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varithek[®] airclean acs[®] 1600 O₃

With plasma technology and cupboard compartments.

FUNCTION

Mobile cooking module with integrated edge extraction on three sides and circulating air cleaning with plasma technology for the additional removal of odours. The integrated extraction technology collects the cooking vapours where they originate. It cleans them using a sophisticated filter system and then directs them back into the room odourlessly. In a robust welded design manufactured in 18/10 stainless steel with panelling on 3 sides and an inspection cover on the guest side. Niche (L x W x H) 1200 x 660 x 250 mm for up to three varithek® cooking appliances (with or without a system rack). Fitted as standard with a gantry and splash guard panels on the sides made of laminated safety glass. The splash guard panels significantly improve the extraction power and can be easily removed for cleaning. The gantry is easily accessible from the top and facilitates direct access for the installation and the electrics thanks to a removable stainless steel storage shelf. An LED light strip is installed underneath. Two cupboard compartments (hygiene standard H3) are situated in the middle of the substructure that are available in different versions: 1x hot / 1x cold, 2x neutral, 1x neutral / 1x hot, 1x neutral / 1x cold, 2x hot and 2x cold. Each with 8 seamlessly deep-drawn support rails for holding GN containers and grilles up to GN 1/1. Inspection doors on the right and left.

With digital or analogue control. Digital control with the following functions: 4-level extraction power, display of faults and the consumption (degree of wear) of the filter elements (activated carbon filters), different coloured LED lights indicate the operating status, display of faults by means of continuous texts, operating hours counter, buzzer is activated in case of an alarm.

TECHNICAL FEATURES

airclean acs® consists of flame-resistant high-performance grease separators with a Zyklon® lamellar profile, removable grease collection trays, two fan motor units with plasma technology and activated carbon filters in the base of the system.

Patented: DE 10 2004 042 158.7

Low-noise radial fan.

Operating screen, ON/OFF switch and 6 moisture-protected sockets, each with hinged lid, for connecting the appliances being used.

Standard analogue version: 2x 400 V and 4x 230 V sockets.

Standard digital version: 2x 400 V and 3x 230 V sockets.

Splash guard panels on the sides improve the extraction power.

2x swivel castors with parking brake and 2x fixed castors, height 125 mm. Max. 22 kW, 3 N AC 400 V 50/60 Hz. 400 V connection cable, 32 amp CEE plug, approx. 3 m long. Protection rating IP X4. 2x hot.

In a digital and analogue version. Only available in the digital version from 01.01.2018.

COMPLIANCE WITH STANDARDS AND REGULATIONS

acs meets the requirements of VDI 2052 (ventilation systems). Tested according to DIN EN 60335-1 and EN 60335-2-99. All components comply with the DIN and VDE guidelines as well as the German regulations governing health and safety in the kitchen. According to the German Food Hygiene Ordinance the appliance must be fitted with a germ guard when being used for display cooking.

CLEANING

All filter, fan and collection components can be removed for cleaning without the need for tools.

Seals can be removed for maintenance and cleaning.

The splash guard panels on the sides can be easily removed for cleaning the gantry.



Niche: (L x W x H)	1200 x 660 x 250 mm
Material:	Stainless steel 18/10, WN 1.4301
Weight with gantry:	approx. 237 kg
External dimensions: (L x W x H)	approx. 1665 x 850 x 1300 mm
Rated voltage:	3N AC 400V 50/60 Hz, 32 A
Connected load:	max. 22 KW
Refrigeration range of refrigerated compartment:	+2 °C — 10 °C
Temperature range of heated compartment:	+30 °C — +110 °C



Digital control	Order no.	Analogue control	Order no.
acs 1600 O3 W/K digital (hot/cold)	91 14 04 07	Model acs 1600 O3 W/K (hot/cold)	91 14 01 41
acs 1600 O3 N/N digital (neutral/neutral)	91 14 04 09	Model acs 1600 O3 N/N (neutral/neutral)	91 14 01 43
acs 1600 O3 N/W digital (neutral/hot)	91 14 04 10	Model acs 1600 O3 N/W (neutral/hot)	91 14 01 44
acs 1600 O3 N/K digital (neutral/cold)	91 14 04 12	Model acs 1600 O3 N/K (neutral/cold)	91 14 01 45
acs 1600 O3 W/W digital (hot/hot)	91 14 04 08	Model acs 1600 O3 W/W (hot/hot)	91 14 01 42
acs 1600 O3 K/K digital (cold/cold)	91 14 04 11	Model acs 1600 O3 K/K (cold/cold)	91 14 01 80
Accessories			Order no.
Stainless steel spice shaker holder 2x 2/8 with 2 cut-outs for GN bowls 2/8 65 deep			61 98 03 33
Stainless steel spice shaker holder 4x 1/9 with 4 cut-outs for GN bowls 1/9 65 deep			61 98 03 34
Black panelling on 3 sides			91 14 03 04
Large selection of varithek® insert elements and matching thermoplates®			On request

