

## DEEP-FRYING STATIONS

## PremiumLine 850

### • Innovative KCI touch panel control

- Fat filtration system
- Automatic lifting and lowering mechanism
- Deep-drawn basin(s), seamlessly welded into the top
- 18 fully automatic deepfrying programs
- Gentle on fat, 4.35 W / cm<sup>2</sup> heating section
- Drained via ball valve
- Power automatically cut off when the heating elements are swung out
- Safety temperature limiter
- Melting mode for heating up gently



	FEF 124/040/041	FEF 144/040/041	FEF 224/040/041
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	9.15	18.15	18.30
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	●	●	●
Hygienic bottom structure H2 with wing door(s)	●	●	●

### STANDARD ACCESSORIES

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	
Drip pan, on glide-out shelves	1		2
Drip pan, on glide-out shelves		1	

### ACCESSORIES

ZUB 354 Additional Frying basket, 170 x 305 x 120 mm	○		○
ZUB 355 Additional frying basket, 370 x 305 x 120 mm		○	

○ = Optional