



More Info



Data sheet

K|POT® 1/1-coolSWISS-PLY s/s

The handy and stylish catering cold plate.

The functionally designed table-top unit in a GN size 1/1 with an electronically controllable, energy-saving cold plate (full surface), is used for keeping food cold and chilled in a GN system - for perfectly refrigerated food in any serving situation.

This provides significant energy savings in use through the direct contact cold and the plate's unique SWISS-PLY multi-layer material always enables rapid chilling with short reaction times. The material combines aluminium in the core with conductivity (hot/cold) 10 times better than pure stainless steel and the hygienic advantages of stainless steel.

The control dial can be used to set the desired temperature for active cooling of the SWISS-PLY plate within an infinitely variable range and to maintain a constant energy supply for the desired temperature to ensure perfect quality even after a prolonged period of time.



SWISS | PLY
material

TECHNICAL SPECIFICATIONS

K|POT® 1/1-coolSWISSPLY s/s



TECHNICAL SPECIFICATIONS

Dimensions	533 x 378 x 149 mm
Material	stainless steel 1.4301 (CNS)
Weight	12 kg
Connected load	150 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1.500 mm
Refrigeration range	-7°C to +10°C
Protection class	IPX0
Work surface	SWISS-PLY
Field version	full-surface
Refrigerant	Eisfink D2
Order number	84 01 20 56

BENEFITS

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

Reliable recessed cold plate made of SWISS-PLY multi-layer material.

Immediate cold transfer and uniform cooling distribution.

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

Transport-safe, retractable rotary switch and LED indicator light for status.

Non-slip due to the rubber feet on the bottom of the housing.

No individual parts so less cleaning is required.

Cold plate is easy to clean (with a polyamide scraper).



SWISS | PLY
material