



More Info



Data sheet

varithek[®] 1/1-ik-3600-2Z-square (1,0)

The induction cooking module with additional functions.

The table-top or slide-in module with an electronically controllable, energy-saving and powerful induction hob (2 square hot plates) 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, can be controlled separately and together with 2 rotary switches. The power levels 0 to 9 enable all possible types of food preparations from gentle warming to regeneration and grilling. Also with the following additional functions: automatic pot detection, defrosting, food-warming, boost and bridge function, as well as an automatic cooking and switch-off function (operating time limit).

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 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.

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

varithek® 1/1-ik-3600-2Z-square (1,0)



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Dimensions	325 x 620 x 81 mm
Material	stainless steel 1.4301 (CNS)
Weight	9,005 kg
Connected load	3.600 W
Rated voltage	1N AC 220-240 V 50/60 Hz
Plug type	Safety switch (Typ F)
Cable length	1.000 mm
Protection class	IPX4
Work surface	induction
Field version	2-zone
Order number	91 01 02 59

BENEFITS

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

Reliable induction hob with an integrated securing frame.

Deep-drawn support rails on the sides for system modules compatibility (AST, EST and GN port).

Immediate heat transfer and uniform heat distribution.

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

Ergonomic recessed grip for safe and easy handling.

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

Transport-safe, retractable rotary switches.

Safely stackable with 4 plastic feet on the bottom of the housing.

Removable (non-woven) grease filter on the underside.

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

Splash-proof (IPX4).