



11 qt. Drop-in SinAqua™ Souper



PERFORMANCE

The SinAqua™ Souper is a drop-in 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
- 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 with high-gloss polycarbonate adapter ring (stainless steel adapter ring sold separately)
- 6 ft. 5-pin micro USB patch patch cable from unit to control box included
- Includes plug and cord (6 ft. nominal)
- One-year limited warranty (U.S. and Canada only)

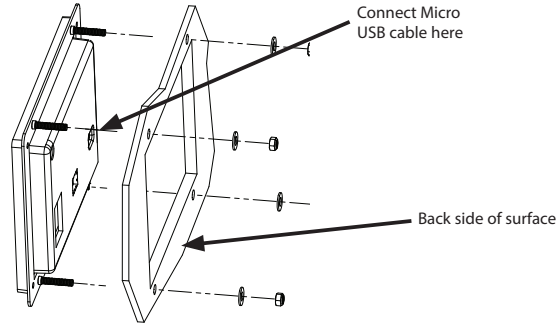
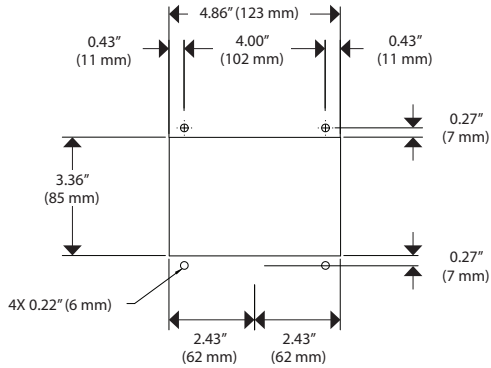
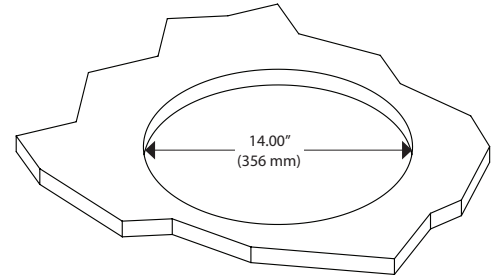
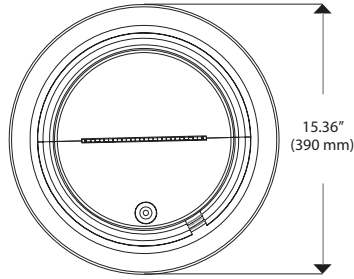
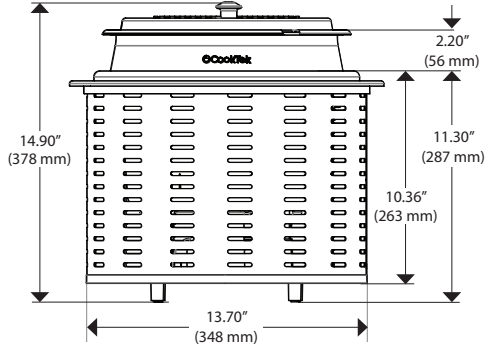
CERTIFICATIONS



**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.

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| DIMENSIONS | | | |
|--|------------|---------------------------------|-----------------------------|
| Unit Height | 14.90" | 378 mm | |
| Diameter | 15.36" | 390 mm | |
| Cutout Diameter | 14.00" | 356 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) | | | |
| MODEL SASD081-11 | | | |
| UNITED STATES/CANADA | 678101 | 100–120 V, 50/60 Hz, 7A, 800 W | NEMA 5-15P |
| MODEL SASD082-11 | | | |
| UNITED STATES/CANADA | 678201 | 200–240 V, 50/60 Hz, 4 A, 800 W | NEMA 6-20P |
| UK/SAUDI ARABIA | 678202 | 200–240 V, 50/60 Hz, 4 A, 800 W | BS1363, 13A, 230V |
| INTERNATIONAL | 678203 | 200–240 V, 50/60 Hz, 4 A, 800 W | CEE 7/7 Schuko, 16A, 250V |
| AUSTRALIA | 678204 | 200–240 V, 50/60 Hz, 4 A, 800 W | AS/NZS 3112:2000, 10A, 250V |
| JAPAN | 678206 | 200–240 V, 50/60 Hz, 4 A, 800 W | N/A |
| SOUTH AFRICA | 678207 | 200–240 V, 50/60 Hz, 4 A, 800 W | BS 546, 16A, 250V |
| ISRAEL | 678208 | 200–240 V, 50/60 Hz, 4 A, 800 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