

# SERVICELINE

Catering & Refrigeration Equipment Sales  Est. 1989



**FALCON G9881 GAS  
F900 SERIES BRATT PAN**

## FALCON G9881 GAS F900 SERIES BRATT PAN

| SPECIFICATION DETAILS                    | Natural Gas           | Propane Gas     | Butane Gas      |
|------------------------------------------|-----------------------|-----------------|-----------------|
| Total rating (kW - Nett)                 | 22                    | 22              | 22              |
| Total rating (btu/hr - gross)            | 82,573                | 82,573          | 82,573          |
| Inlet size                               | R 1/2                 | R 1/2           | R 1/2           |
| Flow rate - natural (m <sup>3</sup> /hr) | 2.3m <sup>3</sup> /hr | 1.73kg/h        | 1.73kg/h        |
| Inlet pressure (mbar)                    | 20/37                 | 20/37           | 20/37           |
| Operating pressure (mbar)                | 10/34                 | 10/34           | 10/34           |
| Burner rating * (kW)                     | 22                    | 22              | 22              |
| Burner rating * (btu/hr)                 | 82,573                | 82,573          | 82,573          |
| Water connection                         | 3/4" M                | 3/4" M          | 3/4" M          |
| Pan dimensions (w x d x h - mm)          | 720 x 560 x 225       | 720 x 560 x 225 | 720 x 560 x 225 |
| Weight (kg)                              | 139                   | 139             | 139             |
| Packed weight (kg)                       | 164                   | 164             | 164             |
| Packed dimensions (mm) (wxdxh)           | 870x1070x1270         | 870x1070x1270   | 870x1070x1270   |

### KEY FEATURES

- 80 litre capacity stainless steel pan
- Burner lit by piezo ignition
- Manual pan tilt
- Counter-balanced lid
- 304 stainless steel pan with duplex base
- Precise temperature control from 100oC to 290oC
- Integrated water faucet as standard
- Supplied upon adjustable stainless steel feet
- 2mm thick 304 grade stainless steel hob
- Laser cut hob allows edge to edge joining of units
- Stainless steel external panels with Scotch Brite finish
- Dynamic Link System Compatible
- For use with natural, propane and butane gas. Conversion kit supplied with each unit

### ACCESSORIES

- Front hob rail
- Kick strip
- Rear blanking plate
- Side hob extension
- Factory fitted, adjustable castors

### SIMILAR MODELS

- E9881 electric bratt pan (80 litres)
- G3800DX gas bratt pan (60 litres)
- E3800DX electric bratt pan (60 litres)

### SHORT FORM SPECIFICATION

Unit to be Falcon F900 Series bratt pan heated by gas burners. Unit to be supplied upon adjustable feet.

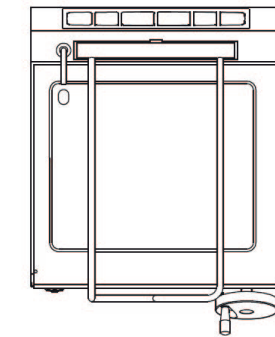
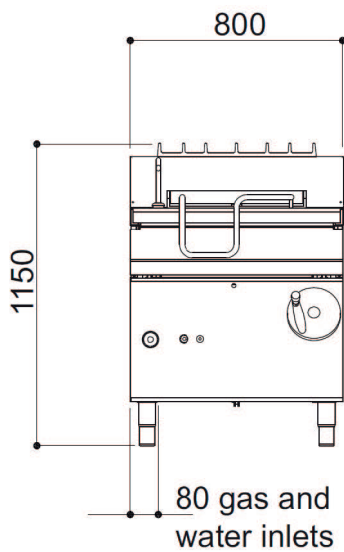
Burners lit by piezo ignition and pan tilts manually by turning of a front-mounted handle below the pan.

The hob will be constructed from 2mm 304 grade stainless steel. Hobs will be laser cut with right-angled edges to allow joining of units with no gaps between hobs.

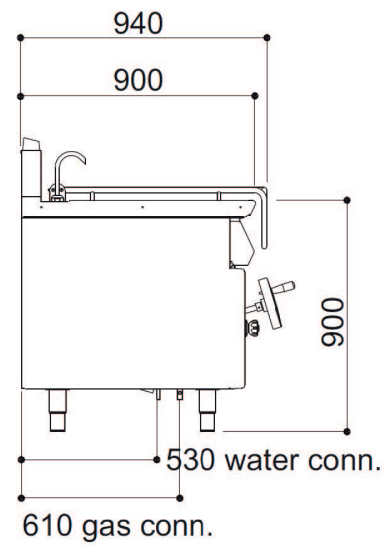
Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked showing gas positions and to have a bezel behind each knob to prevent water ingress.

Unit will be for use with natural, propane or butane gas and be supplied with conversion kit.

## DIMENSIONS MEASUREMENTS IN MM



The unit can be connected at the rear or from below



Unit on castors is the same hob height

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