Buffet Construction Guidelines

for the usage of
the InductWarm® 130+ Undercounter

Guidelines (English only)

Gastros SWITZERLAND

Version 06/2026
Art.-Nr.: 8 13 210 01

Content

Warning

Never place a pan/pot/dish directly on the device. This immediately destroys the induction unit.

min. 20 mm space

Introduction

The InductWarm® 130+ is being developed to keep food warm and to meet all specific requirements of the high-class hotel and hospitality industry. Besides the high quality, we also focus on premium design and easy handling.

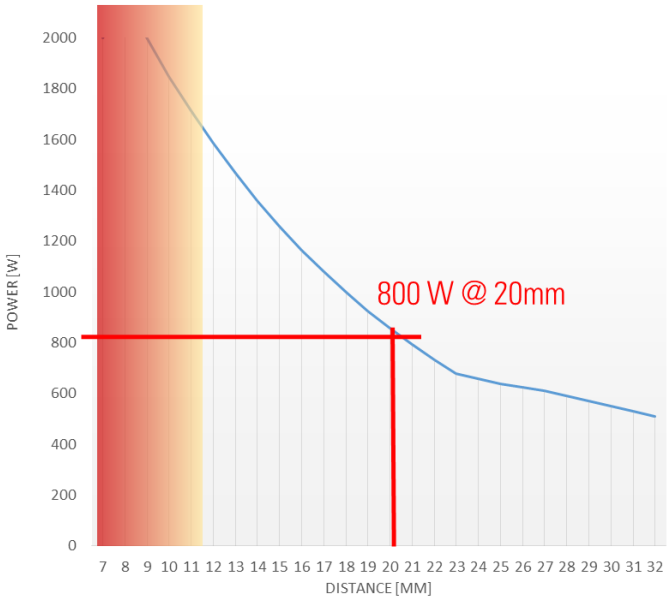
The InductWarm® 130+ is an undercounter induction system and can be mounted directly under materials like artificial stone, glass or wood. The induction field penetrates the cover material and warms the bottom of the dish. In this way, the food can be kept warm while the cover material itself will not be heated directly. There is only a reflection heat from the dish bottom to the surface. Therefore, the cover material can warm up and expand. But with the right choice of material, this expansion can be reduced to a minimum. Gastros can assist you by selecting the right cover material.

General information

- Very high surface temperatures up to 180° C can occur, if the dishes run dry (if there is no moisture left in the dishes).
- Gastros can test materials → servicepoint@gastros.swiss.
- Using cover material that is not approved by Gastros is on your own risk.
- Gastros does not deliver any surface material. This has to be organized by the planers.

Thickness of the Cover Material

- The InductWarm® 130+ device is calibrated to 800W power output at a maximum distance of 20mm between the device and the inductive dishes.
- When using a larger distance, a power-loss of 15W/mm occurs.
- Never undercut 20mm of distance! Due to physical effects, an "inductive shortcut" might destroy the device.



What is Induction

- Physical effect: Electromagnetic field of 20…30kHz
- The field is generated in a coil – powered by the so called "generator"

- The field generated by the coil (1) "shuffles" the ferromagnetic particles in the pan (2) what generates heat that finally heats up the pan and its content (3).

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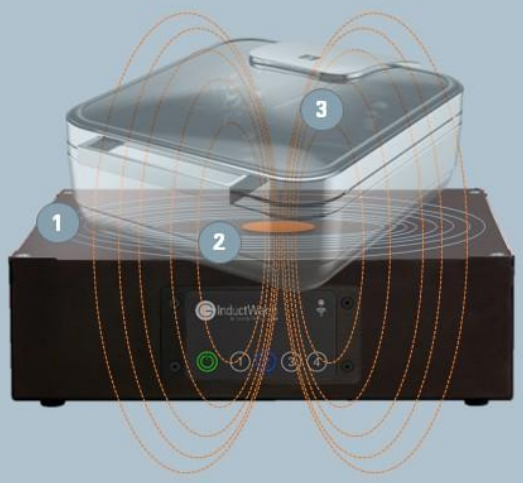

2

What is Induction

- The inductive field only affects materials with magnetic particles. Therefore, other materials (e.g. plastic, human hand etc.) will not heat up
- The heat is generated in the magnetic resistive layer. That's why some pans need a special bottom material or will just not work
- Magnetic materials are Unfortunately, very bad heat conductive. That's why some pots have a different layer at the bottom for heat distribution
- Do the "magnetic test" to check if a pan is inductive

