

GAS BRATT PAN - MANUAL TILTING

Bratt pan with structure made of AISI 304 stainless steel, 30/10 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 burner. Temperature controle through double threshold thermostat 60-300°C. Manual well tilting.



Liter each well	85	Power supply	Gas
Well quantity	1	Well tilting	manual
Worktop thickness	3 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.
- Six flame stainless steel special burners.
- Double threshold thermostat to prevent overheating and waste of power during the reaching temperature process.
- Electronic spark ignition, manual ignition allowed.
- Operating temperature: 60-300°C.
- Manual well tilting with handwheel operating through a lead screw.
- Specific useful output: 360 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, 30/10 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 compound: 9 mm in iron and 3 mm in AISI 316 stainless steel.
- 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.
- 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

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- 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	230V 1N~ / 50Hz	Net Weight	160 kg
Gross Weight	170 kg	Electric Power	0,05 kW



1T1BR3G



Gas Power

20 kW

Dimensions

80x92x90 cm

Packing

86x102x131 cm

Icon9000 prof.900 - 3 mm
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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

01/07/2024