



NEW!
Now also
available as
a built-in
version.



THE HIGH-PERFORMANCE TABLETOP UNIT

The Rieber KIPOT family has been extended by a new member. The powerful KIPOT induction supplements this range of smart tabletop units with new functions. Apart from the classic ceran units, the KIPOT induction displays a dynamic performance due to its surface induction. It heats up to grilling temperature in no time at all and is therefore also ideally suited as a "kitchen replacement" for buffet or catering tasks.

Power level 1 has a melting function. At level 2, food can easily be kept warm. Levels 3 to 9 enable all possible types of food preparation from regenerating to grilling. Furthermore, the unit has a

boost function for added power. Perfect in combination with the Rieber thermoplates®.

In principle, the KIPOT is available in GN sizes 1/1 and 2/3 as well as in a stainless steel colour or black.

The K-POT 1/1 3600 Q is now also available as a built-in version (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.

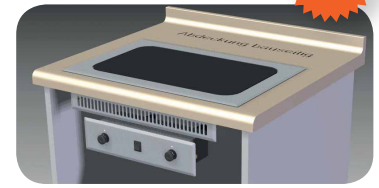




Tabletop 2-zone GN 1/1 unit



Tabletop 1-zone GN 2/3 unit



Built-in 2-zone GN 1/1 unit

TECHNICAL DATA.

A unit for keeping food warm, cooking, steaming, simmering or grilling in GN 2/3 or 1/1 format. Several power levels ensure a highly individual cooking experience, and the unit has a recessed control dial for programme selection. (A unit with 2 zones has 2 recessed control dials.) Induction coil covering the entire surface for the KIPOT GN 2/3, two square coils for the KIPOT GN 1/1. Casing of stainless steel or painted black. Flush ceran hob, easy to clean. The K-POT 1/1 built-in version is made of stainless steel and has a flush ceran hob.

Boost function:

Rotate the dial clockwise beyond the last power level and all the way to the stop. This way the KIPOT will heat up even faster!

TECHNICAL DATA

Material	Stainless steel
External dimensions of tabletop units	(W x D x H)
GN 2/3 approx.	353 x 380 x 88 mm
GN 1/1 approx.	533 x 380 x 88 mm
External dimensions of the built-in version	(W x D x H)
Induction hob approx.	607 x 394 x 57 mm
Cutout of cover approx.	582 x 378 mm
Control approx.	388 x 152 x 100 mm
Cutout of front panel approx.	322 x 85 mm
Weight GN 2/3 / GN 1/1	5 kg / 7 kg
Tabletop units	
Weight GN 1/1	9.3 kg
Built-in version	
Electrical connected load	1 N AC 230 V 50 Hz
Power GN 2/3 / GN 1/1	2300 W / 3600 W

Tabletop unit versions:

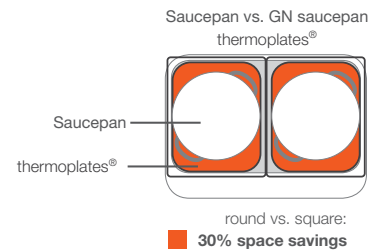
K-POT - 1/1 ik-3600 Q 2-zone unit (stainless steel)	Order no. 84 01 20 40 Tabletop unit
K-POT - 1/1 ik-3600 Q 2-zone unit (black)	Order no. 84 01 20 41 Tabletop unit
K-POT - 2/3 ik-2300 1-zone unit (stainless steel)	Order no. 84 01 20 42 Tabletop unit
K-POT - 2/3 ik-2300 1-zone unit (black)	Order no. 84 01 20 43 Tabletop unit

Built-in versions:

K-POT - built-in 1/1 ik-3600 Q 2-zone unit (stainless steel)	Order no. 84 01 20 53 Built-in version
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SPACE EFFICIENCY



THROUGHPUT



KIPOT

Max. filling volume: approx. 10 litres

↘ approx. 20 persons

ENERGY EFFICIENCY

Induction + thermoplates®:

↘ The patented SWISS-PLY® multi-layer material in conjunction with Rieber's proven induction technology enables the quick heating of food and a controlled heat supply.

The alignment of the thermoplates® and induction unit means that you save energy and improve the steaming / simmering result.

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.