



Palmarium with two FEP 950 (Reference object)

PRODUCT OVERVIEW
MULTIFUNCTIONAL TILTING BRATT PAN

PremiumLine 850

	FEP 650	FEP 950
Overall dimensions, W x D x H in mm	1100 x 850 x 900	1400 x 850 x 900
Weight in kg	240	295
Connection values in kW 400 V 3 N AC50/60 Hz	18.15	27.15
Pan made of stainless steel, DUPLEX NON-STICK base with 4-level temperature control, W x D x H in mm	616 x 660 x 184	928 x 660 x 184
Maximum capacity in litres	69	109
Usable capacity in litres	53	83
Frying surface in m ²	0.41	0.61
Double-walled lid	●	●
RS 485 interface	●	●
Safety hose	●	●
Solid State Relay	●	●
Hygienic bottom structure H2	●	●

↑ TOP VERSION

VAR 808: Core temperature sensor kit for slow cooking

- Core temperature sensor kit with cable lead
- Insertion element for limiting escaping steam

○ ○

● = Standard ○ = Optional (Price on request)

Subject to technical modifications, deviations from illustration possible



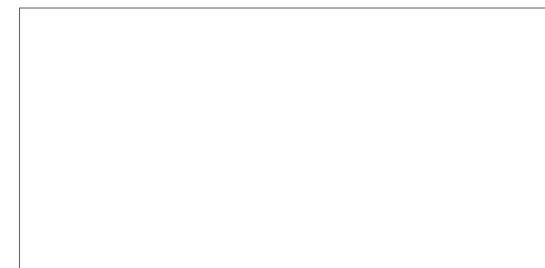
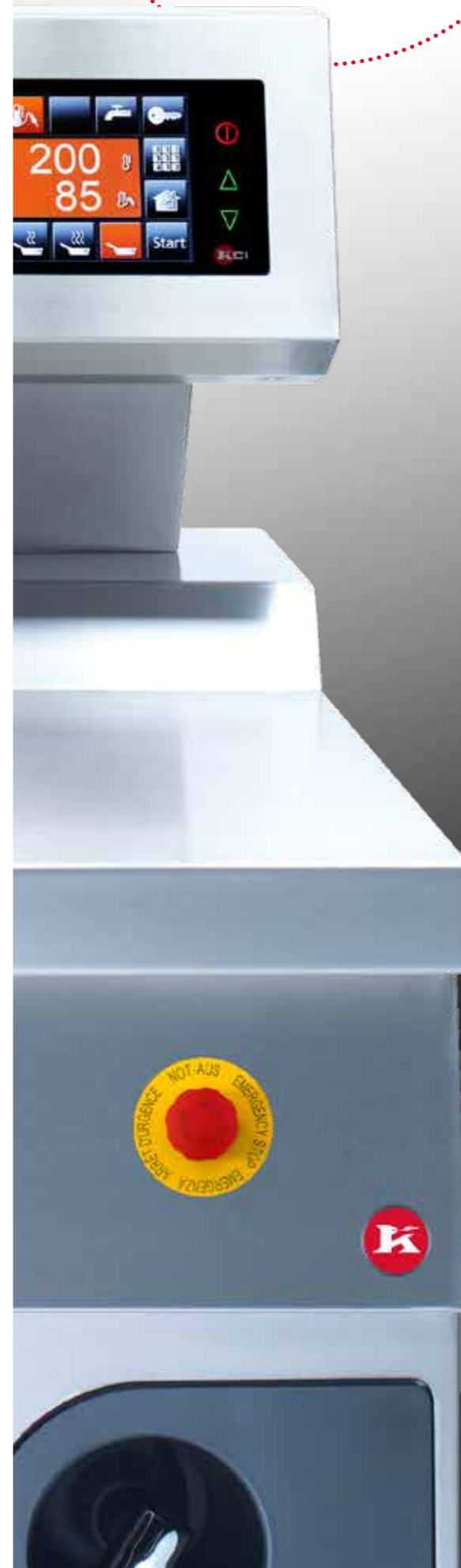
**3 AWARDS
IN A ROW!**



THE NEW GENERATION

Multifunctional Tilting Frying Pan

GENTLE TO FULL POWER –
EVERYTHING IS POSSIBLE.
IN ONLY 4.5 MINUTES AT 230 °C
AND 66% MORE PERFORMANCE.



