

# 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**

**HEATING GASTROTAINER**

**0207 HEATING COUNTERS & SHOWCASES**

SERVING HEATING COUNTER

HEATING SHOWCASE

**0288 HEATING TABLE BASE**

### 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.

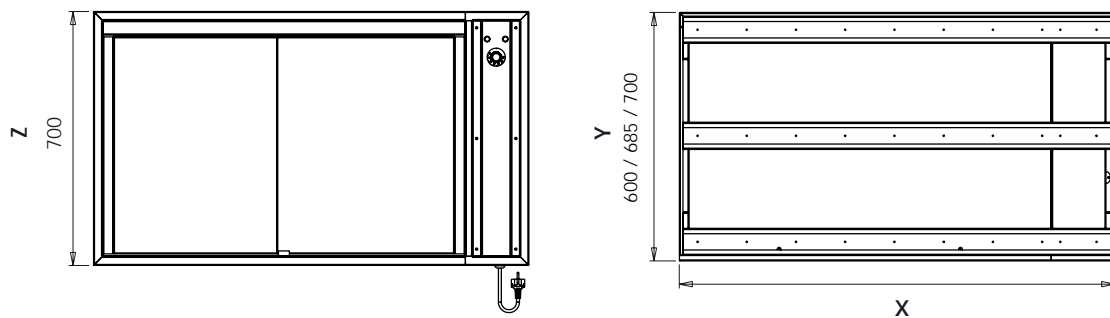
Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

### Technical drawing

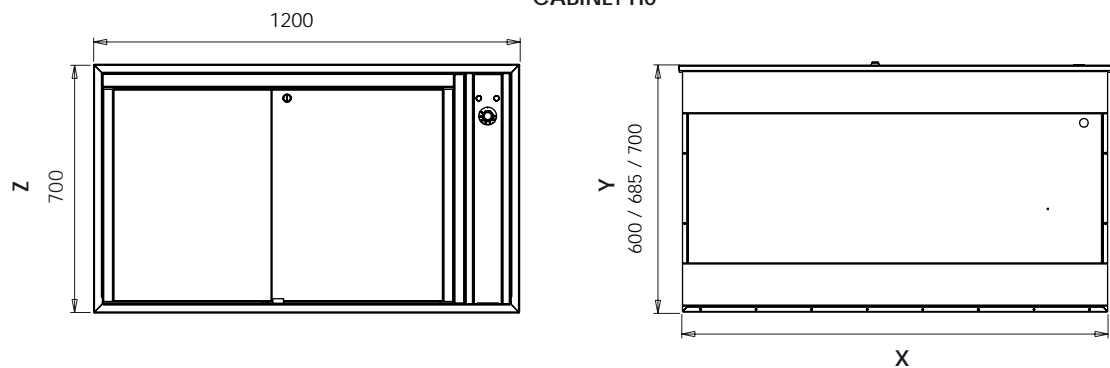
X

1000, 1200, 1400, 1600, 1800, 2000

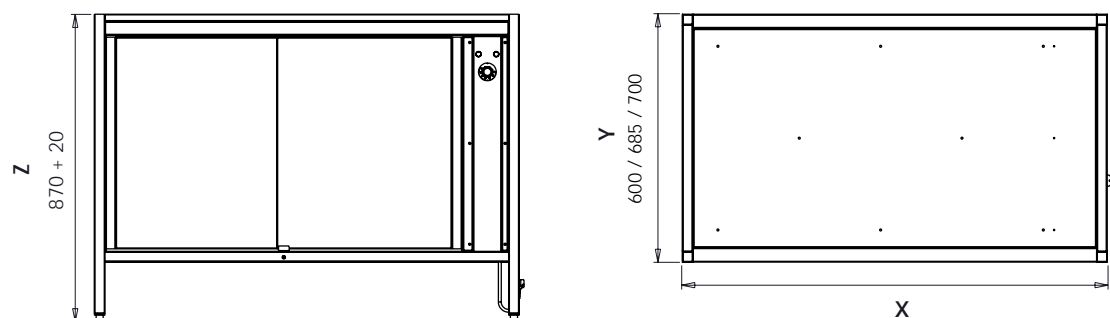
CABINET H1



CABINET H0



FRAME CONSTRUCTION



### Illustrative pictures

frame construction, right sided, sliding doors

1000

1200

1400

1600

1800

2000



### Specification list

	1000	1200	1400
<b>Outside dimension:</b>			
Width (x) [mm]	1000	1200	1400
Depth (y) [mm] H1, H0 I Frame construction	600 / 685 / 700		
Height (z) [mm] H1, H0 I Frame construction	700 I 870+20		
Temperature	+30°C ~ +90°C		
Voltage	1, N, PE ~ 230V, 50Hz		
Power input	1,1kW	1,1kW	1,1kW
Current draw	4,78A	4,78A	4,78A

	1600	1800	2000
<b>Outside dimension:</b>			
Width (x) [mm]	1600	1800	2000
Depth (y) [mm] H1, H0 I Frame construction	600 / 685 / 700		
Height (z) [mm] H1, H0 I 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
Current draw	4,78A	9,2A	9,2A

### Accessories

	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, 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	

