



More Info



Data sheet

thermomat® 1/1 - 2 drawers crossways

Gentle cooking and keeping food hot.

The thermomat® can be used for keeping food hot, simmering, low-temperature cooking or finishing off food to perfection - also with a core temperature sensor. The intelligent convection heating system ensures a uniform interior temperature, even without circulating air.

Space-efficient configuration with GN containers and GN thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid for low-temperature cooking. Also suitable for the insertion of stainless steel grilles. Rieber thermomat® can be placed on the transport trolley - for slip-resistant and safe transport.

TECHNICAL SPECIFICATIONS

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TECHNICAL SPECIFICATIONS

Dimensions	666 x 601,5 x 504 mm
Material	stainless steel 1.4301 (CNS)
Weight	37 kg
Connected load	910 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	2.000 mm
Heating Area	+30°C to +140°C
Number of drawers	2
Order number	85 01 10 04

BENEFITS

Rustproof, high-quality, hygienic stainless steel (interior and exterior).

Double-walled insulation, low loss of heat.

Precise interior temperature control.

Rotary slider for moisture regulation.

Drawers with a recessed handle made of plastic, running on sturdy stainless steel telescopic drawer rails.

Frame drawers with a snap lock for the insertion of GN containers or a stainless steel grille.

Drawer panel and frame can be removed completely for cleaning.

Drawer seals on the body suitable for use with foodstuffs, can be removed for easy cleaning.