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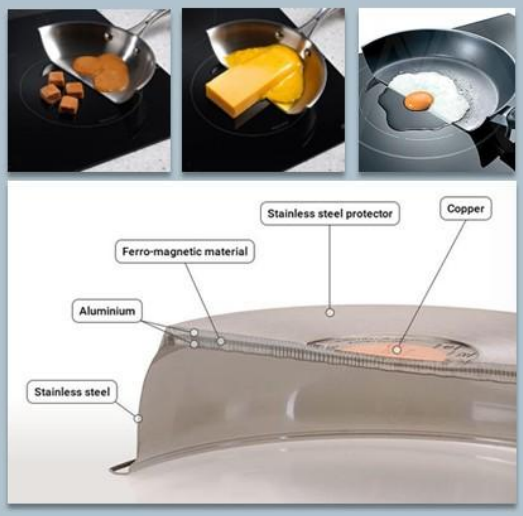


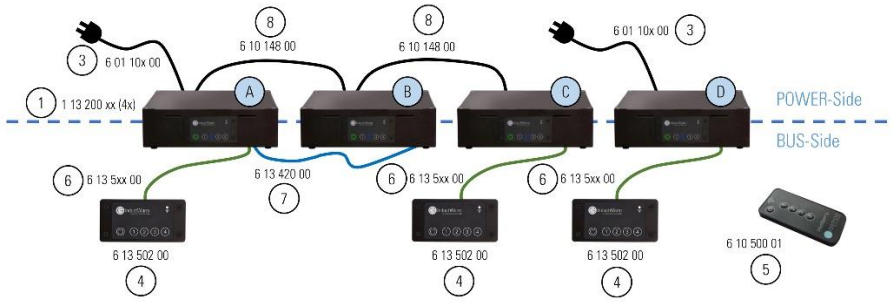
3

1

HOW MANY INDUCTWARM 130+ UNITS DO YOU NEED?
Choose the number of InductWarm® 130+ units you need for your project.

2

INDIVIDUAL- OR NETWORK/BUS- CONTROL
Per default, the InductWarm 130® has no integrated control panel. The units is usually controlled by an external panel (4) and can be connected with cable. Available cable lengths: 1m, 2m, 5m, 7.5m or 10m. The InductWarm® 130+ can be controlled individually or you can control multiple devices (up to max. 16) with one external control panel as shown in the example for devices A and B. Therefore, you need BUS-cables (Remark: All units in the BUS do always have the same power level. Individual controlling is not possible)



3

POWERCABLES
Choose how many power cables (3) and/or power chain cables (8) you will need. Power chain cables are available in three different lengths (48cm, 65cm and 115cm). A total of max. 3 units can be daisy chained as shown in the example for devices A, B and C.

4

OPTIONAL: REMOTE CONTROL
Add an optional, infrared remote control (6 10 500 01)

5

OPTIONAL: MOUNTING KIT
The mounting kit can be fixed from top or bottom and helps to justify the InductWarm® 130+ into the right position.

6

COVER MATERIAL
Gastros recommends to use either glass or artificial stone (e.g. LAMINAM) as cover material for InductWarm® 130+.
➢ Please refer to page 12 for further information

7

SILICON PADS
Silicon mats help to protect the cover material. Silicon Mats are available in the following sizes: Ø 15cm, Ø 20cm or GN 1/3.

PLEASE CAREFULLY REFER TO PAGES 13 to 20 OF THIS DOCUMENT

1

LAYOUT

Consider the layout of the Gastros InductWarm® 130+ units positioning within the buffet.
The invisible technology allows to design buffets for multiple, functional usage. During the buffet service, the area keeps the food warm. The rest of the time it can be used for other purposes without removing the warmers.

2

SURFACE

Select your texture/color of the cover material. The total distance from top of the device to bottom of the pan/chafing dish must be 20mm. This can be for example 12mm cover material and 8mm airgap or 20mm cover material.

➢ Please also refer to page 13ff

3

SILICON JOINTS

Decide if installation will have surface cut-outs with 3mm silicone joints (Gastros recommends) or full-length surface without silicone joints (maximum section length 1500mm, or as recommended by the artificial stone manufacturer).

4

AVOID TENSION CRACKS

When using artificial stone as cover material, the carrier frame or buffet stand must be absolutely plane. Avoid gaps and steps. When the cover material heats up and is loaded with heavy pans or chafing dishes, the material tension can cause cracks.

