



More Info



Data sheet

varithek® AST-255 - without front panel

The table-top system module without a front flap.

The sturdy support frame for all GN 1/1 varithek® modules can be inserted in serving systems such as the varithek® acs, as well as in recessed installation niches or as a single solution on any standard worktop. With optimally balanced spacing between the rails in the GN system used. For a 200 mm GN depth, only suitable for the varithek® V-AST 255 version.

Through the insertion of GN 1/1 varithek® modules onto the designated support rails, the serving station can be functionally extended – depending on the module – from keeping food hot, cooking and steaming to grilling and frying. For preparations with direct contact heat, 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 stylish cooking lid offer the matching lid variants for keeping food hot and for hygiene protection when serving.

Can be extended with a matching support frame and flexibly inserted in other GN container sizes.

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

varithek® AST-255 - without front panel



TECHNICAL SPECIFICATIONS

Dimensions 400 x 680 x 260 mm

Weight 11,2 kg

Order number 91 05 01 04

BENEFITS

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

Double-walled housing, closed on three sides with an integrated base well.

Interior sides with seamlessly deep-drawn support rails.

Integrated plug and cable feed on the underside.

With 4 height-adjustable feet, non-slip with suction caps.

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

Smooth, easy clean surface.