



Catalogue :

**SERIE 900 KORE**

Chapter :

**TILTING BRATT PANS 900 KORE**

Article :

**SB-G910 LPG 230V 1N 50Hz**

Code:

**19033913**

<u>DIMENSIONS AND WEIGHTS</u>		<u>Net dimensions</u>	<u>Packed</u>
Length	mm	<b>800,00</b>	<b>1.080,00</b>
Depth	mm	<b>930,00</b>	<b>840,00</b>
Height	mm	<b>850,00</b>	<b>1.125,00</b>
Weight	kg	<b>211,00</b>	<b>235,00</b>
Volume	m3	<b>0,65</b>	<b>1,02</b>
<u>ELECTRICITY</u>		<b>50Hz</b>	
Power			<b>0,10 kW</b>
Connections	230 V. 1+N+T	<b>2X2,5+T - 4 A</b>	
	230 V. III+T		
	400 V. III+N+T	<b>4X4MM2+T</b>	
<u>GAS</u>	Power		<b>18,00 kW</b>
	Gas type	<b>LPG</b>	
	Consumption		<b>1,38 kg/h</b>
	Pressure	<b>LPG G30/G31 28-30/37 mbar</b>	
<u>WATER</u>	Pressure	<b>Water Pres:200-400kPa(2-4bar)</b>	
<u>STEAM</u>	Not necessary		
<u>AIR</u>	Not necessary		
<u>SOUND LEVEL</u>			<b>&lt; 65,00 db</b>
<u>CERTIFICATES</u>		<b>1312CR6185</b>	
<u>INSTALLATION - CONNECTIONS</u>			<u>Ø</u>
	▶ ELECTRICITY	<b>SI</b>	
	▶ COLD WATER		<b>"1/2""</b>
	▶ GAS		<b>"R.3/4""G"</b>

DESCRIPTION

GAS TILTING BRATT PAN, SB-G910

Tilting bratt pans are so versatile devices that when fitted with the right accessory (tilting pan, thermostat, filling tap...) they can be considered as four in one machines.

They can be used:

- \_as a fryer, to fry small size products.
- \_as a fry-top, to grill or "dry heat cook".
- \_as a boiling pan, for wet cooking.
- \_to bain marie, keeping minimum temperature.

Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish.

Cast iron pan, to optimize cooking times.

Very thick container bottom (8 mm) to ensure even heat distribution.

Pans' minimum edge radio 3.5 mm for better hygiene.

Wide discharge opening for easy cooking and cleaning operations.

The pan is made according to EN-202-3 standard for materials in contact with food.

Useful bottom surface: 45 dm2.

Total volume: 90 litres.

Gas heating by means of six branch steel tubular burner operated and controlled by safety valve with thermocouple.

The pan thick bottom ensures an even distribution of heat and an even cooking of food.

Range of temperature between 100 and 310 °C controlled by thermostat.

Fitted with safety thermostat.

Automatic heating shut off when the container is tilted.

The pan can be filled by electro valve operated by a switch at the front panel. The filling tap is located at the back of the machine.

Lid is double-lined, with back drain to redirect condensation water into the pan.

Lid-balancing springs. Front access cover handle.

Manual tilting mechanism. The pan can tilt 90 ° for a total emptying

Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

IPX5 grade water protection equipment.

Maximum power: 18.0 kW - Gas

It requires an 230V - 1+N power supply.

Dimensions: 800 x 930 x 850 mm.





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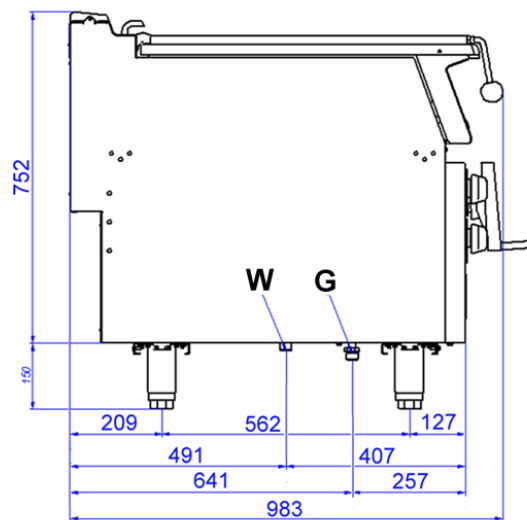
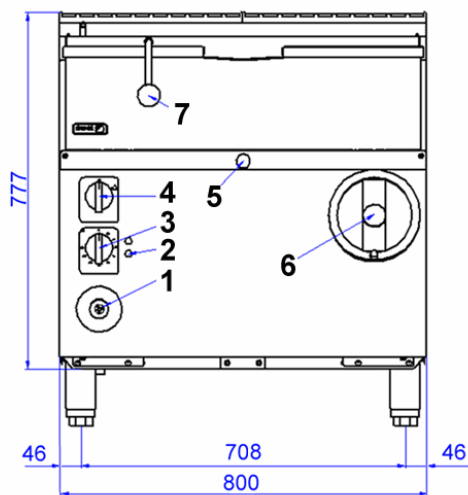
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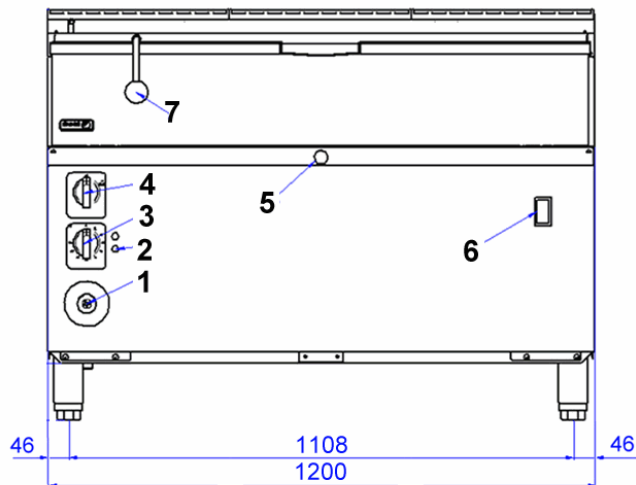
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**SCHEMA - DIMENSIONS**

**SB-G910**



**SB-G915**



- W – Entrada de Agua – Water inlet
- G – Entrada de Gas – Gas Inlet
- 1 – Pulsador tren de chispas    Piezo ignitor
- 2 – Piloto verde    Green pilot
- 3 – Grifo válvula gas    Gas valve
- 4 – Grifo válvula agua    Water tap
- 5 – Encendido manual    Manual ignition hole
- 6 – Volante elevación    Tilting system
- 7 – Asa sartén    Handle