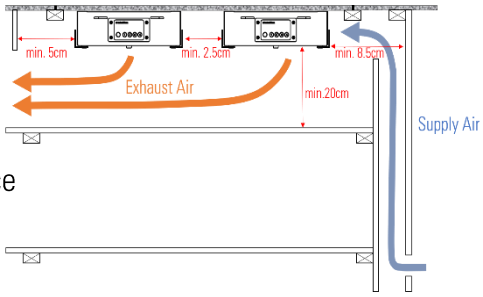
➢ Please also refer to page 13 and following

5

VENTILATION

The surrounding air maximum is 40°C, ensure adequate air circulation:

- Allow 200mm underneath the InductWarm 130 device
- Allow 85mm behind the InductWarm 130 device
- Consider louvre panels in doors or side panels (plus fans if necessary) to prevent a build up of air temperature.



6

POWER SOCKETS

Check the power required and where power sockets are located within the buffet:

- either one power socket (800w) per InductWarm 130+ device or
- if devices are power chained (maximum 3 devices = 2,4kW for standard supply).
- (Advise length of power chain cables are required when ordering, either 48cm, 65cm or 115cm)

7

CABLE SPACE
Allow space for running power and external-control-panel cables within the buffet. Consider positioning, fixings required and labelling of external control panels so they are easily reached and the relevant device can be identified.

8

CONTROL PANELS
Check the control panels required: either one per InductWarm 130+ device or if BUS networked, one control panel will control all InductWarm 130+ devices at the same power level: 1, 2, 3 or 4. A maximum of 16 devices can be networked together.

9

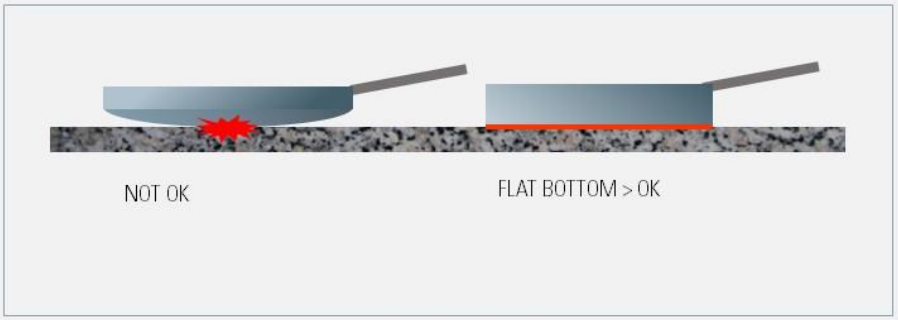
POWER SWITCH
Allow access to the power switch underneath the InductWarm® 130+ device to isolate when not in use and prevent accidental heat up if dish is placed in warming zone. Optionally the buffet can be turned off with a central "Power-Off" switch (to be installed by a local electrician).

10

MOUNTING KIT
Allow for the fitting of the mounting kit and accessibility (either from the front or top) in case of service requirement.

(The following pages are an extract of the "Undercounter Induction Training"-program of Gastros)

Watch out the Quality of your Pot!



INDUCTION

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InductWarm® 130+ Undercounter

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InductWarm® 130+ Undercounter

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DPC – Dynamic Power Control

DPC DYNAMIC POWER CONTROL

- DPC detects the quality of the inductive layer and adjusts its power accordingly
- No sensor ring needed

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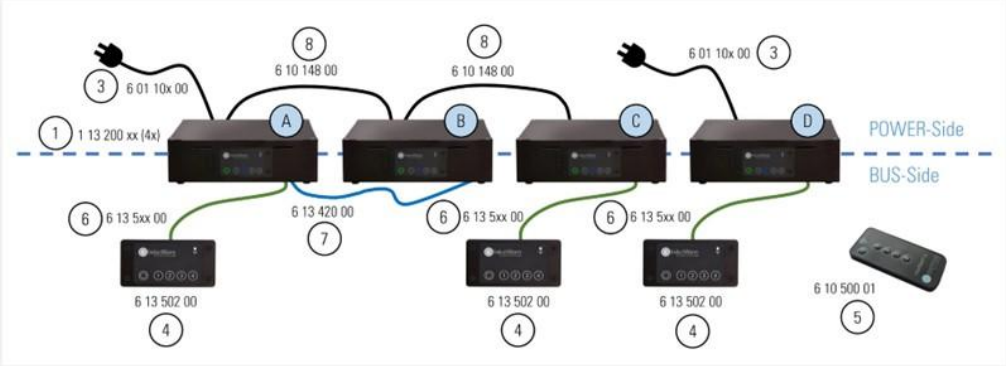
InductWarm® BUS-Link

Operate each Undercounter module separately… (individual power levels)

