

ELECTRIC BRATT PAN WITH FIXED WELL ON CABINET

AISI 304 stainless steel free-standing structure, 20/10 thickness. 2/1 G.N.cooking pan in st/steel AISI 304 and 'Compound' (Aisi316L+FE) bottom, 15mm thickness. Wide product drain hole with tap. Thermostatic temperature control. Under cabinet, side walls/bottom in single radiused piece, insulated hinged doors and heat-resistant chromium-plated handles. Delivered with 1/1 GN s/s container.



<i>Power supply</i>	Electricity	<i>Product fitting up</i>	with integrated undercompartment
<i>Useful base surface</i>	15,5 dm ²	<i>Well quantity</i>	1
<i>Well type</i>	Pan base compound		

Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Net Weight</i>	110 kg
<i>Gross Weight</i>	130 kg	<i>Electric Power</i>	10 kW
<i>Dimensions</i>	60x110x72 cm	<i>Packing</i>	65x120x116 cm