



More Info



Data sheet

K|POT® 1/1-ck-2200 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 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. 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.

The GN thermoplates® C in a catering design with rounded corners is perfect for an attractive look on the stylish K|POT®. The stylish cooking and buffet lids offer the matching GN lid variants for keeping food hot and for hygiene protection when serving.

For universal, mobile applications – catering, hotels, restaurants, care sector and school catering as well as domestic use. Also available as a built-in version for stationary use.

TECHNICAL SPECIFICATIONS

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Dimensions	533 x 378 x 96 mm
Material	stainless steel 1.4301 (CNS)
Weight	6,8 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	full-surface

Order number 84 01 20 01

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.