

Product:	InductWarm® 140 Built-In
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender-Text:	<p>InductWarm® 140 Built-In</p> <p>Inductive warming device with external control unit for built-in in different surfaces. Keeps food warm on four power levels. Can be controlled via either an external control panel (optional), the InductWarm-BUS or an infrared remote control (optional).</p> <p>The device has a 30cm, squared induction coil (GN2/3). The Dynamic Power Control (DPC) detects the pot and automatically adjusts its power accordingly.</p> <p>Up to 16 devices can be connected together via the InductWarm®-BUS (all devices on the same power level). With the integrated USB-Port, software or parameter updates can be up-/downloaded. This feature allows a remote service/maintenance. In addition, the InductWarm® 130+ has a temperature protection to prevent damages and the surface material and/or the dish.</p> <p>The device is compatible with all inductive vessels/pots. The power level is displayed with 4 LEDs. The memory effect will turn back to the previously selected power level, when removing the vessel within 10 minutes.</p> <p>The cover material of min. 20mm is not included. Gastros will support you by selecting the approved material.</p>
Warning:	<p>Only use inductive marked pans, pots / dishes.</p> <div style="display: flex; align-items: center;">   </div> <p>Other pans / pots/ dishes can destroy the device.</p>

Article-No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 14 200 00	1	400 x 400 x 126,2 mm	7,9 kg	110/240VAC, 50/60Hz	0.8 kW