island Purchasing Office. Postmarks shall not be considered proof of timely submission.

RIVIP SOLICITATIONS. To assure maximum access opportunities for users, public bid/RFP/LOI solicitations shall be posted on the RIVIP for a minimum of seven days and no amendments shall be made within the last five days before the date an offer is due. When the result of an internet solicitation is unsuccessful, the University of Rhode Island will cancel the original solicitation and resolicit the original offer directly from vendors.

PRICING. Offers are irrevocable for sixty (60) days from the opening date (or such other extended period set forth in the solicitation), and may not be withdrawn, except with the express permission of the University Purchasing Agent. All pricing will be considered to be firm and fixed unless otherwise indicated. The University of Rhode Island is exempt from Federal excise taxes and State Sales and Use Taxes. Such taxes shall not be included in the bid price. PRICES QUOTED ARE FOB DESTINATION.

DELIVERY and PRODUCT QUALITY. All offers must define delivery dates for all items; if no delivery date is specified, it is assumed that immediate delivery from stock will be made. The contractor will be responsible for delivery of materials in first class condition. Rejected materials will be at the vendor's expense.

PREVAILING WAGE and OSHA SAFETY TRAINING REQUIREMENTS. The provisions of the State labor laws and OSHA Safety Training, including but not limited to Rhode Island General Laws §37-13-1 et seq. and §28-20-1 et seq. shall apply for all public works contracts. Prevailing wage rates are posted in the information section of the RIVIP. The RI Department of Labor and Training should be contacted for regulatory requirements.

Apprenticeship Rhode Island General Laws §37-13-3.1 requires all general contractors and subcontractors who perform work on any public works contract awarded by the state/URI valued at One Million dollars (\$1,000,000) or more shall employ apprentices required for the performance of the awarded contract. The number of apprentices shall comply with the apprentice to journeyman ratio for each trade approved by the apprenticeship council of the department of labor and training.

In addition to executing this certification, the general contractor shall be responsible for requiring that all subcontractors on the awarded project certify their compliance with R.I. Gen. Laws §37-13-3.1 prior to allowing the subcontractor to commence work on the awarded project. The general contractor shall be responsible for submitting the subcontractors' compliance certification to the University of Rhode Island Purchasing Office after the contracts are finalized between the contractor and subcontractor.

PUBLIC RECORDS. Offerors are advised that all materials submitted to the University for consideration in response to this solicitation will be considered without exception to be Public Records pursuant to Title 38 Chapter 2 of the Rhode Island General Laws, and will be released for inspection immediately upon request once an award has been made. Offerors are encouraged to attend public bid/RFP openings to obtain information; however, bid/RFP response summaries may be reviewed after award(s) have been made by visiting the Rhode Island Vendor Information Program (RIVIP) at [www.purchasing.ri.gov](http://www.purchasing.ri.gov), Bidding Opportunities +, Other RI Bid Opportunities or appearing in person at the University of Rhode Island Purchasing Office Mondays through Fridays between 8:30 am – 3:30 pm. Telephone requests for results will not be honored. Written requests for results will only be honored if the information is not available on the RIVIP.

Award will be made to the responsive and responsible offeror quoting the lowest net price in accordance with specifications, for any individual item(s), for major groupings of items, or for all items listed, at the University's sole option.

**BID SURETY.** Where bid surety is required, bidder must furnish a bid bond or certified check for 5% of the bid total with the bid, or for such other amount as may be specified. Bids submitted without a required bid surety will not be considered.

**SPECIFICATIONS.** Unless specified "no substitute", product offerings equivalent in quality and performance will be considered (at the sole option of the University) on the condition that the offer is accompanied by detailed product specifications. Offers which fail to include alternate specifications may be deemed nonresponsive.

**VENDOR AUTHORIZATION TO PROCEED.** When a purchase order, change order, contract/agreement or contract/agreement amendment is issued by the University of Rhode Island, no claim for payment for services rendered or goods delivered contrary to or in excess of the contract terms and scope shall be considered valid unless the vendor has obtained a written change order or contract amendment issued by the University of Rhode Island Purchasing Office PRIOR to delivery.

