

FAST



CORDLESS



EASY-TO-USE



FLASHPAK™

PIZZA THERMAL DELIVERY SYSTEM



COLD PIZZAS = HOT TEMPERS

Nobody orders a cold pizza...
so why would you deliver one?
With the FlashPak™ Pizza
Thermal Delivery System,
you'll never have to.



Imagine this...It's Saturday afternoon. You've just worked a long hard week and the couch is calling your name. You get settled, turn on the TV and decide to order a pizza from your favorite neighborhood pizza restaurant. You're so excited you can hardly wait - and then it happens - The dreaded cold pizza delivery. To say you're angry is an understatement. "I'll never order from them again!" Sound familiar?

Almost anyone can relate to this scenario, but if you own, manage, or operate a Pizza Delivery Restaurant - you might cringe at the thought of this happening to one of your customers. With the FlashPak™ Pizza Thermal Delivery System, you'll never have to deliver a cold pizza again! The FlashPak™ PTDS gives you the power to deliver fresh hot pizzas to every customer, expand your existing delivery area and increase your overall customer satisfaction. A happy customer is a repeat customer.

The FlashPak™ PTDS utilizes CookTek's proprietary MagnaWave™ induction technology. It addresses reliability and operational issues associated with existing heated delivery products through the elimination of problematic cords and wax-based phase change materials. CookTek's lightweight, cord-free, solid-to-solid phase change system results in a more reliable, easier product to use.



FAST. CORDLESS. EASY-TO-USE.

A heated delivery bag has never been easier to implement. You and your drivers will love the FlashPak™ Pizza Thermal Delivery System because it's:

•FAST

The FlashPak™ disc charges (heats) from cold to "delivery hot" in less than 2.5 minutes. Each recharge thereafter occurs in 60 seconds on average. With the FlashPak™ PTDS, your drivers will never have to wait for a bag - a bag will be ready and waiting for them!

•CORDLESS

Tired of replacing broken pellets or detached cords? Utilizing CookTek's MagnaWave™ induction technology, the FlashPak™ PTDS facilitates the transfer of energy (heat) from the charger to the disc without any cords at all. The absence of a cord eliminates any possibility of electrical shortages or water damage to the disc during rainy day deliveries. And, requiring fewer labor steps, the cordless FlashPak™ PTDS is simpler to operate than any other heated bag system on the market.

•EASY-TO-USE

Implementing the FlashPak™ Pizza Thermal Delivery System is as easy as 1-2-3!



Step 1

Step 1:

The driver places the VaporVent™ bag on an empty charger. Automatically sensing the bag's presence, the charger immediately begins to heat the bag as indicated by the red "CHARGING" light.



Step 2

Step 2:

When the green "READY" light illuminates, the driver removes the bag from the charger and inserts the pizza order.



Step 3

Step 3:

The driver should immediately place a new bag on the charger so that a bag will be ready for the next delivery person.

