



OWNER'S MANUAL

FAHEATER INDUCTION SKILLET WARMER



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For further information, call

800.908.8726

or

+1 214.379.6000



1. REVISION HISTORY

Revision	Revision Date	By	Revision Description
A		BA	<ul style="list-style-type: none">New template, updated dimensions and version CT-102928

2. IMPORTANT SAFETY INSTRUCTIONS

This manual provides essential information for the installation, operation, maintenance, and service of this oven. Information and specifications are subject to change without notice. Read all instructions before using this appliance. Retain for future reference.

⚠ WARNING: When operating this oven, strictly adhere to the following safety precautions to reduce the risk of burns, electric shock, fire, injury, or damage to the warmer or property near the warmer.

2.1 General Safety Information

- ✓ To ensure proper use of the appliance, read all parts of this manual carefully and store it safely. Before using the appliance, clean all surfaces that will come into contact with food.
- ✓ This appliance must be grounded. Connect only to a properly grounded outlet. Refer to the [Grounding Instructions](#) section.
- ✓ Install or locate this appliance only in accordance with the provided installation instructions.
- ✓ This appliance should be serviced by qualified service personnel only. Contact the nearest authorized service facility for examination, repair, or adjustment.
- ✓ It is the responsibility of the installer to comply with all federal, state, and local codes.
- ✓ Avoid ambient temperatures exceeding 122 °F (50 °C).
- ✓ Keep the cord away from heated surfaces.
- ✓ Use this appliance only for its intended uses as described in this manual.
- ✓ This appliance is designed for professional use. Only allow qualified or duly instructed personnel to use.
- ✓ Always monitor the appliance during operation.
- ✓ Keep the unit away from gas and electric ranges or open flames.
- ✓ Do not place in an oven.
- ✓ In the event of a failure, breakage, or irregular function, switch the appliance off and disconnect it from the power supply.
- ✓ Always ensure the appliance is disconnected from the power supply before servicing, repairing, or adjusting any components or parts.
- ✓ This appliance is not to be used by children or persons with reduced physical, sensory, or mental capabilities, or a lack of experience and knowledge, unless a responsible person has given them supervision or instruction.



DO NOT perform the following:

- ✘ Use corrosive chemicals or vapors in this appliance; it is not designed for industrial/laboratory use.
 - ⚠ **WARNING: Do not heat liquids or other foods in sealed containers (e.g., jars, whole eggs, etc.) because they can explode.**
- ✘ Operate this appliance if it has a damaged cord or plug, is not working properly, has been damaged or dropped. Refer to the [Power Cord Replacement](#) section.
- ✘ Place any articles on the FaHeater™ other than inductive skillets.
- ✘ Use aluminum foil.
- ✘ Cover, block, or insert foreign objects into any openings on this appliance.
- ✘ Store this appliance outdoors or upside down.
- ✘ Use this appliance near water (e.g., a kitchen sink, a wet basement, or a swimming pool).
- ✘ Strike, damage, or throw the FaHeater™ as it can damage the internal components or crack the FaHeater™, voiding the warranty.
- ✘ Immerse the cord, plug, or appliance in the water.
- ✘ Immerse the unit in water or put it in the dishwasher.
- ✘ Let the cord hang over the edge of a table or counter.
- ✘ Move the appliance while a hot pan, or a pan containing liquid, is on top of it.
- ✘ Use a water jet for cleaning. Refer to the [Cleaning](#) section for proper cleaning procedures.

2.2 Reducing Fire Risk

- ✓ In the unlikely event of a grease fire, smother flame by covering the pan with a tight-fitting lid, cookie sheet, or flat tray. DO NOT USE WATER. When the fire is under control, turn off the appliance and unplug it from the wall.
- ✓ Do not store or use flammable vapors or liquids (e.g., gasoline) in the vicinity of this appliance.

