



## THE MULTIFUNCTIONAL TABLE-TOP UNIT.

The KIPOT has 3 essential functions: Automatic cooking and regenerating, keeping food warm (like a chafing dish) and normal cooking (like an oven).

Programmes P1 – P6 allow you to cook meals precisely and automatically. Three levels for keeping food warm provide a constant heat supply that gently keeps food at the right temperature, thus guaranteeing perfect quality even after a prolonged period of time. With power levels 4 to 6 you also can fry, grill, cook or steam on site. The KIPOT is generally available in sizes GN 1/1 and 2/3.

The GN 1/1 versions are now also available as a built-in version (1-zone or 2-zone unit) and can be fitted straight into the stainless steel cover or fitted flush into a wooden, granite or stainless steel cover using a stainless steel installation frame. You can choose the number of the hobs that are to be installed. The operating screen is installed horizontally in the front panel.

### TABLETOP UNITS:



1-zone GN 1/1 unit



2-zone GN 1/1 unit



1-zone GN 2/3 unit

### BUILT-IN UNITS:

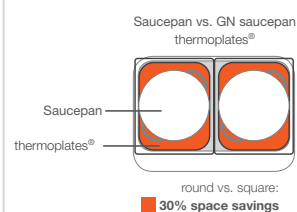


Built-in version 1-zone GN 1/1 unit



Built-in version 1-zone GN 1/2 unit

### SPACE EFFICIENCY:





REGENERATING AND COOKING.



KEEPING FOOD WARM.



STEAMING.



FRYING.

P1 -	P4 -	W1 -	4 - 120°C
P2 -	P5 -	W2 -	5 - 180°C
P3 -	P6 -	W3 -	6 - 220°C

## THROUGHPUT



### KIPOT

Maximum filling volume:  
approx. 10 litres

↘ approx. 20 persons

## ENERGY EFFICIENCY



### Hob:

↘ approx. 3.4 kW/h



### KIPOT:

↘ approx. 2.2 kW/h

## TECHNICAL DATA.

Unit for regenerating cold and hot food, keeping food warm, cooking, steaming or frying in GN 2/3 or GN 1/1 format. Pre-defined programmes, in combination with GN cooking pot thermoplates®, guarantee the automatic regeneration and finishing of food until it is just right.

Different power levels allow great cooking results. 12 functions to choose from: 6 programmes for regeneration, 3 levels for keeping food warm and 3 power levels, retractable rotary switch for programme selection (unit with 2 zones features 2 retractable rotary switches), LED shows the operating status. Casing of stainless steel or painted black. Flush ceran hob, easy to clean.

Built-in version made of stainless steel with a flush ceran hob.

## VERSIONS

### Tabletop unit versions:

**K-POT - 1/1 ck-2200** Order no. 84 01 20 01  
1-zone unit (stainless steel) **Tabletop unit**

**K-POT - 1/1 ck-2200** Order no. 84 01 20 02  
1-zone unit (black) **Tabletop unit**

**K-POT - 1/1 ck-2200 2Z** Order no. 84 01 20 13  
2-zone unit (stainless steel) **Tabletop unit**

**K-POT - 1/1 ck-2200 2Z** Order no. 84 01 20 14  
2-zone unit (black) **Tabletop unit**

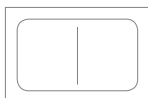
**K-POT - 2/3 ck-1600** Order no. 84 01 20 38  
1-zone unit (stainless steel) **Tabletop unit**

**K-POT - 2/3 ck-1600** Order no. 84 01 20 36  
1-zone unit (black) **Tabletop unit**

### Built-in versions:

**K-POT - built-in 1/1 ck-2200** Order no. 84 01 20 50  
1-zone unit (stainless steel) **Built-in version**

**K-POT - built-in 1/1 ck-2200 2Z** Order no. 84 01 20 52  
2-zone unit (stainless steel) **Built-in version**



## TECHNICAL DATA

### Tabletop units:

Material Stainless steel

External dimensions GN 2/3 (W x D x H) approx. 353 x 380 x 88 mm

External dimensions GN 1/1 (W x D x H) approx. 533 x 380 x 88 mm

Weight GN 2/3 / GN 1/1 5 kg / 7kg

Connected load 1 N AC 230 V, 50/60 Hz

Output GN 2/3 / GN 1/1 1600 W / 2200 W

### Built-in versions:



Material Stainless steel

External dimensions GN 1/1 (W x D x H) Heating hob approx. 607 x 394 x 57 mm

Cutout of cover approx. 582 x 378 mm

Control 388 x 152 x 100 mm

Cutout of front panel 322 x 85 mm

Weight GN 1/1 7.7 kg

Electrical connected load 1 N AC 230 V, 50/60 Hz

Output GN 1/1 2200 W

GN cookware thermoplates® and other accessories are available on request.

Safety note: Unit will heat up while in use: Risk of burns. Position the saucepan correctly on the unit, or otherwise the saucepan may tilt.