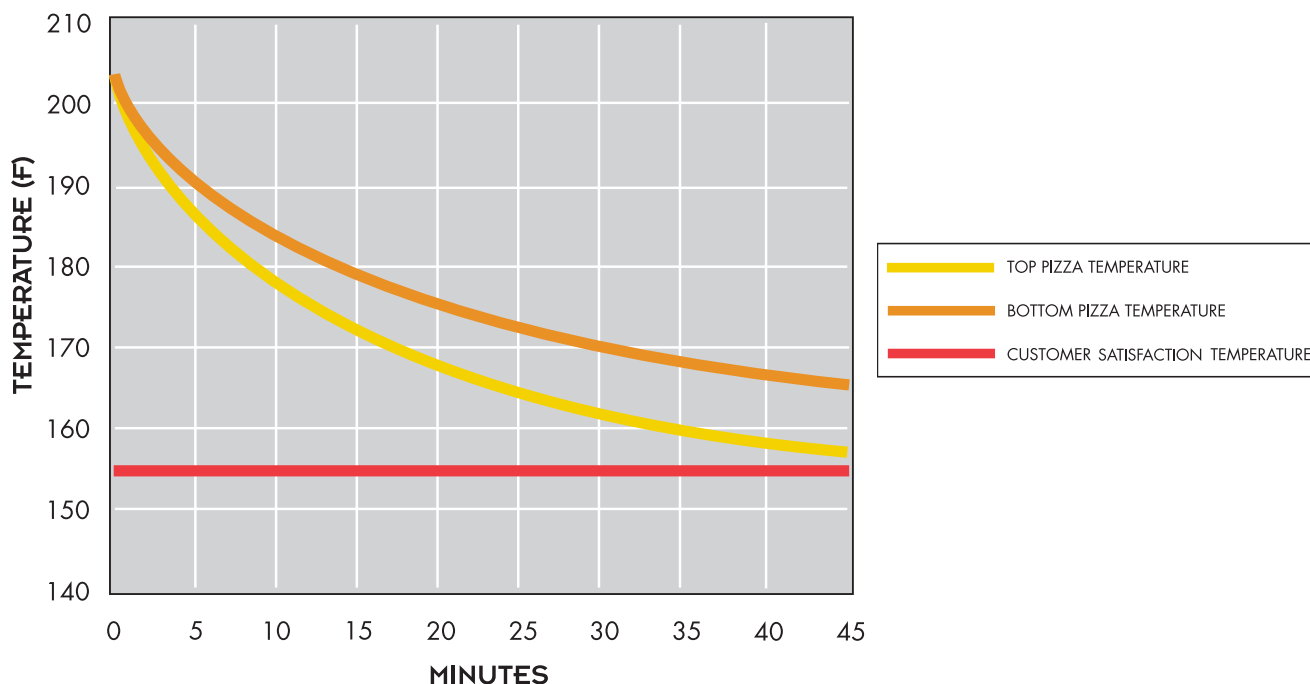
THE TECHNOLOGY BEHIND FLASHPAK™

CookTek's FlashPak™ PTDS technology consists of a specifically designed "plastic" disc that is enclosed in the bottom of a pizza delivery bag. The bag is placed on top of an induction-charging platform, which automatically senses the disc's presence and rapidly charges it through the bottom of the bag without heating the bag itself.

The disc consists of a special magnetic alloy that is encapsulated in a solid-to-solid phase change material. The alloy activates the electromagnetic field produced by the charger, which in turn provides just the right amount of heat to be evenly dispersed throughout the disc. When the disc is fully heated, CookTek's MagnaWave™ induction charger automatically senses this and activates a green light on the display. This indicates that the bag is now ready to maintain the perfect temperature for a hot pizza delivery of up to 45 minutes!



FLASHPAK™ PTDS TEMPERATURE TEST



Results will vary depending upon pizza size, crust thickness, and toppings. For more information regarding the results of this test, please contact CookTek, Inc., at 1-888-COOKTEK.



FLASHPAK™ PTDS SPECIFICATIONS


SPECIFICATIONS:

Model Number	PTDS 100, PTDS 200
Power requirements	100-120V, 1PH (PTDS100) 200-240V, 1PH (PTDS200)
Power consumption	600-1800W
Voltage	100-120V 50/60Hz (PTDS100) 200-240V 50/60Hz (PTDS200)
Amperage	15 amps at 110-120V (PTDS100) 8 amps at 208-240V (PTDS 200)
Power range	600W-1800W
Charger dimensions	15.50 x 15.50 x 4.51 (Inches) 39.40 x 39.40 x 11.45 (cm)
Charger dimensions with bag locator	19.58 x 16.0 x 8.51 (Inches) 49.73 x 40.64 x 21.62 (cm)
Weight	21 lbs. Net / 25 lbs. Packaged
Packaging dimensions	24.00 x 23.25 x 13.88 (Inches) 61.00 x 59.1 x 35.25 (cm)
Cord length & Plug type	6 ft., NEMA 5-15P (PTDS100) (varies for PTDS200)
Warranty	One year limited warranty
Cooling clearance	2" (5.1 cm) front, rear and sides 6" (15.3 cm) bottom



FLASHPAK™ PTDS STANDARD FEATURES



- Quickly charges from cold (room temperature) in 2.5 minutes or less
- Recharges in 60 seconds (avg.)
- No-leak, solid-to-solid phase change material keeps 3 pizzas hot for a 45 minute delivery
- Light weight disc and bag at 3.8 lbs.
- Extremely easy to implement with no pellet cord, no maintenance and no extra labor steps
- Charger performs self-diagnostic features and alerts user in the event of an error
- User-friendly controls and lighted display are easy to understand and operate
- Charger unit manufactured and designed to operate on a standard countertop or "dropped-in" to a shelf or counter
- Made-in-the-USA 

IMPORTANT: FlashPak™ Pizza Thermal Delivery System must be used in conjunction with CookTek approved pizza bags.



810 W. Washington Boulevard
Chicago, Illinois 60607 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)