

Incogneeto Under Counter Buffet System

Invisible...

...Versatile...

...Flexible...

Another space age induction technology from CookTek

The Incogneeto Under Counter Buffet System brings you precise temperature controlled buffet stations without the usual cut-outs in the countertop.

The Magneeto II „trivet“ makes it happen! It contains a temperature sensor that measures the temperature of the buffet dish and an RFID SmarTag that communicates this temperature info wirelessly to the induction unit below the countertop. The Magneeto II also serves as an insulator to prevent the countertop from absorbing residual heat from the buffet dish.

Works on most industry standard 30mm stone tops.

Ecologically friendly – operates as the lowest energy consumption buffet unit in the market, running on only 650 Watts maximum. The unit also remains in standby mode until the Magneeto II is placed over the unit. With our automatic pan detection technology, energy is only consumed when a pan is placed on the Magneeto II.



MADE IN THE USA

Buffet System



Invisible – No visible signs of the unit above the counter.

Versatile - Units can easily be moved left or right on tracks mounted under the counter top, allowing for variable placement of the buffet dishes. The chef may change the configuration of the buffet from day to day, or hour to hour.

Flexible – Allows flexibility in designing the countertop and layout of the daily buffet. Also allows the countertop to be used for other applications.

Operator Friendly – Presence of Magneeto II switches the unit on. An LED light in the Magneeto II tells the operator when it is correctly placed over the unit. It also indicates when the buffet dish is at temperature or heating up.

Easy To Install – Both for new installations and renovations.

Low Power Consumption - Up to 5 units on a single 240V 15 Amp circuit.

Smart, Precise, Automatic. That's SmarTag Technology.

Based upon RFID technology, our SmarTag technology plays an important role in our products, providing instant, two-way wireless communication between our buffet chargers and the objects they are heating.

The RFID tag, connected to a temperature sensor in the bottom of the object being heated, communicates this info to the charger unit wirelessly and in real time.

As the temperature of the buffet dish changes, the induction charger instantly and automatically adjusts itself to hold the set temperature. Whether it's a chafing dish, cast iron pot, or soup terrine, thanks to SmarTag it is dead-on accurate.

CookTek SmarTag Chafers – with the RFID tag and temperature sensor embedded in the bottom.

Magneeto 1 and 2 – a remote RFID “foot” and “trivet” to make any induction compatible pot or dish work with the CookTek SmarTag system.



Magneeto 2



MADE IN THE USA



CookTek[®]
MagnaWave[™] Systems

CookTek
156 N. Jefferson St., Suite 300
Chicago, Illinois 60661 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)