

INDUCTWARM® 140 BUILT-IN

GN2/3-SIZED BUILT-IN INDUCTION UNIT

FEATURES

- Flush installation in the counter, operated by a front mounted control panel and/ or infrared remote control
- Holds food warm at four different temperature levels (40-95° C)
- Dynamic Power Control (DPC) - adjusts power output to the induction capability of the dishes
- Chain up to 16 units in a BUS network and control it with one panel
- Dish detection - power output only when dishes are placed on top

YOUR ADVANTAGES

- Customised buffet solution: artificial stone, wood or glass counter tops - continuous surfaces with cut-outs
- Multifunctional: use it as banquet, conference or serving table
- Easy-to-clean counter
- Works with any induction compatible tableware
- Precise power regulation at the touch of a button
- Instantly ready to use without long preheating period
- Improved room climate: no hot steam, no smell of burning paste
- Can be used with all kinds of induction-compatible dishes up to size GN2/3



Dimensions: 400x400x130 mm
Power supply: 800 W
Input voltage: 110-240 V / 50-60Hz