Any offer, whether in response to a solicitation for proposals or bids, or made without a solicitation, which is accepted in the form of an order OR pricing agreement made in writing by the University of Rhode Island Purchasing Office, shall be considered a binding contract.

**REGULATIONS, GENERAL TERMS AND CONDITIONS GOVERNING STATE AND BOARD OF GOVERNORS FOR HIGHER EDUCATION CONTRACTS.** This solicitation and any contract or purchase order arising from it are issued in accordance with the specific requirements described herein, and the State's Purchasing Laws and Regulations and other applicable State Laws, including the Board of Governors for Higher Education General Terms and Conditions of Purchase. The regulations, General Terms and Conditions are incorporated into all University of Rhode Island contracts and can be viewed at: [www.ribghe.org/procurementregs113006.pdf](http://www.ribghe.org/procurementregs113006.pdf) and [www.purchasing.ri.gov](http://www.purchasing.ri.gov).

**ARRA SUPPLEMENTAL TERMS AND CONDITIONS.** Contracts and sub-awards funded in whole or in part by the American Recovery and Reinvestment Act of 2009. Pub.L.No. 111-5 and any amendments thereto, such contracts and sub-awards shall be subject to the Supplemental Terms and Conditions for Contracts and Sub-awards funded in whole or in part by the American Recovery and Reinvestment Act of 2009. Pub.L.No. 111-5 and any amendments thereto located on the Division of Purchases website at [www.purchasing.ri.gov](http://www.purchasing.ri.gov).

**EQUAL EMPLOYMENT OPPORTUNITY.** Compliance certificate and agreement procedures will apply to all awards for supplies or services valued at \$10,000 or more. Minority Business Enterprise policies and procedures, including subcontracting opportunities as described in Title 37 Chapter 14.1 of the Rhode Island General Laws also apply.

**PERFORMANCE BONDS.** Where indicated, successful bidder must furnish a 100% performance bond and labor and payment bond for contracts subject to Title 37 Chapters 12 and 13 of the Rhode Island General Laws. All bonds must be furnished by a surety company authorized to conduct business in the State of Rhode Island. Performance bonds must be submitted within 21 calendar days of the issuance of a tentative notice of award.

**DEFAULT and NON-COMPLIANCE** Default and/or non-compliance with the requirements and any other aspects of the award may result in withholding of payment(s), contract termination, debarment, suspension, or any other remedy necessary that is in the best interest of the state.

**COMPLIANCE** Vendor must comply with all applicable federal, state and local laws, regulations and ordinances.

Effective January 1, 2012 all *public works project* related bids or proposals exceeding SEVEN HUNDRED FIFTY THOUSAND (\$750,000) dollars are required to include a "public copy". All agency contract solicitations, requests for proposals, invitations for bids, etc., shall state that any bid or proposal that exceeds SEVEN HUNDRED FIFTY THOUSAND (\$750,000) dollars must include a copy to be available for public inspection upon the opening of the bids. Any bid or proposal that exceeds SEVEN HUNDRED FIFTY THOUSAND (\$750,000) dollars which does not include a copy for public inspection shall be deemed to be non-responsive. For further information, please see R.I. Gen. Laws §37-2-18(j) and State of Rhode Island Procurement Regulations at <http://purchasing.ri.gov/rulesandregulations/rulesandregulations.aspx>.

**ALL CONTRACT AWARDS ARE SUBJECT TO THE FOLLOWING DISCLOSURES & CERTIFICATIONS**

Offerors must respond to every disclosure statement. A person authorized to enter into contracts must sign the offer and attest to the accuracy of all statements. Incomplete certification forms are grounds for disqualification of offer.

You **MUST** answer 'Yes' or 'No' to the following questions:

\_\_\_ 1 Has your firm (or any principal) been subject to the following findings by the Federal Government, State of Rhode Island or any other jurisdiction? Suspension, Debarment, Indictment, Criminal Conviction. CIRCLE APPROPRIATE ITEM (S)

\_\_\_ 2 Has your firm (or any principal) been fined more than \$5000 for a single violation by the Rhode Island Department of Environmental Management for violation of Rhode Island Wetlands law?