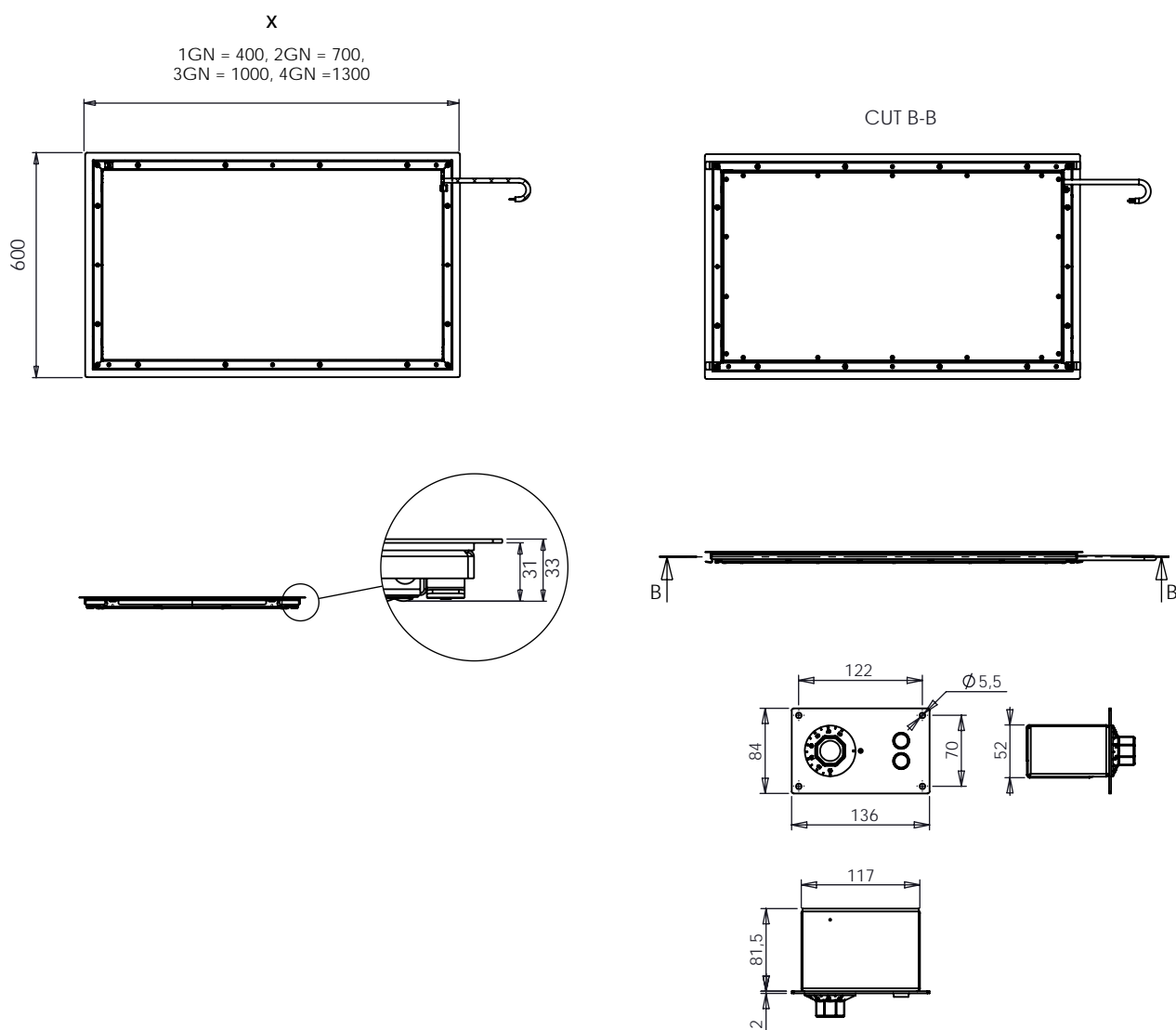
Model - right sided, Y=600	Order number	Price
Heating cabinet 1000, sliding doors, single sided, H1	V1-020101-0044	
Heating cabinet 1200, sliding doors, single sided, H1	V1-020101-0045	
Heating cabinet 1400, sliding doors, single sided, H1	V1-020101-0046	
Heating cabinet 1600, sliding doors, single sided,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

### 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 control knob for temperature control from + 30 ° C to + 100 ° 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.

### Technical drawing



### Illustrative pictures

1GN



2GN



3GN



4GN



### Specification list

	1GN	2GN	3GN	4GN
Outside dimension:				
Width (x) [mm]	400	700	1000	1300
Depth (y) [mm]	600			
Height (z) [mm]	33			
Installation dimension:				
Width (x) [mm]	375	675	975	1275
Depth (y) [mm]	575			
Temperature	+30°C ~ +100°C			
Voltage	1, N, PE ~ 230V, 50Hz			
Power input	0,28kW	0,53kW	0,75kW	0,95kW
Current draw	1,2A	2,3A	3,2A	4,1A

Model with kontrol knob	Order number	Price
Slim heating Plate 1GN	V1-020200-0005	
Slim heating Plate 2GN	V1-020200-0006	
Slim heating Plate 3GN	V1-020200-0007	
Slim heating Plate 4GN	V1-020200-0008	

