



Cooking Kettles (FK)

Advantages

Simple and effective cooking:

The modern control of the cooking kettles fulfils everything that is required. The control is easy to handle and shows the set target performance comparison at any time. It saves the programs until a new program is entered. It offers broad alternatives of any kind of control system.

Delta-T-cooking with the kettle:

With the technology of Maurer-Atmos sensitive quality products such as cooked ham can be produced without any problems.

Valuable investment:

The interior of the kettle is manufactured of stainless steel (1.4571 / AISI 316). This guarantees a highest possible corrosion resistance and thus a long economic life time.

Low energy consumption:

Outstanding heat retention is one feature of kettles. Electrically heated kettles have optimal heat transfer to the cooked products.

Characteristics

Operation:

These kettles are very flexible for cooking various products. They can be optimized with suspension tracks and baskets.

Possible processes:

- Cooking

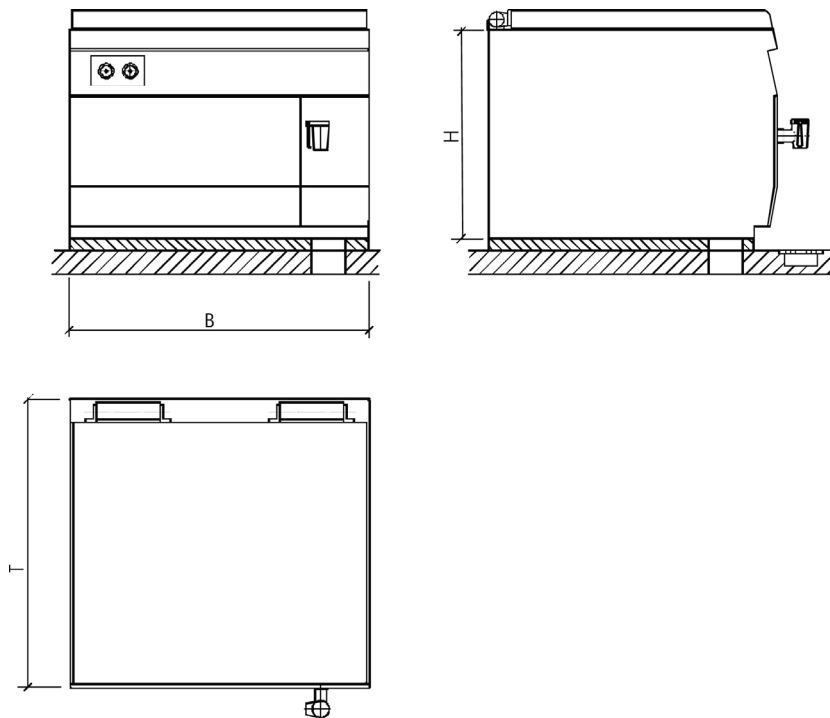
Hygiene:

- Foot mounted or solid base set into the floor
- Interior kettle including spilling lip prevents flow back of leaked water

User friendly:

- Large-dimensioned tap drain with quick safety lock
- Lateral arranged water inlet on the kettle edge, water filling possible with closed lid

Cooking Kettles



FK type	Content (litres)	External dimensions (mm)				Dimensions interior kettle (mm)			Types of heating (approximate connected value)					
		electric	oil; gas						electric [⊙]	oil [⊙]	liquid gas [⊙]	liquid gas [⊙]	natural gas [⊙]	high / low pressure ^{⊙⊙}
		height [H] [⊙]	height [H] [⊙]	width [B]	depth [T]	height	width	depth	kW	kg/h	kg/h	m³/h	m³/h	kg/h
FKS 2000 / FKF 2001	200	910	910	830	1260	440	530	910	16,2	1,7	1,6	0,82	2,3	35
FKS 3000 / FKF 3001	300	910	910	1110	1260	440	800	910	23,4	2,2	2,1	1,03	2,9	52
FKI 3002 / FKI 3003	300	910	1060	830	1260	630	530	910	23,4	2,2	2,1	1,03	2,9	52
FKS 4000 / FKF 4001	400	910	910	1300	1260	440	1000	910	32,4	2,4	2,3	1,14	3,2	70
FKI 4602 / FKI 4603	460	910	1060	1110	1260	630	800	910	30,6	2,2	2,1	1,03	2,9	79
FKS 5000 / FKF 5001	500	910	910	1550	1260	440	1250	910	41,4	2,9	2,8	1,39	3,8	87
FKI 5702 / FKI 5703	570	910	1060	1300	1260	630	1000	910	39,6	2,4	2,3	1,14	3,2	98
FKS 6000 / FKF 6001	600	910	910	1800	1260	440	1500	910	48,6	3,2	3,1	1,55	4,3	104
FKI 7102 / FKI 7103	710	910	1060	1550	1260	630	1250	910	48,6	2,9	2,8	1,39	3,8	122
FKS 8000 / FKF 8001	800	910	910	2300	1260	440	2000	910	64,8	on request	on request	on request	on request	139
FKI 8502 / FKI 8503	850	910	1060	1800	1260	630	1500	910	55,8	on request	on request	on request	on request	147
FKS 1000 / FKF 1001	1000	910	910	2800	1260	440	2500	910	81,0	on request	on request	on request	on request	173
FKI 1142 / FKI 1143	1140	910	1060	2300	1260	630	2000	910	72,0	on request	on request	on request	on request	197
FKI 1432 / FKI 1433	1430	910	1060	2800	1260	630	2500	910	88,2	on request	on request	on request	on request	247

⊙ foot with xxx1 or xxx3 is 150mm

⊙ Connected values of steam are only required for warm-up performance. The normal consumption during cooking and boiling processes lies between 20 – 30% of the connected value.

⊙ indirect with glycerol jacket

⊙ direct

Features	Description	Standard	Options	Remarks / Further flyers
Operation	external control (MC-K)	x		
Heating	optionally electric / gas / oil / steam	x		see chart above
Functions	function Delta-T cooking	x		for exclusive use in combination with ct probe applicable
	function core-temperature cooking	x		for exclusive use in combination with ct probe applicable
Installation	on concrete OR solid base (S)	x		base on-site
	on foot (F)		x	foot supplied
Connections	cold water	x		
	warm water	x		
Interior boiler	corrosion-resistant (1.4571 / AISI 316)	x		
	spilling lip	x		
Outlet	position of tap drain to the right	x		to the left on request
Accessories	core-temperature probe		x	
	floating sieve (aluminum)		x	
	bottom sieve		x	
	product baskets for suspension tracks		x	