



Stainless steel catering kitchen*

The thermoport® 1000 is now also manufactured in stainless steel as part of the stainless steel catering kitchen*. The stainless steel catering kitchen* is available in three versions: neutral (N), heated (H), or chilled (C).

The innovation:

1. Lighter handling thanks to an up to 10 kg reduction in overall weight.
2. Integrated hygiene muffle. Tightly welded interior with deep-drawn support rails and rounded corners (corresponds to hygienic design H3).

Stainless steel catering kitchen*

* patent pending

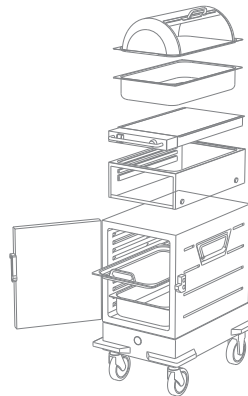
The tried and tested food-distribution components **thermoport**®, **varithek**® and **thermoplates**® together create a compact, mobile catering unit for transporting, finishing and serving hot and cold dishes safely and to a high standard.

The stainless steel, heated **thermoport**® has been developed further and is now up to 10 kg lighter. It is available in 3 versions: neutral (N), heated (H), or chilled (C).



Also, the extraction module **aircleanbox3d** (as illustrated on left) based on the tried and tested down-draught principle, can be fitted into the ck-connect frame.

The removable GN-port can also be fixed on top of the stainless steel **thermoport**®. This can provide the holding solution for the entire **varithek**® appliance range, **thermoplates**® and Gastronorm containers. Just one unit of the **catering kitchen**® will provide full versatility and can be extended however and whenever you like – simply join on more functional units using the ck-connect basic frames – without reaching for the screwdriver!



- Lid for best possible protection of dishes in the serving area
- thermoplates®, the versatile cookware: store, prepare, cook, grill, simmer; transport and serve from one receptacle
- The varithek® appliance range, in combination with the thermoplates®, provides the perfect opportunity to finish and serve components from the thermoport® right in front of the guest, à la minute
- The removable GN-port provides the holding solution for the entire varithek® appliance range, thermoplates® and Gastronorm containers
- The thermoport® guarantees high-quality transportation of hot or cold dishes

Overall dimensions (W x H x D):
approx. 490 x 950 x 640 mm

Product	Order no.	W x D x L in mm	Description
thermoport® 1000 N (neutral)	85 01 04 04	410 x 655 x 470	Stainless steel thermoport® without heating, weight 17 kg.
thermoport® 1000 H (heated)	85 01 04 05	410 x 655 x 470	Stainless steel thermoport® with heating, weight 20 kg (replaces model TP 1000 U, order no. 85 01 04 05)
thermoport® 1000 C (chilled)	85 01 04 06	410 x 655 x 760	Incl. stainless mobile frame with plastic corner bumpers, with two plastic swivel casters with brake, diameter 125 mm, 2 plastic fixed casters, diameter 125 mm. Evaporator on one side (right). refrigeration range +5 °C to +8 °C (when door closed), Refrigeration output 119 W at evap. temp. -10 °C, refrigerant 134A, rated voltage 1N AC 230 V 50 Hz, connected load 0.25 kW
ck-port	84 01 11 30	370 x 575 x 170	Connector with support rails. For holding varithek® hobs and GN containers. Bolts on side and front.
ck-connect	84 01 11 28	370 x 575 x 182	Connector with support rails. For holding varithek® hobs and GN containers. Bolts on front.
ck-connect 2/3	84 01 11 32	370 x 370 x 170	Connector without rails. Connector for lengthwise linkage – germ guard cannot be hooked in (use Rolltops).
ck-connect air	84 01 11 29	370 x 575 x 182	Connector with support rails. For holding varithek® hobs, GN containers and varithek® aircleanbox3d. Bolts on front.
varithek® aircleanbox3d	91 14 01 25	325 x 530 x approx. 250 (without air-intake fitting) Height approx. 420 (with air-intake fitting)	For insertion in ck-connect air. Connected power: 230 V, 50 Hz/60 Hz, 16 A, 100 W. Electrical connection: 2 m cable / connector Incl. odour filter (order no. 91 14 02 68 activated carbon filter) and grease filter (order no. 91 14 02 69 stainless steel mesh) and connection cable (order no. 91 14 02 70) Weight (with air-intake fitting) 10 kg
ck splash guard	84 01 11 31		All-round stainless steel splash guard, closed on three sides, fits ck-port, ck-connect, and ck-connect air.
ck-airflow	84 01 11 34		Stainless steel air baffle for insertion in ck splash guard and the aircleanbox3d air-intake fitting
solution set airbox	84 01 12 39		Comprising: order no. 84 01 11 29 ck-connect air order no. 91 14 01 25 varithek® aircleanbox3d order no. 84 01 11 31 ck splash guard order no. 84 01 11 34 ck-airflow
Germ guard 250	84 01 11 33	Mounting plate 370 x 11.5 x 163 Polycarbonate sheet 325 x 8 x 350	For suspension on front of ck-port and ck-connect/connect-air
Mobile frame, stainless steel	88 14 01 07	460 x 670 x 305	Stainless steel with plastic corner bumpers. 2 plastic swivel casters with brake, diameter 125 mm. Weight 7 kg
Chopping board 2/3 with juice groove	72 10 05 40	325 x 352 x 20	Plastic, white
Chopping board 1/1 with juice groove	84 19 16 03	325 x 530 x 20	Plastic, white
Rieber transport belt	36 06 01 02	50 x 3500	Black with woven Rieber logo (orange) with plastic clasp. For securing mobile frame, thermoport® and ck-port/connect during transportation, as well as securing varithek® modules (inserted in ck-port/ck-connect) during transportation.
varithek® Ceran hob ck 2800q b 0.8	91 01 01 16	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® Ceran hob ck 2800q b 2.5	91 01 01 15	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 0.8	91 01 02 18	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
varithek® induction hob ik 3600 b 2.5	91 01 02 19	635 x 325 x 75 mm	for insertion in ck-connect or ck-connect air
Cooling pellet GN 1/1, stainless steel	85 01 20 02		
Heat pellet GN 1/2, stainless steel	89 08 01 71		