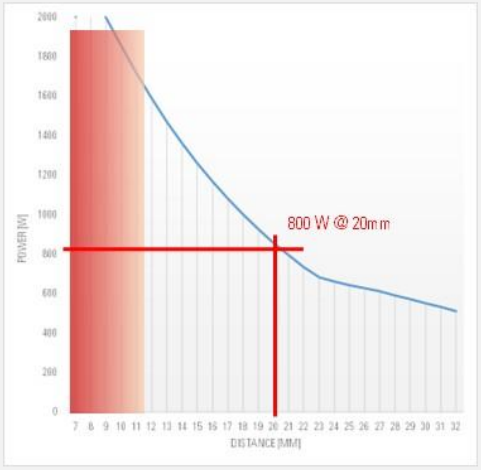
… or link together up to 16 Undercounter modules, which can be operated with one single control device (all on same power level).

InductWarm 130+ / Cabling Example



The wiring of the power (POWER-Side) is independent of the wiring of the operation cables (BUS-Side).
Each element must be connected to the electrical power – either direct by a power cord (3) or indirect by a power chain cable (8). In the example above, the induction units A and B are connected with the BUS-cable (7) and controlled by one control unit (4). These two elements always have the same power level.
The infrared remote control (5) can be used to control all individual elements.

Keep the distance !!!



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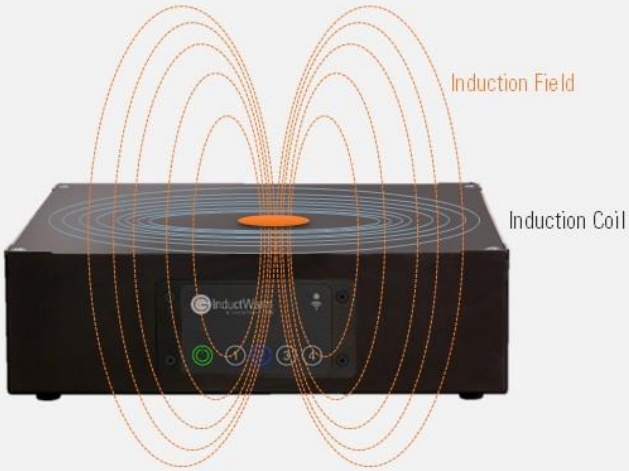
Induction Field and GN-Sizes for the use with InductWarm® series



Important:
The center of the coil must always be covered by an inductive container to generate the induction field

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Differences of the big artificial stone brands

LAMINAM:
- Composite Material. It is first pressed at 25,000t/m² (air bubbles, humidity etc. are pressed out), baked at 1200°C and then cooled very slowly and in a controlled manner. The edges are open (in contrast to DEKTON), i.e., the air can escape laterally > less tension in the material.
- An additional net also prevents the formation of cracks and keeps the plates stable if they should tear.

DEKTON (Cosentino):
- Very comparable to LAMINAM in the manufacturing process, but DEKTON is basically much harder because it is cooled much faster and in an 'uncontrolled' manner.
- Side limitations during baking.

SILESTONE (Cosentino):
- Is a completely different mix like DEKTON and LAMINAM. Consists of different materials and about 6-7% synthetic resin to bind them. As a result, SILESTONE is not equally heat-resistant and discolors when exposed to heat (because of the synthetic resin).

General Information:
- The side edges/borders of the counter must be >4.5cm. Otherwise cracks will appear (mechanical strength is too low).
- Polished, shiny surfaces are generally more delicate because of the last coating (scratches, cracks, etc.)
- In most cases, deep black surfaces contain graphite > sensitive to fingerprints, grease etc.

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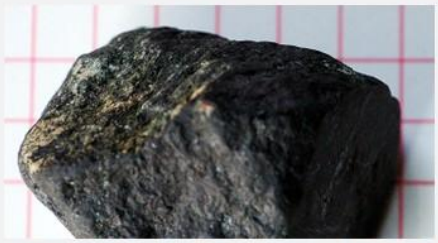
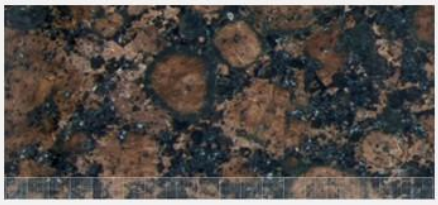
Cover Materials / Natural Stone

- Do NOT use natural stone as cover material for induction systems
- Natural stone typically has inlayed metallic particles that heat up, expand and will cause cracks after some heat cycles.

