

## LOW-PRESSURE STEAM RECTANGULAR BOILING KETTLES

## PremiumLine 850



- **Innovative KCI touch panel control**
- **KCI touch panel** behind 4 mm thick safety glass, flush-mounted
- Electronic temperature controls with target and actual temperature display and 4 fast activation settings each for the cooking time and temperature
- Double-walled lid, spring-released and balanced with all-round seal made of temperature-resistant elastomer
- Inner pan made of CrNiMoTi steel 1.4571
- Inner pan emptied via safety discharge valve DN 50 (2")
- Cover plate drained via overflow pipe
- Water inlet via a lid-operated swivel tap, mixing tap with cold and hot water valve
- Heating by direct steam supply, 0.3 – 0.5 bar gauge pressure
- Filling level marking with 10-litre graduations
- Continuous cooking mode
- RS 485 interface



	<b>FNR 300</b>	<b>FNR 400</b>
Overall dimensions, W x D x H in mm	1600 x 850 x 900	2100 x 850 x 900
Weight in kg	256	322
Rated output in kW	49.0 at 78 kg / h	60.0 at 96 kg / h
Electrical connection in kW 230 V 1 N AC 50 Hz	0.1	0.1
Usable capacity in litres	294	422
Dimensions of inner pan W x D x H in mm	1150 x 660 x 435	1650 x 660 x 435
Capacity of inserts GN 1/1, 200 mm	8 units	12 units
Heating-up time in minutes according to DIN 18855 (at 0.5 bar gauge pressure)	35	38.5

### STANDARD ACCESSORIES

1 strainer	●	●
2 stainless-steel-clad pressure hoses for drinking water	●	●
1 stainless-steel-clad pressure hose for supply of low-pressure steam	●	●

### ↑ TOP OPTIONS

#### VAR 020 Volume-regulated water intake device

- Water automatically filled to the exact litre
- Rapid selection of various filling quantities with a **KCI touch panel**
- Automatic filling process stop

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#### VAR 040 Integrated lifting / lowering mechanism

- Time saved through reduced heating up times for several batches
- Loading and unloading food containers at an ergonomic height
- Safe to use
- Use of VAR 040 extends appliance by 100 mm

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#### VAR 808 Core temperature probe

- Cooking to perfection
- Rapid selection of various temperatures with a **KCI touch panel**
- Save on energy through optimal cooking time

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### OPTION

VAR 303 Built-in steam separator	○	○
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### ACCESSORIES

ZUB 679 Container support	○	
ZUB 680 Container support		○

○ = Optional

