



Data sheet

K|POT® 1/1-ck-2200 stainless steel

The handy and stylish catering kitchen.



More Info

The functionally designed table-top unit in the GN size 1/1 with an electronically controllable, energy-saving Ceran glass-ceramic hob is used for the automatic 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.

The predefined programs with 12 functions always ensure perfect results at the touch of a button. The program levels P1-P6 heat and regenerate precooked food very precisely with the final automatic transition to the mode for keeping food hot. Food can be kept gently at the desired temperature with a constant heat supply thanks to the 3 levels available to keep food hot to ensure perfect quality even after food is kept hot for a longer period of time. In addition, the power levels 4-6 allow frying, grilling, cooking or steaming, which makes front cooking possible at any location.

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	6,8 kg
Connected load	2,2 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	Ceran
Field version	full-surface
Order number	84 01 20 01

BENEFITS

- Stainless steel housing, rustproof, hygienic.
- Reliable recessed Ceran glass-ceramic 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.
- Dual colour LED indicator light for program status.
- 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.