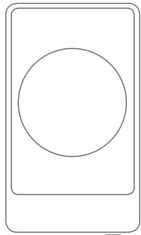




1/1-ik 3500Qe



1/1-ik 3500e



Illustration shows varithek 2.0 1/1-ik 3500Qe (full-surface)



product design award

2011

## CONTROLLED COOKING.

The varithek® 2.0 is the front cooking classic with a facelift. Cooking, grilling, frying, deep-frying or frying in a wok – the varithek® makes it all possible. Modern design, optimized technology with significantly lower energy consumption and an optimised control ensuring consistent meal quality are the new features of the device. The integrated fixing frame with Gastronorm size 1/1 now enables safe table-top use.

The device is ideally combined with the first saucepans in GN format: the thermoplates®. The varithek 2.0 range is compatible with all previous varithek®-system modules. The induction hob is available in two versions: with full-surface heating (1/1-ik 3500Qe) and with a round hob (1/1-ik 3500e).



Ideal with Rieber thermoplates®



Integrated fixing frame



Excellent design



Compatible with all existing varithek® system modules



Can be used both as insert and tabletop unit

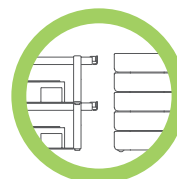
## BENEFITS AT A GLANCE.



BETTER QUALITY



INCREASED SAFETY



SIMPLIFIED LOGISTICS



COST SAVINGS



Illustration shows varithek 2.0 1/1-ik 3500e with a round hob

## SPECIFICATIONS

### varithek 2.0 1/1-ik 3500Qe (full-surface):


Induction hob GN 1/1, full-surface, for insertion in AST or EST system modules and the varithek® GN port. Heated, full-surface induction area (390 x 220 mm). Automatic saucepan recognition: saucepan/frying pan (min. 11 cm diameter), SWISS-PLY® thermoplates®, GN 1/2, GN 2/3, GN 1/1. The cooking ware is fixed by a higher edge, which means that a fixing frame is no longer needed. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Dimensions: 325 x 642 x 140 mm. Connected load 3,500 W. With removable grease filter. Control casing with a continuous power controller (from level 0 to 9) and an integrated ON/OFF switch. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. CE-compliant. VDE-approved or TÜV-GS-approved.

### varithek 2.0 1/1-ik 3500e (with a round hob):

Induction hob GN 1/1, with 1 round hob, for insertion in AST or EST system modules, dimensions 325 x 642 x 140 mm. Casing made of stainless steel with Ceran glass-ceramic hob, with high-performance induction generator controlled by a microprocessor, ventilated. Induction surface dia. 230 mm. The cooking ware is fixed by a higher edge, which means that a fixing frame is no longer needed. Control casing with a continuous power controller (from level 0 to 9) and an integrated ON/OFF switch. Ready for connection, power cable. Rated voltage 1 N AC 230 V 50/60 Hz. VDE-EMC-approved, VDE-GS-approved, CE-compliant, splash-proof (IP X4). VDE-approved or TÜV-GS-approved.



SPECIFICATIONS	
Material	Stainless steel
Approx. external dimensions (W x D x H)	325 x 642 x 140 mm
Weight	13 kg
Rated voltage	1N AC 230 V 50/60 Hz
Power (1/1 ik 3500Qe)	3500 W
Power (1/1 ik 3500e)	3500 W
<b>varithek® 2.0 1/1-ik 3500Qe (2.5)</b>	Order no. 91 01 02 56
<b>varithek® 2.0 1/1-ik 3500Qe (0.8)</b>	Order no. 91 01 02 53
<b>varithek® 2.0 1/1-ik 3500e (2.5)</b>	Order no. 91 01 02 57
<b>varithek® 2.0 1/1-ik 3500e (0.8)</b>	Order no. 91 01 02 54

### THROUGHPUT



**VARITHEK 2.0**  
 Max. filling volume: approx. 10 litres  
 ↗ approx. 20 persons

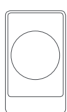
### ENERGY EFFICIENCY

Ideal with Rieber thermoplates® made of SWISS-PLY® multilayer material.



1/1-ik 3500Qe



1/1-ik 3500e

Safety Instructions: Unit will heat up while in use: Risk of burns. Position the saucepan correctly on the unit, otherwise it may tilt.