

## BRATT PANS

### GAS TILTING BRATT PANS

Made of stainless steel AISI-304 (18/10).  
Counterweighted hinged lid.  
Stainless steel tubular burner controlled by solenoid valve and thermostat temperature control (50 °C - 315 °C).  
Safety system to extinguish the flame if the pan raises.  
Water feed.  
**REQUIRES:** Electrical intake:  
230 V - 1 + N.



Model  
**SBG9-10 I**

Model	Reference	Pan	Raising system	Capacity litres	Surface dm <sup>2</sup>	Power kcal/h Mj/h	Dimensions mm
I <b>SBG9-10</b>	1121125000 LPG 1121125001 NG	H	V	80	50	16.000 66	850x900x850
S <b>SBG9-10 S</b>	1121125100 LPG 1121125101 NG	H	V	80	50	16.000 66	850x900x620
I <b>SBG9-10 I</b>	1121126000 LPG 1121126001 NG	A	V	80	50	16.000 66	850x900x850
S <b>SBG9-10 IS</b>	1121126100 LPG 1121126101 NG	A	V	80	50	16.000 66	850x900x620
I <b>SBG9-10 M</b>	1121125200 LPG 1121125201 NG	H	M	80	50	16.000 66	850x900x850
S <b>SBG9-10 MS</b>	1121125300 LPG 1121125301 NG	H	M	80	50	16.000 66	850x900x750
I <b>SBG9-10 IM</b>	1121126200 LPG 1121126201 NG	A	M	80	50	16.000 66	850x900x850
S <b>SBG9-10 IMS</b>	1121126300 LPG 1121126301 NG	A	M	80	50	16.000 66	850x900x750
I <b>SBG9-15 IM</b>	1121127000 LPG 1121127001 NG	A	M	120	75	23.000 96	1.275x900x850
S <b>SBG9-15 IMS</b>	1121127100 LPG 1121127101 NG	A	M	120	75	23.000 96	1.275x900x750

#### SPECIFIC MODELS:

I : Free standing.  
S : Cantilever.

#### SPECIFIC CHARACTERISTICS:

H : Cast iron pan.  
A : Stainless steel pan. Heat diffuser base 10 mm  
V : *manual*  
M : Motorized tilt system.



**SBG9-15 IM**