

HEATING TECHNIQUE

0201	HEATING CABINETS
0202	SLIM HEATING PLATES V1 / V2
0203	HEATING TUBS HEATING TUB DRY HEATED TUB
0204	HEATING QIR LAMPS
0206	HEATING DISPENZERS

0288 **HEATING TABLE BASE**

HEATING CABINETS



About

Heating cabinet is not insulated and therefore is not intended for heating food. It is only intended for heating plates, trays and other equipment needed for serving and working in the kitchen.

Cabinet has sliding doors, four legs and digital thermostat for temperature control. It is possible to buy a shelf that can be adjusted in height according to your wishes.

Suitable for restaurants, fast food, hotels or canteens.

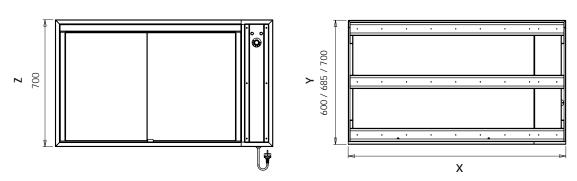
Thanks to various dimension ranges we can satisfy wide range of our customers demands.

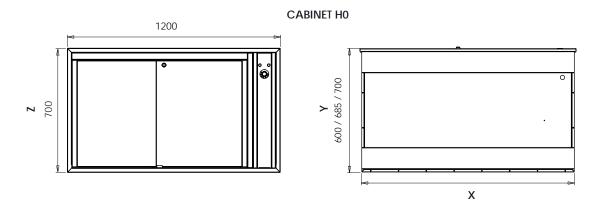
Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

I Technical drawing

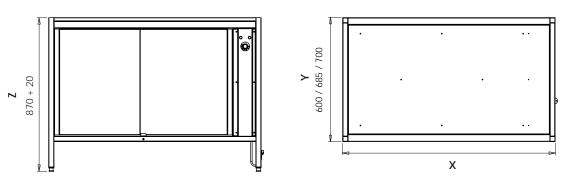
X 1000, 1200, 1400, 1600, 1800, 2000

CABINET H1





FRAME CONSTRUCTION





I Illustrative pictures

$frame\ construction, right\ sided, sliding\ doors$

1000 1200 1400 1600 1800 2000













Specification list

	1000	1200	1400	
Outside dimension:				
Width (x) [mm]	1000 1200 1400			
Depth (y) [mm] H1, H0 Frame construction	600/685/700			
Height (z) [mm] H1, H0 Frame construction	700 870+20			
Temperature	+30°C ~ +90°C			
Voltage	1, N, PE ~ 230V, 50Hz			
Power input	1,1kW 1,1kW 1,1kW			
Material	Stainless steel			

	1600	1800	2000	
Outside dimension:				
Width (x) [mm]	1600 1800 2000			
Depth (y) [mm] H1, H0 Frame construction	600/685/700			
Height (z) [mm] H1, H0 Frame construction	700 I 870+20			
Temperature	+30°C ~ +90°C			
Voltage	1, N, PE ~ 230V, 50Hz			
Power input	1,1kW 2,1kW 2,1kW			
Material	Stainless steel			

Accesories		Price
1x shelf for heating cabinet	on demand	



Model - right sided, Y=600	Order number	Price
Heating cabinet 1000, sliding doors, single sided, frame construction	V1-020101-0038	
Heating cabinet 1200, sliding doors, single sided, frame construction	V1-020101-0039	
Heating cabinet 1400, sliding doors, single sided, frame construction	V1-020101-0040	
Heating cabinet 1600, sliding doors, single sided, frame construction	V1-020101-0041	
Heating cabinet 1800, sliding doors, single sided, frame construction	V1-020101-0042	
Heating cabinet 2000, sliding doors, single sided, frame construction	V1-020101-0043	

Model - right sided, Y=600	Order number	Price
Heating cabinet 1000, sliding doors, single sided, H1	V1-020101-0044	
Heating cabinet 1200, sliding doors, single sided, H1	V1-020101-0045	
Heating cabinet 1400, sliding doors, single sided, H1	V1-020101-0046	
Heating cabinet 1600, sliding doors, single sided, H1	V1-020101-0047	
Heating cabinet 1800, sliding doors, single sided, H1	V1-020101-0048	
Heating cabinet 2000, sliding doors, single sided, H1	V1-020101-0049	

Model - right sided, Y=600	Order number	Price
Heating cabinet 1000, sliding doors, single sided, H0	V1-020101-0050	
Heating cabinet 1200, sliding doors, single sided, H0	V1-020101-0051	
Heating cabinet 1400, sliding doors, single sided, H0	V1-020101-0052	
Heating cabinet 1600, sliding doors, single sided, H0	V1-020101-0053	
Heating cabinet 1800, sliding doors, single sided, H0	V1-020101-0054	
Heating cabinet 2000, sliding doors, single sided, H0	V1-020101-0055	

SLIM HEATING PLATES V1



About

Heating plates keep food at the perfect temperature to make the dishes the most delicious at the time of serving.

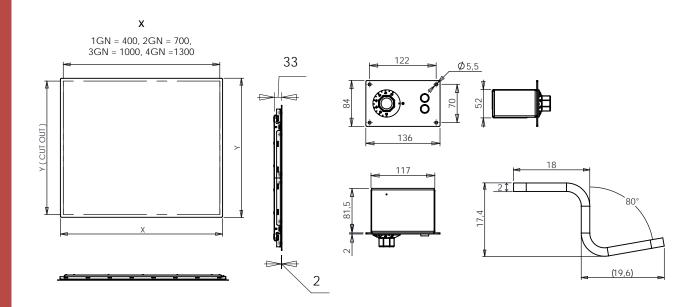
The heating plate is designed to be inserted into the dispensing table and has an overlap around the entire plate ensuring its adhesion.

It contains a digital thermostat for temperature control from + 30 $^{\circ}$ C to + 100 $^{\circ}$ C.

Suitable for canteens, pizzerias, hotels, hospitals or restaurants

Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

I Technical drawing







Specification list				
Self contained	1GN	2GN	3GN	4GN
Outside dimension:				
Width (x) [mm]	400	700	1000	1300
Depth (y) [mm]		60	00	
Height (y) [mm]		33		
Installation dimension:				
Width (x) [mm]	375	675	975	1275
Depth (y) [mm]		57	75	
Temperature		+30°C ~	+100°C	
Voltage		1, N, PE ~ 230V, 50Hz		
Power input	0,28kW	0,53kW	0,75kW	0,95kW
Amps	1,2A	2,3A	3,2A	4,1A
Material	Stainless steel Stainless steel			

Model	Order number	Price
Heating Top Plate 1GN, slim	V1-020200-0005	
Heating Top Plate 2GN, slim	V1-020200-0006	
Heating Top Plate 3GN, slim	V1-020200-0007	
Heating Top Plate 4GN, slim	V1-020200-0008	

SLIM HEATING PLATES V2



About

Heating plates keep food at the perfect temperature to make the dishes the most delicious at the time of serving.

The heating plate is designed to be inserted into the dis-

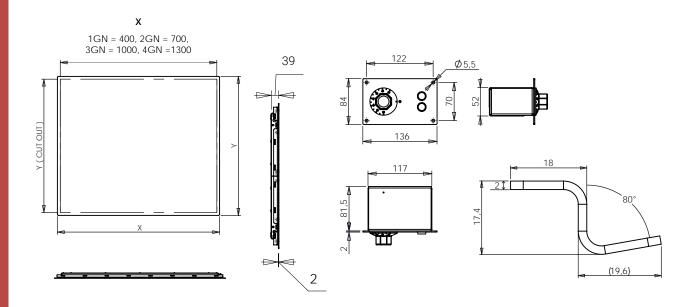
The heating plate is designed to be inserted into the dispensing table and has an overlap around the entire plate ensuring its adhesion.

It contains a digital thermostat for temperature control from + 30 $^{\circ}$ C to + 150 $^{\circ}$ C.

Suitable for canteens, pizzerias, hotels, hospitals or restaurants

Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

I Technical drawing



I Illustrative pictures 1GN 2GN 3GN 4GN



Specification list				
Self contained	1GN	2GN	3GN	4GN
Outside dimension:				
Width (x) [mm]	400	700	1000	1300
Depth (y) [mm]		60	00	
Height (y) [mm]		39		
Installation dimension:				
Width (x) [mm]	375	675	975	1275
Depth (y) [mm]		57	75	
Temperature		+30°C ~	+150°C	
Voltage		1, N, PE ~	230V, 50Hz	
Power input	0,4 kW	0,8 kW	1,2 kW	1,6 kW
Amps	1,74A	3,48A	5,22A	6,96A
Material	Stainless steel			

Model	Order number	Price
Slim heating Top Plate 1GN	V2-020200-0005	
Slim heating Top Plate 2GN	V2-020200-0006	
Slim heating Top Plate 3GN	V2-020200-0007	
Slim heating Top Plate 4GN	V2-020200-0008	



About

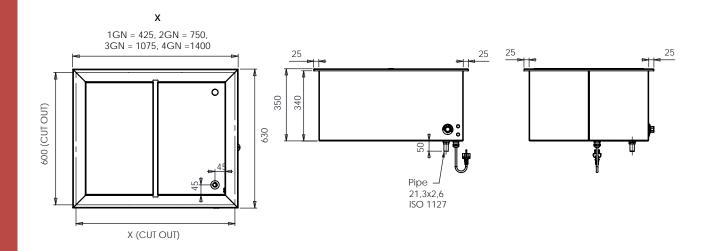
Heating tubs keep food warm over longer period at the perfect temperature and ready to be serve.

Automatic tub - filling (by turning on the thermostat, the water is automatically filled to the level sensor and the water is maintained automatically). Semi-manual tub - filling (water is poured by holding down the button). Manual tub - filling (water is poured with a bucket or hose).

Draining (the switch activates the waste electric valve and opens the drain pipe).

Suitable for canteens, pizzerias, fast food, hospitals or restaurants. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

I Technical drawing



Illustrative pictures

1GN 2GN 3GN 4GN











Specification list				
Self contained	1GN	2GN	3GN	4GN
Outside dimension:				
Width (x) [mm]	425	750	1075	1400
Depth (y) [mm]		60	30	
Installation dimension:				
Width (x) [mm]	395	720	1045	1370
Depth (y) [mm]		60	00	
Temperature	+30°C ~ +90°C			
Voltage		1, N, PE ~ 230V, 50Hz		
Power input	0,66kW	2kW	2,7kW	3,3kW
Amps	2,86A	8,7A	11,73A	14,34A
Material	Stainless steel Stainless steel			

Model - drop-in	Order number	Price
All heating tubs are pressed		
Heating tub 1GN, manual	V1-020300-0001	
Heating tub 2GN, manual	V1-020300-0002	
Heating tub 3GN, manual	V1-020300-0003	
Heating tub 4GN, manual	V1-020300-0004	
Heating tub 1GN, semi-manual	V1-020300-0013	
Heating tub 2GN, semi-manual	V1-020300-0014	
Heating tub 3GN, semi-manual	V1-020300-0015	
Heating tub 4GN, semi-manual	V1-020300-0016	
Heating tub 1GN, automatic	V1-020300-0025	
Heating tub 2GN, automatic	V1-020300-0026	
Heating tub 3GN, automatic	V1-020300-0027	
Heating tub 4GN, automatic	V1-020300-0028	

