

PRODUCT:

Induction Warming Buffet Hot Plate

Models | IBB-05F | IBB-10F | QUANTITY: ITEM:

Designed Smart

Commercial Grade Electronics

- Every electronic component specified for the commercial kitchen environment
 - · Robust Internal components
 - · High Capacity Cooling

Self Diagnostics

- Built-in microprocessor
- Monitors key internal components 120 times per second
- Prevents overheating and/or blocked airflow

Heavy Duty Ceramic Glass Smoothtop

- Withstands temperatures up to 1000° F
- Tough Schott Glass Surface
- · Easy to clean

Easy to Use Controls

- Cook by the numbers
- Heat level visual display



APW Wyott Design Features

- Countertop flush-mount Induction with separate flush-mount digital power control
- 480W, 120V, 50/60Hz
- 1000W, 230V, 50/60Hz
- Easy to use controls, 3 "Low" & 3 "Hi" power settings
- Visual heating indicator to know when set temperature is reached
- Maintains even holding temperatures
- For use with induction-ready cookware
 - Ferrous Stainless Steel
 - Iron
 - · Cast Iron

Reliability backed by APW Wyott's Warranty

All APW Wyott cooking equipment is backed by a 1-year warranty and a 1-year on-site labor warrant. *



See reverse side for product specifications.





Induction Warming Buffet Hot Plate

Models □ IBB-05F □ IBB-10F ITEM:

PRODUCT: QUANTITY:

Product Specifications

Construction:

Shott Glass top with plastic base

Dimensions:

12 5/8" x 12 5/8" x 4" (32cm x 32cm x 10cm)

Electrical Information:

The U.S. 120V units utilize a NEMA 5-15P plug; the U.S. 208/240V units utilize a NEMA 6-15P plug.

Model	Amps	Volts	Hz	Watts
IBB-05F	4	120	50/60	480
IBB-10F	5	239	50/60	1000

12 5/8"





Shipping Information:

10 Lbs (4.5kg)

Freight Class 92 1/2

FOB: Wyoming, 82007