



F900

G9881 Gas Bratt Pan

Key features

- 80 litre stainless steel pan
 - Ideal for bulk cooking
- Duplex steel base
 - Ideal heat transfer and retention
- Integrated water faucet
 - Quick and easy to add water as required
- Counter-balanced lid
 - Leave lid as open as required during cooking
- Manual tilt
 - Easy and straightforward to operate
- Piezo ignition
 - Easy and trouble-free lighting
- Precise temperature control
 - Wide temperature range from 100 - 290°C
- Stainless steel panels with Scotch Brite finish
 - Looks great, ideal for front-of-house kitchens
- Dynamic Link System compatible
 - Integrated linking system allows quick and easy installation to create a seamless, continuous cookline

Accessories

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



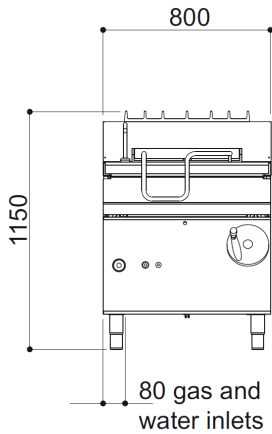
Similar Models

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

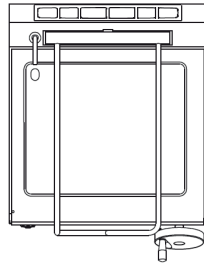
F900

G9881

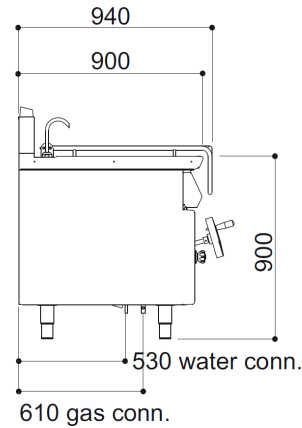
Gas Bratt Pan



Measurements *in mm*



The unit can be connected at the rear or from below



Unit on castors is the same hob height

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"	R1/2"
Flow rate - natural (m ³ /hr)	2.3 m ³ /hr	1.73 kg/h	1.73 kg/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		
Pan dimensions (w x d x h - mm)	720 x 560 x 225		
Weight (kg)	139		
Packed weight (kg)	164		
Packed dimensions (w x d x h - mm)	870 x 1070 x 1270		
GTIN numbers	On feet	On castors	

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.

Installation note

Please consult local legislation with regard to installation of cooking equipment.



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