

Technical data sheet



Product features

Model	SAP Code	00012289
BR 90/80 E	A group of articles - web	Pans



- Bottom material: Steel - suitable for frying
- 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

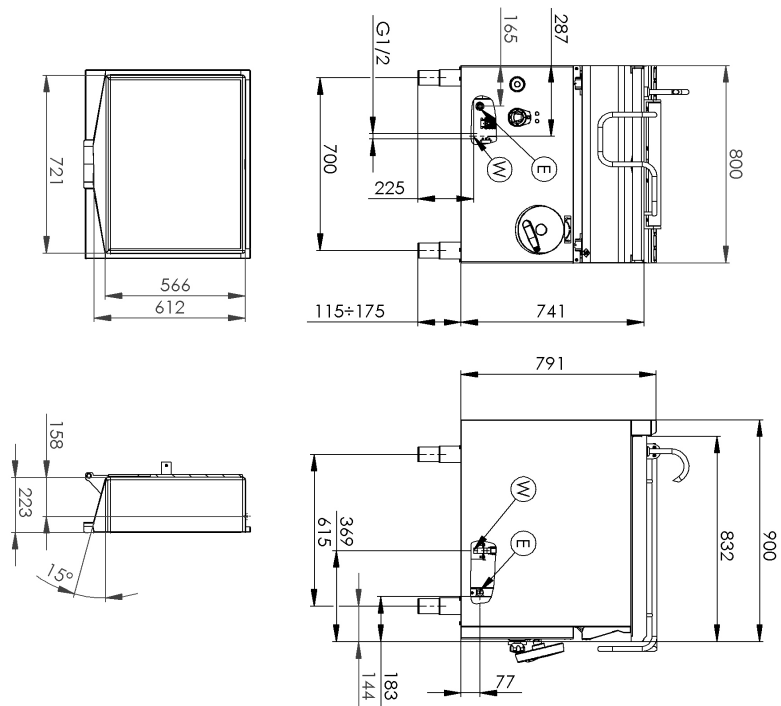
SAP Code	00012289	Loading	400 V / 3N - 50 Hz
Net Width [mm]	800	Bottom material	Steel - suitable for frying
Net Depth [mm]	900	Basin volume [l]	80
Net Height [mm]	900	Usable volume [l]	80
Net Weight [kg]	162.00	Tilting	Manual
Power electric [kW]	15.000		

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Technical drawing

Model	SAP Code	00012289
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Product benefits

Model	SAP Code	00012289
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1

Manual folding system

maintenance-free system
equipped with a spring for convenient tilting
long life

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

2

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

3

Stainless steel bathtub

the material does not cut
wear resistance of the material
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

Model	SAP Code	00012289
BR 90/80 E	A group of articles - web	Pans

1. SAP Code:

00012289

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:

Steel - suitable for frying

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