



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor SB-E915IM Electric Bratt Pan – 120L Tilting Pan

Model / SKU: SB-E915IM

KW COMMERCIAL KITCHEN

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Fagor Kore 900 Series Electric 120L Bratt Pan - SB-E915IM

Quick Overview

- Motorized raising system
- Stainless steel tank
- Capacity: 120L
- Surface: 1130mm x 616mm

Description

Fagor Kore 900 Series Electric 120L Bratt Pan - SB-E915IM

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 machine.

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 a minimum temperature.

Laser cut and automatic welding for a perfect adjustment of sides between modules with a square-angle finish.
Stainless steel pan, particularly suitable for delicate cooking.
Very thick container bottom (10 mm) to ensure even heat distribution.
Pans' minimum edge radio is 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.

Electric heating using shielded stainless steel electrical resistances at the pan bottom.
The pan's 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 a safety thermostat.
Automatic heating shuts off when the container is tilted.
The pan can be filled by an electro valve operated by a switch at the front panel. The filling tap is located at the back of the machine.
The lid is double-lined, with a 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 enameled 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
Maximum power: 22.5 kW
Dimensions: 1.200 x 930 x 850 mm

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration within 14 Days of Invoice

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	233
Width (mm)	1200
Depth (mm)	530
Height (mm)	850
Packing Width (mm)	1022
Packing Depth (mm)	1240
Packing Height (mm)	1140
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice