

Insul-Max Base Heater, 2 Well, 208 volt - IMX200



Product Images



Description

This convected dish heater is designed to heat Aladdin Insul-Max bases. The heater compartment is separate from the cabinet exterior and is fully insulated. The top consists of individual, fully insulated lids which allows access to one stack of bases at a time.

The unit consists of stainless steel dispenser columns. Each column is equipped with properly calibrated extension springs. The entire mechanism is removable through the top to facilitate cleaning and service.

STANDARD FEATURES:

- 3 dispensing columns
- Durable and attractive stainless steel cabinet
- Four 5" swivel casters, two with brakes fitted in a four corner arrangement for easy maneuverability
- Convenient push/pull handle
- Non-marking corner bumpers
- Thermostatically controlled for uniform heating of bases
- Ten (10) foot long, three wire, grounded electrical supply cord and plug with strain relief

Additional Information

| | |
|------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| Model # | IMX200 |
| Capacity Type | Bases |
| System | Insul-Max™ |
| Caster Size | 5" |
| Electrical | 208V, Single Phase, 50/60HZ |
| Plug | 6-20P |
| Agency Listing | NSF, UL |
| Warranty | 1-yr parts, 90-days labor |
| Technical Note | The addition of options may change the electrical requirements and/or equipment dimensions. Please refer to spec sheet for additional information. |
| Country of Manufacture | United States |
| Spec Sheet | View |
| GTIN | 00849502005423 |