

**SECOND GENERATION** of induction table (to keep food warm, max: 90°C)

Table with four integrated induction fields to keep the food warm on a buffet.  
 Each induction field can run individually. You can adjust four different levels (40°-90°C). The first level corresponds to approximately 40°C, depending on the used pot.  
 On each induction field (measures: 34 x 34 cm) you can place several pots to keep them warm.



**Special Feature**

This table is available with two different materials for the table-top. You can choose between glass or compact laminate.

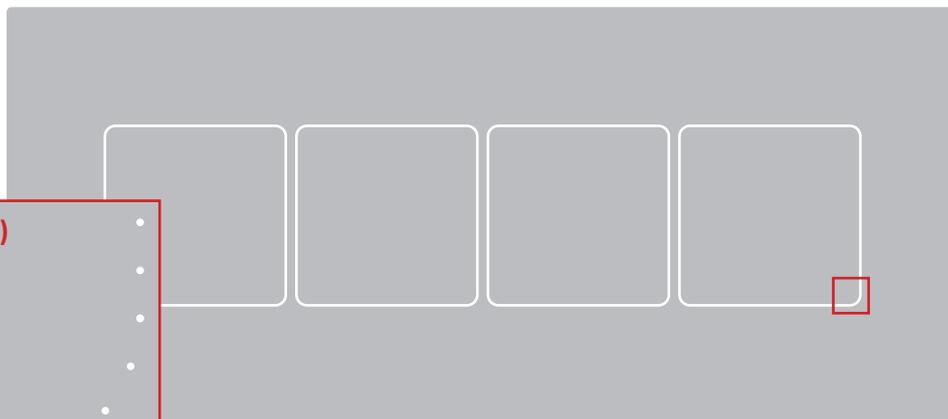
**table system: STAGE**

manufacturer: VENTA by Büchin Design  
 table model: STAGE\_80\_M  
 measures: (L x W x H) 180 x 80 x 84 cm  
 height adjustable: 84, 92, 100, 108 cm  
 total weight: 88,5 kg (with glass-top)  
 75 kg (with compact panel top)  
 weight of the single items:  
 table base: 17 kg / glass-top: 35 kg  
 compact panel top: 20,8 kg / metal housing: 6,9 kg

**induction system: InductWarm**

manufacturer: Gastros AG Switzerland  
 model: InductWarm 130  
 measures: (L x W x H) 35 x 35 x 11 cm  
 weight: 5,3 kg  
 voltage range: 220-240V AC  
 maximum power input: 750 W  
 electrical fuse protection: 10 A  
 frequency: 50 Hz

**table surface: 179 x 79 cm / induction fields: 4 x (34 x 34 cm)**



**detail (1:1)**



**thin outline (point size: 1 mm / point distance: 6 mm)**  
 laser printed on glass material / small holes on compact laminate

- 1 Connect the power cable.
- 2 Place the pots inside of the marks (34 x 34 cm). Usage of silicone pads is mandatory.
- 3 Switch on the on/off button (at each unit) under the table.
- 4 Push the green button at the right side of the panel. Power LEVEL 1 is adjusted.
- 5 Repeated pressing on the green button lets you cycle through the different warming zones (1-4).
- 6 You can also adjust the four levels with a remote control (included in the delivery).