Metal (ruty)> Cracks





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Recommended construction I

- The force on the cover plate AND the support stands must be ABSOLUTELY balanced.
- Do NOT use spacers on the support construction.

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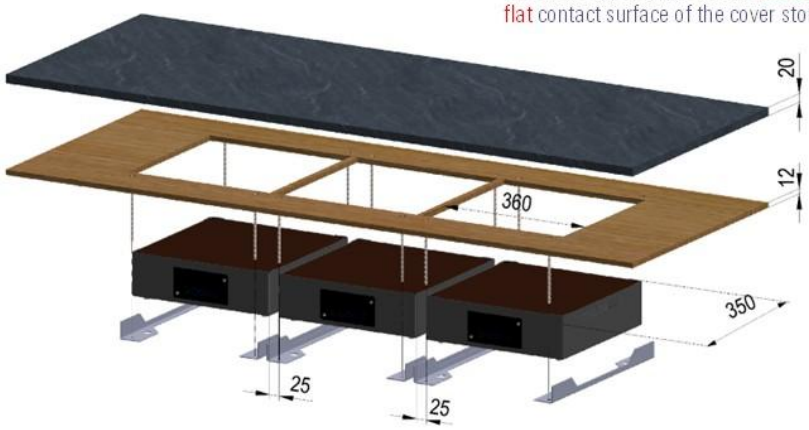
Recommended construction II

Wooden support plate for an absolutely flat contact surface of the cover stone.



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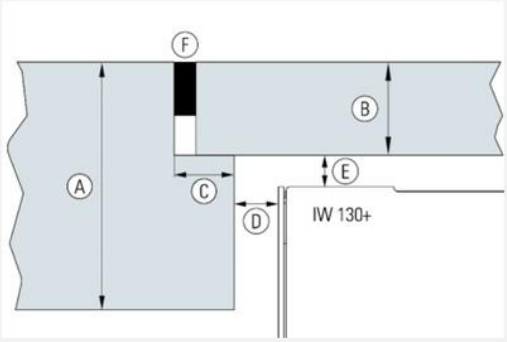
Recommended construction III



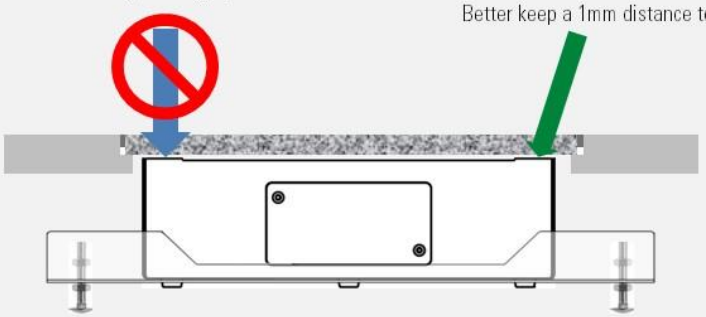
Size Bellet Covermaterial	Size Induction Covermaterial	Pedstal	Distance to IW130+	Air Gap	Silicon Gap
A	B	C	D	E	F [1]
>30 mm	20 mm	>8 mm	>15 mm	-	3 mm
	15 mm	>8 mm	>15 mm	5 mm	3 mm
	12 mm	>8 mm	>15 mm	8 mm	3 mm

[1] Artificial Stone Coefficient of linear Thermal Expansion according ISO 10545-8 6: $6 \times 10^{-6}\ °C^{-1}$ **< 0.66 mm per 100 °C**

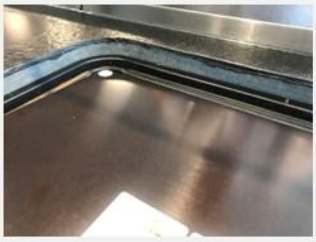
No weight or force on the unit!!!

There must be absolutely no weight/force on the unit.

Better keep a 1mm distance to the cover stone.



Example



DO NOT….!!!

Do not use spacers (see also slide 19). Unbalanced weight will crack the stone.

DO NOT….!!!

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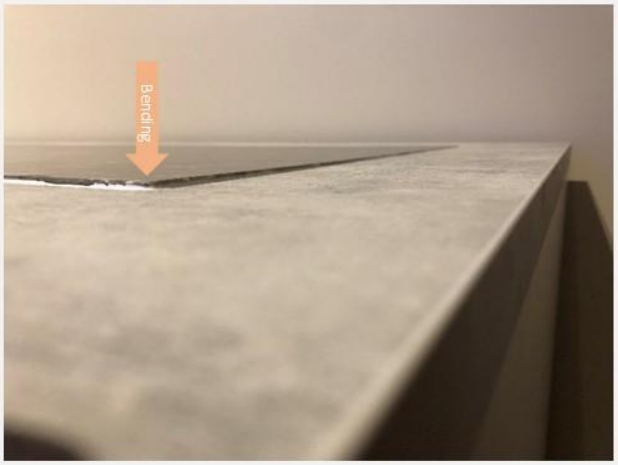
DO NOT…!



