



More Info



Data sheet

varithek[®] 1/1-GN-port

The mobile system module.

The sturdy support frame for all GN 1/1 varithek[®] modules can be combined individually or with larger units, as well as for insertion in serving systems with recessed installation niches, such as the varithekbuffet or as a table-top variant.

With optimally balanced spacing between the rails in the GN system used up to a depth of 100 mm.

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 varithek[®] bridge piece, allowing other GN container sizes to be flexibly mounted.

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® 1/1-GN-port



TECHNICAL SPECIFICATIONS

Dimensions 350 x 555 x 160 mm

Material stainless steel 1.4301 (CNS)

Weight 3,3 kg

Order number 91 05 03 01

BENEFITS

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

Housing closed on three sides, sturdy long sides and double-walled.

Interior sides with seamlessly deep-drawn support rails.

Non-slip with 4 rubber pads.

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

Smooth, easy clean surface.