



Catalogue :

SERIE 900 KORE

Chapter :

TILTING BRATT PANS 900 KORE

Article :

SB-E910 I 380...415V 3N 50/60Hz

Code:

19037831

<u>DIMENSIONS AND WEIGHTS</u>		<u>Net dimensions</u>	<u>Packed</u>
Length	mm	800,00	1.080,00
Depth	mm	930,00	840,00
Height	mm	850,00	1.125,00
Weight	kg	195,00	218,00
Volume	m3	0,65	1,02
<u>ELECTRICITY</u>		380...415V	50/60Hz
	Power		15,00 kW
Connections	230 V. I+N+T	2X1,5+T - 4 A	
	230 V. III+T	OPC3X4+T-32A	
	400 V. III+N+T	4X4MM2+T	
<u>GAS</u>	Not necessary		
<u>WATER</u>	Pressure	Water Pres:200-400kPa(2-4bar)	
<u>STEAM</u>	Not necessary		
<u>AIR</u>	Not necessary		
<u>SOUND LEVEL</u>	< 65,00 db		
<u>INSTALLATION - CONNECTIONS</u>			<u>Ø</u>
	▶ ELECTRICITY	SI	
	▶ COLD WATER		"1/2""

DESCRIPTION

ELECTRIC TILTING BRATT PAN, SB-E910 I

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.

Stainless steel pan, particularly suitable for delicate cooking.

Very thick container bottom (10 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.

Electric heating by means of shielded stainless steel electrical resistances at the pan bottom.

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: 15.0 kW

Dimensions: 800 x 930 x 850 mm.





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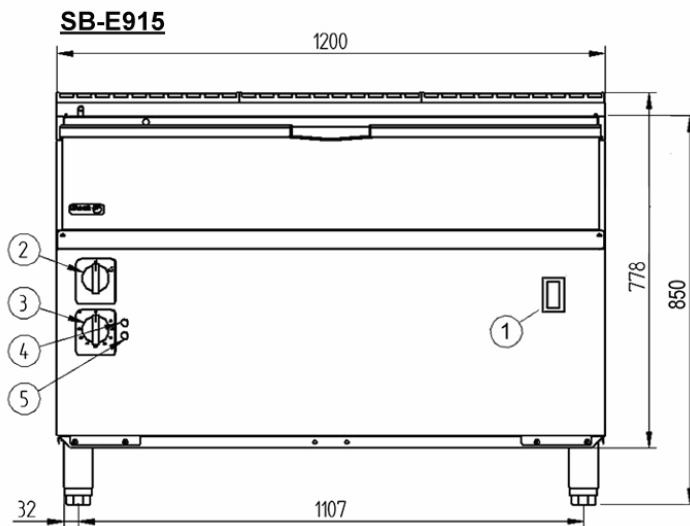
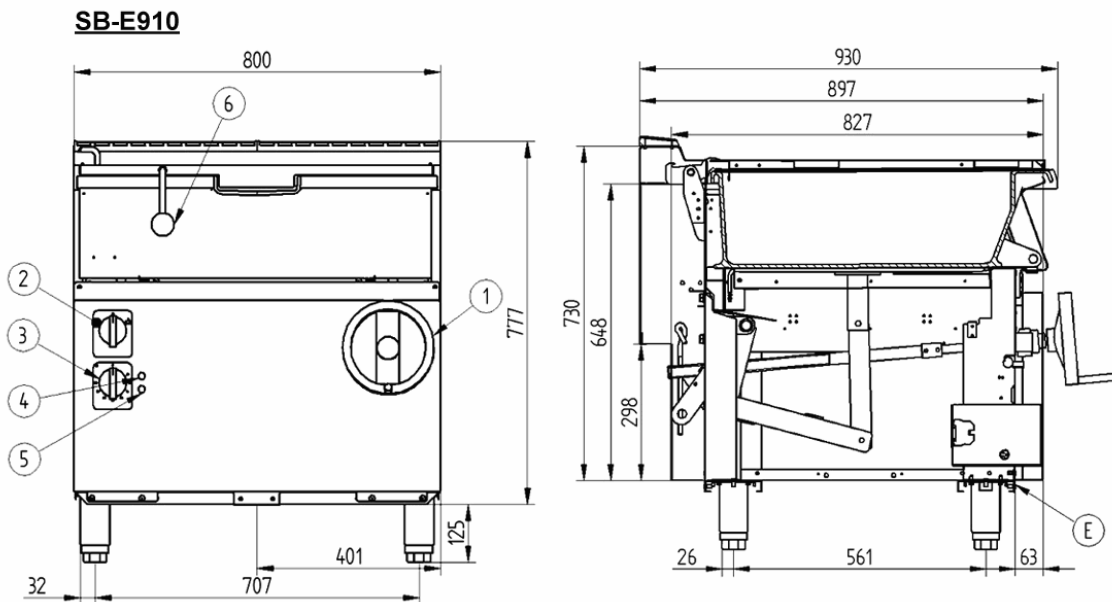
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SCHEMA - DIMENSIONS



- E – Conexión eléctrica
- 1 – Volante/Pulsadores elevación
- 2 – Grifo válvula agua
- 3 – Grifo válvula gas
- 4 – Piloto verde
- 5 – Piloto ambar
- 6 – Asa

- E - Electrical connection
- 1 - Wheel/Elevation control
- 2 - Water valve tap
- 3 - Gas valve tap
- 4 - Green pilot
- 5 - Amber pilot
- 6 - Pan handle