



Data sheet

K|POT® CONNECT 1/1-ck-2200 s/s

The digital and app-controlled catering kitchen.



More Info

The app-controllable table-top unit in the GN size 1/1 with an energy-saving Ceran glass-ceramic hob is used for the customisable regeneration of frozen/cold food or for keeping food hot with GN thermoplates®. The anti-chafing dish for reliable multifunctional catering with the best food quality and HACCP-compliant safety notifications via the LED display and app. You can create individual K|POT® programs yourself with the Rieber CONNECT Cockpit and then control them on the Ceran glass-ceramic hob, for consistently perfect results at the touch of a button, also suitable for Cook & Freeze dishes.

Two "CONNECT functions" on the control dial offers the following options: The "QR code function" can be used in conjunction with the app to upload predefined, customised programs directly to the K|POT® CONNECT by scanning a K|POT® QR code. A target time for the end of the regeneration process can be selected in this function. This enables a number of dishes with different program lengths to be timed accurately for the opening of the buffet. Alternatively, a personally created set of programs, with 6 regeneration programs and 4 programs to keep food hot can be selected and transmitted from the app via the "Smartphone function". 6 cooking levels are available on the control dial when the "Cooking function" is activated via the app. The K|POT® CONNECT also works independently without the app / an Internet connection and the most recently saved programs can be accessed "offline". The tried and tested standard K|POT® programs can be customised / newly created in the CONNECT Cockpit with automatic transition to the mode for keeping food hot and the HACCP information.

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

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 82

BENEFITS

Stainless steel housing, rustproof, hygienic.

Reliable recessed Ceran glass-ceramic hob, app-controlled or independent operation.

individually configurable programs, easy to access via the CONNECT app / QR code.

Coloured LED CONNECT module (orange – program is active, blue – wireless connection, green – program is finished, red – HACCP is exceeded).

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 with two digital CONNECT levels.

Non-slip due to the solid rubber 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.