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Thermal vs. Mechanical Crack

Typical **Thermal** Crack
Curvy
Picture: Neolith stone from Thermal Test

Typical **Mechanical** Crack
Straight
Picture: non-leveled Customer Installation

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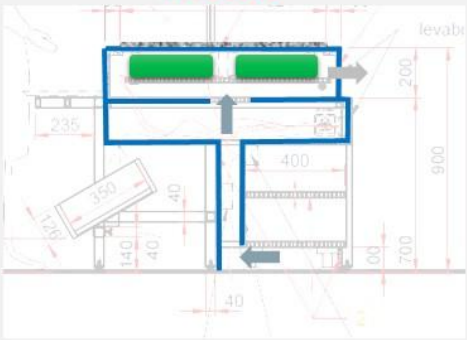
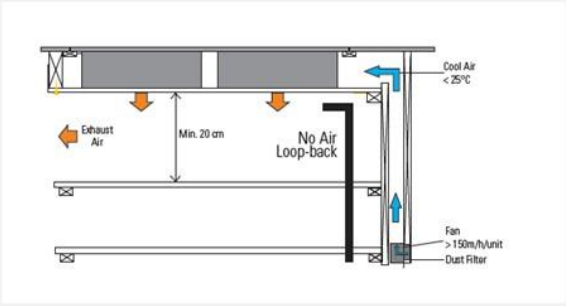
THE HEAT AWAY!!!

Typically, there is no active fan needed. Just make sure there is no loop-back and a natural airflow, forced by the internal fans of the unit, is possible.

Heat-Bridge





The surface gets hot from Heat-Bridges and heat back reflection from the pot. This heat must dissipate away to prevent overheating of the device!

