

Invisible induction unit built-in model inside our buffet tables:
STAGE_INDUCTION_VARIO

VENTA®
BY BÜCHIN DESIGN



Item No.: 11099

[LxWxH]: 350 x 350 x 110 mm

total weight: 5,6 kg

Induction technic

built-in induction unit

manufacturer: Gastros Switzerland

model: InductWarm® 130+ Undercounter V4

frequency: 110-120 VAC | 200-240 VAC |

50-60 Hz | ma. power 800 W

usage: keep-warm-induction, mains plug
(country-specific) must be ordered separately

Warranty

2 years



Dimensions: 350x350x110 mm
Power supply: 800 W
Input voltage: 110-240 V

DFC
DYNAMIC
P.O.W.E.R
CONTROL



Conforms to
UL Std. 197
Cert. to CSA Std.
C22.2 No. 199
Intertek
5022879

GN 1/2-Sized undercounter induction unit

Features

- Invisible installation underneath the counter, operated by a front mounted control panel and/or infrared remote control.
- Holds food warm at four different temperature levels (40-95° C).
- Dynamic Power Control (DPC) – adjusts power output to the induction capability of the dishes.
- Chain up to 16 units in a BUS network and control it with one panel.
- Dish detection – power output only when dishes are placed on top.

Your advantages

- Customised buffet solution: artificial stone, wood or glas counter tops – continuous surfaces without cut-outs.
- Multifunctional: use it as banquet, conference or serving table.
- Easy-to-clean counter due to flush mount integration.
- Works with any induction compatible tableware.
- Precise power regulation at the touch of a button.
- Instantly ready to use without long preheating period.
- Improved room climate: no hot steam, no smell of burning paste.
- Can be used with all kinds of induction-compatible dishes up to size GN1/2.