



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

**Fagor SB-G910I Gas Tilting Bratt Pan – 90L, 800mm | KW Commercial Kitchen**

**Model / SKU: SB-G910I**

#### KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/566/product/5277/>



**Catalogue**  
**FOOD SERVICE**  
**Chapter**  
**COOKING**

**Specific model**  
SB-G910 I NG 230V 1N 60Hz

19075878

11/11/2021

**DENOMINATION:**

Gas tilting bratt pan, NG 60Hz, manual 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."
- Crank operated elevation system which is able to raise the pan until it is vertical, to empty it completely.

**POSSIBLE OPTIONS :**

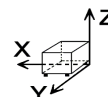
- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- Marine Transformation for boat - Tilting and boiling pans

**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**

|                    |           |
|--------------------|-----------|
| Electric power     | 0,100 kW  |
| Amperage (A)       | 2A        |
| Voltage            | 230V - 1N |
| Electric frequency | 60Hz      |

**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"  |



[www.fagorprofessional.com](http://www.fagorprofessional.com)



Catalogue  
**FOOD SERVICE**

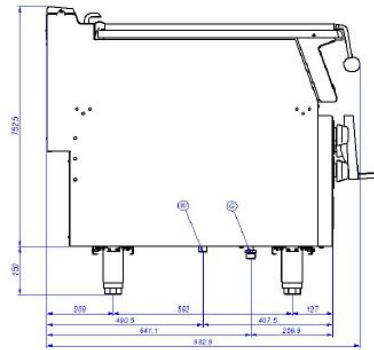
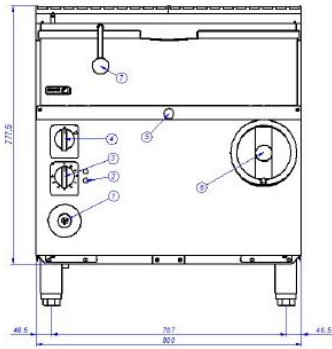
Capítulo  
**COOKING**

Modelo  
**SB-G910 | NG 230V 1N 60Hz**

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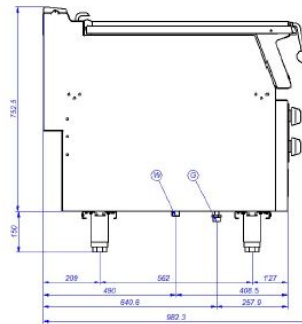
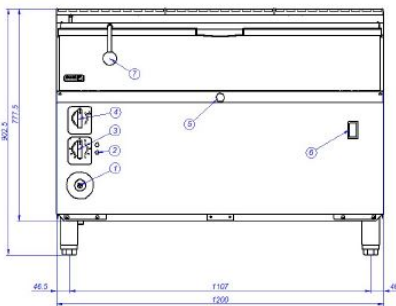
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## **SB-G910**



- 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**



- 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 – Pulsadores elevación  
7 – Asa sartén