



Fagor 900 series NG 80 litre crank tilting bratt pan SBG9-10I

Quick Overview

The Bratt pans in the 900 Series have counterbalanced hinged lids with a lower reinforced recess. The hinge allows the lid to be opened at any angle. The pans have a temperature control thermostat with a temperature range of 50 °C to 315 °C, and pilot lights to indicate machine on and machine heating.

Description

Fagor 900 series NG 80 litre crank tilting bratt pan with SS burner and Temp control SBG9-10I

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- Made of stainless steel
- Counterweighted hinged lid.
- Lid can be used as benchtop when closed.
- Pan capacity: 80 litres (approx.).
- Surface area: 50 dm²
- Stainless steel pan, with heat diffuser bottom 10 mm. thick.
- Stainless steel tubular burner controlled by solenoid valve and thermostat temperature control (50 °C to 315 °C)
- Crank tilting system.
- Safety system to extinguish the flame if the pan raises.
- Water feed.
- Power: 18.6 kW or 66 mj./h.

Dimensions: 850 x 900 x 850* mm.

*Supplied on height adjustable legs; total height adjusts from 850mm to 900mm

Electrical supply: 230V-1+N

UNIT NOT SUPPLIED WITH POWER CORD AND PLUG.
THESE MUST BE INSTALLED BY A QUALIFIED ELECTRICIAN.

Your Shipping Specifications

Net Weight (Kg)	172
Width (mm)	850
Depth (mm)	900
Height (mm)	900
Packing Width (mm)	910
Packing Depth (mm)	1060
Packing Height (mm)	1085
Power	66 mj./h.