

650 Watt Drop-In Induction Buffet System

Precision, Power and Energy Conservation...

...not only in the same sentence, but also in the same Buffet System!

Like no other warming system, CookTek's Induction Buffet System was designed to effectively hold separate, specific temperature stations.

And with CookTek's new 650 Watt Buffet line you can do it with a minimum of power consumption.

Three models to give you as little or much control and precision as you want.

Two different glass top sizes to meet your space requirements.



Up to 5 units on a 240V 15 Amp circuit.

Model „Basic“ - three settings, “Low”, “Medium” and “High”. Simple remote control box with LED lights to indicate settings. Works with standard induction compatible chafing dishes.

Model “Heritage” - enhanced control box with LED characters offering 15 selectable food holding temperatures, controlled via SmarTemp temperature control, reading dish temperature through the glass.

Model “RFID” – with SmarTag RFID temperature control enabling precise control of the food temperature via RFID wireless communication. 30 selectable temperatures. Compatible with CookTek SmarTag Chafing Dishes or Magneeto 1 or 2 RFID control devices (for use with any induction compatible dishes).

All three models available in 12x12 inch or 15x15 inch glass top sizes.



SmarTag RFID Wireless Technology



CookTek's MagnaWave technology combined with SmarTag technology provides fast, easy, and adjustable heating for each induction station.

The CookTek Induction Buffet System was designed to replace canned fuel, hot water pans, electronic heated systems and most other operationally and functionally inept systems

The SmarTag RFID Wireless Temperature Control technology was created to maintain the food quality and hygenic integrity of a multi-station buffet, while simultaneously providing a safer, more efficient experience for guests.

Smart, Precise, Automatic.
That's SmarTag Technology.

Based upon RFID technology, our SmarTag technology plays an important role in our products, providing instant, two-way wireless communication between our buffet chargers and the objects they are heating.

The RFID tag, connected to a temperature sensor in the bottom of the object being heated, communicates this info to the charger unit wirelessly and in real time.

The charger instantly and automatically adjusts itself to hold the set temperature. Whether it's a chafing dish, cast iron pot, or soup terrine, thanks to SmarTag it is dead-on accurate.

CookTek SmarTag Chafers – with the RFID tag and temperature sensor embedded in the bottom.

Magneeto 1 and 2 – a remote RFID "foot" or "trivet" to make any induction compatible pot or dish work with the CookTek SmarTag system.



Magneeto 1

650W Buffet in Banquet Box



Magneeto 2



CookTek
MagnaWave™ Systems