



More Info



Data sheet

K|POT® 1/1-ck-2200-2Z stainless steel

The handy and stylish catering kitchen.

The functionally designed table-top unit in the GN size 1/1 with an electronically controllable, energy-saving Ceran glass-ceramic hob, divided into two separate zones, is used for the automatic 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.

The predefined programs with 12 functions always ensure perfect results at the touch of a button and can be controlled separately on the two zones. The program levels P1-P6 heat and regenerate precooked food very precisely with the final automatic transition to the mode for keeping food hot. Food can be kept gently at the desired temperature with a constant heat supply thanks to the 3 levels available to keep food hot to ensure perfect quality even after food is kept hot for a longer period of time. In addition, the power levels 4-6 allow frying, grilling, cooking or steaming, which makes front cooking possible at any location.

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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TECHNICAL SPECIFICATIONS

Dimensions	533 x 378 x 96 mm
Material	stainless steel 1.4301 (CNS)
Weight	7,9 kg
Connected load	2.200 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	Ceran
Field version	2-zone

Order number **84 01 20 13**

BENEFITS

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

Reliable recessed Ceran glass-ceramic 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.

Dual colour LED indicator light for program status.

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.