Cod: 12240

Heated bridge with 2 infrared lamps



Description

Why buy it?

If you want to ensure your customers always have hot, ready-to-serve dishes, this **2-lamp infrared warming rack** is the ideal solution. Perfect for restaurants, buffets, catering and self-service outlets, it combines a robust yet lightweight design with the functionality of Philips IR lamps, ensuring even heating without drying out the food. Thanks to its adjustable height, you can easily adapt it to any type of dish and serving situation.

Key features

- **Aluminium frame** – Made from high-quality aluminium, this warming rack is corrosion- and heat-resistant, yet lightweight enough to move and handle easily. Its professional finish makes it suitable for any catering environment, maintaining a clean and elegant appearance over time.
- **Two Philips infrared lamps** – Fitted with **two Philips IR bulbs**, it guarantees even and constant heat, ideal for maintaining the optimum temperature of dishes. The use of branded lamps ensures energy efficiency and a long service life, reducing the need for frequent replacements.
- **Compatible with GN 1/1 trays** – Designed to accommodate a **Gastronorm 1/1 tray** (not included), it offers great versatility for different types of dishes, from meats and side dishes to pastries. Compatibility with the GN standard makes it easy to integrate with existing kitchen equipment.
- **4-level height adjustment** – The height can be set to **four different positions**, allowing you to adjust the heat intensity and the distance from the food. This flexibility enables you to manage service more effectively, keeping even delicate dishes warm without the risk of overcooking them.

Technical specifications

- **External dimensions:** 49.2x35.4x59.5/79.5h cm
- **Frequency:** 50 Hz
- **Power:** 0.5 kW
- **Voltage:** 230 V
- **Weight:** 1.81 kg

Dimensions

External dimensions	492x354x595 mm

Technical specifications

Electrical Power	0.5 kW
Frequency	50 Hz
Net weight	1.81 kg
Power supply	Electric
Voltage	230 V