2.3 Electrical Requirements

- Line voltage should never exceed 264 VAC for 240 VAC units or 132 VAC for 120 VAC units.
- Use a dedicated circuit for each unit installed. Each circuit should be protected with a 20-amp minimum circuit breaker.
- Electrical circuits should not be shared with any other electrical equipment.
- Do not use an extension cord. If the power cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

2.4 Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a path to ground for the electric current. The FaHeater™ has a power cord with a 3-prong grounding plug, which must be used in a compatible and properly grounded outlet. It is the owner's responsibility to replace any 2-prong wall outlet with a properly grounded 3-prong wall receptacle. Consult a qualified electrician or serviceman if uncertain about the ability to follow grounding instructions or if doubt exists as to whether the appliance is properly grounded.

⚠ WARNING: Improper grounding can result in risk of electric shock.

2.5 Power Cord Replacement

If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person.

2.6 Protective Earth (Ground) Symbol



This symbol identifies the terminal intended for connecting an external conductor to protect against electric shock in case of a fault, or the terminal of a protective earth (ground) electrode.

2.7 Equipotential Bonding Symbol



This symbol identifies the terminals which, when connected, bring the various parts of equipment or of a system to the same potential, not necessarily being the earth (ground) potential, e.g., for local bonding.

3. SPECIFICATIONS

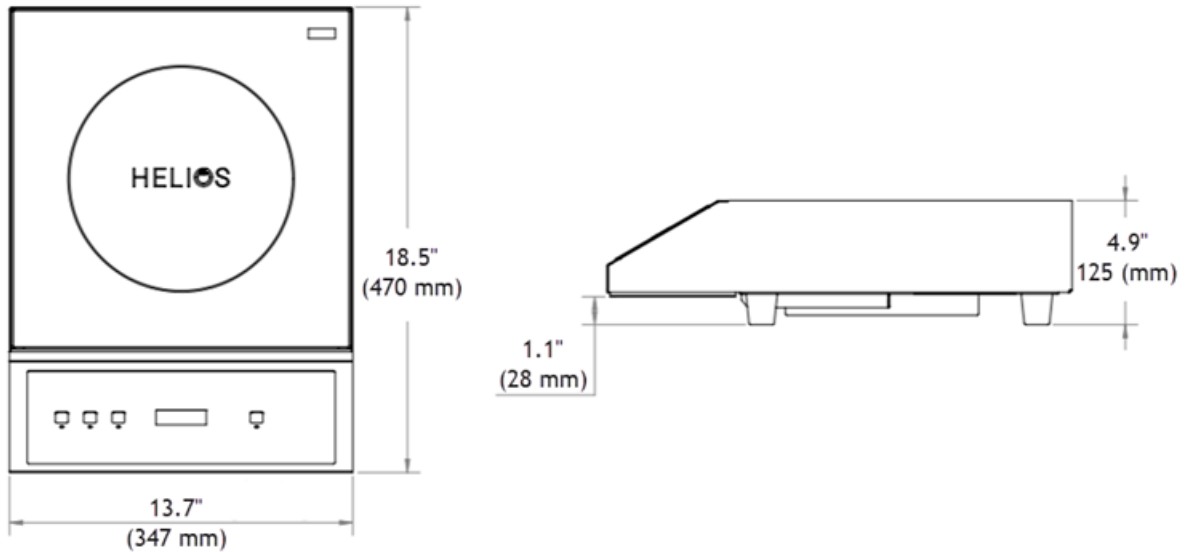


Figure 3-1: FaHeater Oven Dimensions

3.1 Performance

The CookTek® FaHeater Commercial Induction Skillet Warmer heats cast-iron fajita skillets to sizzle hot in just seconds. It eliminates dependence on dangerous, inconsistent, and energy-inefficient methods.

3.2 Dimensions

Dimensions		
Full Unit Height	4.9"	125 mm
Full Unit Width	13.7"	347 mm
Full Unit Depth	18.5"	470 mm
Housing Height	3.73"	95 mm
Feet Height	1.1"	28 mm
Weight	17.75 lb	8.0 kg
Max Ambient Temperature	122 °F	50 °C
Clearances		
Front	2"	51 mm
Sides	2"	51 mm
Rear	2"	51 mm

SPECIFICATIONS



3.3 Oven Construction

- High-quality internal electronics and heavy-gauge Litz wire
- Easy-to-clean high-temperature glass-ceramic top
- Integral grease filter and air baffle ensure air intake is cleaner and cooler
- Microprocessors continuously monitor vital components for overheating, power-supply issues, and other conditions
- Integral fan keeps internal components cool
- Portable design with stainless-steel housing

3.4 Electrical Specifications

A Type D circuit breaker is recommended for all installations outside the United States.