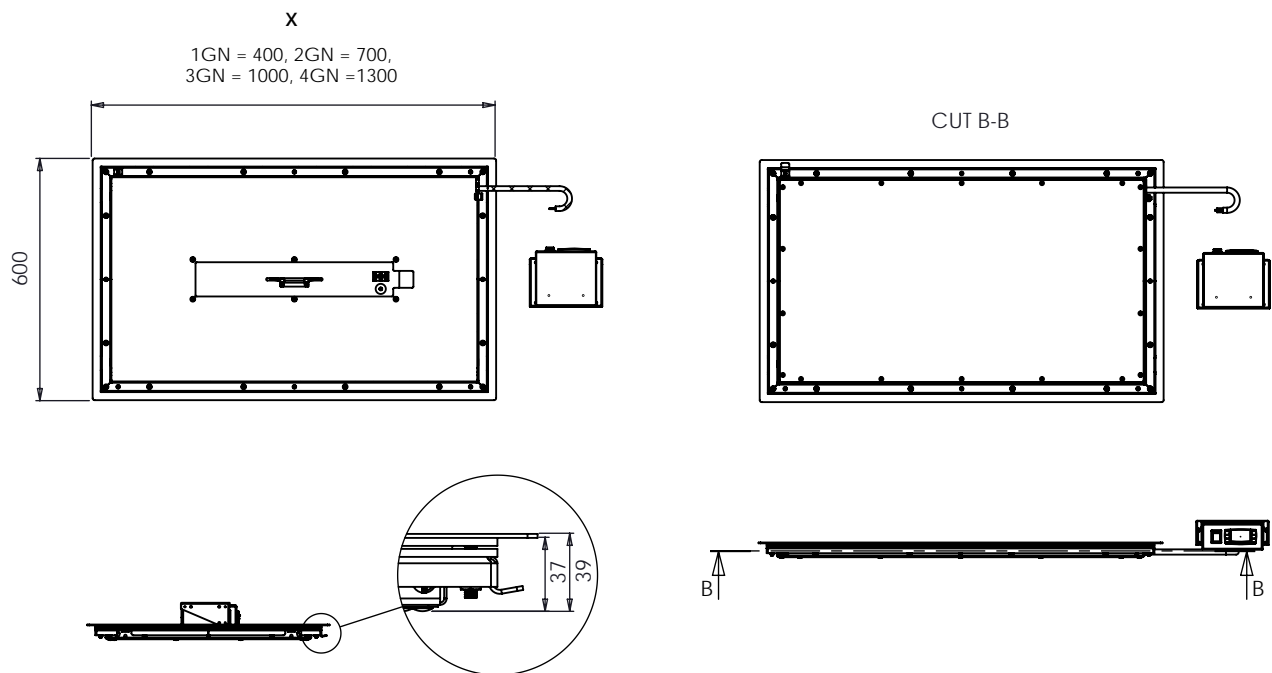
Accessories	Order number	Price
DIXELL control unit	97-501	
Control Knob	97-1199	
Heating Top Plate 1GN semi-finished product	020200-0005-1	
Heating Top Plate 2GN semi-finished product	020200-0006-1	
Heating Top Plate 3GN semi-finished product	020200-0007-1	
Heating Top Plate 4GN semi-finished product	020200-0008-1	

### 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 Dixell for temperature control from + 30 ° C to + 150 ° 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.

### Technical drawing



### Illustrative pictures

1GN



2GN



3GN



4GN



### Specification list

	1GN	2GN	3GN	4GN
<b>Outside dimension:</b>				
Width (x) [mm]	400	700	1000	1300
Depth (y) [mm]	600			
Height (z) [mm]	39			
<b>Installation dimension:</b>				
Width (x) [mm]	375	675	975	1275
Depth (y) [mm]	575			
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
Current draw	1,74A	3,48A	5,22A	6,96A

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

Accessories	Order number	Price
DIXELL control unit	97-501	
Heating Top Plate 1GN semi-finished product	020200-0005-2	
Heating Top Plate 2GN semi-finished product	020200-0006-2	
Heating Top Plate 3GN semi-finished product	020200-0007-2	
Heating Top Plate 4GN semi-finished product	020200-0008-2	