\_\_\_ 3 I/we certify that I/We will immediately disclose, in writing, to the University Purchasing Agent any potential conflict of interest which may occur during the course of the engagement authorized pursuant to this contract.

\_\_\_ 4 I/we acknowledge that, in accordance with (1) Chapter §37-2-54(c) of the Rhode Island General Laws "no purchase or contract shall be binding on the state or any agency thereof unless approved by the Department [of Administration] or made under general regulations which the Chief Purchasing Officer may prescribe," and (2) RIGL section §37-2-7(16) which identifies the Board of Governors for Higher Education as a public agency and gives binding contractual authority to the University Purchasing Agent, including change orders and other types of contracts and under State Purchasing Regulation 8.2.1.1.2 any alleged oral agreement or arrangements made by a bidder or contractor with any agency or an employee of the University of Rhode Island may be disregarded and shall not be binding on the University of Rhode Island.

\_\_\_ 5 I/we certify that all of the vendor information provided is correct and complete.

\_\_\_ 6 I/we certify that I or my firm possesses all licenses required by Federal and State law and regulation as they pertain to the requirements of the solicitation and offer made herein and shall maintain such required license(s) during the entire course of the contract resulting from the offer contained herein and, should my/our license lapse or be suspended, I/we shall immediately inform the University of Rhode Island Purchasing Agent in writing of such circumstance.

\_\_\_ 7 I/we certify that I/we will maintain required insurance during the entire course of the contract resulting from the offer contained herein and, should my/our insurance lapse or be suspended, I/we shall immediately inform the University of Rhode Island Purchasing Agent in writing of such circumstance.

\_\_\_ 8 I/we certify that I/we understand that falsification of any information herein or failure to notify the University of Rhode Island Purchasing Agent as certified herein may be grounds for suspension, debarment and/or prosecution for fraud.

\_\_\_ 9 I/we acknowledge that the provisions and procedures set forth in this form apply to any contract arising from this offer.

\_\_\_ 10 I/we acknowledge that I/we understand the State's Purchasing Laws (§37-2 of the General laws of Rhode Island) and Purchasing Regulations and General Terms and Conditions available at the Rhode Island Division of Purchases Website (<http://www.purchasing.ri.gov>) and the Board of Governors Website ([www.righe.org/procurementregs113006.pdf](http://www.righe.org/procurementregs113006.pdf)) apply as the governing conditions for any contract or purchase order I/we may receive from the University of Rhode Island, including the offer contained herein.

\_\_\_ 11 NEW REVISED REQUIREMENT\*-IMPORTANT!! I/we hereby acknowledge that I/we understand that effective January 1, 2012 all public works related project bids or proposals exceeding SEVEN HUNDRED FIFTY THOUSAND (\$750,000) dollars, inclusive of all proposed alternates, must include a "public copy" as required by R.I. Gen. Laws §37-2-18(j) and the State Procurement Regulations. It is further understood that any bid or proposal in excess of SEVEN HUNDRED FIFTY THOUSAND (\$750,000) dollars which does not include a copy for public inspection shall be deemed to be non-responsive.

IF YOU HAVE ANSWERED "YES" TO QUESTIONS #1 OR 2 OR IF YOU ARE UNABLE TO CERTIFY YES TO QUESTIONS #3 - 11 OF THE FOREGOING, PROVIDE DETAILS/EXPLANATION IN AN ATTACHED STATEMENT.

**Signature below commits vendor to the attached offer and certifies (1) that the offer reflects all solicitation amendments (2) that the above statements and information are accurate and that vendor understands and has complied with the requirements set forth herein.**

Vendor's Signature: \_\_\_\_\_ Bid Number: \_\_\_\_\_ Date: \_\_\_\_\_  
(Person Authorized to enter into contracts; signature must be in ink) (if applicable)

\_\_\_\_\_  
Print Name and Title of Company official signing offer Telephone Number

COMMODITY: CAFETERIA & KITCHEN EQUIP. (COMMERCIAL) SHIP TO:  
 OPENING DATE & TIME: 11/27/2012 3:00 PM URI DINING SERVICES  
 FOOD DISTRIBUTION CENTER  
 581 PLAINS ROAD  
 KINGSTON, RI 02881

BIDDER (NAME OF FIRM)  
 BID NO: 2292

ATTACHMENT "A"

