



**More Info**



Data sheet

## varithek<sup>®</sup> 400-ik-3500- round (1,0)

**The induction cooking module.**

The acs<sup>®</sup> insertion or table-top module with an electronically controllable, energy-saving and particularly powerful induction hob (1 round hot plate) is used for keeping food hot and for cooking, steaming, grilling or frying food, compatible with a GN system – for flexible preparations with the best cooking and grilling results. The 11 power levels enable all possible types of food preparations from gentle warming to regeneration and grilling. Also includes automatic pot detection.

In combination with the thermoplates<sup>®</sup> 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 the stylish cooking and buffet lids (buffet lid for the table-top variant) offer matching lids for keeping food hot and for hygienic protection when serving. Especially for wok-based cooking, perfect in combination with a matching wok gantry and a round wok pan or with a flat wok pan without a wok gantry.

All varithek<sup>®</sup> modules are standardised and can therefore be flexibly combined and interchanged, for precise insertion in acs<sup>®</sup> front cooking stations or as a table-top unit on any standard worktop.

## TECHNICAL SPECIFICATIONS

varithek® 400-ik-3500-round (1,0)



## TECHNICAL SPECIFICATIONS

Dimensions	400 x 660 x 138 mm
Material	stainless steel 1.4301 (CNS)
Weight	17,9 kg
Connected load	3.500 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1.000 mm
Protection class	IPX4
Work surface	induction
Field version	1-zone

**Order number** **91 01 02 39**

## BENEFITS

Housing made of stainless steel, with a rustproof, hygienic, high-quality brushed matt finish.

Immediate heat transfer and uniform heat distribution.

Built-in ventilation from the high-performance induction generator.

Sturdy bow type handle for easy handling, protects the control panel.

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

Non-slip with 4 mounting feet, 2 of which with suction caps on the bottom of the housing.

Removable grease filter on the underside.

Ceran glass is easy to clean with a Ceran glass-ceramic scraper.

Splash-proof (IPX4).