

Jacketed Low Pressure Infrared Lamps

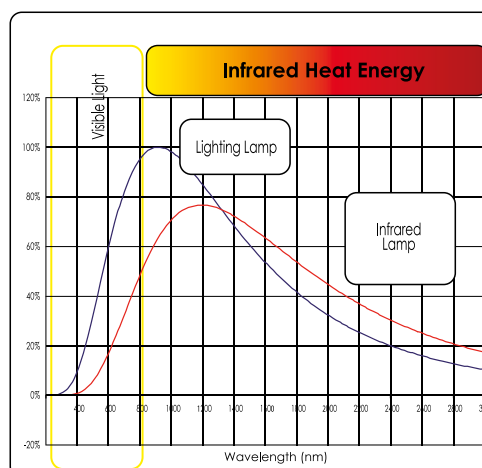
Die-Pat's Jacketed Low Pressure Lamps are specially designed for food warming application. Fig.1 shows how our infrared lamps efficiently generate more Infrared Heat Energy but less visible light than a classical lighting lamp. These are not only Low Pressure infrared lamps, they are also jacketed by a 20mm diameter clear quartz sleeve:

- For anti-shattering protection against quartz pieces by an accidental break of the heater inside.
- To avoid chemical attacks over heater tubes to maintain good performance.
- To protect the infrared lamps from unexpected thermal shock such as splashed water or foods.



The protection by clear quartz sleeve more securely ensures long life as well because of no direct contamination in a infrared lamp inside from splashed sodium contained in foods. When such splashed sodium goes directly onto infrared lamp without protection being operated at high temperature, devitrification phenomenon is caused on quartz tube glass. Devitrification deteriorates not only quality of quartz over time, but also lifetime of infrared lamp itself. Die-Pat's jacketed low pressure infrared lamps protected by clear quartz sleeve therefore bring benefits of;

- More secured against thermal shock.*
- More durable against devitrification and mechanical shock.*



- Warming foods or objects and NOT the air in between.
- Low maintenance and long life 5000h on average.
- No warm-up time required, switched on-off within a second.
- Silent and odourless.

*Internal comparison with unjacketed IR lamp

Die-Pat's jacketed low pressure infrared lamps are therefore the best suited for both warming and displaying in catering operation.

