



More Info



Data sheet

acs 1600 O3 - 2x cold - 3x varithek®

The mobile front cooking station with innovative extraction technology.

The mobile station with integrated “air cleaning system” edge extraction technology on three sides including plasma technology, made entirely of high-quality stainless steel, offers unlimited flexibility and mobility when cooking and makes front cooking an experience – without any unwanted odours.

Two cupboard cabinets in the substructure with a combination of 2x cold areas for extra storage and functional space. Each with 8 seamlessly deep-drawn support rails for holding GN containers and thermoplates® as well as grilles up to GN size 1/1.

With a digital control and a reliable, multi-layer filter system in the substructure consisting of a grease, activated carbon and pollutant filter and patented O3 plasma technology. The plasma generator not only neutralises the odours, but also eliminates bacteria and microorganisms.

Thanks to the perfectly designed air circulation with edge extraction on 3 sides (d3), a flame-retardant high-performance cyclone filter is used to remove the vapours formed during cooking from the grease, water and odour-laden air right where they originate.

The digital control offers a variety of useful functions, such as a display indicating the degree of wear of the filter elements (activated carbon filter), 4-level extraction power as well as a display of faults by means of continuous text. Different coloured LED lights indicate the operating status, an operating hours counter is also integrated and there is a safe alarm function with a buzzer.

TECHNICAL SPECIFICATIONS

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Dimensions	1664 x 850 x 1300 mm
Material	stainless steel 1.4301 (CNS)
Weight	240 kg
Connected load	22.000 W
Rated voltage	3N AC 400 V 50/60 Hz
Plug type	CEE-Plug 400V/32A
Cable length	3.000 mm
Refrigeration range	+2°C to +10°C
Protection class	IPX4
Hygienic design	H3
Rail distance	37 mm
No. compartments	2
Impact protection	4 corner bumpers 2 fixed-; 2 swivel castors
Castor	with brakes
Wheel diameter	125 mm
Refrigerant	Eisfink D2
Ambient temperature	+5°C to +40°C

Order number

91 14 04 11

BENEFITS

3-sided panelled station made of stainless steel.

Recessed stainless steel worktop with a tightly welded installation niche.

2 GN cupboard cabinets in hygienic design H3, self-closing doors.

Optimal hygiene thanks to the 3-sided germ guard gantry.

Side walls with a high-performance grease separator, removable grease collection trays.

Low-noise radial fan, patented plasma technology and activated carbon filter, for odour neutralisation and the elimination of bacteria/microorganisms.

Optimal, safe to move.

5 moisture-proof sockets with a hinged cover.

Dishwasher-safe cyclone filter.

Side splash guard panels can be removed.

acs components can be removed without tools.