### About

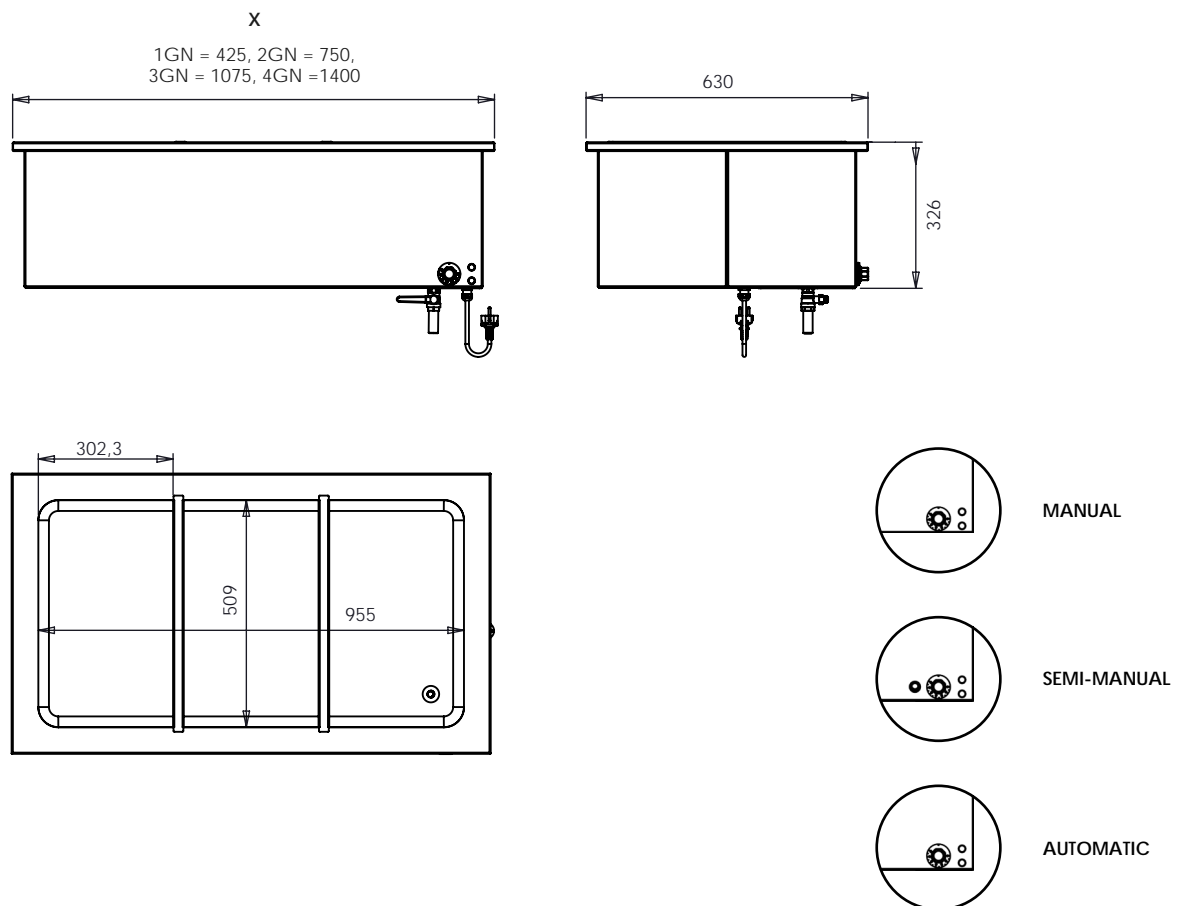
Heating tubs keep food warm over longer period at the perfect temperature and ready to be serve.

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.

### Technical drawing



### Illustrative pictures

1GN



2GN



3GN



4GN



### Specification list

	1GN	2GN	3GN	4GN
<b>Outside dimension:</b>				
Width (x) [mm]	425	750	1075	1400
Depth (y) x Height (z) [mm]	630 x 326			
<b>Installation dimension:</b>				
Width (x) [mm]	395	720	1045	1370
Depth (y) [mm]	600			
Temperature	+30°C ~ +90°C			
Voltage	1, N, PE ~ 230V, 50Hz			
Power input	0,66kW	2kW	2,7kW	3,3kW
Current draw	2,86A	8,7A	11,73A	14,34A

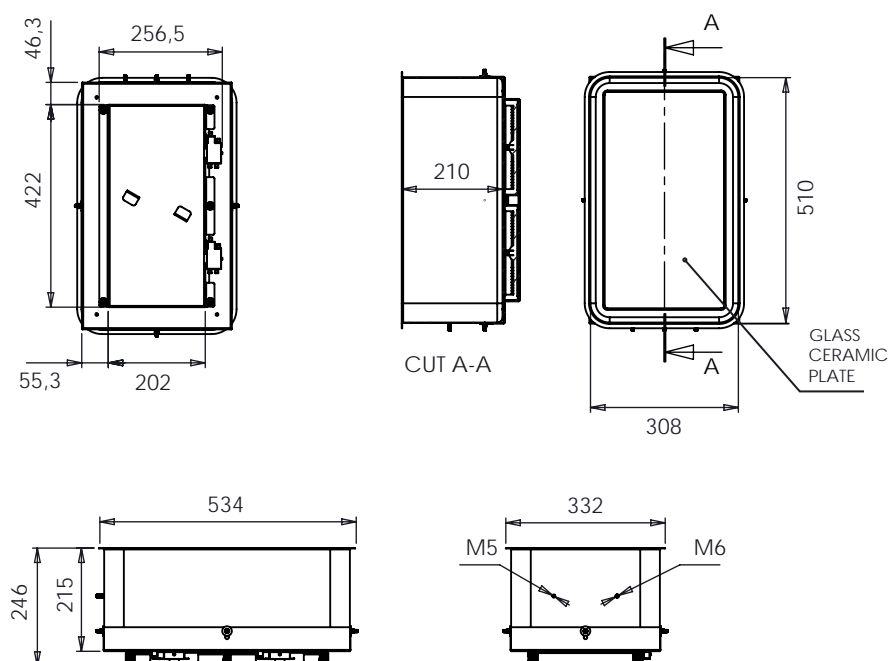
Model - drop-in	Order number	Price
<b>All heating tubs are pressed</b>		
Heating tub 1GN, manual	V1-020300-0001	
Heating tub 2GN, manual	V1-020300-0002	
Heating tub 3GN, manual	V1-020300-0003	
Heating tub 4GN, manual	V1-020300-0004	
Heating tub 1GN, semi-manual	V1-020300-0013	
Heating tub 2GN, semi-manual	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
<b>All heating tubs are pressed</b>		
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.

**| Technical drawing****| Illustrative pictures**

**Specification list**
**Outside dimension:**

Width (x) [mm] 332

Depth (y) [mm] 534

Height (z) [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

Current draw 3,9A

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

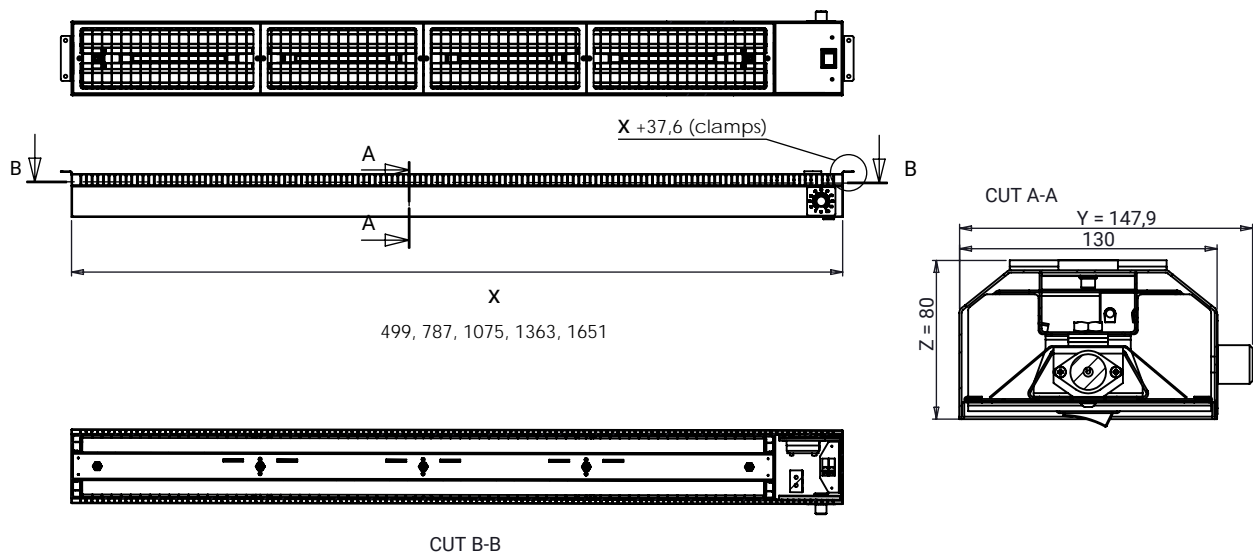
### About

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.

### Technical drawing



### Illustrative pictures

1GN



2GN



3GN



4GN



5GN



**Specification list**

	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)				
Voltage	1, N, PE ~ 230V, 50Hz				
Power input	0,3kW	0,6kW	0,9kW	1,2kW	1,5kW
Current draw	1,3A	2,6A	3,9A	5,2A	6,5A

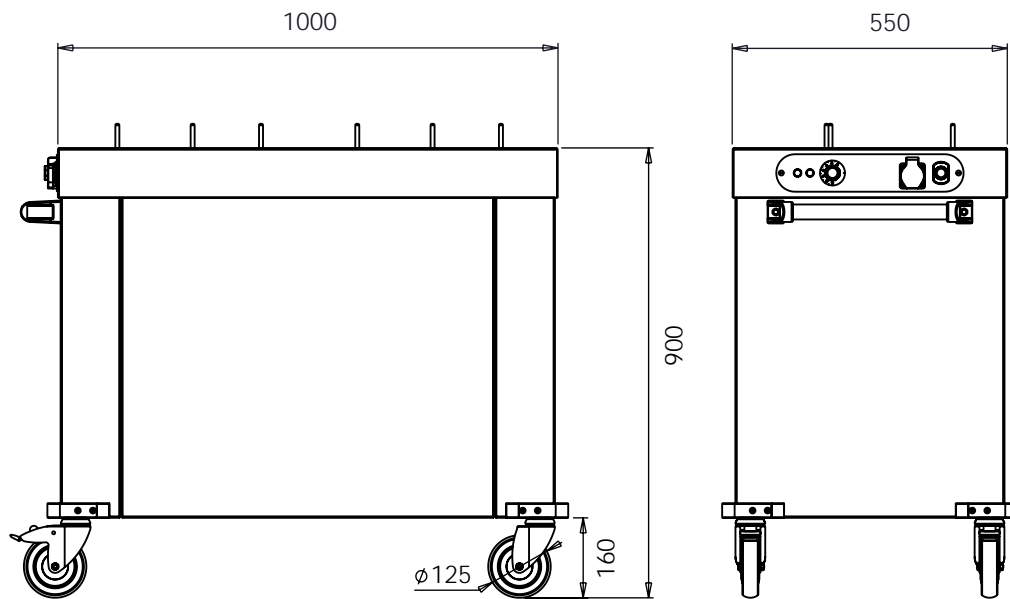
Model	Order number	Price
QIR lamp 1GN	V1-020400-0013	
QIR lamp 2GN	V1-020400-0009	
QIR lamp 3GN	V1-020400-0010	
QIR lamp 4GN	V1-020400-0011	
QIR lamp 5GN	V1-020400-0012	

