



**IBB
INDUCTION COOKING
BUFFET WARMING PLATE**



DESIGNED SMART. BUILT SOLID.®

APW
wyott®

CONVENIENCE

PERFORMANCE

SIMPLICITY

Convenience comes from a separate, flush-mount digital power controller, managing a space saving, counter top flush-mount top induction surface.

Performance features include electronic components specified for the commercial kitchen environment, with robust internal components, and high capacity cooling.

Simplicity means easy-to-use, cook by the numbers controls, and heat level visual display.



Induction Cooking Buffet Warming Plate



Built-in microprocessor monitors all internal processes in self-diagnostic checks 120 times a second, and prevents overheating and/or blocked airflow

Cook by numbers, with 3 “Lo” and 3 “Hi” power settings, and visual heating indicator, to know when set temperature is reached. Unit also maintains even holding temperatures

Heavy-duty ceramic glass, smooth top made of tough Schott Glass, withstands temperatures up to 1000°F

Easy to clean flat surface works with all induction-ready cookware: ferrous stainless steel, iron and cast iron

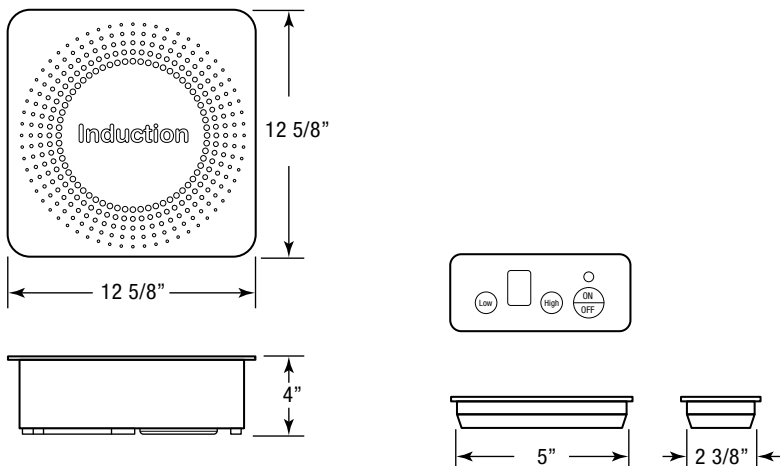
Power options are: 480W, 120V, 50/60Hz, 1000W, 230V, 50/60Hz



IBB-05



Dimensions



Specifications

Construction

Shott Glass top with plastic base

Dimensions

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

Electric

Each unit is equipped with at least a 66", three wire grounded power cord, which terminates with a standard three-pronged male plug. The U.S. 120V units utilize a NEMA 5-15P plug.

Model	Amps	Volts	Hz	Watts
IBB-05F	4	120	50/60	480
IBB-10F	5	230	50/60	1000

IBB-10F available in quantities of 50 or more.

Shipping

10 lbs. (4.5 kg)

FOB: Arizona 85621

APW Wyott Foodservice Equipment Company

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