



## LOW-PRESSURE STEAM TILTING 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, balanced
- Inner pan made of CrNiMoTi steel 1.4571
- Inner pan emptied via safety discharge valve DN 40 (1 1/2")
- 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
- Cleaning-friendly hygiene axles
- Bottom unit as an H2 hygienic model
- Motor tilting function
- RS 485 interface



	<b>FNK 060</b>	<b>FNK 100</b>	<b>FNK 150</b>
Overall dimensions, W x D x H in mm	1000 x 850 x 900	1100 x 850 x 900	1300 x 850 x 900
Weight in kg	164	178	189
Rated output in kW	20.0 at 32 kg / h	29.0 at 46 kg / h	35.0 at 56 kg / h
Electrical connection in kW 230 V 1 N AC 50 Hz	0.25	0.25	0.25
Usable capacity in litres	63.5	109	155
Inner pan diameter in mm	484	584	697
Inner pan height in mm	410	470	470
Heating-up time in minutes according to DIN 18855 (at 0.5 bar gauge pressure)	16	19	21.5
Fast boiling pan to DIN 18855	●	●	●
<b>STANDARD ACCESSORIES</b>			
1 strainer	●	●	●
2 stainless-steel-clad pressure hoses for drinking water	●	●	●
1 stainless-steel-clad pressure hose for supply of low-pressure steam	●	●	●
<b>TOP OPTIONS</b>			
<b>VAR 020 Volume-regulated water intake device</b>			
• Water automatically filled to the exact litre			
• Rapid selection of various filling quantities with a <b>KCI touch panel</b>			
• Automatic filling process stop	○	○	○
<b>VAR 808 Core temperature probe</b>			
• Cooking to perfection			
• Rapid selection of various temperatures with a <b>KCI touch panel</b>			
• Save on energy through optimal cooking time	○	○	○
<b>OPTION</b>			
VAR 303 Built-in steam separator	○	○	○
<b>ACCESSORIES</b>			
ZUB F47 Discharge strainer for 60 l-pan	○		
ZUB F48 Discharge strainer for 100 l-pan		○	
ZUB F49 Discharge strainer for 150 l-pan			○
ZUB 320 1 pair of lifting hooks	○	○	○
ZUB 322 Support ring for inserts	○		
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<b>Inserts, 8 mm perforation (up to 2 inserts per appliance)</b>			
ZUB 382 1 insert, diameter 465 mm, height 150 mm	○		
ZUB 384 1 insert, diameter 565 mm, height 180 mm		○	
ZUB 389 1 insert, diameter 675 mm, divided, height 180 mm			○
<b>Inserts, 2.5 mm perforation (up to 2 inserts per appliance)</b>			
ZUB 392 1 insert, diameter 465 mm, height 150 mm	○		
ZUB 394 1 insert, diameter 565 mm, height 180 mm		○	
ZUB 399 1 insert, diameter 675 mm, divided, height 180 mm			○

○ = Optional