### 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

#### 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
Current draw	5,83A

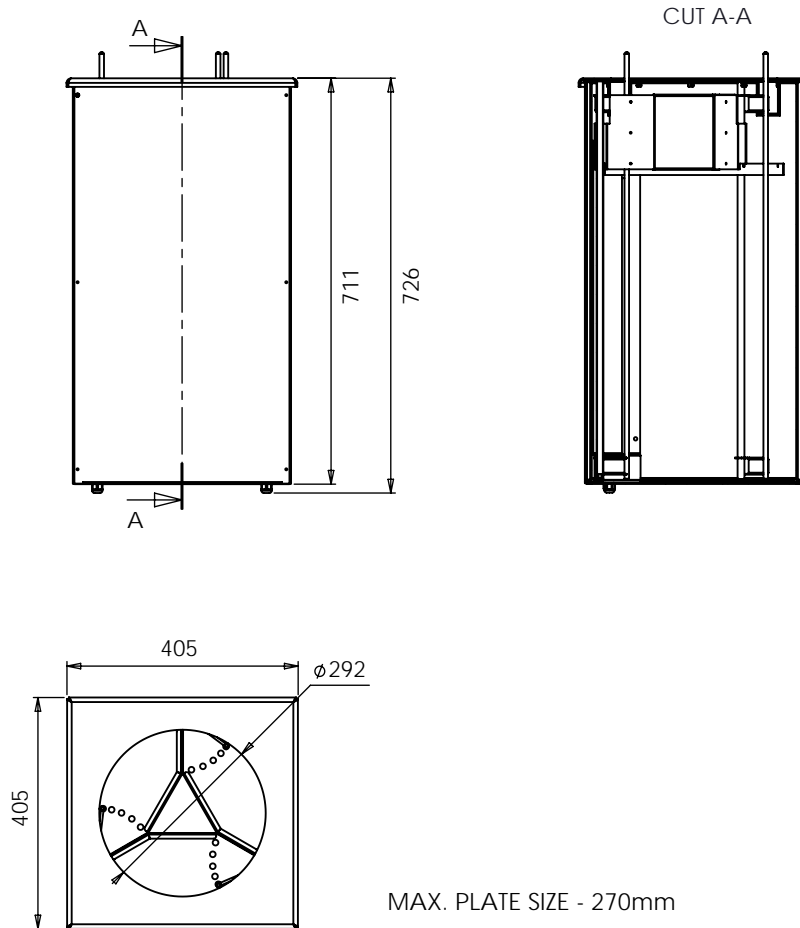
Model	Order number	Price
Heating Dispenser - trolley	V1-020600-0004	

### 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 work-top of the table. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

### Technical drawing



### Specification list

Outside dimension:		
Width (x) x Depth (y) x Height (z) [mm]	405 x 405 x 726	805 x 405 x 726
Stacking compartment	1x	2x
Temperature	+30°C ~ +60°C	
Power input	0,67kW	0,67
Current draw	2,91A	2,91A

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

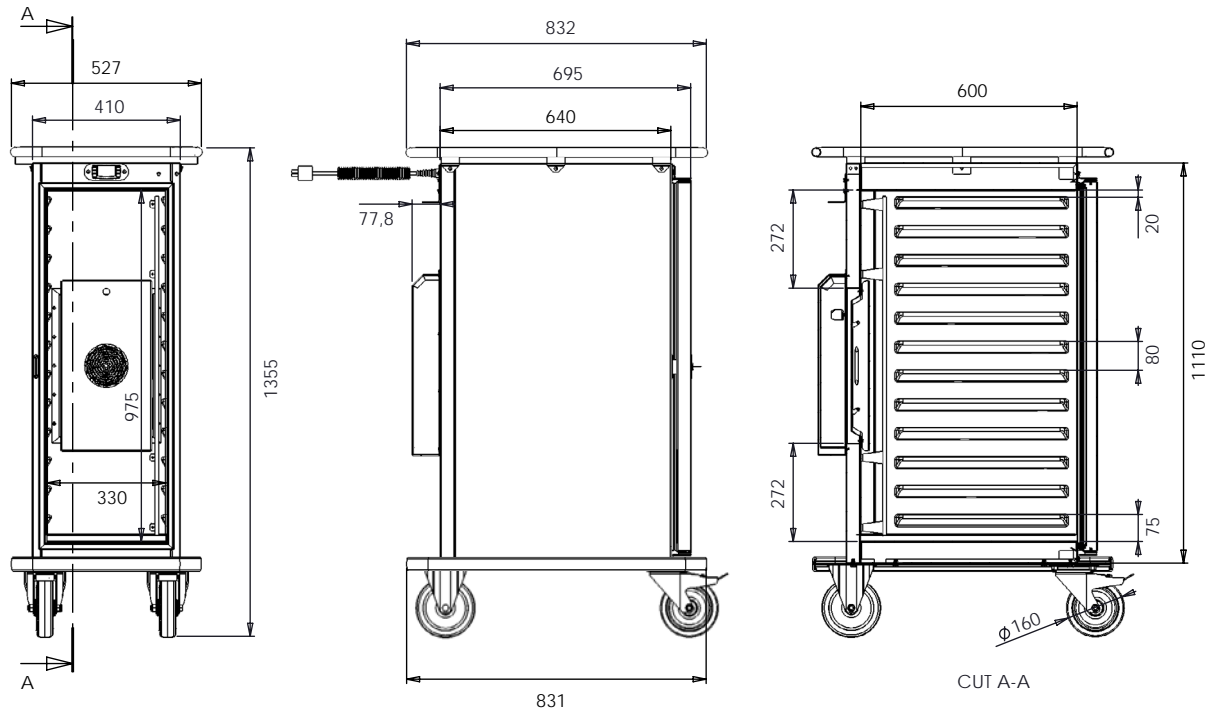


### About

Heating Gastrotainers are equipped with wing door, handle, and four wheels for easy maneuverability. Gastrotainers are insulated, which helps to keep food inside warmer for longer and ready to serve immediately. Inside,

there are shelves inserts that can be adjusted in height as needed. Staff can transport and serve hot meals. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

