

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. 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; gap: 10px;">   </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