

FOOD-SERVICE EQUIPMENT HEATING

Keeping food at optimum temperatures for extended periods of time

Application

Food-service equipment such as buffet tables, warming boxes, cabinets and shelving, and chafing dishes often need heat to keep the food warm. These items may also have several chambers or wells holding different items that require different temperatures. Additionally, chambers and wells requiring heat coverage may have varying sizes, and many have tight space restrictions for the heaters. Of course, engineers designing these products are always looking for solutions that provide the right balance of affordability and quality. If the proper heaters are not used and functioning correctly, the food can get cold, or worse, spoil and cause food poisoning.

Solution

BriskHeat's flexible aluminum foil heaters are the ideal solution for warming food in food service equipment. They have an extremely low profile (0.186 in/4.7 mm) and can be manufactured in almost any shape to fit even the most uniquely-shaped chambers or wells. They are easily installed with either built-in adhesive backing or by mechanically fastening. They have rapid thermal response due to their high-watt density of up to 3 W/in² (0.47 W/cm²) and highly conductive aluminum construction and can reach temperatures up to 300°F (149°C). The foil heaters are also extremely affordable and have cULus, CE, and CSA quality approvals. Additionally, if designers require custom features such as holes or cutouts, unique lead materials or terminations, or dual wattages or voltages, they are available. Standard products are IP5X; however, they can be special ordered as IP65.

Temperature controllers to be used near food service equipment should be suitable for exposure to moisture. The TC4X-2 comes with a 78 in (198 cm) long temperature sensor allowing the probe to be located near the heater and the control box hidden from access.

Additional Uses

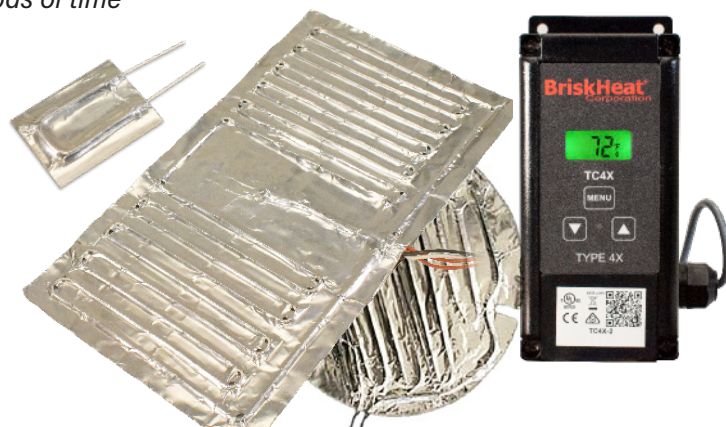
BriskHeat's flexible aluminum foil heaters can also be used as replacement units for malfunctioning original equipment heaters.

Industry

Food & Beverage Processing
Life Science/Medical/Pharmaceutical

Types of Users

| | |
|---------------------|------------------------|
| Design Engineers | Caterers |
| Restaurant Managers | Food Delivery Services |



More Applications

The features and benefits listed in the Food Service Equipment Heating Application Note make aluminum foil heaters a popular choice for many other applications.

Other Common Applications for Aluminum Foil Heaters include:

Laboratory Equipment - To provide heat for apparatus such as chambers, vessels, piping, beakers, test tube heaters, magnetic stirrers, cylinders, etc.

Medical Products - To provide heat for items like incubators, blood warmers, invitro fertilization heaters, surgery beds, biofluid warmers, anesthesia heaters, etc.

Automotive Components - To prevent condensation on mirrors and warm batteries

Electrical boxes - To protect electronics from cold and prevent condensation

Ceilings and Walls - To provide radiant heat

Heated Tabletops - To provide heat for processes where a heated surface is required

Small Appliances - To provide heat to coffee makers, crock pots, pressure cookers, etc.

Large Appliances - For anti-condensation of ice makers in refrigerators

Bulk Containers such as IBC/Tote - To warm contents of the containers