### Technical drawing



### Specification list

#### Outside dimension:

Width (x) x Depth (y) x Height (z) [mm]	527 x 832 x 1355
Temperature	~ +85°C
Power input	1,08kW
Current draw	4,7A

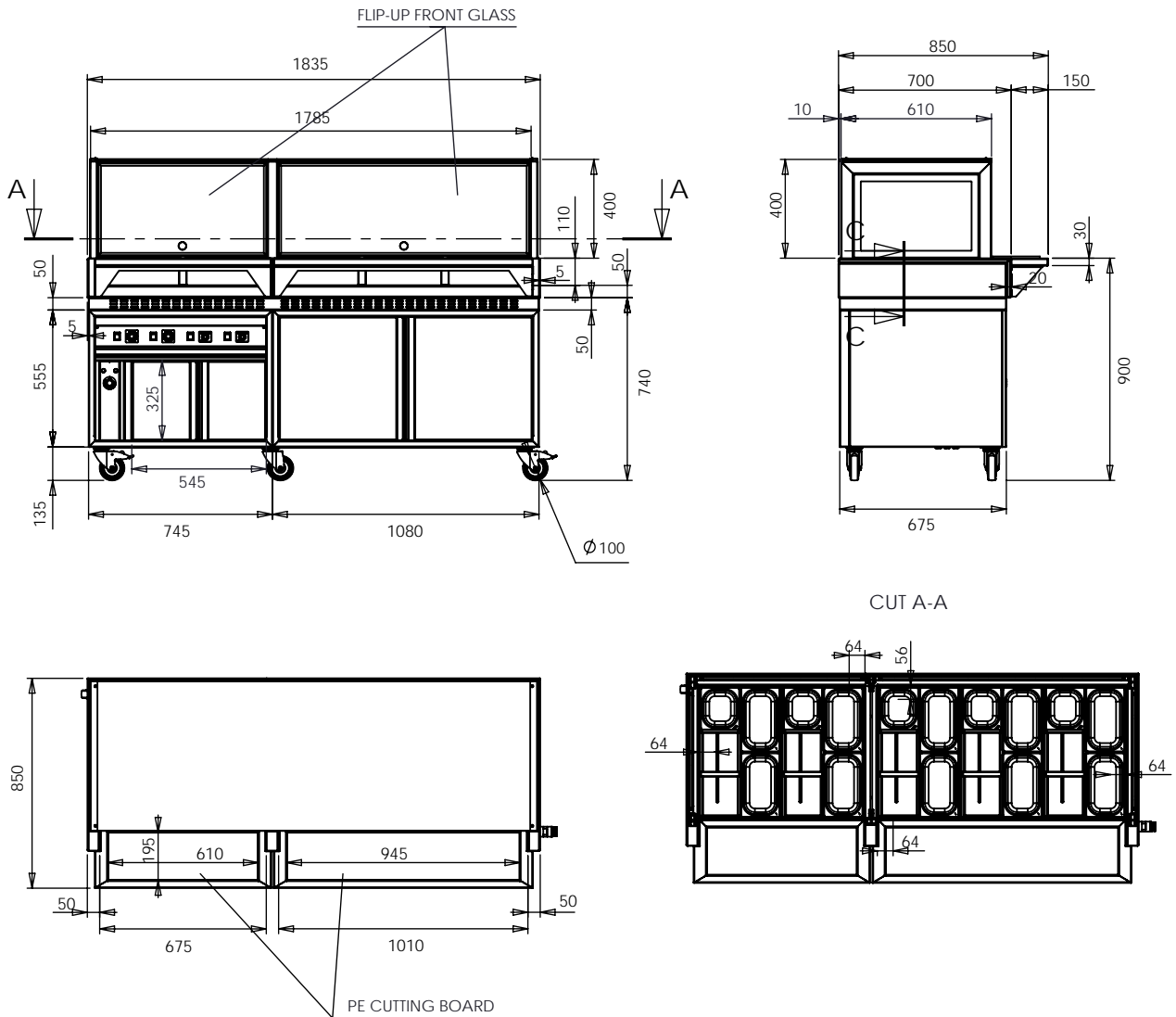
Model	Order number	Price
Heating Gastrotainer, 12 inserts	V1-040702-0001	
Heating Gastrotainer, 14 inserts	V1-040702-0002	

### About

It is equipped with 6 wheels for easy movement of the entire counter. The upper part of the counter contains 5 heating plates with a ceramic glass plate under the GN tubs, above which there is a QIR heating lamp (2GN & 3GN) and a glass extension with a hinged door.

