

Built-in induction unit for buffets

InductWarm® 140

Article number 1 14 200 00



Induction unit for keeping food warm constructed for flush installation into surfaces made from various materials.

Advantages:

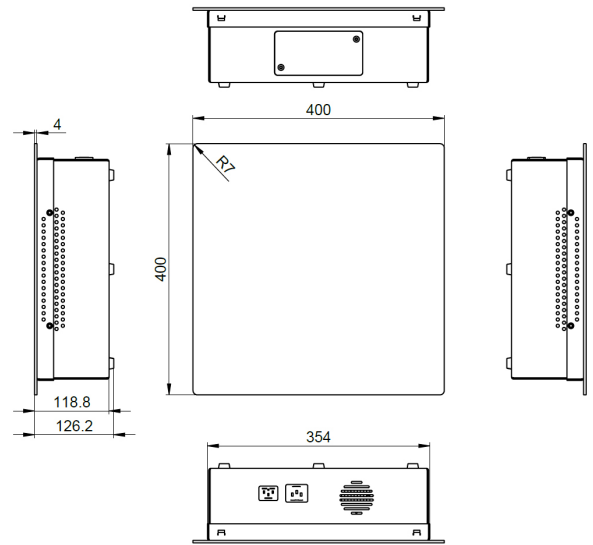
- ✓ A maximum of flexibility in designing individual, modern buffet furniture
- ✓ Cover material can be used as a continuous surface without cut-outs
- ✓ Even surface that can be easily cleaned and disinfected
- ✓ Highly energy-efficient due to modern induction technology
- ✓ Precise power regulation at the touch of a button, Dynamic Power Control DPC
- ✓ 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 max. size GN 1/1

Features:

4 power levels	temperature range 40°C - 95°C
Control	external control panel or infrared remote control (optional)
Dynamic Power Control	adjusts power output to the induction capability of the dishes
InductWarm® Bus	up to 16 units in a network can be controlled with one panel
Dish detection	power output only when dishes are placed on top
Coil temperature control	Protects induction coil from overheating
Pot teaching	
USB port	for software updates and read-out

Technical Data

Dimensions:	400x400x126,2 mm
Weight:	7,9 kg
Coil size:	310 mm (squared)
Max. power:	800 W
Input voltage range:	110/240 V AC, 50/60 Hz
Internal electrical fuse protection:	10 A
Connection:	C13



Accessories overview (optional)



Power cord 1500 mm, country specific connector, 10A



InductWarm® external control panel



InductWarm® infrared remote control (incl. battery)



Connecting cable to the external control panel



InductWarm® BUS cable, 2000 mm



InductWarm® power chain cable 130+, 480 mm
 220V/110V – connecting cable for up to max. 4 induction units