



PRODUCT DOCUMENT PACK

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PRODUCT

Fagor Kore 900 Series Gas Tilting Bratt Pans - SB-G915IM

Model / SKU: SB-G915IM

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/578/product/5279/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Model
SB-G915 I M LPG 230V 1N 50Hz

19075887

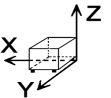
28/02/2020

GAS TILTING BRATT PAN, SB-G915 IM

- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Vat designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations.
- Perimeter edge to prevent water that condenses from spilling out.
- The vat is filled with water through a solenoid valve which is operated by a switch on the front of the machine. The filling pipe is located at the back of the machine.
- Double-walled lid with a draining rack at the back to redirect condensation water towards the interior of the vat.
- Spring system to balance the lid. Compensation system to prevent sharp falls.
- Front access lid handle.
- Thermostatic temperature control of the vat floor, between 50 and 310 °C.
- Shut-off micro switch which suspends heating when the vat is raised.
- High-temperature enamelled cast iron flue protector.
- Access to components from the front.
- Stainless steel feet with adjustable height.
- Machine with IPX5 grade water protection.
- Gas heating with high-efficiency stainless steel burners made of six tubes which are activated and controlled by a safety valve with a thermocouple.
- Heating through tube burners located in the base of the vat itself which, together with the high thickness of the vat base, ensures maximum uniformity in heat distribution in all cases, guaranteeing consistent cooking.
- Motorised system to raise the vat enabling it to be raised until it is vertical to completely drain it.
- Stainless steel vat with 90 litre capacity. With an area of 730 x 616 mm or 45 dm².
- The high thickness of the vat base (10 mm) guarantees even heat distribution.
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DIMENSIONS

X Width	1200 mm	X Gross width	1240 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1140 mm
Net Weight	228,0 kg	Gross Weight	269,0 kg
Net volume	0,826 m ³	Gross volume	1,445 m ³



ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	0,60 kW
Electric power	0,700 kW
Amperage (A)	2A
Voltage	230V - 1N
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	LPG
Gas power	25,00 kW
Gas consumption	1,920 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar

WATER TECHNICAL SPECIFICATIONS

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

Gas diameter 1	'R.3/4"G'
Water inlet diameter	3/4"



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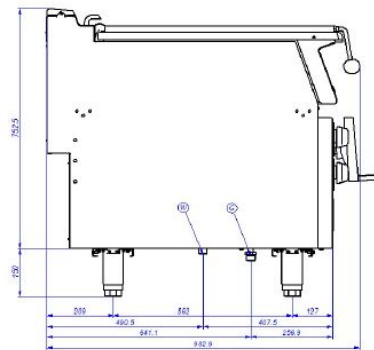
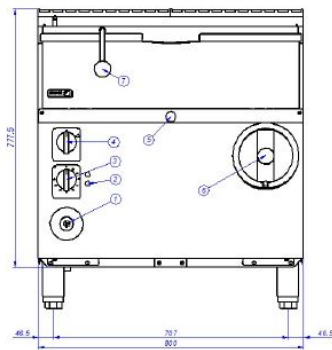
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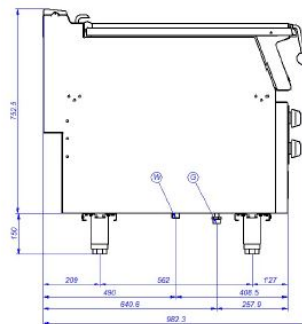
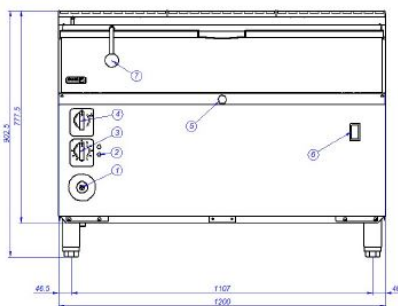
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SB-G910



- 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



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