



**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.

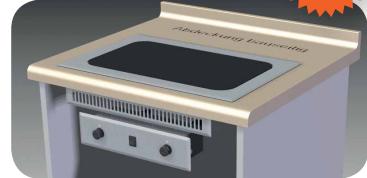




Tabletop 2-zone GN 1/1 unit



Tabletop 1-zone GN 2/3 unit



Built-in 2-zone GN 1/1 unit

**NEW!**

## 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

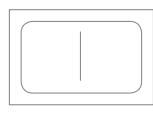
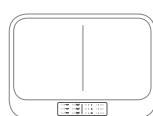
Material	Stainless steel
<b>External dimensions of tabletop units</b>	<b>(W x D x H)</b>
GN 2/3 approx.	353 x 380 x 88 mm
GN 1/1 approx.	533 x 380 x 88 mm
<b>External dimensions of the built-in version</b>	<b>(W x D x H)</b>
Induction hob approx.	607 x 394 x 57 mm
Cutout of cover approx.	582 x 378 mm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

**Tabletop unit versions:**

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

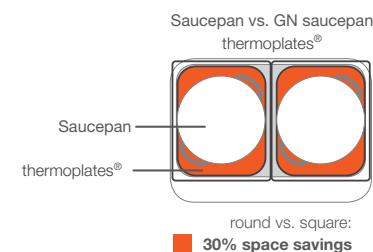
**Built-in versions:**

<b>K-POT - built-in 1/1 ik-3600 Q</b> 2-zone unit (stainless steel)	Order no. 84 01 20 53 <b>Built-in version</b>
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GN cookware thermoplates® and other accessories are available on request.

### 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.