

## ELECTRIC BRATT PAN WITH FIXED WELL

Bratt pan with structure made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking well made in AISI 304 stainless steel, 20/10 thickness and completely coved, satin finish. Base in Compound 12 mm thick (9 mm Fe510D + 3 mm AISI 316L stainless steel). Heating by armoured heating elements incorporated in the pan. Temperature control through thermostat 60-300°C, safety thermostat. Pre-setting for remote control of power peaks.



Energy Control	Pre-Setting for remote control of power peaks	Liter each well	35
Power supply	Electricity	Well quantity	1
Worktop thickness	2 mm		

### Functional features

- Multifunction equipment suitable for contact cooking, stewed and for light frying.
- Well with rounded corners all around the inside perimeter for easy cleaning and drainage.
- Drain hole diameter 5 cm on bottom well with drain pipe to a removable container. Drain stopper in teflon.
- Well dimensions 63x51x7 cm; useful well capacity 20 lt, max 35 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.
- Specific useful output: 500 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.
- Radiant well base in compound: 9 mm in iron and 3 mm in AISI 316 stainless steel.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Height 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.

### Technical Data

Working voltage	400V 3N~ / 230V 3~ / 50÷60 Hz	Net Weight	140 kg
Gross Weight	150 kg	Electric Power	10 kW
Dimensions	80x92x90 cm	Packing	86x102x131 cm