




Product:	InductWarm® 200 Built-In
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender-Text:	<p>InductWarm® 200 Built-In</p> <p>Circumferential closed, induction device made of stainless steel and glass ceramic cover with an integrated touch panel for flush mounting in all edible surfaces for keeping food warm on four selectable warming levels. The unit can be operated by both the touch panel and the accompanying infrared remote control. It has three individually adjustable warming zones each with two induction coils (area induction). Compatible with all induction safe dishes of the size GN 1/1 or less. The in the glass integrated touch panel serves both the control the temperature settings and the display of the current operating status via LEDs. The device signals back acoustically, changes in operating mode and in warming levels. With memory effect and reactivating the selected warming level during removal and subsequent re-fitting of the induction safe dishes within 20 seconds.</p> <p>The touch panel can be locked to prevent guest from unwanted changing of the settings.</p>
Warning:	<p>Only use inductive marked pans, pots / dishes.</p> <div style="display: flex; align-items: center;">   </div> <p>Other pans / pots / dishes can destroy the device.</p>

Article-No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 20 211 00	3	588 x 331 x 64 mm	9.9 kg	110/230VAC, 50/60Hz	1.0 kW