



4 qt. Freestanding SinAqua™ Souper



PERFORMANCE

The SinAqua™ Souper is a countertop unit from CookTek used for rethermalizing food and precision holding. Employing a forward-thinking design and high-contrast, easy-to-use capacitive touch control, the SinAqua™ Souper can take liquid foods from an unfrozen, chilled state through the food safety danger zone in as little as 45 minutes.[†] After rethermalization, food is held at a precise temperature within a selectable range of 140–200°F / 60–95°C. Utilizing CookTek inductive heating technology, the SinAqua™ Souper consistently heats food without scorching and holds food twice as long as steam wells, while using less than half the energy. The SinAqua™ Souper eliminates maintenance and plumbing associated with traditional soup warmers.

[†]Requires stirring

Project _____

Item No. _____

Quantity _____

FEATURES

- SinAqua™ (waterless) holding and rethermalization
- 400 watts induction heating
- User selectable precision hold and rethermalization functions
- Holding temperatures range from 140°-200°F / 60°-95°C
- Rethermalizing temperatures range from 170°-200°F / 75°-95°C
- Programmable stir notification – defaults to four minutes when rethermalizing and 15 minutes when holding
- Pan compensation technology allows for use with magnetic and non-magnetic soup tureens^{††}
- Active dry-pan protection prevents users from unintentionally damaging the unit
- Highly visible and durable capacitive touch user interface
- Audible and visual cues
- Includes one 4 qt. 18/8 stainless steel soup tureen and lid for maximum performance, durability, and corrosion resistance
- Spun aluminum exterior construction with high-gloss polycarbonate fascia and tureen liner
- Available in brushed aluminum or in five powder coated colors
 - Traffic Red (RAL-3020)
 - Yellow Green (RAL-6018)
 - Pure White (RAL-9010)
 - Jet Black (RAL-9005)
 - Custom Blue
- Includes plug and cord (6 ft. nominal)
- Two-year advanced replacement warranty – U.S. and Canada (Only)

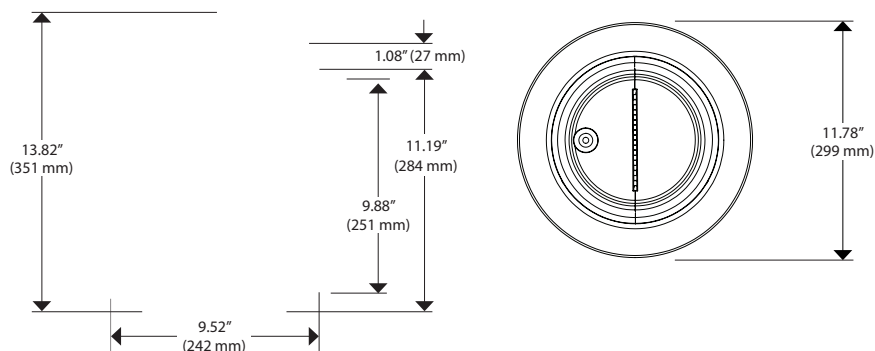
CERTIFICATIONS (PENDING)



^{††}CookTek only recommends usage of the SinAqua™ Souper with CookTek specific soup tureens to ensure performance and food quality. Other pans are not guaranteed to work with this unit. The SinAqua™ Souper is specifically designed for use with CookTek approved components.

It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.

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DIMENSIONS			
Unit Height		13.82"	351 mm
Diameter		11.78"	299 mm
Cutout Diameter		9.75"	248 mm
Weight		8.33 lb.	3.78 kg
Max Ambient Temperature		131°F	55°C
SHIPPING INFORMATION			
Packaged Height		15.75"	400 mm
Packaged Width		13.78"	350 mm
Packaged Depth		13.78"	350 mm
Packaged Weight		11.9 lb.	5.4 kg
Item Class	1405001104		
ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
MODEL SAS041-4			
UNITED STATES/CANADA		100–120 V, 50/60 Hz, 4A, 400 W	NEMA 5-15P
MODEL SAS042-4			
UNITED STATES/CANADA		200–240 V, 50/60 Hz, 2A, 400 W	NEMA 6-20P
UK/SAUDI ARABIA		200–240 V, 50/60 Hz, 2A, 400 W	BS1363, 13A, 230V
INTERNATIONAL		200–240 V, 50/60 Hz, 2A, 400 W	CEE 7/7 Schuko, 16A, 250V
AUSTRALIA		200–240 V, 50/60 Hz, 2A, 400 W	AS/NZS 3112:2000, 10A, 250V
JAPAN		200–240 V, 50/60 Hz, 2A, 400 W	N/A
SOUTH AFRICA		200–240 V, 50/60 Hz, 2A, 400 W	BS 546, 16A, 250V
ISRAEL		200–240 V, 50/60 Hz, 2A, 400 W	SI 32, 16A, 250V



NEMA 5-15P



AS/NZS 3112:2000,
10A, 250V



NEMA 6-20P



BS 546, 16A, 250V



BS1363, 13A, 230V



CEE 7/7 Schuko,
16A, 250V



SI 32, 16A, 250V

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