Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
SB-G910 I M NG 230V 1N 50Hz

19075873 11/11/2021

DENOMINATION:

Gas tilting bratt pan, NG 50Hz, motorized with stainless steel tank of 90 L, 900 range.

DESCRIPTION :

"- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Pan design with a rounded corners and no edges, and with a wide opening for unloading, making all cooking and cleaning operations easier.
- Flange around the perimeter to stop any condensed water from spilling over.
- The bottom of the wells is very thick (8 mm for iron pans and 10 mm for stainless steel pans), guaranteeing even heat distribution.
- Pans filled with water by means of electricvalve operated with switch on the front of the machine. The filling pipe is located at the back of the machine.
- Double walled lid with drainer at the back to redirect water of condensation back into the well.
- Lid balance system by springs. Compensation system to avoid heavy falls. Can be regulated, with the same system for all modules.
- Micro breaking switch halts heating when the pan is raised.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.
- Front access lid handle.
- Temperature of the bottom of the pan controlled by thermostat, between 50 and 310 °C."
- Stainless steel pan.
"- Electrically heated models use shielded stainless steel heating elements located under the bottom of the pan.
- The heating by branched burners or electrical heating elements located in the base of the pan itself, together with the high thickness of the bottom of the pan, ensure maximum uniformity of temperature distribution in all cases, guaranteeing even cooking."
- Motorised or crank operated elevation systems which are able to raise the pan until it is vertical, to empty it completely.

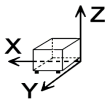
POSSIBLE OPTIONS :

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- Marine Transformation for boat - Tiltting and boiling pans

POSSIBLE ACCESSORIES :

- STANDS 900
- REFRIGERATED STANDS
- ACCESSORIES KORE
- KORE WHEELS
- TALL CHIMNEY KORE

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	1255 mm
Net Weight	211,0 kg	Gross Weight	235,0 kg
Net volume	0,630 m3	Gross volume	1,077 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	0,09 kW
Electric power	0,090 kW
Amperage (A)	0,7
Voltage	230V - 1N
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	18,00 kW
Gas consumption	1,880 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

WATER TECHNICAL SPECIFICATIONS

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

CONNECTIONS TECHNICAL SPECIFICATIONS

Gas diameter 1	R3/4"
Water inlet diameter	3/4"

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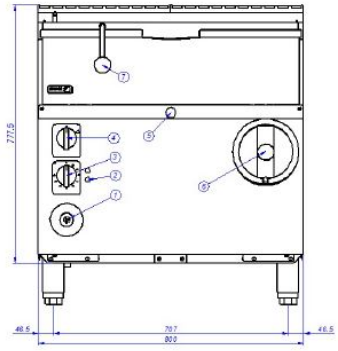
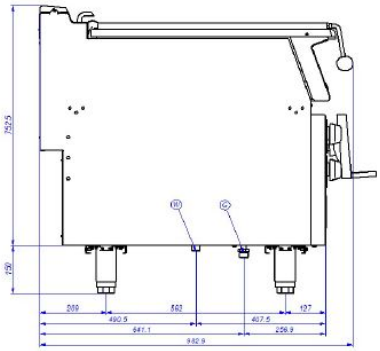
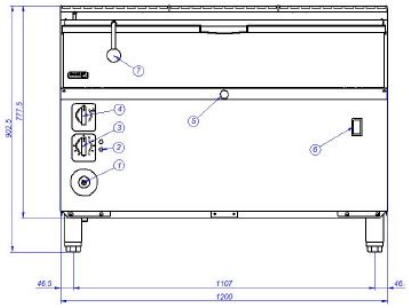
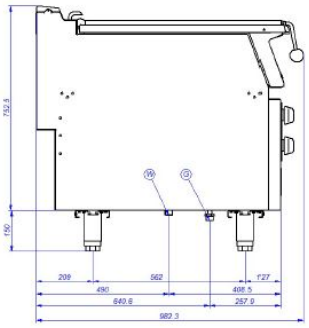




W – Entrada de Agua – Water inlet
G – Entrada de Gas – Gas Inlet
1 – Pulsador tren de chispas
2 – Piloto verde
3 – Grifo válvula gas
4 – Grifo válvula agua
5 – Lágrima
6 – Volante elevación
7 – Asa sartén

SB-G915





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