

Food warmer I2WL552 1/1



Description

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.

Features

• Number of heat sources:	2
• Heat source type:	Infrared lamp(s)
• Material:	Aluminium
• Heat sources can be switched separately:	No
• Temperature range:	0 °C to 70 °C
• Important information:	Delivery without GN containers
• Power per heat source:	0,275 kW
• 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)

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- ▶ 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 0.25 kW



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

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- Including: 2 infrared bulbs (0.25 kW), glass colour: Clear
- Power load: 0,55 kW | 230 V | 50 Hz
- Basin size, GN format: 1/1 GN
- Height adjustable: 550 mm to 700 mm
- Depth GN container max.: 65 mm
- Size: W 620 x D 425 x H 358 mm
- Weight: 1.6 kg



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Add on Products

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: -

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

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

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

Code-No. 711065
GTIN 4015613695587

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Add on Products

GN container, 1/1, D20

CNS
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- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/1 GN

Code-No. A121025
GTIN 4016098166722

GN container, 1/1, D40

CNS
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- Content: 5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm

Code-No. A121040
GTIN 4015613271064