

Food Heater

>> Food Heater advantages

Calesco is producing many types of heaters for food rethermalization. The heaters are easy to design for custom needs. The heating systems are cost efficient, hygienic and can be designed for easy cleaning. The heaters are space saving and can also be produced in different power densities.

>> Technical Specifications

Max. element temp. °C, (°F)	230 (446)
Min. element temp. °C, (°F)	-50 (-58)
Dielectric strength at 20°C as per ASTM KV/mm	20
Thermal conductivity at 100°C W/m °K	0.36
Moisture absorption as per ASTM D-570-63. (24 h immersion at 23°C) %	0.025
Waterproof as per IEC 335-1 sect. 15-16	Yes
Constant of dielectricity at 25°C, 50 Hz	3.0
Bending radius, min. mm	400
Max. element width mm	800
Power density W/cm ²	13 (max)
Resistance tolerance	As standard, ± 5% of nominal. Tolerance down to ± 2% available.
Rated voltage	Up to 690 V AC/DC single or 3-phase.

Example of materials

PET	-50 to +130°C
F RTP	-50 to +80°C
Silicone	-50 to +230°C

>> Temperature regulation

- Thermostat
- NTC
- PTC
- Solid state
- Resistant temp control

>> Heater benefits

- Low profile heater (from 0,5 mm to 25 mm)
- Max with 600 mm length 1500 mm
- Insulated / Non insulated
- Adhesive backing
- Design freedom
- Durability
- Water resistant / water proof
- Life time

>> Typical applications

- Baine Maries
- Rethermalization cabinets
- Noodle cooker
- Keep warm plates
- Transport boxes



Photo Alladin Temp Rite