BIDDER (NAME OF FIRM)  
 BID NO: 2292

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
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INSTRUCTIONS:  
 IF BIDDING ON ANY ITEM, THE ENTIRE BID MUST BE RETURNED. THE PRICE COLUMN ON THE RIGHT WILL BE DETACHED TO CREATE A BID TABULATION SPREAD SHEET FOR THE "OFFICIAL BID ANALYSIS". THEREFORE:

- A. VENDOR NAME MUST APPEAR IN BOTH COLUMNS ON "EVERY" PAGE UNDER THE WORDS "BIDDER"
- B. PRICE COLUMNS MUST CONTAIN "EXACTLY" THE SAME INFORMATION.
- C. ANY SUPPLEMENTARY INFORMATION MUST BE REPEATED IN "BOTH" COLUMNS.
- D. TO ASSURE THAT OFFERS ARE CONSIDERED ON TIME, EACH OFFER MUST BE SUBMITTED WITH SPECIFIC BID/RFP NUMBER (PROVIDED ABOVE), DATE AND TIME OF OPENING MARKED IN THE UPPER LEFT HAND CORNER OF ENVELOPE. EACH BID/OFFER MUST BE SUBMITTED IN SEPARATE SEALED ENVELOPES:

MAIL TO: COURIER:  
 UNIVERSITY OF RHODE ISLAND UNIVERSITY OF RHODE ISLAND  
 P.O. BOX 1773 PURCHASING DEPARTMENT  
 PURCHASING DEPARTMENT DINING SERVICES DISTRIBUTION CENTER  
 PLAINS ROAD 581 PLAINS ROAD  
 KINGSTON, RI 02881 KINGSTON, RI 02881-2010

DOCUMENTS MISDIRECTED TO OTHER STATE LOCATIONS OR WHICH ARE NOT PRESENT IN THE UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT AT THE TIME OF OPENING FOR WHATEVER CAUSE WILL BE DEEMED TO BE LATE AND WILL NOT BE CONSIDERED. FOR THE PURPOSE OF THIS REQUIREMENT, THE OFFICIAL TIME AND DATE SHALL BE THAT OF THE TIME CLOCK IN THE UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT. POSTMARKS SHALL NOT BE CONSIDERED PROOF OF TIMELY SUBMISSION.

FAILURE TO COMPLETE FORM AS INSTRUCTED MAY BE GROUNDS FOR "DISQUALIFICATION".

GROUP PURCHASING ORGANIZATIONS (GPO):  
 THE UNIVERSITY OF RHODE ISLAND IS A MEMBER OF THE FOLLOWING:

- 1) Educational & Institutional Cooperative Purchasing (E&I)
- 2) Provisita

NO SUBSTITUTION ON BRAND LISTED

1	COOKTEK MC3500 COUNTER-TOP SINGLE BURNER COOKTOP	6	EA	\$ _____	\$ _____	\$ _____	\$ _____	1
2	COOKTEK MWG3500 COUNTER-TOP INDUCTION WOK	3	EA	\$ _____	\$ _____	\$ _____	\$ _____	2

SPECIFICATIONS ATTACHED



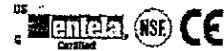
COUNTER-TOP SINGLE BURNER COOKTOP

MC1500, MC1800, MC2500, MC3500

Product Name	Counter-Top Single Burner Cooktop	Quantity		Item #	
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Note: Induction cooking requires the use of induction compatible (i.e. magnetic) pots and pans.



COUNTER-TOP SINGLE BURNER COOKTOP MC1500, MC1800, MC2500, MC3500

**Standard Features**

- Portable tabletop design with stainless steel housing, heavy duty, electronic components, and high impact, thick, glass-ceramic top engineered for use in commercial kitchens
- Control knob for ease of use and automatic power or temperature control
- Temperature control allows for 27 precise temperature settings and 20 power cook settings
- Pan Maximizer feature achieves maximum heating of any induction compatible pan
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Cooktop shuts off and displays error codes enabling user to diagnose and correct minor problems
- LED display for precise user feedback
- Automatic pan detection allows for instant energy transmission to pan and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Integral grease filter and air baffle to ensure cleaner and cooler air intake
- Sloped front panel allows for easy viewing and operation
- Easy to clean glass-ceramic top surface
- Integral cooling fan keeps internal electronics cool
- Available in 1500 and 1800 watts (100-120VAC), 2500 and 3500 watts (208-240VAC)

- Three year limited warranty
- Made in the USA\*

**Specifications**

Shall be a CookTek counter-top induction cooktop, model \_\_\_\_\_ with a total kW rating of \_\_\_\_\_.

