TECHNICAL DATA

AUTOMATIC TILTING FRYING PAN

SBE200A

This machine is suitable for making any type of dough or sauce that requires quick and uniform cooking, although it can also work at room temperature. Suitable for: rottisseries, restaurants, hotels, meat factories, pre-cooked food manufacturers and other collectivities. Designed and manufactured for various uses such as the preparation of croquettes, béchamel, sauce in general, pastry cream, diluting chocolate, jams, syrups, dried fruit, cream cheese...



TECHNICAL CHARACTERISTICS:

- Made of satin-finished AISI304 stainless steel.
- Stirring blade at the bottom of the frying pan.
- Double body stainless steel cauldron.
- Heating by means of stainless steel armoured electric heating elements, immersed in thermal oil.
- Three working positions: continuous rotation in the same direction, rotation with pause, reversed direction rotation and automatic
 positioning of the tank for emptying.
- · Removable removable remover blade with Teflon scrapers for cleaning.
- Complete control panel consisting of: emergency stop and programmable digital control panel.
- Speed variator.
- Built according to CE regulations.
- Temperature from 50°C to 210°C.
- TILTING PAN 100°.
- IP6 water resistance.
- Overpressure safety valve at 0,5 Bars.
- Filling and cleaning tap. (optional).
- Drainage tap 2". (optional).
- Adjustable speed, maximum 90rpm.
- Motorised tilting bowl tipping by means of main control panel.
- Programmable digital recipe book.

MODEL: SB200A

DIMENSIONS: LENGTH 1443 mm / WIDTH 1914 mm / HEIGHT 1280 mm.

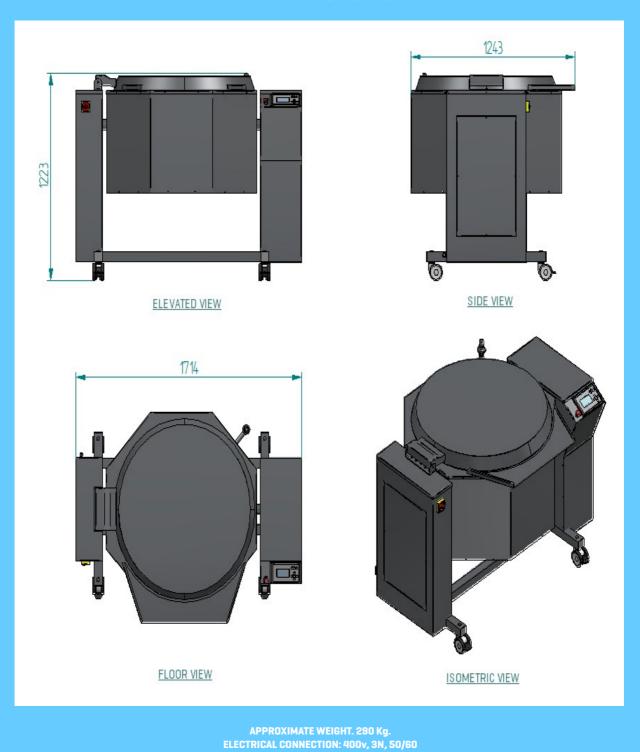
GAS POWER 40 KW. VENTILATED BURNER. **BLADES MOTOR POWER**: 1,1 KW.

TOTAL POWER: 25,5 KW

CAPACITY: 200 Litres.

VOLTAGE: 380/400V [3] III. [THREE PHASE] CONNECTION: 3+N+T 50 HZ.

DIMENSIONS



The Company reserves the right to make technical modifications without prior notice.

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Ø BAG Ø TOP 1080 mm and BOTTOM 88,9 mm CONTAINER DEPTH: 220mm. MAX. CAPACITY 200L. BOILING TIME WATER: 15-20 min.