

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



THE ANTI-CHAFING DISH.

To be honest, we can see several problems with the conventional chafing dish: quality, handling, safety, smell, heat loss, cleaning and costs. And most of all: the taste. Overcooked vegetables and boiling sauces should have been banished from menus for a long time.

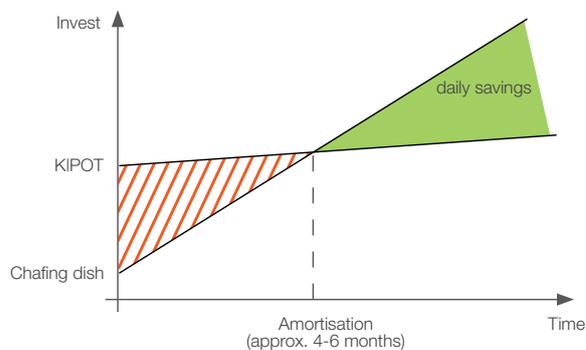
This is why Rieber developed an anti-chafing dish – the KIPOT, which will put an end to poor taste once and for all. Instead of the unwieldy and outdated chafing dish with its uncontrolled water bath, the KIPOT uses an energy-saving ceran hob. It is very easy to handle and has a plain and functional design. Thanks to its intelligent control system and precisely controllable heat supply, it keeps your food at exactly the right temperature.

The K-POT 1/1 800 is now also available as a built-in version 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.

Amortisation

Of course, buying a chafing dish is cheaper than buying a KIPOT. But what is more important, purchase cost or operating expenses? If you just compare the cost of burning paste and power consumption, you will **save 50 Cents per operating hour**. Not to mention the cost of cleaning, water heating, storage, fuel logistics, etc., which results in total costs **of more than 60 Cents per hour**.

Make the right investment once instead of constantly paying for compromises.

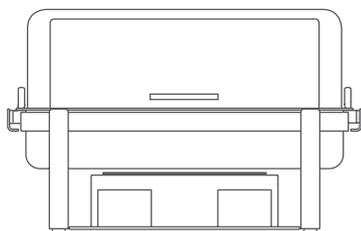


Conventional chafing dish

2x burning paste = 1.40 Euros

1x burning paste = 2.5 hours

↘ 1 hour = 56 Cents

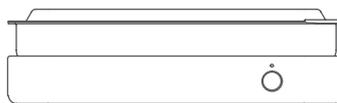


KIPOT

1 kW/h = 18 Cents

0.4 kW/h (level 2) = 7 Cents

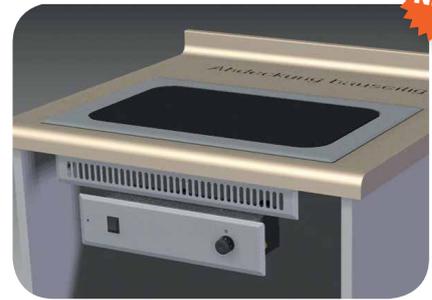
↘ 1 hour = 7 Cents



**You save at least
60 Cents
per hour!**



Tabletop unit



Built-in version



TECHNICAL DATA.

Unit for keeping food in GN 1/1 format warm under controlled conditions. When food is kept warm continuously in combination with GN saucepan thermoplates®, the optimum food temperature is maintained without overcooking or burning. Casing of stainless steel or painted black. Flush ceran hob, easy to clean. Rotary switch for continuous control. LED indicates operating status. Built-in version made of stainless steel with a flush ceran hob.

TECHNICAL DATA	
Material	Stainless steel
External dimensions of tabletop units approx.	(W x D x H) 533 x 380 x 88 mm
External dimensions of the built-in version	(W x D x H)
Heating 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 of tabletop units	6.5 kg
Weight of the built-in version	7.7 kg
Electrical connected load	1 N AC 230 V, 50/60 Hz
Power	800 W
Tabletop unit versions:	
K-POT - 1/1 ch-800 1-zone unit (stainless steel)	Order no. 84 01 20 11 Tabletop unit
K-POT - 1/1 ch-800 1-zone unit (black)	Order no. 84 01 20 12 Tabletop unit
Built-in version:	
K-POT - built-in 1/1 ch-800 1-zone unit (stainless steel)	Order no. 84 01 20 51 Built-in version



THROUGHPUT

KIPOT
Maximum filling volume:
approx. 10 litres
↘ approx. 20 persons

SPACE EFFICIENCY

Saucepan vs. GN saucepan thermoplates®

Saucepan thermoplates®
round vs. square:
30% space savings

ENERGY EFFICIENCY

ELECTRICAL CHAFING DISH:
↘ approx. 0.8 kW/h

KIPOT:
↘ approx. 0.4 kW/h (average)

GN cookware thermoplates® and other accessories are available on request.

BENEFITS AT A GLANCE.

- NO WATER BATH**
- NO BURNING PASTE SMELL**
- NO HEAT LOSS**
- NO RISK OF FIRE**
- BETTER QUALITY**
- INCREASED SAFETY**
- SIMPLIFIED LOGISTICS**
- COST SAVINGS**

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.