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

Unit shall be equipped with a built-in microprocessor that performs precise temperature control, auto shut-off to prevent overheating, self-diagnostics and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have adjustable electronic control with 20 power cook settings and 27 precise temperature settings.

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

\*of USA and Imported parts

CookTek Induction Systems, LLC  
 156 N. Jefferson St. Ste 300  
 Chicago, IL 60661-1436, USA  
 www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220  
 Toll Free: 1.888.COOKTEK (266.5835)  
 Toll Free Fax: 1.888.COOKFAX (266.5329)

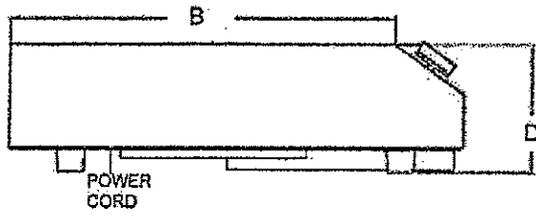
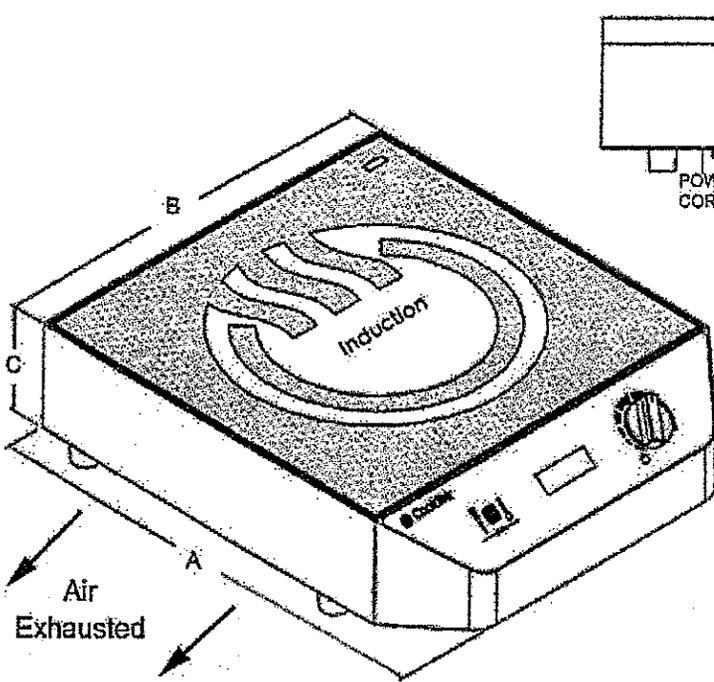




# COUNTER-TOP SINGLE BURNER COOKTOP

MC1500, MC1800, MC2500, MC3500

COUNTER-TOP SINGLE BURNER COOKTOP MC1500, MC1800, MC2500, MC3500



Dimensions		
	inches	mm
A	16.31	414
B	13.81	350
C	3.73	94
D	4.98	126

- Dedicated circuit required
- Requires maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for front and rear



