

Technical data sheet



Product features

Model	SAP Code	00110047
BR 70/80 E/N	A group of articles - web	Pans



- Bottom material: Stainless steel - suitable for cooking, easy maintenance
- Bottom thickness: 12.00
- Basin volume [l]: 50
- Usable volume [l]: 50
- Tilting: Manual
- Filling: Mechanical cock
- Type of pan: Tiltting
- Basin shape: Practically shaped bathtub spout to minimize spillage
- Protection of controls: IPX4

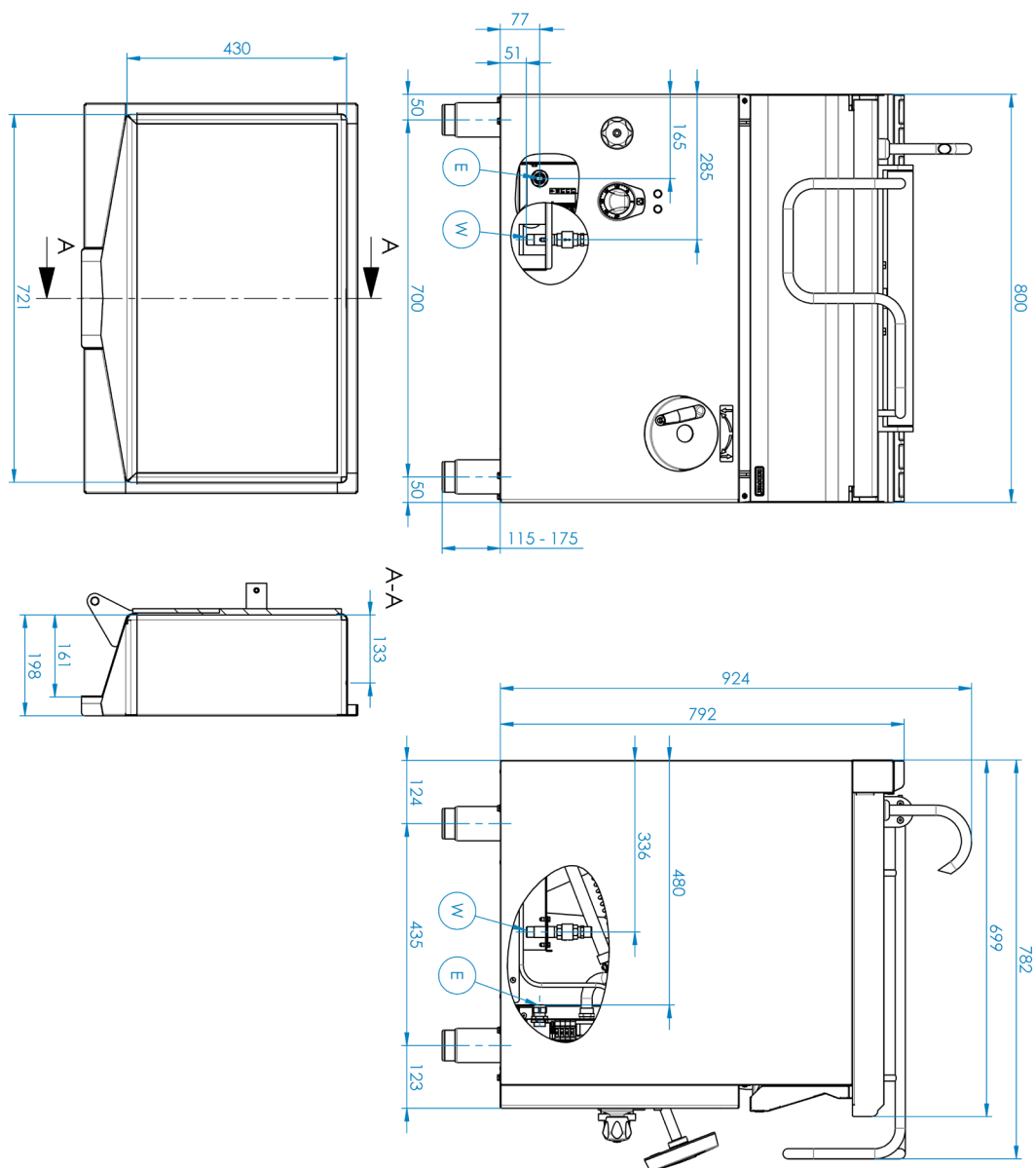
SAP Code	00110047	Loading	400 V / 3N - 50 Hz
Net Width [mm]	800	Bottom material	Stainless steel - suitable for cooking, easy maintenance
Net Depth [mm]	700	Basin volume [l]	50
Net Height [mm]	900	Usable volume [l]	50
Net Weight [kg]	134.60	Tilting	Manual
Power electric [kW]	10.500		

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Technical drawing

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Product benefits

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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

Model	SAP Code	00110047
BR 70/80 E/N	A group of articles - web	Pans

1. SAP Code:

00110047

2. Article group:

RF-Line 700

3. Net Width [mm]:

800

4. Net Depth [mm]:

700

5. Net Height [mm]:

900

6. Net Weight [kg]:

134.60

7. Gross Width [mm]:

860

8. Gross depth [mm]:

820

9. Gross Height [mm]:

1079

10. Gross Weight [kg]:

148.10

11. Device type:

Electric unit

12. Construction type of device:

With substructure

13. Power electric [kW]:

10.500

14. Loading:

400 V / 3N - 50 Hz

15. Protection of controls:

IPX4

16. Material:

AISI 304 top plate, AISI 430 cladding

17. Basin volume [l]:

50

18. Maximum device temperature [°C]:

300

19. Minimum device temperature [°C]:

50

20. Safety thermostat:

Yes

21. Safety thermostat up to x ° C:

360

22. Adjustable feet:

Yes

23. Tilting:

Manual

24. Bottom thickness:

12.00

25. Bottom material:

Stainless steel - suitable for cooking, easy maintenance

26. Type of pan:

Tilting

27. Usable volume [l]:

50

28. Filling:

Mechanical cock

29. Basin shape:

Practically shaped bathtub spout to minimize spillage

30. Water filling type:

Cold