



Data sheet



hybrid kitchen 140°C-D mobile



More Info

The mobile multifunctional kitchen with a serving option.

The special functional door gives the mobile frontloader a wide range of functions and unique hybrid properties with two separate, digitally controllable circulating air heating systems – with a choice of programs for keeping food cold and hot at the same time or separately, as well as for regenerating and cooking food in a GN system. Additionally with individually adjustable time, moistening and a target value for the chamber or core temperature.

Through the space-efficient configuration with GN containers and GN thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid for low-temperature cooking. GN 1/1 trays can also be inserted. It is possible to serve directly from the top of the GN system with the hybrid kitchen lid removed.

The cooking programs are adjustable with the desired chamber or core temperature, with an integrated core temperature sensor. For perfect preparation without food drying out, using controllable moistening. In addition, a refrigeration function through the pure circulating air program and with the insertion of GN 1/1 cooling pellets. The hybrid program combines this refrigeration function in the top section, with a simultaneous function to keep food hot, including moistening, in the bottom section. Both sections are thermally separated through the insertion of the insulated divider. This means that two zones for keeping food hot/cooking with different temperatures can also be separated with the 2-chamber program, with a moistening function in the bottom section. All programs can also be saved, thus allowing for perfect food quality at any time.

TECHNICAL SPECIFICATIONS

hybrid kitchen 140°C-D mobile



TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	592 x 769 x 963 mm
Weight	55 kg
Connected load	3,3 kW
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1500 mm
Heating Area	max. +140°C
Capacity with GN	70,7 L
Protection class	IPX4
Hygienic design	H2
Support rails	16
Rail distance	37 mm
Max. loading capacity	150 kg
Ambient temperature	+5°C to +40°C
Impact protection	4 corner bumpers
Castor	2 fixed-; 2 swivel castors
Wheel diameter	125 mm

Order number **85 01 09 04**

BENEFITS

Rustproof, high-quality, hygienic stainless steel (interior and exterior).

Interior tightly welded with seamlessly deep-drawn support rails in hygienic design H2.

Lid with a moulded stacking recess and all-round seal suitable for use with foodstuffs.

Double-walled insulation, low loss of heat/cold.

Uniform heat and cooling distribution, even when loaded.

Integrated, refillable water tank for moistening.

Reliable, two-stage door lock.

Non-slip loading on the lid with a moulded stacking recess.

Mobile with robust, fixable castors and a push handle.

Corner bumpers and a lid seal for impact protection.

Suitable for outdoor use, splash-proof (IPX4).

Removable door and door seal, quick and easy cleaning.

High-pressure cleaner can be used on the interior without the door, splash-proof (IPX5).