

## 7 qt. Drop-in SinAqua<sup>™</sup> Souper



## **PERFORMANCE**

The SinAqua<sup>™</sup> 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<sup>™</sup> (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<sup>††</sup>
- 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 7 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**





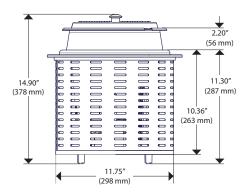


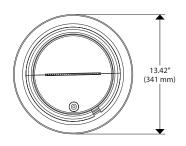


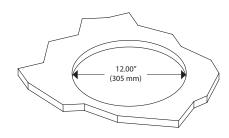
It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.

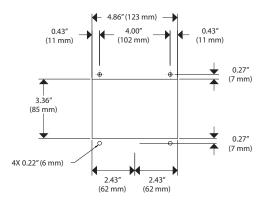
<sup>&</sup>lt;sup>††</sup>CookTek only recommends usage of the SinAqua™ Souper with CookTek specific soup tureens to ensure performance and food quality. Other pans are not guaranteed to work with this unit. The SinAqua™ Souper is specifically designed for use with CookTek approved components.

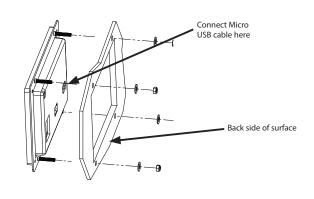












DIMENSIONS							
Unit Height	14.90"	378 mm					
Diameter	13.42"	341 mm					
Cutout Diameter	12.00"	305 mm					
Weight	11.92 lb.	5.41 kg					
Max Ambient Temperature	131°F	55°C					
SHIPPING INFORMATION							
Packaged Height	17.72″	450 mm					
Packaged Width	16.54"	420 mm					
Packaged Depth	16.54″	420 mm					
Packaged Weight	13.45 lb.	6.1 kg					
Item Class	1405001104						
ELECTRICAL CRECIEICATIONS (CINCLE RUACE)							

Packaged Weight			13.45 lb.		6.1 kg		
Item Class			1405001104				
ELECTRICAL SPECIFICATIONS (SINGLE PHASE)							
MODEL SASD081-7							
UNITED STATES/CANADA	677101		100–120 V, 50/60 Hz, 7A, 800 W		NEMA 5-15P		
MODEL SASD082-7							
UNITED STATES/CANADA	677201	]	200–240 V, 50/60 Hz, 4 A,	800 W	NEMA 6-20P		
UK/SAUDI ARABIA	677202	: [:	200–240 V, 50/60 Hz, 4 A,	800 W	BS1363, 13A, 230V		
INTERNATIONAL	677203		200–240 V, 50/60 Hz, 4 A,	800 W	CEE 7/7 Schuko, 16A, 250V		
AUSTRALIA	677204	: :	200–240 V, 50/60 Hz, 4 A,	800 W	AS/NZS 3112:2000, 10A, 250V		
JAPAN	677206	, [	200–240 V, 50/60 Hz, 4 A,	800 W	N/A		
SOUTH AFRICA	677207	. [	200–240 V, 50/60 Hz, 4 A,	800 W	BS 546, 16A, 250V		
ISRAEL	677208	: ]:	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