## Specifications

Model Number	MC1500	MC1800	MC2500	MC3500
Power Requirements	120VAC, 1 Ph	100-120VAC, 1 Ph	208-240VAC, 1 Ph	208-240VAC, 1 Ph
Power Consumption	1500W (max rating)	1800W (max rating)	2500W (max rating)	3500W (max rating)
BTU Comparison	13,000 BTU	16,000 BTU	22,000 BTU	31,000 BTU
Voltage	120VAC, 50/60 Hz	100-120VAC, 50/60 Hz	208-240VAC, 50/60 Hz	208-240VAC, 50/60 Hz
Amperage	12.5A (max)	15A (max)	11A (max)	17A (max)
Power Range	100-1500W	100-1800W	100-2500W	100-3500W
Temperature Range	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C	85-500°F / 30-260°C
Dimensions (in)	16.31" x 13.81" x 4.98"	16.31" x 13.81" x 4.98"	16.31" x 13.81" x 4.98"	16.31" x 13.81" x 4.98"
Dimensions (mm)	414 x 350 x 126	414 x 350 x 126	414 x 350 x 126	414 x 350 x 126
Weight	19 lbs / 8.6 kg	19 lbs / 8.6 kg	19 lbs / 8.6 kg	19 lbs / 8.6 kg
Packaged Weight	24 lbs / 10.4 kg	24 lbs / 10.4 kg	24 lbs / 10.4 kg	24 lbs / 10.4 kg
Packaged Dimensions (in)	20.75" x 18.75" x 9"	20.75" x 18.75" x 9"	20.75" x 18.75" x 9"	20.75" x 18.75" x 9"
Packaged Dims. (mm)	527 x 476 x 229	527 x 476 x 229	527 x 476 x 229	527 x 476 x 229
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 5-15P	NEMA 5-15P	NEMA 6-20P	NEMA 6-20P
Warranty	36 months limited parts and labor			

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 continuously improves its products and reserves the right to change or improve specifications without notice.



CookTek Induction Systems, LLC  
 156 N. Jefferson St. Ste 300  
 Chicago, IL 60661-1436, USA  
 www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220  
 Toll Free: 1.888.COOKTEK (266.5835)  
 Toll Free Fax: 1.888.COOKFAX (266.5329)

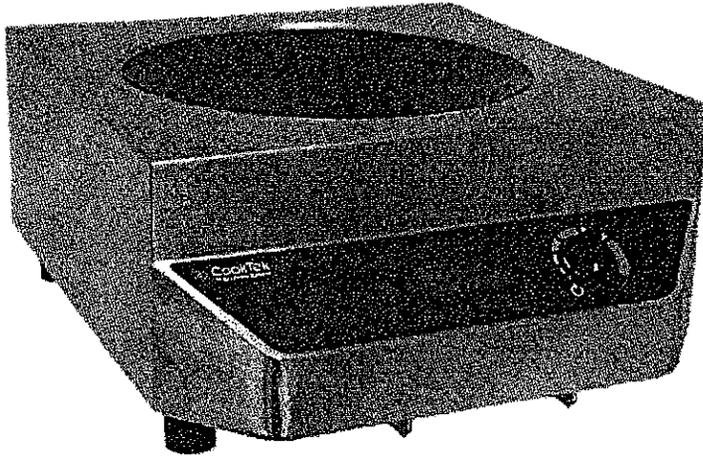


COUNTER-TOP INDUCTION WOK

MWG1800, MWG2500, MWG3500

COUNTER-TOP INDUCTION WOK

Product Name	Counter-top Induction Wok	Quantity		Item #	
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Note: Induction cooking requires the use of Induction compatible (i.e. magnetic) pots and pans.



**Standard Features**

- Portable tabletop design with stainless steel housing, heavy duty electronic components, and specifically engineered, high-impact, high-temperature recessed glass-ceramic wok bowl designed for use in commercial kitchens
- Pan Maximizer feature and an induction coil that surrounds glass-ceramic bowl allow for maximum heating of induction compatible wok pan
- Control knob for ease of use setting automatic power
- Equipped with 20 power cook settings
- Sloped front panel allows for easy viewing and operation
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Wok unit shuts off and displays error codes enabling user to diagnose and correct minor problems
- LED display for precise user feedback
- Automatic pan detection allows for instant energy transmission to pan, and almost no energy consumption when pan is not present
- Automatic shut-off feature prohibits overheating
- Integral grease filter and air baffle to ensure cleaner and cooler air intake
- Easy to clean surface
- Integral cooling fan keeps internal electronics cool
- Available in 1800 watts (100-120VAC), 2500 and 3500 watts (200-240VAC)

- 14" stainless steel induction compatible wok pan available as an accessory
- Three year limited warranty
- Made in the USA\*

**Specifications**

Shall be a CookTek counter-top induction wok, model \_\_\_\_\_ with a total kW rating of \_\_\_\_\_.

