

PERMAPRESS BOILING KETTLES – RECTANGULAR

**PremiumLine 850 Classic**

• **Low-maintenance, closed PERMAPRESS system**

- Temperature of the food adjusted manually
- Knob to switch from initial cooking level to simmering level
- 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
- Filling level marking with 10-litre graduations
- Continuous cooking level
- Contactor as a standard



	<b>FER 151</b>	<b>FER 251</b>
Overall dimensions, W x D x H in mm	1100 x 850 x 900	1400 x 850 x 900
Weight in kg	183	220
Electrical connection in kW 400 V 3 N AC 50/60 Hz	24,6	30,6
Usable capacity in litres	158	253
Dimensions of inner pan W x D x H in mm	620 x 660 x 435	990 x 660 x 435
Capacity of inserts GN 1/1, 200 mm	4 units	6 units
Boiling time, determined to DIN 18855, in minutes	35	45
Fast boiling pan to DIN 18855	●	●

**STANDARD ACCESSORIES**

1 strainer	●	●
2 stainless-steel-clad pressure hoses for drinking water	●	●

**↑ TOP OPTION**

**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
- Appliance 100 mm longer with VAR 040

**on request**

**ACCESSORIES**

ZUB 677 Container support	O	
ZUB 678 Container support		O

O = Optional



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	<b>FER 301</b>	<b>FER 401</b>	<b>FER 501</b>
Overall dimensions, W x D x H in mm	1600 x 850 x 900	2100 x 850 x 900	2400 x 850 x 900
Weight in kg	256	322	425
Electrical connection in kW 400 V 3 N AC 50/60 Hz	36,6	42,6	54,6
Usable capacity in litres	294	422	500
Dimensions of inner pan W x D x H in mm	1150 x 660 x 435	1650 x 660 x 435	1955 x 660 x 435
Capacity of inserts GN 1/1, 200 mm	8 units	12 units	14 units
Boiling time, determined to DIN 18855, in minutes	43	48	55

**STANDARD ACCESSORIES**

1 strainer	●	●	●
2 stainless-steel-clad pressure hoses for drinking water	●	●	●



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**ACCESSORIES**

ZUB 679 Container support	○		
ZUB 680 Container support		○	
ZUB 681 Container support			○

○ = Optional

Electric appliances

