

# varithek® EST infrared

Precise heat holding. Energy efficient. Hygienic. Safe.

## The next generation of food holding

In modern professional kitchens, consistent food quality, efficient workflows and high hygiene standards are essential. Rising energy costs and increasing demands for reliable food service present kitchen operators with new challenges every day. Extended holding times can affect food quality, while smooth processes and hygienic working conditions must be ensured at all times.

With **varithek® EST infrared**, food holding is designed to meet the requirements of professional serving lines. Infrared technology provides targeted and even heat transfer to the GN containers in use. This helps keep food reliably at serving temperature, supporting consistent food quality, efficient workflows and a high level of process reliability.



## Highlights

For flexible, professional serving solutions and smooth, efficient food service.





## Improved kitchen efficiency

For consistent quality, seamless operations, and maximum flexibility.



### Consistent food quality

Gentle infrared heat helps maintain food at serving temperature.



### Stable serving processes

Food remains ready for serving throughout service.



### Scalable as needed

Individually configurable with 1 to 5 modules.



### Flexible GN use

Suitable for GN containers with depths from 20 to 200 mm, as well as thermoplates®.



### Hygienic and easy to clean

Smooth stainless steel surfaces for quick cleaning.

## Efficient. Precise. Infrared.

Optimize your food service with varithek® EST infrared, combining consistent food quality, efficient heat utilization and reliable processes for smooth kitchen operations.



Interested?  
Contact us!



Website

