

DEEP-FRYING STATIONS

- Innovative **K** touch panel control
- at filtration system
- Automatic lifting and lowering mechanism
- Deep-drawn basin(s), seamlessly welded into the top
- 18 fully automatic deep-frying programs and 6 cooking time programs
- Gentle on fat, 4.35 W / cm² heating surface
- 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 3N 50/60 Hz	9.25	18.25	18.4
1 basin, 200 x 400 x 250 mm	●		
1 basin, 400 x 400 x 250 mm		●	
2 basin, je 200 x 400 x 250 mm			●
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	●	●	●
Safety temperature limiter	●	●	●
Hygienic bottom structure H2 mit Flügeltür(en)	●	●	●

STANDARD ACCESSORY

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	
Grease drip pan, on glide-out shelves	1		2
Grease 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 (price on request)

Electric