

Chafing Dish Hold Line Modular

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Induction heating technology from Inducis

You Provide the buffet design,
we supply the technology

Modular system
for custom solutions

Exceptional food quality
thanks to constant heat

Focused energy use
for maximum economy

A breeze to fit
and install

Compact heating solution for
GN porcelain inserts

The Modular System

Sophisticated buffet presentation and high food quality are what every up-market hotel and banquet caterer strives for. The porcelain insert with its constant 92° C temperature and clever condensation drainage ensures the ultimate in food quality and presentation.

The Install Hold-Line fits in seamlessly with any design concept. The round chafing dishes with their mirror-chrome finish and lid retainers are a pleasure to behold and make the star attraction of any elegant buffet setting.

The Installation

Thanks to its compact design, the modular system is a breeze to install. You have choice, too: a single generator unit drives one, two, three or four hotplates, to suit the needs of your operation. A single two-stage control switch governs all the hotplates simultaneously. Yet energy only starts to flow and generate heat where a chafing dish has been placed on the surface. Stage 1 is for heating pre-warmed water; stage 2 is used when only cold water is available. Rigid frame construction simplifies fitting into any support surface, all that remains is to plug in the cables.

Operation and control

Lamp supply 5V DC / maximum 20mA (green), two stage switched resistor 1-2 k0hm,

power control potentiometer 10 k0hm (model BH/HO/IN 800 only)

Dimensions in mm
 Generator housing
 Ceran surface
 Frame

Cut-out size

Hold-Line BH/HO/IN 350
 274 x 280 x 140
 320 x 320
 384 x 384 x 45
 355 x 355 x 75

Hold-Line BH/HO/IN 700
 274 x 280 x 140
 320 x 320
 384 x 384 x 45
 355 x 355 x 75

Hold-Line BH/HO/IN 1050
 274 x 280 x 140
 320 x 320
 384 x 384 x 45
 355 x 355 x 75

Hold-Line BH/HO/IN 1400
 274 x 280 x 140
 320 x 320
 384 x 384 x 45
 355 x 355 x 75

Hold-Line BH/HO/IN 800
 Compact version
 520 x 320
 582 x 320 x 85
 550 x 355 x 150

Technical specifications
 Voltage
 Power
 Number of hotplates
 Power per hotplates

Hold-Line BH/HO/IN 350
 110 / 230 V
 350 W
 1
 350 W

Hold-Line BH/HO/IN 700
 110 / 230 V
 700 W
 2
 350 W

Hold-Line BH/HO/IN 1050
 110 / 230 V
 1050 W
 3
 350 W

Hold-Line BH/HO/IN 1400
 110 / 230 V
 1400 W
 4
 350 W

Hold-Line BH/HO/IN 800
 110 / 230 V
 800 W
 1
 800 W

Accessories

W X D H

Capacity

Lid

Lid Dimensions

Round Chafing dish
 with porcelain insert
 Ø 300 x 230/600 mm*
 *highest point with lid fully open

Porcelain insert

Ø 300 x 60 mm

2.01 l

Inductherm GN-insert 1/1

530 x 325 x 65 mm

8.01 l

GN-lid 1/1

530 x 325 mm

Inductherm GN-insert 2/4

530 x 162 x 65 mm

4.01 l

GN-lid 2/4

530 x 162 mm

| | |
|------------|---------------|
| Inductherm | GN-insert 1/3 |
| 325 | x 175 x 65 mm |
| 2.51 | |
| GN-lid | 1/3 |
| 325 | x 175 mm |