



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
SBE-200 M 50/60Hz 400V 3N

19085076

22/11/2021

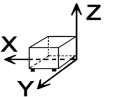
DENOMINATION:

Motorised tilting bratt pans directly heated electric 200 L

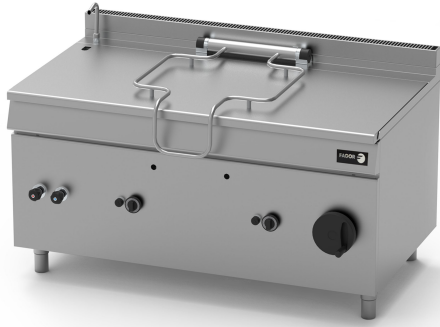
DESCRIPTION :

- "- Cooking chamber walls made from AISI 304 stainless steel.
- Bottom made from 10 mm thick AISI 304 stainless steel Option: 12 mm thick bottom made from composite (9 mm iron + 3 mm steel).
- Cooking chamber with non-stick finish and ceramic microspheres.
- Water can be added into the chamber using a single hole tap.
- 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
- 20/10 thick stainless steel supporting structure, mounted on adjustable steel feet for levelling.
- 10/10 thick satin-finished AISI 304 stainless steel external walls.
- 20/10 thick satin-finished AISI 304 stainless steel shelf.
- Automatic motorised tilting - Includes a manual tilting system in the event of a fault.
- Automatic shutdown in the event of system failure."
- "- Heating via a set of electric elements.
- Safety thermostat for elements that prevents overheating.
- Temperature control (50 °C - 260 °C).
- Standard supply voltage 400 V 3N 50/60 Hz."

DIMENSIONS



X Width	1600 mm	X Gross width	1110 mm
Y Depth	900 mm	Y Gross depth	990 mm
Z Height	850 mm	Z Gross height	1110 mm
Net Weight	210,0 kg	Gross Weight	250,0 kg
Net volume	1,224 m3	Gross volume	1,220 m3



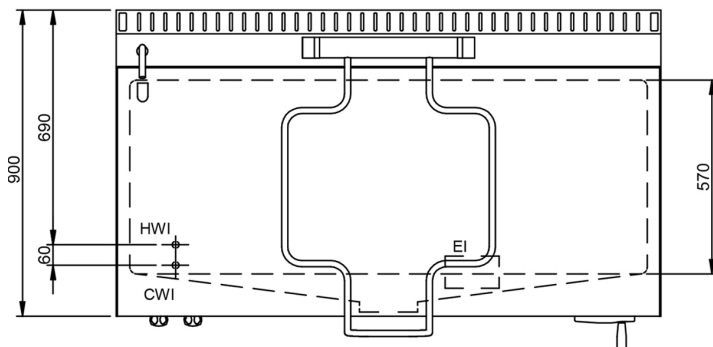
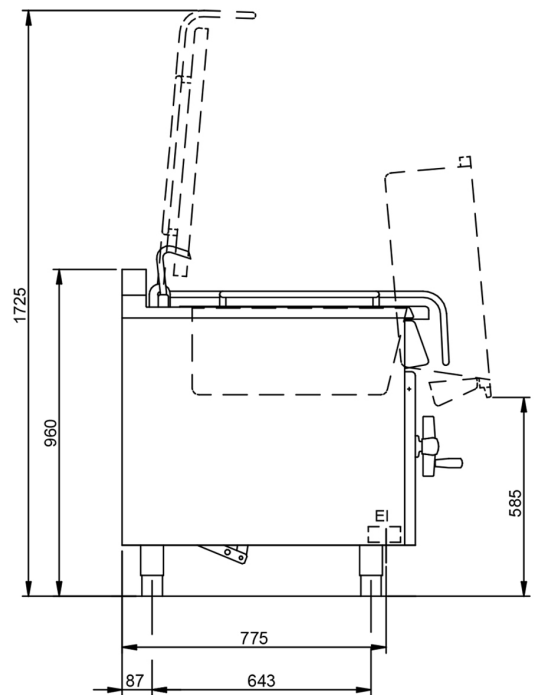
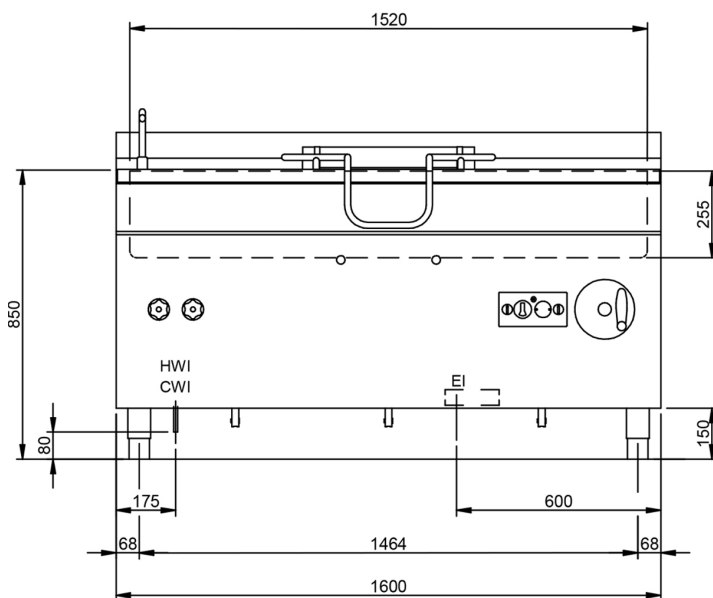
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ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

HWI -	ACQUA CALDA EAU CHAUDE HOT WATER	100 - 250 kPa (1 - 2,5 bar)	1/2" F
CWI -	ACQUA FREDDA EAU FROIDE COLD WATER	100 - 250 kPa (1 - 2,5 bar)	1/2" F
EI -	CAVO ELETTRICO CABLE ELECTRIQUE ELECTRIC CABLE	STANDARD - 380-415V 3N 50-60Hz 20kW OPTIONAL - 380-415V 3 50-60Hz 20kW OPTIONAL - 220-240V 3 50-60Hz 20kW OPTIONAL - 440V 3 50-60Hz 20kW	