



More Info



Data sheet

varithek[®] 400-ik-5000- round (1,0)

The induction cooking module.

The acs[®] insertion or table-top module with an electronically controllable, energy-saving and particularly powerful induction hob (1 round hot plate) is used for keeping food hot and for cooking, steaming, grilling or frying food, compatible with a GN system – for flexible preparations with the best cooking and grilling results. The 11 power levels enable all possible types of food preparations from gentle warming to re-generation and grilling. Also includes automatic pot detection. More powerful unit with a 5 kW induction generator.

In combination with the thermoplates[®] GN cooking pot made of unique SWISS-PLY multi-layer material for the best food quality. The material combines aluminium in the core with conductivity (hot/cold) 10 times better than pure stainless steel, for significant energy savings in use, with the hygienic advantages of stainless steel. The watertight press-in lid and the stylish cooking and buffet lids (buffet lid for the table-top variant) offer matching lids for keeping food hot and for hygienic protection when serving. Especially for wok-based cooking, perfect in combination with a matching wok gantry and a round wok pan or with a flat wok pan without a wok gantry.

All varithek[®] modules are standardised and can therefore be flexibly combined and interchanged, for precise insertion in acs[®] front cooking stations or as a table-top unit on any standard worktop.

TECHNICAL SPECIFICATIONS

varithek® 400-ik-5000-round (1,0)



TECHNICAL SPECIFICATIONS

Dimensions	400 x 660 x 138 mm
Material	stainless steel 1.4301 (CNS)
Weight	27 kg
Connected load	5.000 W
Rated voltage	3N AC 400 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1.000 mm
Protection class	IPX4
Work surface	induction
Field version	1-zone

Order number **91 01 02 38**

BENEFITS

Housing made of stainless steel, with a rustproof, hygienic, high-quality brushed matt finish.

Immediate heat transfer and uniform heat distribution.

Built-in ventilation from the high-performance induction generator.

Sturdy bow type handle for easy handling, protects the control panel.

Compatible with GN sizes, a space gain of approx. 30% compared to round containers.

Non-slip with 4 mounting feet, 2 of which with suction caps on the bottom of the housing.

Removable grease filter on the underside.

Ceran glass is easy to clean with a Ceran glass-ceramic scraper.

Splash-proof (IPX4).