

NEW

InductPlate

Inductive Hot Stone / Hot Surface



With InductPlate, Gastros launches its latest innovation for keeping food warm. Based on the InductWarm® 130+ element, the surface of a buffet/food display station can be heated up, up to 90°C, using a heat resistant material such as artificial stone or glass.

This combination allows to display dry food (e.g. pizza slices, warm pastries etc.) directly. The induction technology saves up to 90% electrical energy, compare to existing warming plates.



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