

Pasta Boiler 4.0 | Deep-fryer 4.0



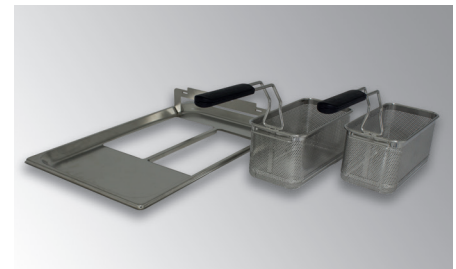
FIELDS OF IDEAS
GERMAN PAVILION
EXPO MILANO 2015

PARTNER
DER ARGE
DEUTSCHER PAVILLON

* Basket set is not included in the delivery.



Pasta set



Frying set

NEW MEMBER IN THE VARITHEK® FAMILY! PASTA BOILER AND DEEP-FRYER IN ONE UNIT

You want to offer your guests perfect pasta or delicious fried food? Then you are very well equipped with the new member of the varithek® family. The module stands out thanks to its short heating-up and response time. Ideal for use as a table-top unit and for insertion in our acs front cooking stations. With a depth of just 620 mm, the unit can be set up easily on any standard worktop. It is easy to transport – anytime and anywhere – due to its low weight of just 19 kg. Low energy consumption is guaranteed through the use of a SWISS-PLY multi-layer plate (aluminium core, up to 10 times higher heat distribution than with conventional stainless steel) in the base of the container. It is possible to set the temperature precisely using a digital control. The temperature accuracy can be set to +/- 1 °C due to the integrated temperature sensor. The energy requirements can be precisely adapted to the application thanks to the intelligent electronic control. The unit is made of hygienic stainless steel and has an easy clean surface. The seamlessly welded stainless steel container (GN 1/1, depth of 120 mm) with an integrated laser welded SWISS-PLY multi-layer base (stainless steel-

aluminium-stainless steel) is heated from the outside and has a safety drainage cock.

For loading with a pasta set comprising a support frame and 2 pasta baskets GN 1/3 or GN 1/6 in each or a frying set comprising a support frame and two frying baskets GN 1/3.

Supplemented by the Rieber °CHECK digitalisation and organisation system, this unit facilitates a safe, transparent and traceable process. The standard equipment with a QR code and serial number ensures that the unit can be clearly assigned and identified and that processes can be organised. The QR code also allows the storage of product-specific data, such as operating instructions and recipes.

The unit can also be fitted with a °CHECK sensor for automatically measuring the temperature of the medium (e.g. water, oil). All data collected is transferred to a web-based Cloud and can be called up there at any time. Please contact us for more information.

Whether it's fresh pasta or crispy, deep-fried food – you cannot go wrong with this unit. Bon appetit!



SWISS-PLY multi-layer plate



Digital control



400 V connection



Safety drainage cock

TECHNICAL DATA

Material	Stainless steel
External dimensions (L x W x H)	620 x 400 x 220 mm
Volume / filling volume	min. 5 l – max. 12 l
Temperature range	+ 20 °C to +190 °C
Weight	approx. 19 kg
Protection class	IP X4
Electrical connected load	4.5 kW
Rated voltage	3 N AC 400 V, 50/60 Hz

Order no.

Pasta boiler 4.0 Deep-fryer 4.0	91 10 01 05
Pasta set	91 10 01 06
Frying set	91 10 01 07
With °CHECK sensor	On request