The lower part contains a heating cabinet and a neutral cabinet with a hinged door and an internal shelf. On the service side there is a removable shelf with a PE board. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

### Technical drawing



### Specification list

#### Outside dimension:

Width (x) x Depth (y) x Height (z) [mm]

1835 x 700 + 150 x 1300

Temperature

It depends on the type of device in this assembly (approx. +30°C ~ +100°C)

Power input

5kW

Voltage

1, N, PE ~ 230V, 50Hz

Current draw

22A

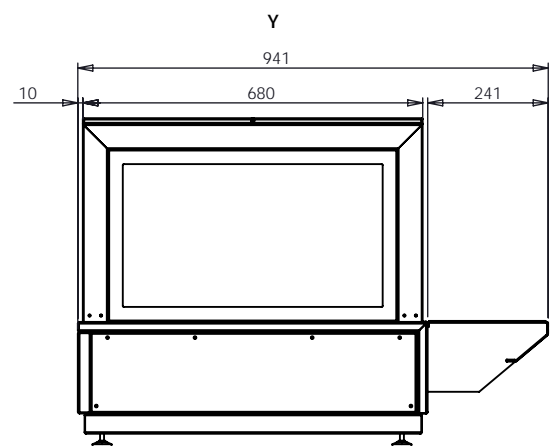
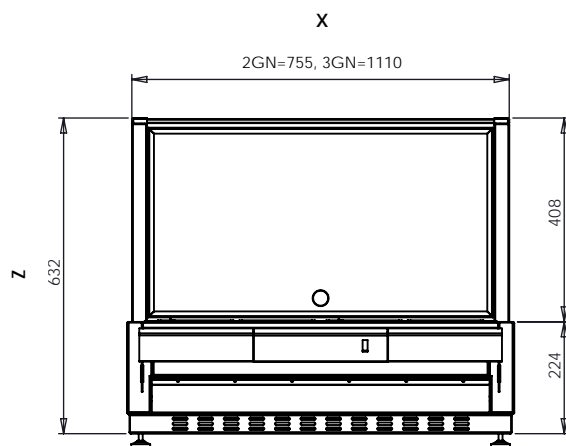
Model	Order number	Price
Serving heating counter	V1-020700-0001	

### About

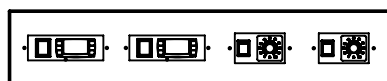
The showcase includes QIR lamp, which provides both heat and light simultaneously, heating elements beneath the glass-ceramic plate, and flip-up doors on both sides. On the service's side, there is a removable shelf with a cutting board. The control panel is located separately from the showcase and is designed to be inte-

grated into a cabinet. You can set different temperatures for each side of the showcase, depending on the type. Additionally, it features a meat thermometer that allows you to monitor the exact meat temperature and is connected to the control unit.

### Technical drawing



CONTROL PANEL FOR 2GN

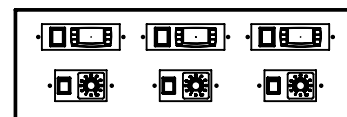


DIXELL  
2x heaters under  
glass-ceramic plate

KNOB  
2x heaters  
in QIR lamp

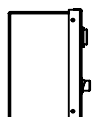


CONTROL PANEL FOR 3GN



DIXELL  
3x heaters under  
glass-ceramic plate

KNOB  
3x heaters  
in QIR lamp



### Specification list

	2GN	3GN
Outside dimension:		
Width (x) [mm]	755	1110
Depth (y) x Height (z) [mm]	700 +241 x 632	
The temperature depends on the value you choose and can be set in the range of +30°C ~ +100°C		
Voltage	1, N, PE ~ 230V, 50Hz	
Power input	1,5kW	2,2kW
Current draw	6,8A	10A

Model	Order number	Price
Heating showcase 2GN	V1-020700-0002	
Heating showcase 3GN	V1-020700-0003	

### About

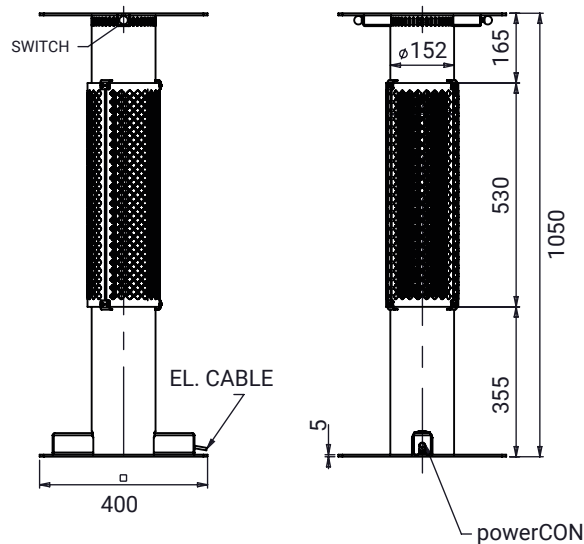
Customers will enjoy sitting in the outdoor restaurant or cafes on cold winter days. This heating table bases will warm them up, even if it's freezing outside. Central heated column for the perfect heat all around.

Table base with the possibility of color processing (RAL), any shape and size of the table top. The table top with-stand 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 column

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

### Technical drawing



### Illustrative pictures

Circle 1050



Square 1050



Specification list

	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	
Power input	1,2kW	1,2kW
Current draw	4,33A	4,33A

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