



PRODUCT DOCUMENT PACK

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PRODUCT

Fagor Kore SB-E910IM Electric Bratt Pan | 90L | 3PH, 15kW | Stainless Steel

Model / SKU: SB-E910IM

KW COMMERCIAL KITCHEN

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Fagor Kore 900 Series Electric 90L Bratt Pan - SB-E910IM

Quick Overview

- Capacity (L): 90
- Laser-cut joints and hidden screws
- Rounded corners and no edges, wide opening for unloading
- Flange around the perimeter to stop any condensed water from spilling over
- 10mm thick S/S bottom of well
- Filling water with an electric valve operated with a switch
- Double-walled lid with drainer
- Lid balance system by springs
- Compensation system to avoid heavy falls
- Micro breaking switch halts heating when the pan is raised
- High-temperature enameled cast iron flue protector
- IPX5 grade water protection
- Temperature controlled by thermostat, 50 to 310° C
- Stainless steel pan
- Shielded stainless steel heating elements
- 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

Description

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Key Features

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2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice

Your Shipping Specifications

Product Condition	New
Knobs	2 knobs
Net Weight (Kg)	195
Width (mm)	800
Depth (mm)	930
Height (mm)	850
Packing Width (mm)	1022
Packing Depth (mm)	840
Packing Height (mm)	1255
Power	415V, 15kW/3~N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice