

Insul-Max Base Heater, 3 Well, 208 volt - IMX300



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 #	IMX300
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	00849502005447