Unit shall be manufactured in the United States and constructed of a stainless steel housing with a specifically engineered, high-impact, high-temperature, recessed glass-ceramic wok bowl to accommodate wok pan.

Unit shall be equipped with a microprocessor with auto shut-off to prevent overheating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of induction compatible wok pans.

Unit shall have adjustable control knob with 20 power cook settings.

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

MWG1800, MWG2500, MWG3500



\*of USA and imported parts

CookTek Induction Systems, LLC  
156 N. Jefferson St. Ste 300  
Chicago, IL 60661-1436, USA  
www.cooktek.com

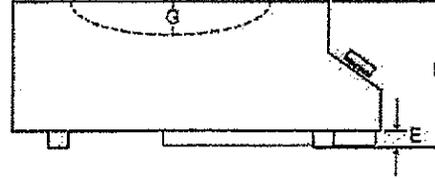
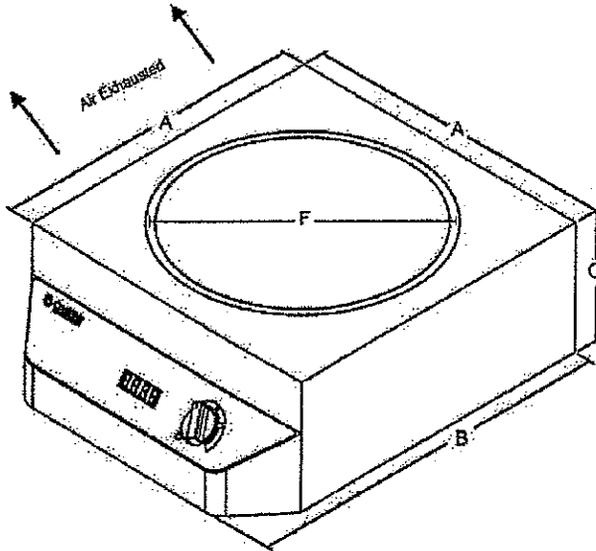
Tel: 1.312.563.9660 Fax: 1.312.432.6220  
Toll Free: 1.888.COOKTEK (266.5835)  
Toll Free Fax: 1.888.COOKFAX (266.5329)



# COUNTER-TOP INDUCTION WOK

MWG1800, MWG2500, MWG3500

COUNTER-TOP INDUCTION WOK



Dimensions		
	inches	mm
A	14.75	374
B	17.25	438
C	6.09	154
D	7.33	188
E	1.25	31
H	11.75	298
G	2.00	50

- Dedicated circuit required
- Requires maximum (do not exceed) ambient temperature of 50°C/122°F
- Cooling clearance: 2" (55mm) for front and rear



MWG1800, MWG2500, MWG3500

## Specifications

Model Number	MWG1800	MWG2500	MWG3500
Power Requirements	100-120VAC, 1Ph	200-240VAC, 1Ph	200-240VAC, 1Ph
Power Consumption	1800W (max)	2500W (max)	3500W (max)
BTU Comparison	16,000 BTU	22,000 BTU	31,000 BTU
Voltage	100-120VAC, 50/60 Hz	200-240VAC, 50/60 Hz	200-240VAC, 50/60 Hz
Amperage	15A (max)	11A (max)	15A (max)
Power Range	100-1800W	100-2500W	100-3500W
Dimensions (in)	17.25" x 14.75" x 7.33"	17.25" x 14.75" x 7.33"	17.25" x 14.75" x 7.33"
Dimensions (mm)	438 x 374 x 188	438 x 374 x 188	438 x 374 x 188
Weight	22 lbs / 9.98 kg	22 lbs / 9.98 kg	22 lbs / 9.98 kg
Packaged Weight	27 lbs / 12.25 kg	27 lbs / 12.25 kg	27 lbs / 12.25 kg
Packaged Dimensions (in)	24" x 23" x 13"	24" x 23" x 13"	24" x 23" x 13"
Packaged Dimensions (mm)	609 x 584 x 330	609 x 584 x 330	609 x 584 x 330
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 5-15P	NEMA 6-20P	NEMA 6-20P

Warranty 36 months limited parts and labor

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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