



Data sheet

K|POT® 2/3-passive stainless steel

The handy and stylish catering serving station.



More Info

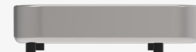
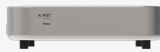
The functionally designed table-top unit in the GN size 2/3 is used for keeping food hot/cold and for serving preheated, ready-to-eat food with GN thermoplates® – for simple catering with the best food quality.

Perfect for keeping food hot or cold without a power supply with GN 1/2 heating/cooling pellets inserted in the bottom of the housing. Configured 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.

TECHNICAL SPECIFICATIONS

K|POT® 2/3-passive stainless steel



TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	353 x 378 x 96 mm
Colour	stainless steel
Weight	2,2 kg
Order number	84 01 20 37

BENEFITS

- Stainless steel housing, rustproof, hygienic.
- Seamlessly deep-drawn GN pellet recess.
- Anti-chafing dish: no burning paste smell, no risk of fire, no heat loss, no water bath, no slip hazard and no hazardous materials.
- Can be used anywhere without power, optimal passive energy storage.
- Closed substructure and therefore low loss of heat/cold.
- Compatible with GN sizes, a space gain of approx. 30% compared to round containers.
- Non-slip due to the silicone feet on the bottom of the housing.
- Smooth, easy clean surface.
- No individual parts so less cleaning is required.