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## K|POT® 2/3-passive black

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 black



## TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	353 x 378 x 96 mm
Colour	black
Weight	2,2 kg
<b>Order number</b>	<b>84 01 20 39</b>

## 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.