



Catalogue
CATERING
Chapter
COOKING

Model
SB-G910 I M LPG 230V 1N 50Hz

19033791

14/12/2018

GAS TILTING BRATT PAN, SB-G910 I M

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.

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.

Automatic tilting system. 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.

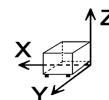
Front access to components.

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.

DIMENSIONS

X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1080 mm
Z Height	850 mm	Z Gross height	1125 mm
Net Weight	211,0 kg	Gross Weight	235,0 kg
Net volume	0,650 m ³	Gross volume	1,021 m ³



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,700 kW
Voltage	230V - 1N
Amperage	2A
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	LPG
Gas power	18,00 kW
Gas consumption	1,380 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
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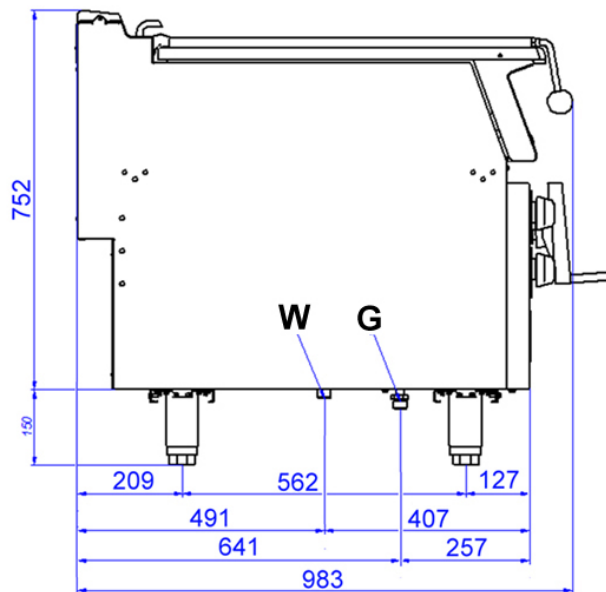
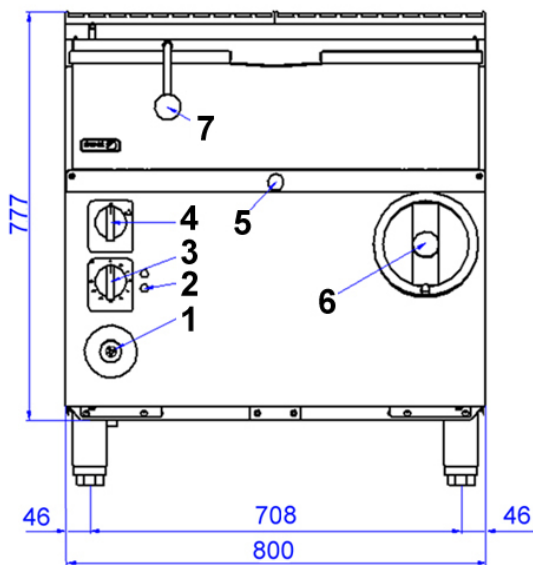
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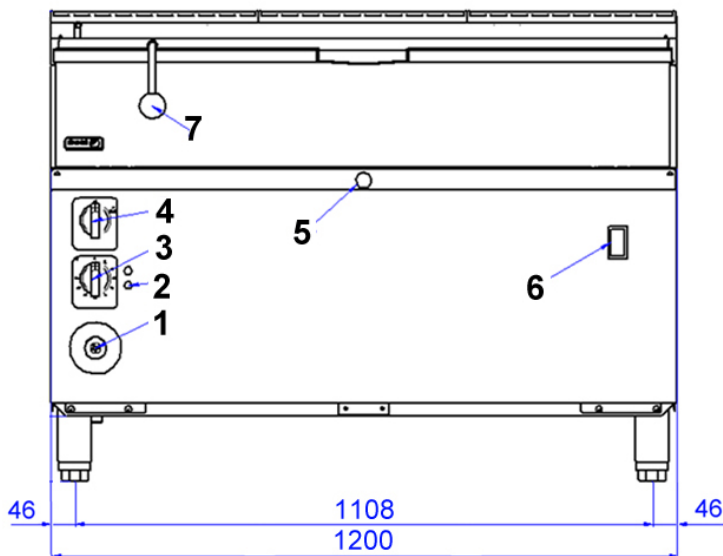
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SB-G910



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