

Tabletop induction unit for buffets InductWarm® 200 Tabletop

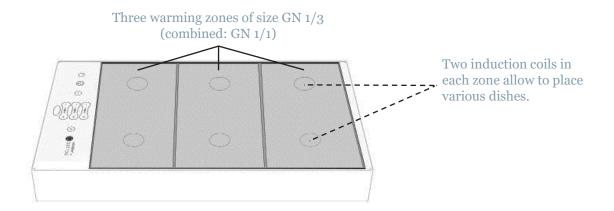
Article number 1 20 111 00



Portable induction unit for keeping food warm constructed for flexible use at any place and any time.

Advantages:

- ✓ Seamless, brushed stainless steel housing with inserted glass ceramic surface
- ✓ Touch panel with LEDs for displaying and controlling
- ✓ Rubber feet ensure that the device is securely in place
- ✓ 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: 575 x 318 x 73 mm

Weight: 9.9 kg

Max. power: 1000 W

Input voltage range: 110-230 V AC

Frequency range: 50-60 Hz

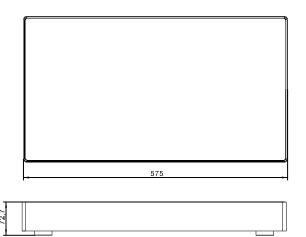
Internal electrical

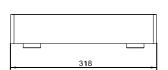
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Certificates: IEC, CE, CB, UL,

10 A

ETL Sanitation (NSF)





Accessoiries overview



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



Power cord 2000mm, country-specific connector



Transport case (optional)