

ELECTRIC BRATT PAN - MANUAL TILTING

Bratt pan with structure made of AISI 304 stainless steel, 20/10 mm thickness top. Well made of AISI 304 stainless steel, 20/10 thickness and completely coved. Base in AISI 304 stainless steel, 10 mm thickness. COOKING-PRO SYSTEM. Heating by armoured heating elements incorporated in the pan. Temperature controle through thermostat 60-300°C, safety thermostat. Manual well tilting. Pre-setting for remote control of power peaks.



Energy Control	Pre-Setting for remote control of power peaks	Liter each well	85
Power supply	Electricity	Well quantity	1
Well tilting	manual	Worktop thickness	2 mm

Functional features

- Multi-purpose equipment suitable for cooking sauces, braised meats, risottos and creamed preparations and shallow frying.
- Profile to carry liquids into the front area of the compartment to optimise discharge.
- Well with raised edges to prevent drips outside.
- Water filling directly in the well controlled by stable button on the front of the machine.
- Well dimensions 71x61x20.5 cm; useful well capacity 55 lt, max 85 lt.
- COOKING PRO system ensures high performances, exceptional cooking uniformity, instant temperature recovery for continuous results and energy savings up to 20%. Electric elements are incorporated in an innovative multilayered material ensuring quick temperature rise, high efficiency in the heat transfer, temperature stability and energy efficiency.
- Operating temperature: 60-300°C.
- Manual well tilting with handwheel operating through a lead screw.
- Specific useful output: 185 W/lt
- Metal ergonomic knobs with rubber protection against water infiltration.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Carpentry well with high coved corners and tight weldings; satin finish inside and blasted finish on upper rim.
- Radiant well base in AISI 304 stainless steel thickness 10 mm.
- High strength professional single body hinge with double spring with adjustable preload.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Heigh adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Maintenance of inner components does not require appliance displacement.

Safety equipment and approvals

- Double threshold detection thermostat.
- CE approvals in respect of all directives and regulations.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Optionals and Accessories

- High smoke exhaust flue.

Technical Data



1N1BR2E



<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Net Weight</i>	160 kg
<i>Gross Weight</i>	170 kg	<i>Electric Power</i>	10,2 kW
<i>Dimensions</i>	80x92x90 cm	<i>Packing</i>	86x102x131 cm

Icon9000 prof.900 - 2 mm
ELECTRIC BRATT PAN - MANUAL TILTING



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90
web: www.angelopo.com - email: angelopo@angelopo.it

05/08/2025