

Cooking Kettles FK

The traditional way to cook



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.

Good to know

Operation

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

Possible processes

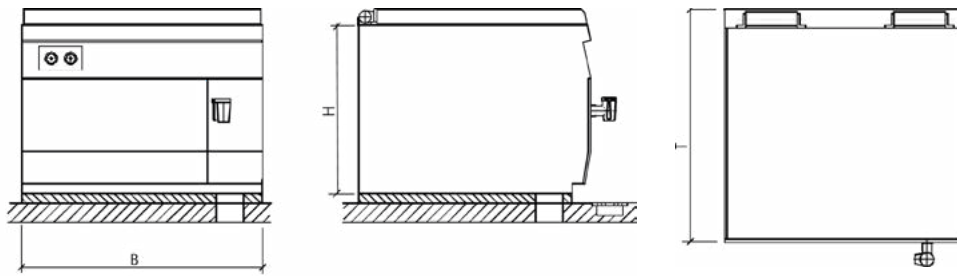
Cooking

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



| 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 150 mm

⊙ 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 |
|-----------------|---|----------|---------|---|
| Operation | external control (MC-K) | x | | |
| Heating | optionally electric / gas / oil / steam | x | | see chart above |
| Functions | Delta-T cooking | x | | for exclusive use in combination with ct probe applicable |
| | 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 | |