



THE MOST SPACE-EFFICIENT KITCHEN.

Whether you are plating up, hot/cold serving, cooking school dinners or catering for an event, the mobile hybrid kitchen® is ready for anything. With just a single module you benefit from all the features you need for best possible workflow and maximum flexibility. Carry out an extremely wide range of tasks with just one piece of equipment. A special functional door with separately controlled heating systems and fans gives the hybrid kitchen its unique hybrid functionality. The electronic control offers the choice of several settings.

THE ALL-ROUNDER – ONE SYSTEM DOES IT ALL!











4 x GN 1/1 100 mm deep 1 x GN 1/1 150 mm deep

SPECIFICATIONS

The hybrid kitchen[®] 200 reaches temperatures of up to +200 °C and can be passively cooled using cooling pellets. The hybrid kitchen[®] 200 is suitable for regenerating, simmering, baking, core temperature simmering, steaming and simultaneous cooking at different chamber temperatures. Passive cooling throughout the appliance interior using cooling pellets. Core temperature sensor. Electromagnetic steam control/steam outlet – controlled from the outside. Special functional door with separately controlled heating systems and fans as well as user-friendly door lock. Electronic control for various functions. The hybrid kitchen[®] 200 has a closed top and a moulded shape for stacking. Hygienic design H3. Functional door, can be removed for easy cleaning of the appliance. Also available as a built-in unit.

SPECIFICATIONS		THROUGHPUT
Mobile version:		HYBRID KITCHEN® Max. filling volume: approx. 78 litres Approx. 60 persons
Approx. external dimensions (W x D x H)	662 x 870 x 981 mm	
Temperature range	up to +200 °C	
Weight	69 kg	
Electrical connected load	1N AC 230 V 50 Hz	
Power	3.5 kW	ENERGY EFFICIENCY Average simmering time is 120 minutes:
hybrid kitchen [®] 200 (mobile version)	Order no. 85 01 09 11	
Built-in version:		POST-MARKETING PRODUCTS:
Approx. external dimensions (W x D x H)	594 x 758 x 811 mm	approx. 19 kW/h approx. 0.65 kW/portion HYBRID KICTHEN®: approx. 3.4 kW/h approx. 0.11 kW/portion
hybrid kitchen[®] 200 (built-in version) L/H door stop. Energy panel with built-in outlet on L/H side. For installation, note: Hot steam escapes from the bottom of the door.	Order no. 85 01 09 12	
Accessories available on request.		

Safety Instructions: Unit will heat up while in use: Risk of burns. Mobile units must be handled properly.

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