



Data sheet

K|POT® 1/1-ik-3600-2Z stainless steel

The handy and stylish induction catering kitchen.



More Info

The functionally designed table-top unit in a GN size 1/1 with an electronically controllable, energy-saving and powerful induction hob, divided into two separate zones, is used for the regeneration of cold or hot food, for keeping food hot and for cooking, steaming or frying with GN thermoplates®. The anti-chafing dish for simple, multifunctional catering with the best food quality.

Power level 1 with a defrosting function to defrost food in an energy-efficient manner. Food can be kept hot easily and gently at level 2. Levels 3 to 9 enable all possible types of food preparations from regeneration to grilling, cooking or steaming. It also includes automatic pot detection, an automatic cooking function, a bridge function, a boost function for ever more power and a safe automatic switch-off function to limit the operating time.

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 GN thermoplates® C in a catering design with rounded corners is perfect for an attractive look on the stylish K|POT®. The stylish cooking and buffet lids offer the matching GN lid variants for keeping food hot and for hygiene protection when serving. For universal, mobile applications – catering, hotels, restaurants, care sector and school catering as well as domestic use. Also available as a built-in version for stationary use.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	533 x 378 x 96 mm
Colour	stainless steel
Weight	9,9 kg
Connected load	3,6 kW
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1500 mm
Protection class	IPX0
Work surface	induction
Field version	2-zone
Order number	84 01 20 40

BENEFITS

- Stainless steel housing, rustproof, hygienic.
- Reliable recessed induction hob.
- Anti-chafing dish: no burning paste smell, no risk of fire, no heat loss, no water bath, no slip hazard and no hazardous materials.
- Immediate heat transfer and uniform heat distribution.
- Reduced cost of operation: approx. 60 cents per h (kW vs. burning paste).
- Compatible with GN sizes, a space gain of approx. 30% compared to round containers.
- Transport-safe, retractable rotary switch.
- Non-slip due to the silicone feet on the bottom of the housing.
- No individual parts so less cleaning is required.
- Ceran glass is easy to clean with a Ceran glass-ceramic scraper.