

## DEEP FAT FRYERS

## PremiumLine 850

- Deep-drawn basin(s), seamlessly welded into the top
- Controlled by thermostat 100 °C – 195 °C
- Heating surface gentle on fat at 4.35 W / cm<sup>2</sup>
- Drained via ball valve
- Power automatically cut off when the heating elements are swung out
- Safety temperature limiter
- Operation via control knob
- Melting mode for heating up gently



	<b>FEF 124</b>	<b>FEF 144</b>	<b>FEF 224</b>
Overall dimensions, W x D x H in mm	400 x 850 x 900	600 x 850 x 900	600 x 850 x 900
Weight in kg	50	61	65
Electrical connection in kW 400 V 3 N AC 50 Hz	9.05	18.05	18.05
1 basin, 200 x 400 x 250 mm	●		
1 basin, 400 x 400 x 250 mm		●	
2 basins, 200 x 400 x 250 mm each			●
Total capacity in litres per basin	11.3	23	11.3
Usable capacity in litres per basin	6.5	16	6.5
Swinging out heating elements	●	●	●
Drained via ball valve	●	●	●
Melting point gentle on the fat	●	●	●
Protection against overheating with 2 safety measures	●	●	●
Open cupboard underneath	●	●	●
Hygienic bottom structure H2	●	●	●
<b>STANDARD ACCESSORIES</b>			
Lid for frying basin	1	1	2
Perforated bottom	1	1	2
Frying basket, 170 x 305 x 120 mm	1		2
Frying basket, 370 x 305 x 120 mm		1	
<b>↑ TOP OPTIONS</b>			
<b>VAR 040 Integrated lifting and lowering mechanism</b>			
• Quick and easy to operate with <b>KCI</b> touch panel controls			
• 18 fully automatic deepfrying programs			
• Start automatic deepfrying programs with the touch panel			
• Electronic controls 100 °C – 195 °C	○	○	○
<b>VAR 041 Fat filtration system</b>			
• Pumping controlled with <b>KCI</b>			
• Fat filter station integrated in appliance to save space			
• Drip pan with glide-out shelves			
• with built-in wing doors	○	○	○
<b>VAR 807 Electronic controls</b>			
• Innovative <b>KCI</b> touch panel controls			
• 6 cooking time programs, individually adjustable	○	○	○
<b>ACCESSORIES</b>			
ZWM F03 Built-in wing door – hinged on the right	○		
ZWM F04 Built-in wing door – hinged on the left	○		
ZWM F12 1 pair of built-in wing doors		○	○
ZUB 354 Additional frying basket, 170 x 305 x 120 mm	○		○
ZUB 355 Additional Frying basket, 370 x 305 x 120 mm		○	
ZUB 837 1 grease drip pan, 21 l	○		
ZUB 838 1 grease drip pan, 28 l		○	○
ZUB 839 1 press-in lid for grease drip pan	○	○	○
ZUB B37 1 drip pan (together with VAR 040)	○	○	○
ZUB B39 1 press-in lid for ZUB B37 (together with VAR 040)	○	○	○

○ = Optional

Caution: According to the German Employers' Liability Insurance Association for food, drinks, and tobacco (BGN), drip pans may only be used together with a press-in lid for collecting hot fat and oil. Even with lids, these containers are not approved for transporting hot liquids.