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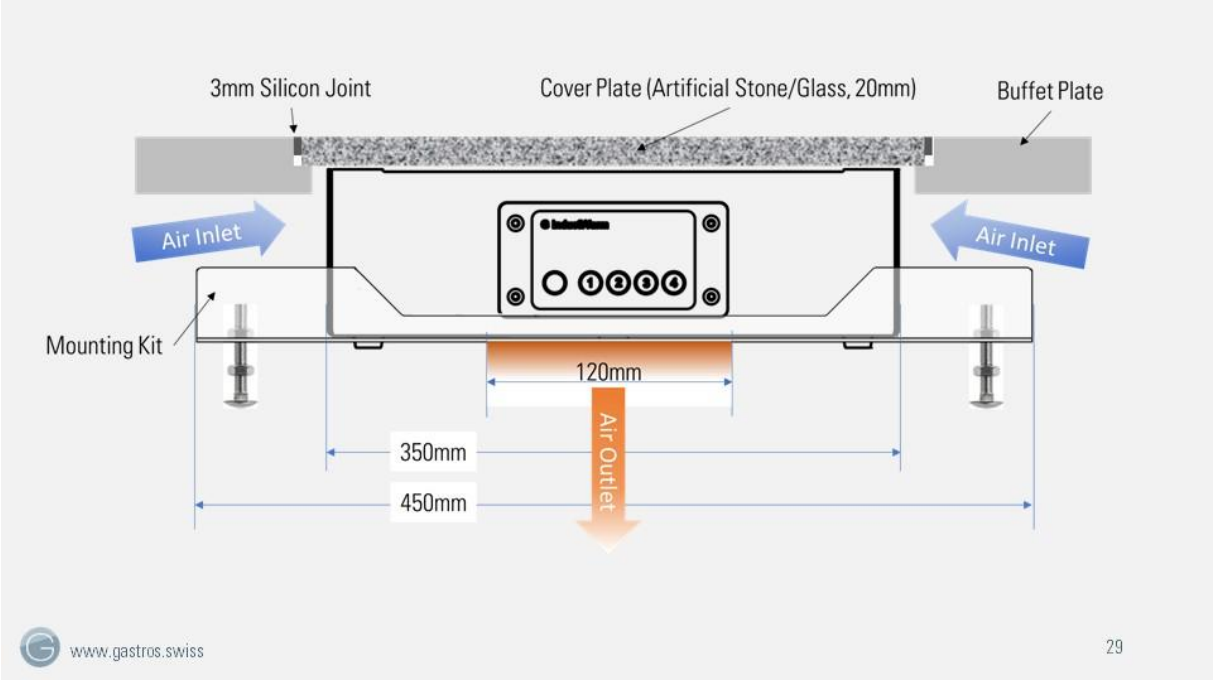
3mm Silicon Joint
Cover Plate (Artificial Stone/Glass, 20mm)
Buffet Plate
Air Inlet
Air Inlet
Mounting Kit
120mm
Air Outlet
350mm
450mm
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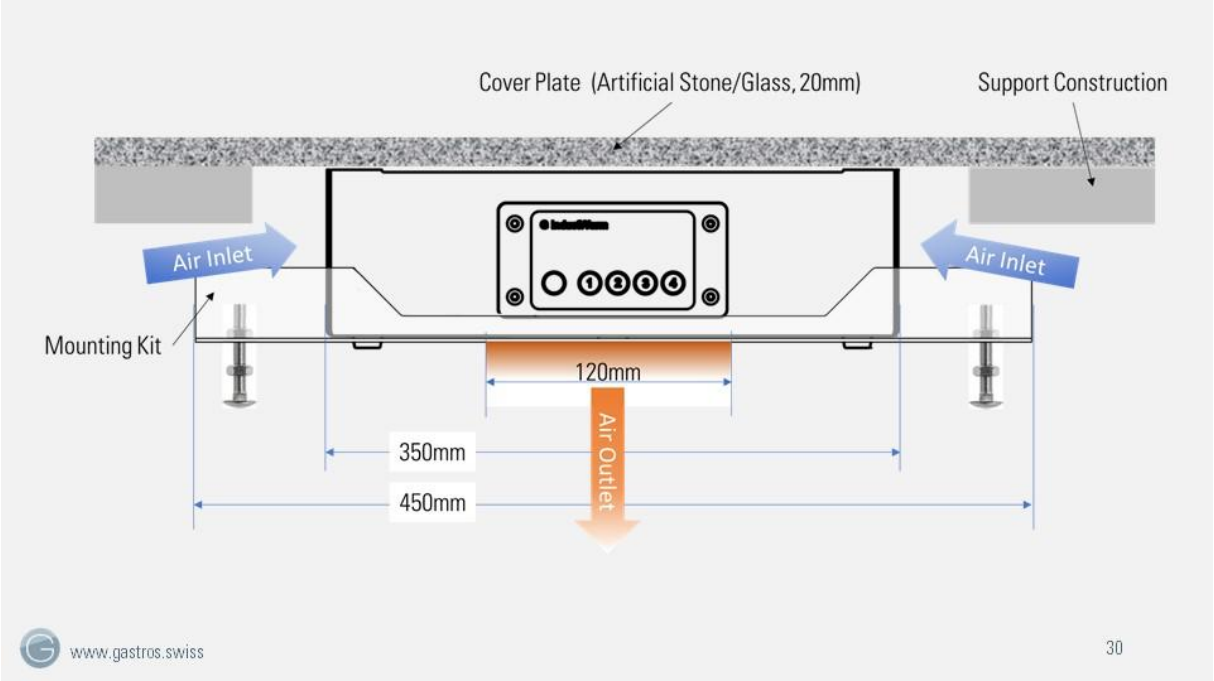
Cover Plate (Artificial Stone/Glass, 20mm)
Support Construction
Air Inlet
Air Inlet
Mounting Kit
120mm
Air Outlet
350mm
450mm
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Examples (Air Openings)

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Service / Access

Important:
Make sure the IW130+ can be removed/replaced for service purposes, and the connections are easily accessible (e.g. for software update, remote access etc.)

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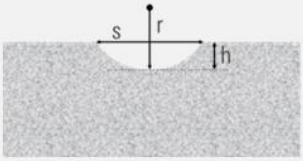
Position Markers

When using a larger area cover plate, it might be useful to mark the position of the center of the induction coils on top.



r = 11mm
s = 14mm
h = 2.5mm

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Follow the Rules and you will be happy…

