



More Info

Data sheet



K|POT® 1/1-ik-3600-2Z black

The handy and stylish induction catering kitchen.

The functionally designed table-top unit in a GN size 1/1 with an electronically controllable, energy-saving and powerful induction hob, divided into two separate zones, is used for the regeneration of cold or hot food, for keeping food hot and for cooking, steaming or frying with GN thermoplates®. The anti-chafing dish for simple, multifunctional catering with the best food quality.

Power level 1 with a defrosting function to defrost food in an energy-efficient manner. Food can be kept hot easily and gently at level 2. Levels 3 to 9 enable all possible types of food preparations from regeneration to grilling, cooking or steaming. It also includes automatic pot detection, an automatic cooking function, a bridge function, a boost function for ever more power and a safe automatic switch-off function to limit the operating time.

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.

TECHNICAL SPECIFICATIONS

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Dimensions	533 x 378 x 96 mm
Material	stainless steel 1.4301 (CNS)
Weight	9,12 kg
Connected load	3.600 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1.500 mm
Protection class	IPX0
Work surface	induction
Field version	2-zone

Order number **84 01 20 41**

BENEFITS

Housing made of stainless steel with a rustproof, hygienic, high-quality powder coated finish (silk matt black).

Reliable recessed induction hob.

Anti-chafing dish: no burning paste smell, no risk of fire, no heat loss, no water bath, no slip hazard and no hazardous materials.

Immediate heat transfer and uniform heat distribution.

Reduced cost of operation: approx. 60 cents per h (kW vs. burning paste).

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

Transport-safe, retractable rotary switch.

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

No individual parts so less cleaning is required.

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