

Fagor Kore 900 Series Gas Tilting Bratt Pans SB-G910IM

Quick Overview

- **Practical choice**.Â Hereâ€™s a premium Fagor Kore 900 Series Gas Tilting Bratt Pan made up of food-grade Stainless Steel for your taking.
- **Reliable and efficient.** 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.
- **Great value for money.** Get the longevity you need for the price you want with this Gads Tilting Bratt Pan. The bottom of the wells is very thick (8mm for iron pans and 10mm for stainless steel pans), guaranteeing even heat distribution.
- **Hygienic & easy to clean.**Â Our products meet the appropriate Health Department requirements, and are easy to clean, with simple assembly and remarkable service. The pan is designed with rounded corners and no edges, and with a wide opening for unloading, making all cooking and cleaning operations easier!

Description

Fagor Kore 900 Series Gas Tilting Bratt Pans SB-G910IM

Robust, reliable, and of great value, our multipurpose kitchen equipment provides a superior solution for every need and space!

Showcase this premium Gas Tilting Bratt Pan in your kitchen and make your boiling, steaming, stewing, simmering, roasting, poaching, braising, shallow frying, and deep frying a whole lot easier! This is a fast-selling purchase for any prospective restaurant or café owner who operates a medium to large establishment.

Key Features

- Gas tilting Bratt Pan, NG 50Hz, motorized with stainless steel tank of 90 L, 900 range
- Laser-cut joints, automatic welding, and polishes. Screws are hidden from view
- Pan is designed with 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 an electric valve operated with a 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
- The temperature of the bottom of the pan is controlled by a 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
- Motorised or crank-operated elevation systems that can raise the pan until it is vertical, to empty it.

Additional information

- Gas Type: Natural Gas
- Gas power: 18.00kW
- Gas consumption: 1,880 m3/h
- Regulated: NG G20/G25/G25.1 20/25/25 mbar
- Gas diameter 1: R3/4"
- Water inlet diameter: 3/4"

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

Your Shipping Specifications

Product Condition	New
Knobs	2 knobs
Net Weight (Kg)	211
Width (mm)	800
Depth (mm)	930
Height (mm)	850
Packing Width (mm)	840
Packing Depth (mm)	1022
Packing Height (mm)	1255
Power	230V - 1N; 0.7A; 50Hz
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice