



- ▶ Ideal for large buffets, catering or canteens
- ✓ For GN containers 2/1 GN
- ✓ Depth GN container max.: 65 mm



- ▶ Targeted heat distribution
- ✓ 3 thermal lamps with aluminium reflectors
- ✓ 3 x 0,275 kW



- ▶ Easy loading and refilling
- ✓ Cut-out size: W 650 x D 530 x H 65 mm
- ✓ Clear height: 390 mm



- ▶ ON/OFF switch



3 thermal lamps with ventilated aluminium reflectors ensure targeted heat distribution. The work surface offers space for containers up to 2/1 GN and is therefore ideally suited for large buffets, catering events or canteens.

- Depth GN container max.: 65 mm
- Number of heat sources: 3
- Power per heat source: 0,275 kW
- Power load: 0,825 kW | 230 V | 50 Hz
- Height-adjustable feet: No
- Temperature range to: 58 °C
- Germ guard: No
- Delivery state: Building kit (simple assembly)
- ON/OFF switch: Yes
- Heat source type: Infrared lamp(s)
- Clear height: 390 mm
- Material: Aluminium
- Design: Designed for GN basins / GN tray  
Cut-out for GN containers: W 650 x D 530 x H 65 mm
- Important information: Delivery without GN containers
- Properties: Ventilating aluminium reflectors
- Including: -
- Control lamp: -
- Basin size, GN format: 2/1 GN
- Heat sources can be switched separately: No
- Size: W 810 x D 340 x H 610 mm
- Weight: 2.1 kg



### Infrared lamp IWL250D-WS



- Model: Infrared  
Glass colour: Clear
- Fitting: E27
- Power load: 0,25 kW | 230 V | 50 Hz
- Material: Glass  
Metal
- Important information: -
- Size: W 120 x D 120 x H 142 mm
- Weight: 0.1 kg

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