



Data sheet

varithek® 400-ik-3500 (1,0)

The cooking induction module.



More Info

The acs® setting or tabletop module opens up a balanced, coherent and ergonomic overall picture with its new design. The electronically controllable, energy-saving and particularly powerful induction cooktop (1 round field) is used for keeping food warm, cooking, steaming, grilling or frying, compatible with GN system - for flexible preparation with best cooking and grilling results. The stable and foldable aluminum handle recessed on the operating side ensures easy handling. Ventilation slots on the top and bottom provide air inflow and outflow. The air inlet at the bottom is equipped with an insertable as well as easy-to-clean alustrick filter. The 11 power levels allow any type of food preparation from gentle warming and regenerating to grilling. In addition, automatic pan detection included.

In combination with the GN cooking pot thermoplates® made of unique SWISS-PLY multilayer material for best food quality. The material combines aluminum in its core, with its up to 10x better conductivity (cold/warm) compared to pure stainless steel, for significant energy savings in use, with the hygienic advantages of stainless steel. The waterproof plug-in lid as well as the stylish cooking and buffet lid (buffet lid for the tabletop variant) offer the matching lid variants for keeping warm and for hygienic protection during serving. Especially for woks, perfect in combination with matching wok attachment and round wok pan or with flat wok pan without wok attachment.

All varithek® modules are normed and can therefore be flexibly combined and exchanged for precise fitting in acs® front cooking stations or as table-top units on any commercially available worktop.

TECHNICAL SPECIFICATIONS

varithek® 400-ik-3500 (1,0)



TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	400 x 670 x 138 mm
Weight	17,9 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	1-zone
Order number	91 01 02 70

BENEFITS

Stainless steel housing, rustproof, hygienic, high-quality matt finish.

Coherent and ergonomic overall appearance due to the new design of the product line.

Immediate heat transfer and even heat distribution.

Integrated ventilation of the induction generator through ventilation slots on the bottom.

On/off rocker switch.

Stable, foldable aluminum handle for uncomplicated and easy handling.

Compatible with GN dimensions, approx. 30% more space compared to round.

Non-slip due to 4 support feet at the bottom of the housing.

Removable grease filter at the bottom.

Ceramic glass easy to clean with ceramic glass scraper.

Splash-proof (IPX4).