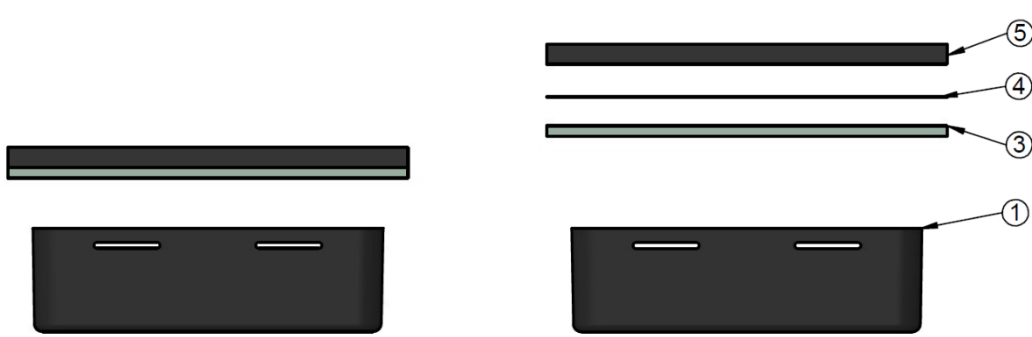


Product:	InductPlate®
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender-Text:	<p>InductPlate® (based on the InductWarm® 130+ Undercounter)</p> <p>Warming plate for food display counters. Inductive warming device with integrated control unit for flush built-in and undercounter in surfaces of artificial stone. Keeps food like pizza, snacks, pastry warm on four power levels between a range of approx. 40°C - 80°C on an area of approx. 40x40cm. The food is placed directly on the surface of the counter without any inductive dish. Can be controlled via either the integrated panel, the external control panel (optional) or an infrared remote control (optional). Dynamic Power Control (DPC) constantly measures and automatically adjusts the power output of the device. In addition, the device has a built-in temperature monitoring function that switches it off in case of overtemperature.</p> <p>Up to 16 devices can be connected via the InductWarm®-BUS wire and can be controlled with one panel (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.</p> <p>The currently chosen power level is displayed with 4 LEDs.</p> <p>The cover material of min. 20mm is not included. Gastros will support you by selecting the approved material.</p>
Warning:	<p>Please keep attention to the correct composition of the sandwich-construction InductWarm® 130+ > glass plate > InductPlate® > artificial stone surface and their measures/thickness.</p>

Delivery includes: InductWarm® 130+ (Nr.1) and InductPlate® (Nr. 4). Plates of glass (Nr. 3) and artificial stone (Nr. 5) **are not** included.

Article-No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 13 300 00	1	350 x 350 x 110 mm	6.5 kg	110/230VAC, 50/60Hz	0.8 kW