



Data sheet

Support frame varithek[®] AST-200 for acs



More Info

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 (specifically for models 1100 d3, 1500 d3, 1600 O3) 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 up to a depth of 150 mm.

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

Support frame varithek® AST-200 for acs



TECHNICAL SPECIFICATIONS

Dimensions 400 x 620 x 200 mm

Weight 8,5 kg

system modules count 1

Order number 91 05 01 07

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.