Model MCF100

United States/Canada: 100–120 VAC, 50/60 Hz, 15 A, 1800 W

Model MCF200

United States/Canada: 200–240 VAC, 50/60 Hz, 3500 W

UK/Middle East: 200–240 VAC, 50/60 Hz, 3500 W, 16 A

International: 200–240 VAC, 50/60 Hz, 3500 W, 16 A

Australia: 200–240 VAC, 50/60 Hz, 3500 W, 15A

South Africa: 200–240 VAC, 50/60 Hz, 3500 W, 16A

Israel: 200–240 VAC, 50/60 Hz, 3500 W, 16A

3.5 Applicable Models

MCF100

MCF200

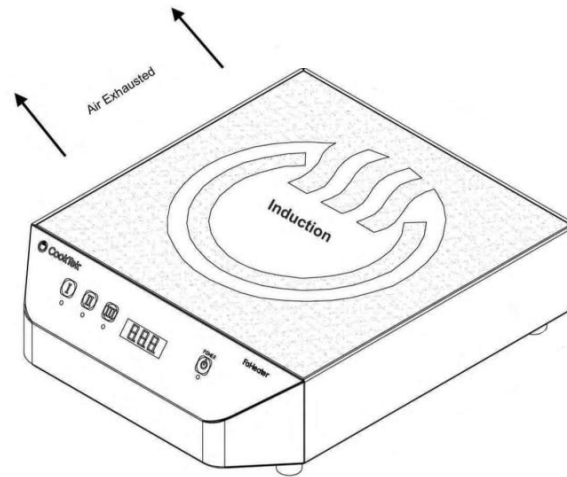
Approved for Commercial Use

CookTek cooktops have been tested for conformance with UL 197 and CSA C22.2 standards and bear the corresponding commercial ratings. CookTek's cooktops have been tested to conform to European Economic Area standards and bear the CE marking, signifying European Conformity.

4. INSTALLATION

Install or locate this appliance only in accordance with the instructions below.

CAUTION: Avoid installing the unit near equipment that generates excessive heat or steam (e.g., griddles, fryers, pasta cookers, steam baths, dishwashers), as it can be drawn into the FaHeater™ fan.



1. Remove the oven from its packaging.
2. Before discarding, check the packaging thoroughly for accessories and literature.
3. Place the unit on a dry, level, hard, stable, and non-flammable surface.
4. Keep the unit away from other heat sources and allow at least 2 inches (5 cm) of clearance on the sides, front, and rear for air circulation.
5. Attach the power cord firmly to the FaHeater™.
6. Plug in the oven after installation is finished.

Note: Keeping the packaging is recommended in case the unit needs to be shipped to another location.

Note: Blocking the air intake or exhaust outlet will cause the internal temperature to rise, resulting in an error code.

5. OVEN CONTROLS



5.1 Cooking

Note: Make sure the unit is dry before use to avoid water droplets from boiling or splattering.

1. Press **POWER** to turn on the unit.
2. Place the fajita skillet on the glass surface.
Note: Do not heat a fajita skillet with the wood platter underneath.
3. Select the time you want to change by pressing one of the three programmable buttons.

Note: The unit will not start warming up unless a skillet is present.

- 1 = 20 seconds
- 2 = 45 seconds
- 3 = 70 seconds

4. If the wrong button is pushed, lift the pan to reset.
5. Turn off when not in use.

CAUTION: Do not touch the ceramic plate immediately after use, as it may be hot.

5.2 Change Prest Timer

Note: The unit will not go above 120 seconds.

1. While the unit is OFF, press and hold buttons **1, 2, 3**.
2. Press **POWER**.
3. Continue holding **1, 2, 3** until the unit beeps and **CAL** displays.

