



Catalogue
CATERING
Chapter
COOKING

Model
SB-E910 M 380-415V 3N 50/60Hz

19033793

14/12/2018

ELECTRIC TILTING BRATT PAN, SB-E910 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.

Cast iron pan, to optimize cooking times.

Very thick container bottom (8 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.

Fitted with safety thermostat.

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.

Automatic tilting system. The pan can tilt 90 °, for a total emptying

Water-tight and protecting-support controls.

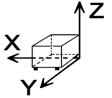
High temperature protector for the chimney made of enamelled cast iron.

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	195,0 kg	Gross Weight	218,0 kg
Net volume	0,650 m ³	Gross volume	1,021 m ³

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	15,060 kW
Heating power	15,00 kW
Voltage	380-415V - 3N
Amperage	32A
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
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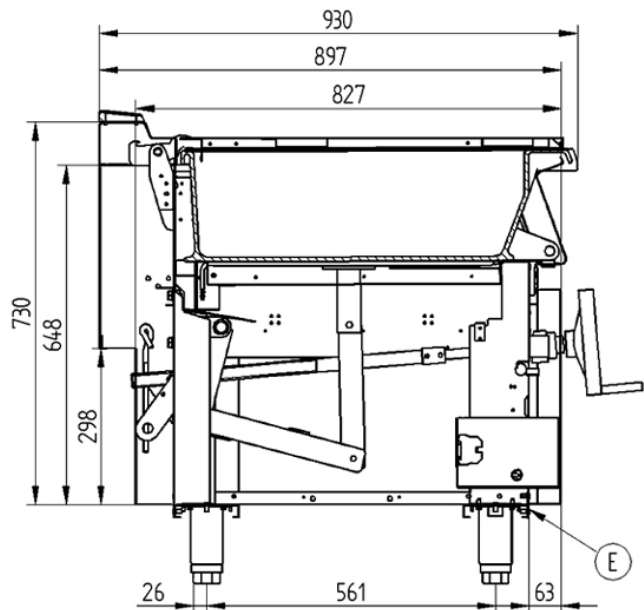
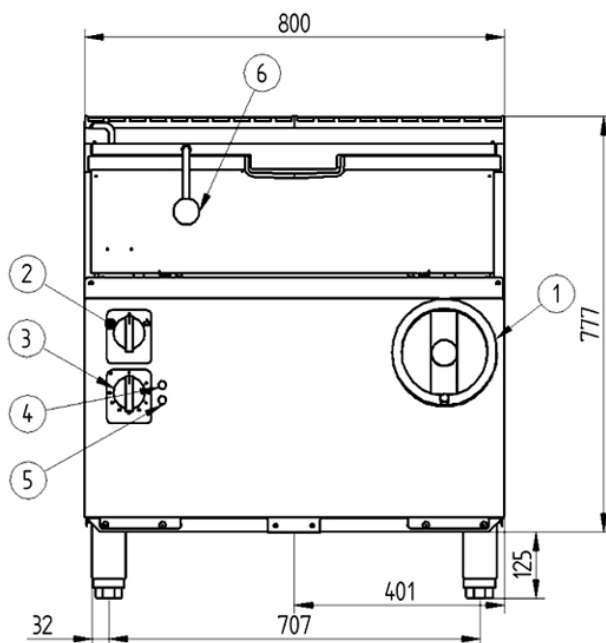
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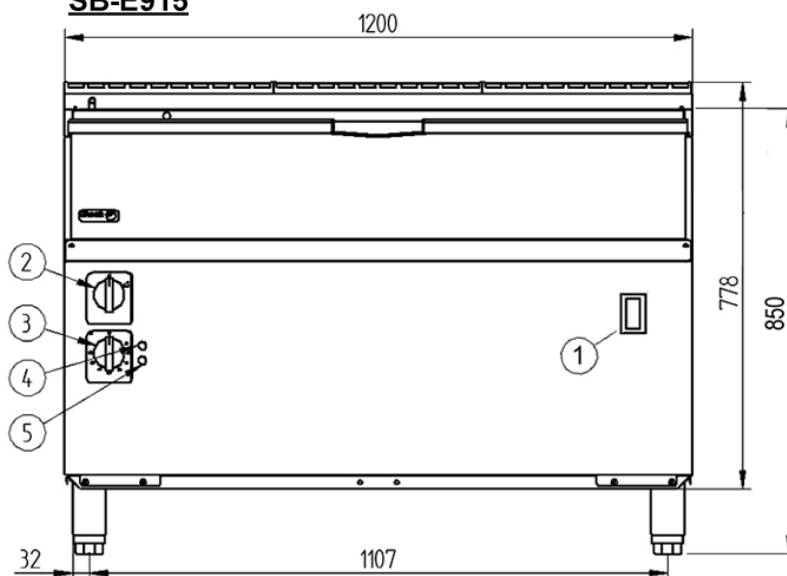
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SB-E910



SB-E915



- 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