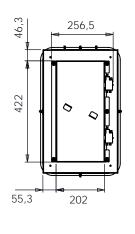
Model - welded	Order number	Price
All heating tubs are pressed		
Heating tub 1GN, manual	V1-020300-0007	
Heating tub 2GN, manual	V1-020300-0008	
Heating tub 3GN, manual	V1-020300-0009	
Heating tub 4GN, manual	V1-020300-0010	
Heating tub 1GN, semi-manual	V1-020300-0019	
Heating tub 2GN, semi-manual	V1-020300-0020	
Heating tub 3GN, semi-manual	V1-020300-0021	
Heating tub 4GN, semi-manual	V1-020300-0022	
Heating tub 1GN, automatic	V1-020300-0031	
Heating tub 2GN, automatic	V1-020300-0032	
Heating tub 3GN, automatic	V1-020300-0033	
Heating tub 4GN, automatic	V1-020300-0034	

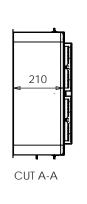
About

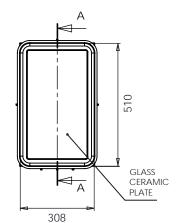
The tub with glass ceramic plate and a heating element below it. It heats the air. Usable without water connection and drain pipe. This tub has only one size type, so these tubs must be next to each other.

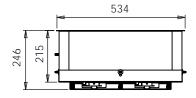
Suitable for canteens, pizzerias, fast food, hospitals or restaurants. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

I Technical drawing











I Illustrative pictures





Specification list	
Outside dimension:	
Width (x) [mm]	332
Depth (y) [mm]	534
Height (y) [mm]	246
Installation dimension:	
Width (x) [mm]	308
Depth (y) [mm]	510
Temperature	approx. 120°C
Voltage	1, N, PE ~ 230V, 50Hz
Power input	0,96kW
Amps	4,2A
Material	Stainless steel and glass ceramic plate

Model	Order number	Price
Dry heated tub 1GN	V1-020300-0500	



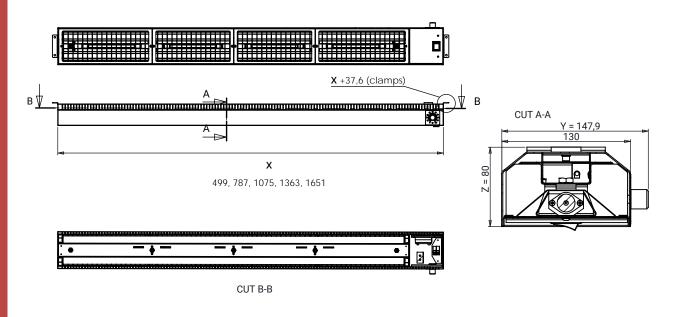
About

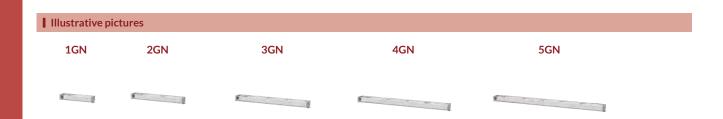
Infralamps produce a consistent heat source that keep food warm and fresh at the perfect safe temperature. The source heats the food it is aimed at directly without heating the surrounding air. Various dimension ranges.

QIR lamp is equipped with silica glass heater that warms and shines at the same time.

Mostly this ramp is purchased with a stainless steel table extension. Made from stainless steel material guarantees a long-term service life.

I Technical drawing







Specification list					
Self contained	1GN	2GN	3GN	4GN	5GN
Outside dimension:					
Width (x) [mm]	499	787	1075	1363	1651
Depth (y) [mm]			130		
Height (z) [mm]			80		
Temperatures					
max height - 300mm	95°C - heating element (300W)				
max height - 350mm	90°C - heating element (300W)				
max height - 400mm	80°C - heating element (300W)				
max height - 450mm	65°C - heating element (300W)				
max height - 500mm	50°C - heating element (300W)				
Power input	0,3kW	0,6kW	0,9kW	1,2kW	1,5kW
Voltage	1, N, PE ~ 230V, 50Hz				
Material	Stainless steel				

Model	Order number	Price
QIR lamp 1GN	V1-020400-0013	
QIR lamp 2GN	V1-020400-0009	
QIR lamp 3GN	V1-020400-0010	
QIR lamp 4GN	V1-020400-0011	
QIR lamp 5GN	V1-020400-0012	

HEATING DISPENZER - TROLLEY

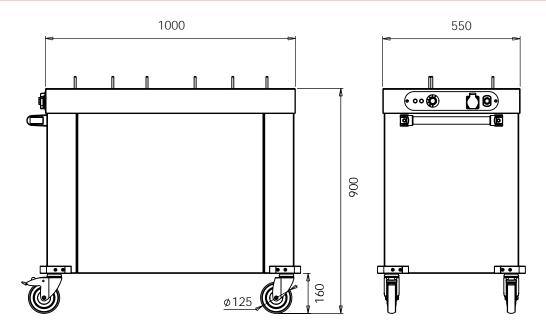


About

This heating dispenser is used to heat plates. The flavors of the prepared food stand out better on warm plates and the food stays warm longer. Temperature regulation.

The dispenser is equipped with four wheels, so it can be easily moved. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

■ Technical drawing



MAX. PLATE SIZE - 270mm

| Specification list

Self contained Self contained		
Outside dimension:		
Width (x) x Depth (y) x Height (z) [mm]	550 x 1000 x 900	
Stacking compartment	2x	
Temperature	+30°C ~ +60°C	
Power input	1,34kW	
Material	Stainless steel	

Model	Order number	Price
Heating Dispenzer - trolley	V1-020600-0004	

HEATING DISPENZER - DROP-IN

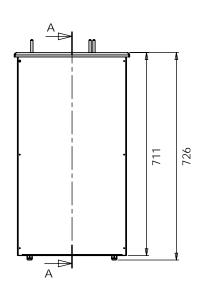


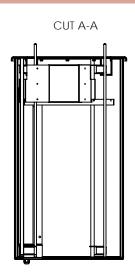
About

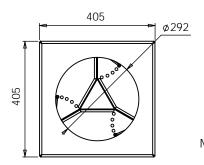
This heating dispenser is used to heat plates. The flavors of the prepared food stand out better on warm plates and the food stays warm longer. Temperature regulation.

The dispenser is designed to be inserted into the worktop of the table. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

I Technical drawing







MAX. PLATE SIZE - 270mm

| Specification list

Self contained		
Outside dimension:		
Width (x) x Depth (y) x Height (z) [mm]	405 x 405 x 726	
Stacking compartment	1x	
Temperature	+30°C ~ +60°C	
Power input	0,67kW	
Material	Stainless steel	

Model	Order number	Price
Heating Dispenzer 1x stacking compartment	V1-020600-0001	
Heating Dispenzer 2x stacking compartment	V1-020600-0002	

HEATING TABLE BASE



About

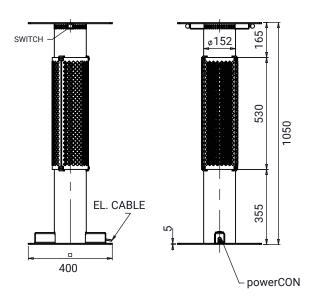
Customers will enjoy sitting in the outdoor restaurant or cafes on cold winter days. This heating table bases will warm them up, even if it's freezing outside. Central heated collumn for the perfect heat all around.

Table base with the possibility of color processing (RAL), any shape and size of the table top. The table top withstand outdoor use. The temperature depends on the weather and outdoor temperature.

Ecological heating with significantly lower operating costs compared to gas heaters and easily replaceable central heated collumn

Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

I Technical drawing



I Illustrative pictures

Circle 1050

Square 1050





■ Specification list Self contained Square 1050 Circle 1050 Outside dimension: Width (x) [mm] 400 Depth (y) [mm] 400 Height (z) [mm] 1050 1050 Voltage 1, N, PE ~ 230V, 50Hz 1,2kW Power input 2kW

Model	Order number	Price
Circle 1050	V1-028800-0002	
Square 1050	V1-028800-0004	