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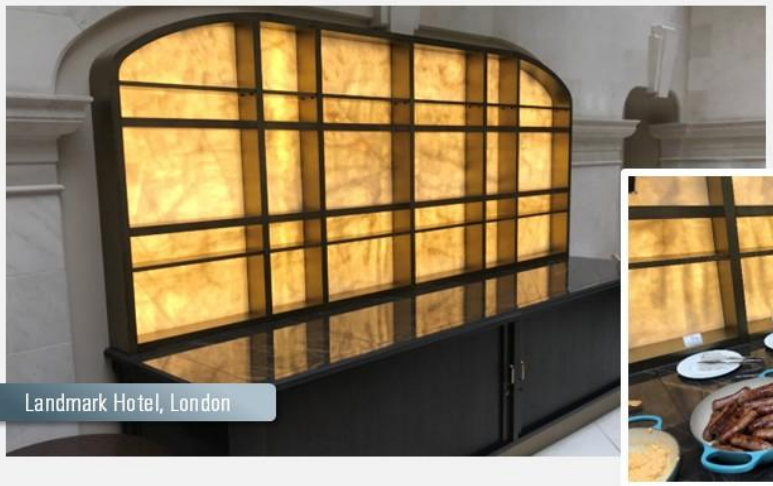
Impressions



Landmark Hotel, London

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Impressions

City of London project

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Migros Drachencenter, Basel

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Long Beach Hotel, Antalya

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Wilson Associates, Singapur

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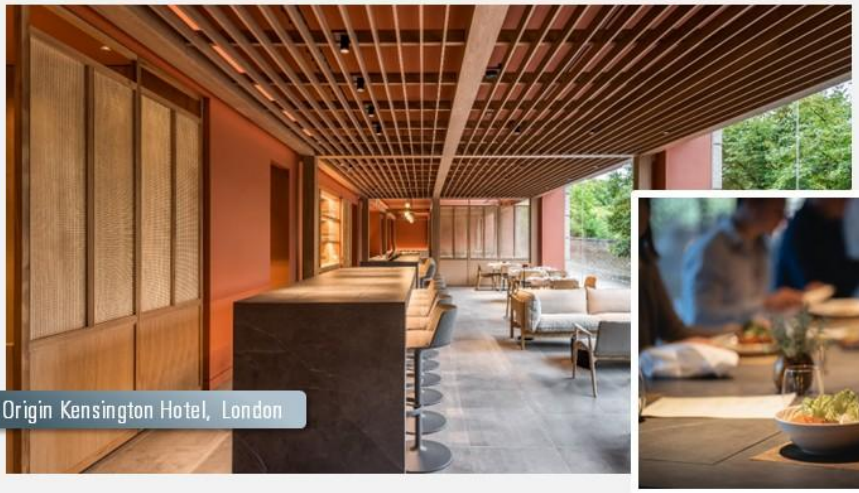
Impressions



Origin Kensington Hotel, London

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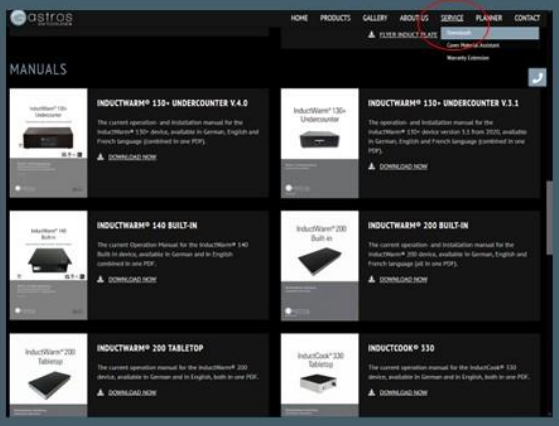
More Information…



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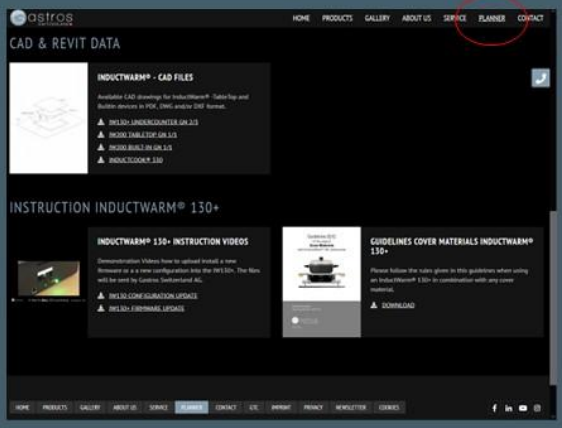
Find all:

- Manuals of all Gastros Devices
- Brochures
- Product Flyers
- Picture Booklet ("Impressions")
- Fact Sheets
- Tender Texts of all Gastros Devices

More Information…



www.gastros.swiss > Planner

Find all:

- Planner Dossier
- CAD-Files of the main products
- Guidelines for Cover Materials
- Video Instructions
- Tender Texts of all Gastros Devices

References

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