



**Catalogue**  
**CATERING**  
**Chapter**  
**COOKING**

**Model**  
 B-E9101 380-415V 3N

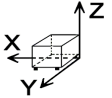
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14/12/2018

**ELECTRIC GRILL TOP, B-E9101**

The new Fagor industrial grills do not carbonize food surface and provide a healthy cooking.  
 Our grills reach a very high temperature (400°C) that seals the product surface quickly and keeps a more juicy inside .  
 Their new features include steam cooking.  
 2 mm stainless AISI-304 steel top with rounded edges for easy cleaning. Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish.  
 Electric heated model with two groups of three shielded stainless steel resistances under grill surface.  
 Independent power regulator for each electrical resistance group.  
 Cast iron grill with four 170 mm wide sections. Easy to remove without tools for any easy cleaning.  
 Reversible grill to cook different products in a different way:  
 \_ Grooved side and slanted grill for meat.  
 \_ Smooth flat horizontal side for fish and vegetables  
 Food gets cooked and grilled from direct contact and heat irradiation from underneath burners.  
 Grill surface 48 dm<sup>2</sup>  
 Fitted with two cooking fat drainage holes at the front to collect fat and grease from cooking, and 12 litre collecting trays at the bottom. Fat collecting trays may be filled with water. Thanks to the heat irradiated by the burners a low intensity steam is produced to cook in a steam atmosphere.  
 Removable 130 mm stainless steel anti splash shield, easy to wash.  
 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.

**DIMENSIONS**



|            |                      |                |                      |
|------------|----------------------|----------------|----------------------|
| X Width    | 800 mm               | X Gross width  | 840 mm               |
| Y Depth    | 930 mm               | Y Gross depth  | 1022 mm              |
| Z Height   | 850 mm               | Z Gross height | 1265 mm              |
| Net Weight | 67,0 kg              | Gross Weight   | 80,0 kg              |
| Net volume | 0,134 m <sup>3</sup> | Gross volume   | 1,086 m <sup>3</sup> |

**ELECTRICITY TECHNICAL SPECIFICATIONS**

|                    |               |
|--------------------|---------------|
| Electric power     | 15,000 kW     |
| Heating power      | 15,00 kW      |
| Voltage            | 380-415V - 3N |
| Amperage           | 25A           |
| Electric frequency | 50/60Hz       |



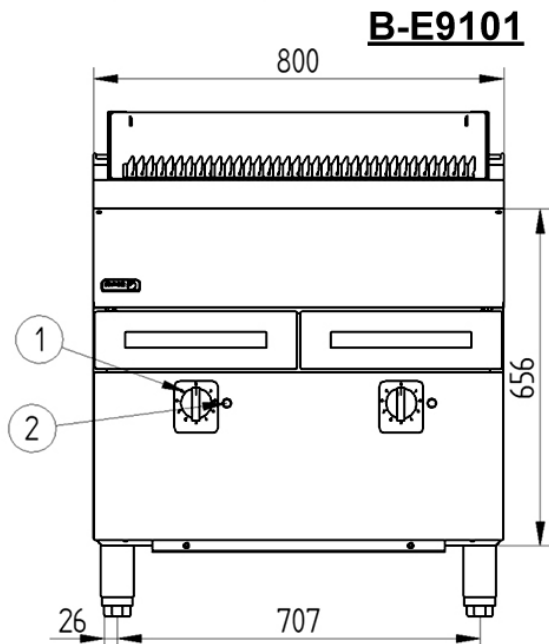
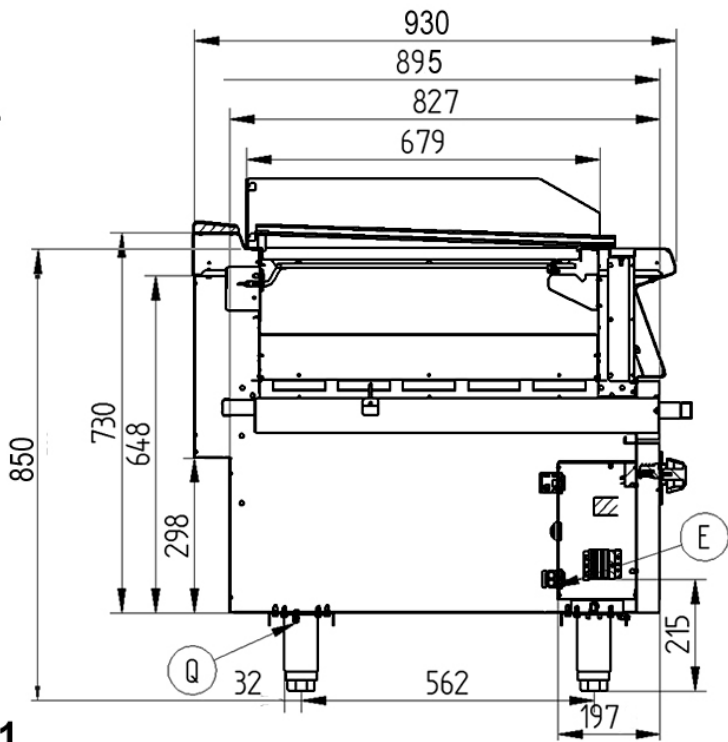
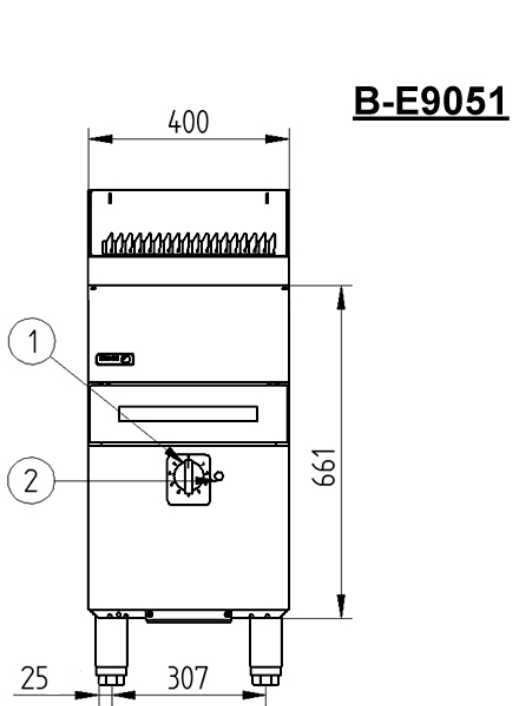
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E - Conexión eléctrica  
Q - Conexión equipotencial  
1 - Mando eléctrico  
2 - Piloto ambar

Electrical connection  
Equipotential  
Electric control  
Ambar pilot