

Built-in induction unit for buffets

InductWarm® 200 Built-in

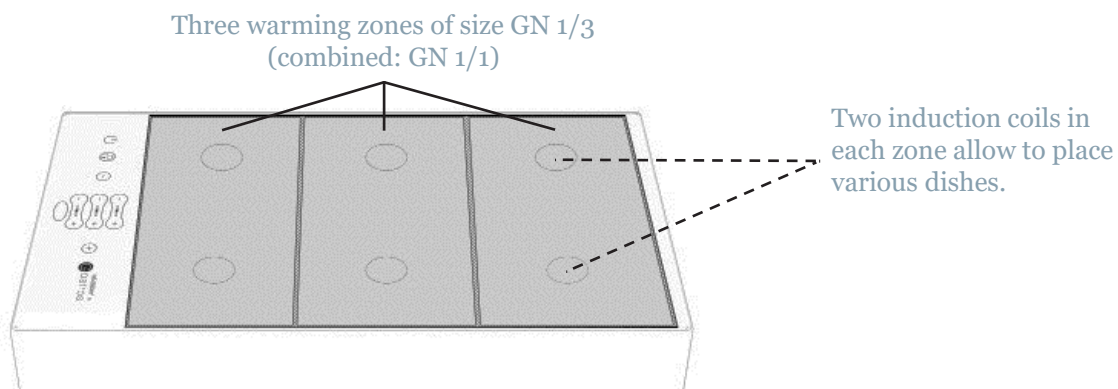
Article number 1 20 211 00



Ready-to-plug induction unit for keeping food warm constructed for precise, flush mounting in all kinds of surfaces.

Advantages:

- ✓ With robust, black glass ceramic top and touch panel
- ✓ Turns tables and counters into multifunctional buffet furniture
- ✓ Even surface for easy cleaning and disinfection
- ✓ Highly energy-efficient due to modern induction technology
- ✓ 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
- ✓ Suitable for all kinds of induction-compatible dishes
- ✓ Overall warming zone of GN 1/1 can be split into three warming zones of size GN 1/3 each

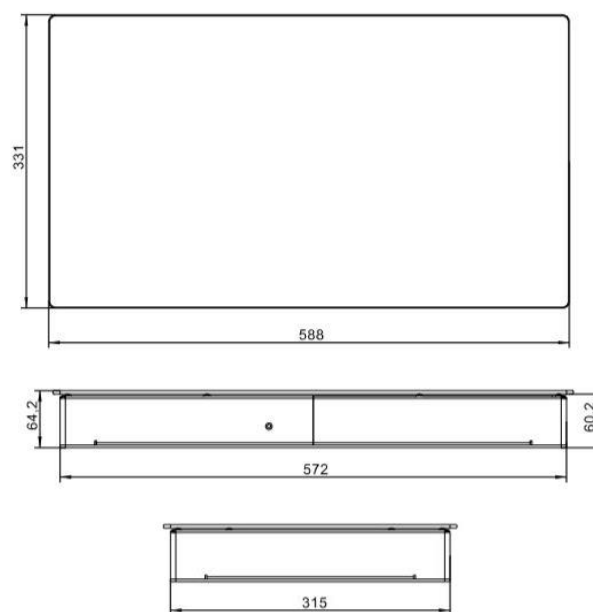


Features

4 power levels	temperature range 40°C - 95°C
Touch panel	or controlling via infrared remote control (optional)
6 induction coils	for field induction with well-balanced heat distribution
3 warming zones	for each zone one of four power levels can be chosen
Dish detection	each warming zone is active only when dishes are placed within
Memory feature	reactivation of the selected power level when dishes are removed and put back in place

Technical Data

Dimension:	588 x 331 x 64 mm
Weight:	9.9 kg
Max. power:	1000 W
Input voltage range:	110-230 V AC
Frequency range:	50-60 Hz
Internal electrical fuse protection:	10 A
Certificates:	IEC, CE, CB, UL, ETL Sanitation (NSF)



Accessories overview



InductWarm® 200 infrared remote control incl. battery (optional)



Power cord 2000mm, country-specific connector