



THE MOST SPACE-EFFICIENT KITCHEN.

Whether you are plating up, hot/cold serving, cooking school dinners or catering for an event, the mobile hybrid kitchen® is ready for anything. With just a single module you benefit from all the features you need for best possible workflow and maximum flexibility. Carry out an extremely wide range of tasks with just one piece of equipment. A special functional door with separately controlled heating systems and fans gives the hybrid kitchen its unique hybrid functionality. The electronic control offers the choice of several settings.

THE ALL-ROUNDER – ONE SYSTEM DOES IT ALL!

TEMPERATURE
SIMMERING



CORE TEMPERATURE
SIMMERING



CHILLING



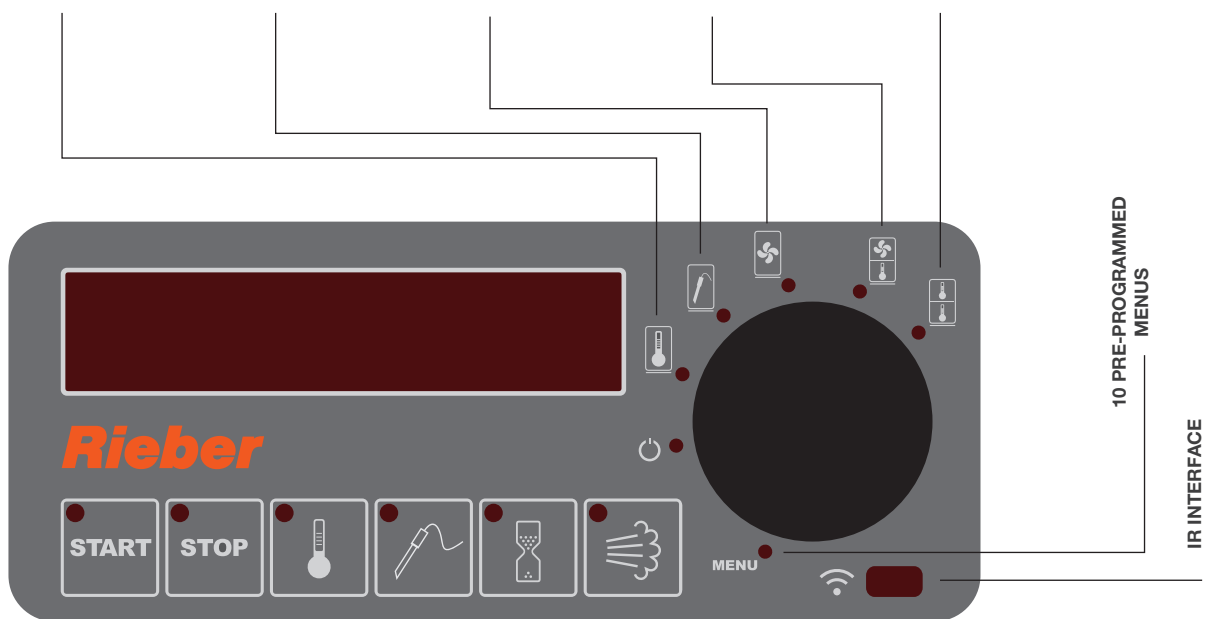
HYBRID FUNCTION

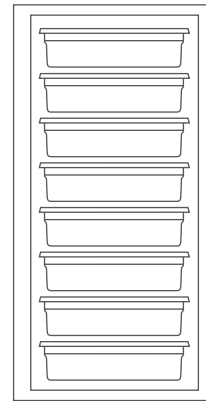


SIMMERING WITH
2 ZONES

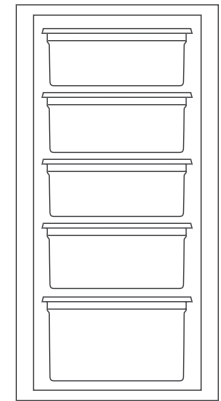


ALL FUNCTIONS WITH STEAM
(EXCEPT FOR COOLING)





8 x GN 1/1 65 mm deep



4 x GN 1/1 100 mm deep
1 x GN 1/1 150 mm deep

SPECIFICATIONS

The hybrid kitchen® 200 reaches temperatures of up to +200 °C and can be passively cooled using cooling pellets. The hybrid kitchen® 200 is suitable for regenerating, simmering, baking, core temperature simmering, steaming and simultaneous cooking at different chamber temperatures. Passive cooling throughout the appliance interior using cooling pellets. Core temperature sensor. Electromagnetic steam control/steam outlet – controlled from the outside. Special functional door with separately controlled heating systems and fans as well as user-friendly door lock. Electronic control for various functions. The hybrid kitchen® 200 has a closed top and a moulded shape for stacking. Hygienic design H3. Functional door, can be removed for easy cleaning of the appliance. Also available as a built-in unit.

SPECIFICATIONS

Mobile version:

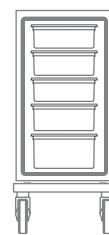
Approx. external dimensions (W x D x H)	662 x 870 x 981 mm
Temperature range	up to +200 °C
Weight	69 kg
Electrical connected load	1N AC 230 V 50 Hz
Power	3.5 kW
hybrid kitchen® 200 (mobile version)	Order no. 85 01 09 11

Built-in version:

Approx. external dimensions (W x D x H)	594 x 758 x 811 mm
hybrid kitchen® 200 (built-in version) L/H door stop. Energy panel with built-in outlet on L/H side. For installation, note: Hot steam escapes from the bottom of the door.	Order no. 85 01 09 12

Accessories available on request.

THROUGHPUT

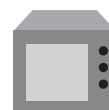


HYBRID KITCHEN®

Max. filling volume: approx. 78 litres
 ▼ approx. 60 persons

ENERGY EFFICIENCY

Average simmering time is 120 minutes:



POST-MARKETING PRODUCTS:

approx. 19 kW/h
 ▼ approx. 0.65 kW/portion



HYBRID KITCHEN®:

approx. 3.4 kW/h
 ▼ approx. 0.11 kW/portion