# K POT<sup>®</sup> – the mobile kitchen

## NO WATER. NO BOILING DRY. NO STRESS. ONLY ONE **KIPOT. PASSIVE AND ACTIVE.**

Excellent catering is no longer synonymous with big expenditure. Now the KIPOT® democratises luxury. No kitchen infrastructure on site. No reloading of meals. No overcooked delicacies. No unnecessary energy consumption. No more excessive staff expenditure.

With the KIPOT®, variety and flexibility are brought to a maximum in the smallest possible form. The KIPOT® allows you to cook using any classic cooking method you like in virtually any location. Whether it is gentle heating or "à la minute" on the table - healthy food is now quite literally preprogrammed.

## COMING SOON:

The induction KIPOT



### K-POT® - 2/3 passive hot/cold holding (without power)

heating pellets GN 1/2, for Gastronorm or thermoplates<sup>®</sup> 1x GN 2/3, 2x GN 1/3 or 4x GN 1/6

K-POT<sup>®</sup> – 1/1 passive hot/cold holding (without power)

Tabletop unit for hot or cold holding with cooling/ Tabletop unit for hot or cold holding with cooling/ heating pellets GN 1/2, for thermoplates<sup>®</sup> 1x GN 1/1, 2x GN 1/2 or 3x GN 1/3

Tabletop unit for hot holding, stepless hot hold-

ing, for thermoplates<sup>®</sup> 1x GN 1/1, 2x GN 1/2 or

 $L \times W \times H$  (mm): 353 x 380 x 88

Weight: 2.7 kg

K-POT® - 2/3 passive stainless steel 84 01 20 37

K-POT® - 2/3 passive black 84 01 20 39

 $L \times W \times H$  (mm): 533 x 380 x 88 Weight: 4 kg

K-POT® - 1/1 passive stainless steel 84 01 20 07

K-POT<sup>®</sup> – 1/1 passive black 84 01 20 08

 $L \times W \times H$  (mm): 533 x 380 x 88

K-POT<sup>®</sup> - 1/1-550

hot holding

3x GN 1/3

Weight: 6.5 kg

Electrical connected load in: 1N AC 230 V 50 Hz / 60 Hz

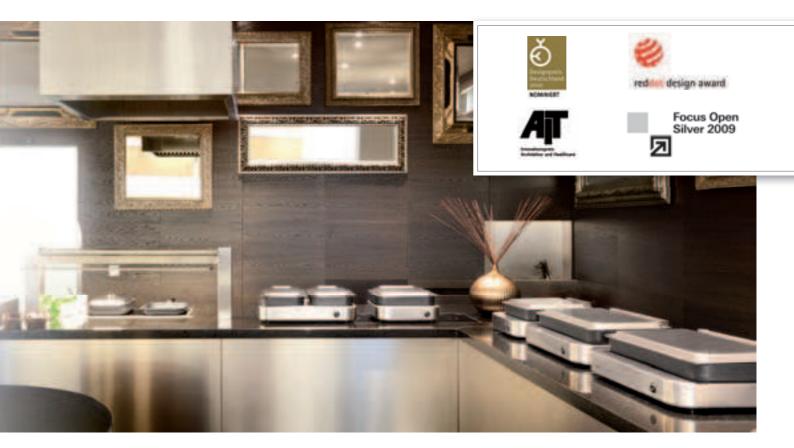
Power: 550 W

K-POT® - 1/1-550 stainless steel 84 01 20 11

K-POT<sup>®</sup> - 1/1-550 black 84 01 20 12



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#### K-POT<sup>®</sup> – 2/3-1600 automatic cooking

Ceran glass ceramic hob with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels, casing made from stainless steel, for thermoplates<sup>®</sup> 1x GN 2/3 or 2x GN 1/3

L x W x H (mm): 353 x 380 x 88

Weight: 5 kg Electrical connected load in: 1N AC 230 V 50 Hz / 60 Hz

Power: 1600 W

**K-POT**<sup>®</sup> – 2/3-1600 stainless steel 84 01 20 38

**K-POT**<sup>®</sup> **– 2/3-1600** black 84 01 20 36



#### K-POT<sup>®</sup> – 1/1-2200 automatic cooking

Ceran glass ceramic hob with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels, casing made from stainless steel, for thermoplates<sup>®</sup> 1x GN 1/1, 2x GN 1/2 or  $3 \times GN$  1/3

L x W x H (mm): 533 x 380 x 88 Weight: 7 kg

Electrical connected load in: 1N AC 230 V 50 Hz / 60 Hz Power: 2200 W

**K-POT® – 1/1-2200** stainless steel 84 01 20 01

**K-POT® – 1/1-2200** black 84 01 20 02

#### K-POT<sup>®</sup> – 1/1-2200 2Z automatic 2-zone cooking

Ceran glass ceramic hob with 2 zones, each with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels, casing made from stainless steel, for thermoplates<sup>®</sup> 1x GN 1/1, 2x GN 1/2 or 3 x GN 1/3

#### L x W x H (mm): 533 x 380 x 88

Weight: 7 kg

Electrical connected load in: 1N AC 230 V 50 Hz / 60 Hz

Power: 2200 W

**K-POT® – 1/1-2200 2Z** stainless steel 84 01 20 13

**K-POT® – 1/1-2200 2Z** black 84 01 20 14

