



Data sheet

varithek® 1/1-ik-3500 (1,0)



More Info

The induction cooking module with a pasta/deep-frying option.

The table-top or slide-in module with an electronically controllable, energy-saving and powerful induction hob (full-surface) is used for keeping food hot and for cooking, steaming, grilling or frying food, compatible with a GN system – for flexible preparations with the best cooking and grilling results. The power levels 0 to 9 enable all possible types of food preparations from gentle warming to regeneration and grilling. Also includes automatic pot detection.

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 watertight press-in lid and the stylish cooking and buffet lids (buffet lid for the table-top variant) offer matching lids for keeping food hot and for hygienic protection when serving. For pasta and deep-fried dishes, perfect in combination with the special pasta or deep-frying gantry. With the GN 1/1 thermoplates® (20 mm), it is also possible to achieve optimally uniform grilling on the full-surface induction hob.

All GN 1/1 varithek® modules are standardised and can therefore be flexibly combined and interchanged, for precise insertion in the AST/EST system modules or in the varithek® GN port.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	325 x 620 x 141 mm
Weight	16,7 kg
Connected load	3,5 kW
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1000 mm
Protection class	IPX4
Work surface	induction
Field version	full-surface
Order number	91 01 02 53

BENEFITS

Housing made of stainless steel, with a rustproof, hygienic, high-quality brushed matt finish.

Reliable induction hob with an integrated securing frame.

Deep-drawn support rails on the sides for system modules compatibility (AST, EST and GN port).

Immediate heat transfer and uniform heat distribution.

Built-in ventilation from the high-performance induction generator.

Ergonomic recessed grip for safe and easy handling.

Compatible with GN sizes, a space gain of approx. 30% compared to round containers.

Transport-safe, retractable rotary switch.

Safely stackable with 4 plastic feet on the bottom of the housing.

Removable grease filter on the underside.

Ceran glass is easy to clean with a Ceran glass-ceramic scraper.

Splash-proof (IPX4).