


LOW-PRESSURE STEAM RECTANGULAR BOILING PANS

- Innovative  touch panel control
- Electronic temperature controls with set and actual temperature display and 3 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 25-litre graduations



	FNR 300	FNR 400
Overall dimensions, W × D × H in mm	1600 × 850 × 900	2100 × 850 × 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 1N 50/60 Hz	0.1	0.1
Usable capacity in litres	294	422
Dimensions of inner pan, W × D × H in mm	1150 × 660 × 435	1650 × 660 × 435
Capacity of inserts GN 1/1, 200 mm	8 Units	12 Units
Boiling time, determined to DIN 18855, in minutes (at 0.5 bar gauge pressure)	35	38.5


STANDARD ACCESSORY

1 strainer	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
2 stainless-steel-clad pressure hoses for drinking water	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
1 stainless-steel-clad pressure hose for supply of low-pressure steam	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>



TOP OPTION


VAR 320 Volume-regulated water intake device (cold, warm and mixed water)

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

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 length of appliance by 100 mm

VAR 808 Core temperature probe

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

OPTION

VAR 303 Built-in steam separator

ACCESSORIES

ZUB 679 Container support

ZUB 680 Container support

○ = Optional (price on request)

Low-pressure steam

