

varithek[®] EST infrared

Precise heat holding. Energy efficient. Hygienic. Safe.

The next generation of heat holding

In modern professional kitchens, seconds determine quality, costs and smooth workflows. Rising energy prices, high expectations for food quality and strict hygiene standards challenge kitchen operators every day. Inefficient idle times increase operating costs, long holding times affect food quality, and at the same time all processes must comply with strict HACCP requirements.

With varithek[®] infrared, a new generation of food service begins. The innovative infrared technology delivers precise, demand-based heat exactly where it is needed. The result is consistently high food quality, improved energy efficiency and maximum process reliability in everyday kitchen operations.



Highlights

For flexible and professional serving lines with maximum energy efficiency.





Improved kitchen efficiency

Reduced energy losses, consistent serving quality and reliable workflows.

 **Energy only when needed**
Activated only when a GN container is inserted.

 **Consistent food quality**
Gentle infrared heat keeps food at serving temperature.

 **Stable serving processes**
Dishes remain ready to serve at any time.

 **Flexible GN use**
Suitable for GN containers from 20 to 200 mm as well as thermoplates®.

 **Hygienic and easy to clean**
Smooth stainless steel surfaces for quick cleaning.

Efficient. Precise. Infrared.

With varithek® EST infrared, you can optimize your food service operations. Consistent food quality, reduced energy loss and maximum process reliability for everyday kitchen operations.



Interested?
Contact us!



Website