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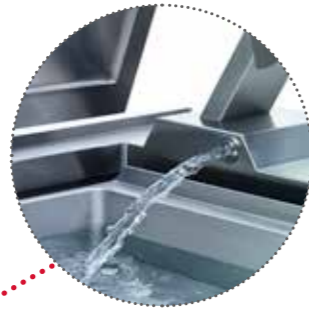


EXCEPTIONALLY WELL THOUGHT OUT

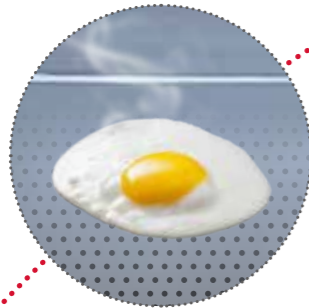


FEP 950 up to 110 l

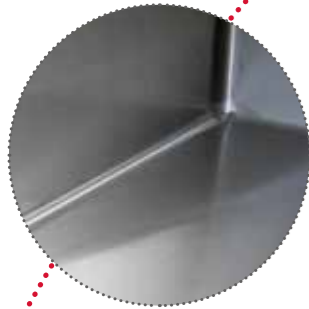
ALWAYS CORRECTLY MEASURED
Water intake accurate to a litre



**NO STICKING
EASY TO CLEAN**
Duplex-Non-Stick
Pan bottom



QUICK AND EASY TO CLEAN
Base with standard H2 hygienic design



**EASILY INTEGRATED
IN THE NETWORK**



**PRACTICAL
POSITION AREA**
Storage for
GN containers



EASY INTERMEDIATE CLEANING
Integrated, retractable spray hose



TECHNOLOGY, THE PERFECT MULTI-FUNCTIONAL.

Frying, braising, cooking – from gentle to full power everything is possible. The new generation of Küppersbusch multifunctional tilting fry pans are more convenient to use – and success is even more assured, for example thanks to the ergonomically coordinated design or the new, gentle cooking function – the ideal way to cook food, especially for sensitive recipes using dairy foods. **But these are by no means all the strong points in support of a new FEP 650 or FEP 950 ...**

- Fully integrable: mountable in the PremiumLine 850
- High Energy Efficiency: Standard double-walled lid, spring-released and balanced
- Intuitively operated: standard electronic control **KCI 4.0**. The next generation of Küppersbusch **CookingIntelligence**, easy to integrate with enhanced network interface according to the latest standard (DIN Spec 18898/OPC-UA), auto HACCP protocols, using current software with USB port
- Easy to empty: motorized tilting via sensor keys
- No adhesion of meat, fish, etc.: pan base made of a

- material compound with an aluminium core, plated on both sides with stainless steel (DUPLEX-NON-STICK base)
- Sub-standard in H2 hygienic design
- **Rapidly heats up: in just 4.5 minutes. to 230°C operating temperature (tested according to DIN 18857-1)**
- **Full power: 66% more performance with less energy consumption**
- Ergonomic controls at a convenient height
- Automatic, to the liter water supply for cold, warm and mixing water

- Consistently perfect cooking results throughout the pot: electronic temperature control with set point and actual value display and continuous power control
- Multifunctional use: special cooking function for sensitive products, such as milk based foods
- For the short between cleaning: integrated, retractable spray hose
- Adapts perfectly to your needs: optional package equipped for the slow cooking (core temperature sensor, circumferential sealed lid, spout feature)