



More Info



Data sheet

varithek® EST 4x1/1

The built-in system module.

The sturdy support frame for all GN 1/1 varithek® modules can be permanently welded in serving stations, such as the varithekbuffet, or safely inserted in a worktop cutout. Depending on the required size, available as a single EST module or with up to 5 EST modules integrated together. With optimally balanced spacing between the rails in the GN system used.

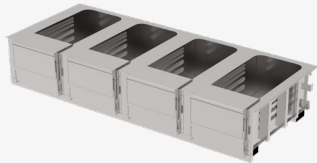
Through the insertion of GN 1/1 varithek® modules onto the designated support rails, the serving station can be functionally extended – depending on the module – from keeping food hot, cooking and steaming to grilling and frying. For preparations with direct contact heat, in combination with the thermoplates® 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 stylish cooking lid offer the matching lid variants for keeping food hot and for hygiene protection when serving.

Can be extended with a matching support frame and flexibly inserted in other GN container sizes.

All GN 1/1 varithek® modules are standardised and can therefore be flexibly combined and interchanged, for precise insertion in the AST/EST system modules or in the varithek® GN port.

TECHNICAL SPECIFICATIONS

varithek® EST 4x1/1



TECHNICAL SPECIFICATIONS

Dimensions	1740 x 736 x 302 mm
Material	stainless steel 1.4301
Weight	62 kg
Connected load	14.000 W
Rated voltage	1N AC 230 V 50/60 Hz
system modules count	4

Order number **91 05 02 04**

BENEFITS

Stainless steel, rustproof, hygienic, high-quality brushed matt finish.

Sturdy, continuous worktop with an all-round, feather-edged edge support.

Interior sides with seamlessly deep-drawn support rails.

Ready to connect with one integrated, recessed power cable per EST module.

Robust, double-walled and self-locking, 2-part, hinged front flap, protects the operating controls, accessible from above at the same time.

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

Smooth, easy clean surface.