



Data sheet



thermomat® 1/1 - door - 7 rails

Cook gently and keep warm.



More Info

With the thermomat®, food can be kept warm to the point, cooked at low temperatures or even kept warm under core temperature sensor control. The three-sided heating system in the inner jacket ensures an even interior temperature, even without convection.

Space-efficient loading with GN containers and GN thermoplates®, in combination with the transport-safe watertight plug-in lid or for low-temperature cooking in a vacuum with the vaculid® lid. Non-slip and safe transport of the Rieber thermomat® on the rolliport.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	454 x 672,5 x 749 mm
Weight	45 kg
Connected load	1,51 kW
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	2000 mm
Heating Area	+30°C to +140°C
Capacity with GN	49 L
Pairs of support rails	7

Order number 85 01 10 02

BENEFITS

Stainless steel, high quality, hygienic (inside & outside).

With removable register.

Double wall insulated, low heat loss.

Interior temperature control accurate to the degree.

For easy handling, there are plastic handles built into the side of the lid.

Easy cleaning thanks to a food-resistant removable sealing frame.