



- ▶ Ideal for buffets, catering events and canteens
- ✓ For 1/1 GN containers
- ✓ Max. GN container depth: 65 mm



- ▶ Adjustable height (3 levels)
- ✓ Clear height: 425 mm | 475 mm | 525 mm



- ▶ Targeted heat distribution
- ✓ 2 infrared lamps with aluminium reflectors
- ✓ 2 x 0.275 kW



- ▶ Easy loading and refilling
- ✓ Cut-out size: W 390 x D 302 mm
- ▶ ON/OFF switch



For buffets, catering events and in canteens – the two heat lamps with ventilated aluminium reflectors ensure the targeted release of heat. This allows dishes in containers of up to 1/1 GN in size to be kept warm.

- Height adjustable: 550 mm to 700 mm
- Basin size, GN format: 1/1 GN
- Depth GN container max.: 65 mm
- Number of heat sources: 2
- Heat sources can be switched separately: No
- Power per heat source: 0,275 kW
- Heat source type: Infrared lamp(s)
- Temperature range: 0 °C to 70 °C
- Design: Designed for GN basins / GN tray
Cut-out for GN containers: W 390 x D 302 mm
- Germ guard: No
- Clear height: 525 mm
- Height-adjustable feet: Yes
- ON/OFF switch: Yes
- Control lamp: -
- Delivery state: Building kit (simple assembly)
- Properties: Ventilated aluminium reflectors
Adjustable height (3 levels), (Clear height: 425 mm | 475 mm | 525 mm)
- Including: -
- Power load: 0,55 kW | 230 V | 50 Hz
- Material: Aluminium
- Important information: Delivery without GN containers
- Size: W 620 x D 425 x H 358 mm
- Weight: 1.6 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

Code-No. 114258
GTIN 4015613717135

GN-container, 1/1GN,D20, Basic Line

CNS



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Basic Line
- Material: Chrome-nickel steel
- Content: 3,4 litre(s)
- Important information: -

Code-No. 711020
GTIN 4015613695556

GN-container, 1/1GN, D40, Basic Line

CNS



- Content: 5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 40 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Basic Line
- Material: Chrome-nickel steel
- Size: W 530 x D 325 x H 40 mm

Code-No. 711040
GTIN 4015613695570

GN-container, 1/1GN,D65, Basic Line

CNS



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 65 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Basic Line
- Material: Chrome-nickel steel
- Size: W 530 x D 325 x H 65 mm

Code-No. 711065
GTIN 4015613695587

GN container, 1/1, D20

CNS
18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -
- Material: CNS 18/10

Code-No. A121025
GTIN 4016098166722

GN container, 1/1, D40

CNS
18/10



- Content: 5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A121040
GTIN 4015613271064

GN container, 1/1, D65

CNS
18/10



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A121065
GTIN 4016098162755