


LOW-PRESSURE STEAM RECTANGULAR FAST 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 10-litre graduations on FNR 150, 25-litre graduations on FNR 250



	<b>FNR 150</b>	<b>FNR 250</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
Rated output in kW	40.0 at 64 kg/h	44.0 at 70 kg/h
Electrical connection in kW 230 V 1N 50/60 Hz	0.1	0.1
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
Fast boiling pan according to DIN 18855	●	●
Boiling time, determined to DIN 18855, in minutes (at 0.5 bar gauge pressure)	21,5	33


**STANDARD ACCESSORY**

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



**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

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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 ergonomic height
- Safe to use
- Use of VAR 040 extends length of appliance by 100 mm

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**VAR 808 Core temperature probe**

- Cooking to perfection
- Rapid selection of various temperatures with a  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 677 Container support	○	
ZUB 678 Container support		○

○ = Optional (price on request)