

# Chafing Dish Hold Line Modular

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Induction heating technology from Inducos

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      |