4. In calibration mode, the buttons perform the following:

Button	Function
1	<ul style="list-style-type: none"> • Selects which preset button is being programmed (1, 2, or 3). • Press again to save the new time setting.
2	Moves the cursor to the next digit in the time display
3	<ul style="list-style-type: none"> • Adjusts the selected digit value. • Time can be set from 0–120 seconds.

OVEN CONTROLS

5. Press button **1** to select the preset button to modify.
6. Press button **2** to select the digit to change.
7. Press button **3** to adjust the value.
8. Repeat steps 6–7 until the desired time is displayed.
9. Press button **1** again to save the setting.



6. CLEANING

1. Turn the unit OFF and remove the plug from the power source.
2. Once the unit cools down, wipe the surface and body with a damp cloth.
3. Using a mild scouring product (i.e., Bon Ami or Barkeeper's Friend) on the stainless-steel housing for greasy or resistant stains.

Note: Do not use a lye-based cleaner (i.e., oven cleaner or industry degreaser).

4. Clean the glass surface with a mild detergent or glass cleaner.
5. If your unit comes equipped with a grease filter on the bottom of the unit, check for buildup and debris around the intake and exhaust vents.

6.1 Grease Filter Maintenance

Notes:

- *The grease filter should be cleaned regularly every two weeks.*
- *More frequent cleaning may be necessary if they appear clogged and/or operate in heavy, grease-laden environments.*

1. Unplug the unit and remove the debris with a dry cloth to ensure proper airflow to the equipment.
2. Slide the filter(s) out of the track at the bottom of the unit.
3. Wash with hot water or place in a dishwasher to remove dirt and grease.
4. Shake out the remaining water and let stand until completely dry.
5. Reinstall the dry filter(s), ensuring the arrow on the edge of the filter(s) is pointing into the unit.

7. TROUBLESHOOTING

Please refer to the table below when you see an error code. To reset error conditions, press the POWER icon or unplug the unit. If an issue occurs that is not listed, contact Customer Support at 1-800-908-8726.

Error Code	Description	Possible Cause(s)	Resolution
1	RTD (temperature sensor) is malfunctioning	Temperature sensor has shorted	Reconnect or replace RTD. Service required.
2	RTD (temperature sensor) is too high	Glass surface is too hot, or the RTD sensor is broken	<ol style="list-style-type: none"> 1. Remove any pans from the FaHeater™ surface and let the unit cool. 2. Turn the unit off, then back on. If the problem was temperature-related, the unit will return to normal operation. Otherwise, service is required.
3	Current is too high	<ul style="list-style-type: none"> • Possible mechanical damage to the coil • Foreign object on the FaHeater™ 	Try a different skillet. Service may be required.
4	Electronics are overheating	Fan broken, bad ventilation, ambient temperature too hot	<ol style="list-style-type: none"> 1. Check airflow. 2. Clean air vents. 3. Clean grease filter. <i>Note: Refer to the Grease Filter Maintenance section for cleaning procedure.</i> 4. Listen for fan operation.
6	Input line (from power outlet) voltage is too high	<ul style="list-style-type: none"> • Something else is on the same circuit. • Line voltage fluctuations at the end or beginning of the workday. (voltage >132 VAC for 120 V model or >264 VAC for 240 V model) 	To reset: unplug the unit, wait 5 seconds, then plug it back in. If the problem persists, have an electrician monitor the line voltage.
7	Hardware failure	Inverter I/O problem	To rest, unplug the unit, wait 5 seconds, then plug it back in. Service may be required.

TROUBLESHOOTING



Error Code	Description	Possible Cause(s)	Resolution
8	zero cross failure	<ul style="list-style-type: none"> Bad AC source Board component failure 	<ul style="list-style-type: none"> Turn the unit off, then on. Plug the unit into an outlet on different circuit breakers. <p>If the problem persists, service is required.</p>
16	System error	CPU I/O problem	<p>To reset: unplug the unit, wait 5 seconds, then plug it back in.</p> <p>If the problem persists, service is required.</p>
OH	Overheating	Heating a skillet multiple times in a row	<ol style="list-style-type: none"> Press POWER. Wait 5 minutes to allow the glass to cool.



8. WARRANTY

Refer to the [Advanced Replacement Warranty](#) policy for more information.

WARRANTY



Country Code: NA/EU

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