



Project _____

Item No. _____

Quantity _____

11qt. SinAqua™ Souper



PERFORMANCE

The SinAqua™ Souper is a portable 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

FEATURES

- SinAqua™ (waterless) holding and rethermalization
- 800 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 11 qt. 18/8 stainless steel soup tureen and lid for maximum performance, durability, and corrosion resistance
- Spun aluminum exterior construction and 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
- Two-year advanced replacement warranty – U.S. and Canada (Only)

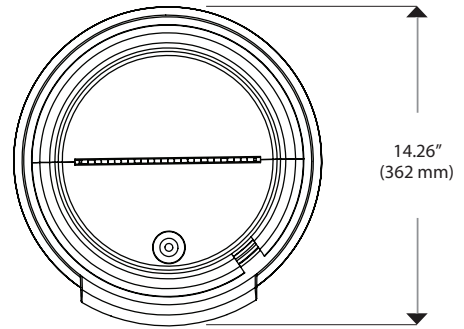
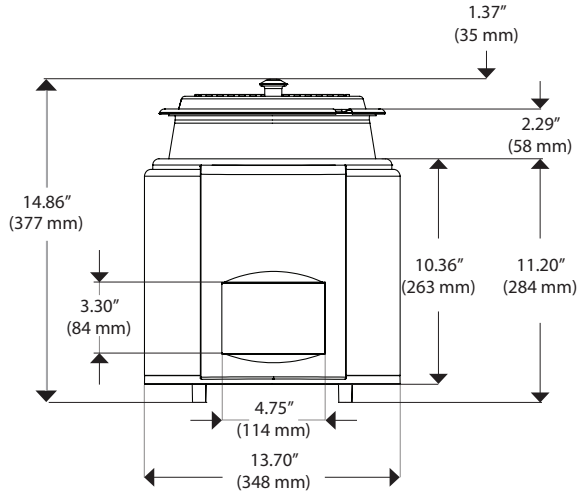
CERTIFICATIONS



††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.

11 qt. SinAqua™ Souper



DIMENSIONS			
Unit Height	14.86"	377 mm	
Diameter	14.26"	362 mm	
Weight	12.94 lb	5.87 kg	
Max Ambient Temperature	131°F	55°C	
SHIPPING INFORMATION			
Packaged Height	17.72"	450 mm	
Packaged Width	16.54"	420 mm	
Packaged Depth	16.54"	420 mm	
Packaged Weight	14.55 lb.	6.6 kg	
Item Class	1405001104		
ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
11 QT. Freestanding Soup Warmer (Models: SAS081-11, SAS082-11)			
UNITED STATES/ CANADA	676101 676101-BLACK 676101-BLUE 676101-GREEN 676101-RED 676101-WHITE	100-120 V, 50/60 Hz, 7A, 800 W	 NEMA 5-15P
UK/ SAUDI ARABIA	676202 676202-BLACK 676202-BLUE 676202-GREEN 676202-RED 676202-WHITE	200-240 V, 50/60 Hz, 4A, 800 W	 BS1363, 13A, 230V
INTERNATIONAL	676203 676203-BLACK 676203-BLUE 676203-GREEN 676203-RED 676203-WHITE	200-240 V, 50/60 Hz, 4A, 800 W	 CEE 7/7 Schuko, 16A, 250V

ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
11 QT. Freestanding Soup Warmer (Models: SAS081-11, SAS082-11) CONT...			
AUSTRALIA	676204 676204-BLACK 676204-BLUE 676204-GREEN 676204-RED 676204-WHITE	200-240 V, 50/60 Hz, 4A, 800 W	 AS/NZS 3112:2000, 10A, 250V
JAPAN	676206 676206-BLACK 676206-BLUE 676206-GREEN 676206-RED 676206-WHITE	200-240 V, 50/60 Hz, 4A, 800 W	Call
SOUTH AFRICA	676207 676207-BLACK 676207-BLUE 676207-GREEN 676207-RED 676207-WHITE	200-240 V, 50/60 Hz, 4A, 800 W	 BS 546, 16A, 250V
ISRAEL	676208 676208-BLACK 676208-BLUE 676208-GREEN 676208-RED 676208-WHITE	200-240 V, 50/60 Hz, 4A, 800 W	 SI 32, 16A, 250V

Global Operations

2801 Trade Center Drive / Carrollton, Texas 75007 USA
 US: 800.90TURBO (800.908.8726) / International: +1 214.379.6000
 Fax: +1 214.379.6073 / www.cooktek.com