Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
SB-E910 400V 3N 50/60Hz

19075854 02/06/2022

DENOMINATION:

Electric tilting bratt pan, manual with cast iron 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."
- Cast iron 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."
- Crank operated elevation system which is able to raise the pan until it is vertical, to empty it completely.

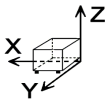
POSSIBLE OPTIONS :

- 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	195,0 kg	Gross Weight	218,0 kg
Net volume	0,630 m3	Gross volume	1,077 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	15,000 kW
Amperage (A)	32A
Heating power	15,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

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

CONNECTIONS TECHNICAL SPECIFICATIONS

Three-phase +N 400V wiring	4X4MM2+T
Water inlet diameter	3/4"

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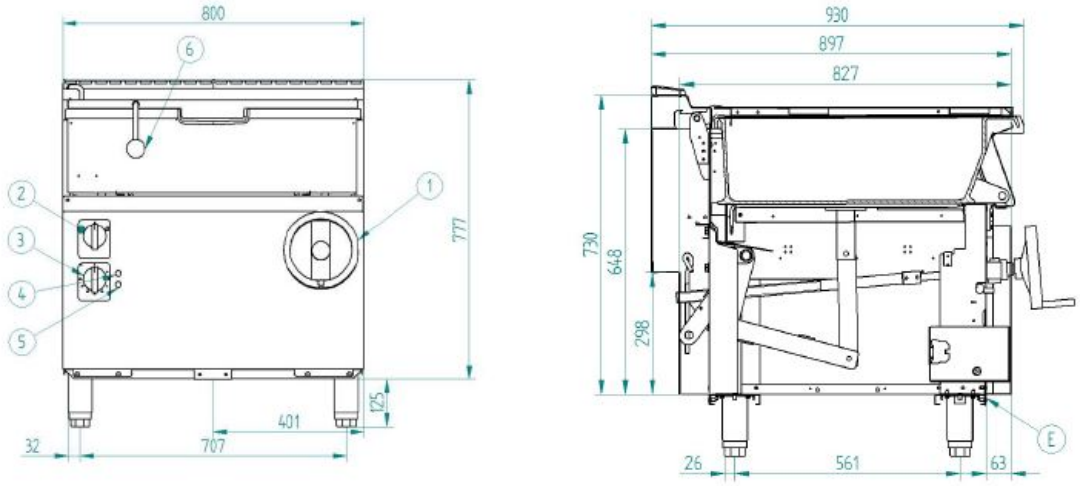
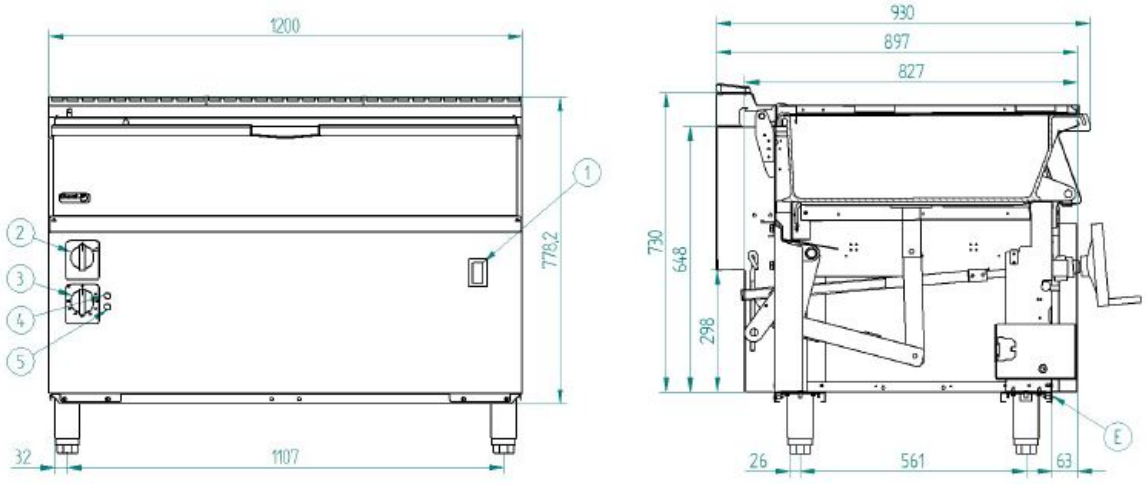


SB-E915



E – Conexión eléctrico — Electrical connection
1 – Volante/Pulsadores elevación — Wheel/Elevation control
2 – Grifo válvula agua — Water valve tap
3 – Grifo válvula gas — Gas valve tap
4 – Piloto verde — Green pilot
5 – Piloto ambar — Ambar pilot
6 – Asa sartén — Pan handle