





More Info

Data sheet

## K|POT<sup>®</sup> 1/1-ch-800 black

The handy and stylish catering serving station for keeping food hot.

The functionally designed table-top unit in the GN size 1/1 with a steplessly adjustable, energy-saving Ceran glass-ceramic hob is used for keeping food hot at precise temperatures and serving ready-to-eat food with <GN thermoplates&#174;. The anti-chafing dish for simple catering with the best food quality even after keeping food hot for a prolonged period of time.

In combination with the thermoplates<sup>®</sup> 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<sup>®</sup> C in a catering design with rounded corners is perfect for an attractive look on the stylish K|POT<sup>®</sup>. 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.

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TECHNICAL SPECIFICATIONS K|POT® 1/1-ch-800 black







## TECHNICAL SPECIFICATIONS

Dimensions	533 x 378 x 96 mm
Material	stainless steel 1.4301 (CNS)
Weight	6,7 kg
Connected load	800 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 12

## BENEFITS

Housing made of stainless steel with a rustproof, hygienic, high-quality powder coated finish (silk matt black).

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.

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