

# Technical data sheet



## Product features

<b>Model</b>	<b>SAP Code</b>	00012290
BR 90/80 E/N	<b>A group of articles - web</b>	Pans



- Bottom material: Stainless steel - suitable for cooking, easy maintenance
- Bottom thickness: 12.00
- Basin volume [l]: 80
- Usable volume [l]: 80
- Tilting: Manual
- Filling: Mechanical cock
- Type of pan: Tiltting
- Basin shape: Practically shaped bathtub spout to minimize spillage
- Protection of controls: IPX4

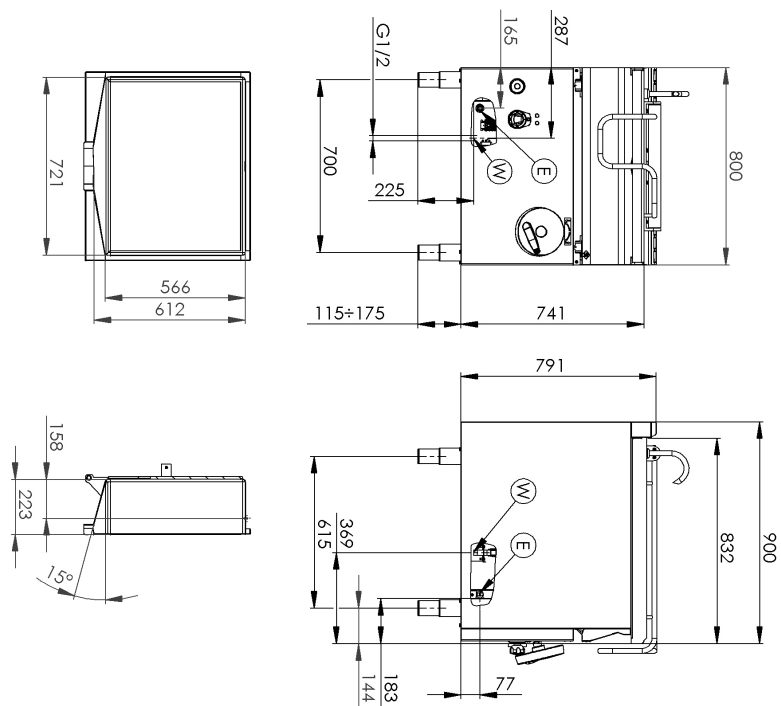
<b>SAP Code</b>	00012290	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	800	<b>Bottom material</b>	Stainless steel - suitable for cooking, easy maintenance
<b>Net Depth [mm]</b>	900	<b>Basin volume [l]</b>	80
<b>Net Height [mm]</b>	900	<b>Usable volume [l]</b>	80
<b>Net Weight [kg]</b>	162.00	<b>Tilting</b>	Manual
<b>Power electric [kW]</b>	15.000		

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Technical drawing

<b>Model</b>	<b>SAP Code</b>	00012290
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## Product benefits

<b>Model</b>	<b>SAP Code</b>	00012290
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### 1

#### **Stainless steel bottom**

the material does not cut  
resistance of AISI 304 material  
long life

- savings on service interventions
- easier and faster operation

### 2

#### **Manual folding system**

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

### 3

#### **Degree of protection of the control elements IPX4**

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

### 4

#### **Efficient distribution of heating elements**

perfect heat distribution including corners  
fast heating

- saving time when cooking
- saving energy
- long service life

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## Technical parameters

<b>Model</b>	<b>SAP Code</b>	00012290
BR 90/80 E/N	<b>A group of articles - web</b>	Pans

**1. SAP Code:**

00012290

**2. Article group:**

RF-Line 900

**3. Net Width [mm]:**

800

**4. Net Depth [mm]:**

900

**5. Net Height [mm]:**

900

**6. Net Weight [kg]:**

162.00

**7. Gross Width [mm]:**

970

**8. Gross depth [mm]:**

840

**9. Gross Height [mm]:**

1160

**10. Gross Weight [kg]:**

182.00

**11. Device type:**

Electric unit

**12. Construction type of device:**

With substructure

**13. Power electric [kW]:**

15.000

**14. Loading:**

400 V / 3N - 50 Hz

**15. Protection of controls:**

IPX4

**16. Material:**

AISI 304 top plate, AISI 430 cladding

**17. Indicators:**

operation and warm-up

**18. Worktop material:**

AISI 304

**19. Device heating type:**

Indirect

**20. Basin volume [l]:**

80

**21. Maximum device temperature [°C]:**

300

**22. Minimum device temperature [°C]:**

50

**23. Adjustable feet:**

Yes

**24. Tilting:**

Manual

**25. Bottom thickness:**

12.00

**26. Bottom material:**

Stainless steel - suitable for cooking, easy maintenance

**27. Type of pan:**

Tilting

**28. Usable volume [l]:**

80

**29. Filling:**

Mechanical cock

**30. Basin shape:**

Practically shaped bathtub spout to minimize spillage

**31. Water filling type:**

Cold