

ELECTRIC BRATT PAN - MANUAL TILTING

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). COOKING-PRO SYSTEM. Heating by armoured heating elements incorporated in the pan. Temperature control 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	125
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 111.5x61x20.5 cm; useful well capacity 95 lt, max 125 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: 160 W/lt
- Metal ergonomic knobs with ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.

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 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.
- 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.

Optional

- High smoke exhaust flue.

Technical Data

Working voltage	400V 3N ~ 50 ÷ 60 Hz	Net Weight	260 kg
Gross Weight	265 kg	Electric Power	15,3 kW



2N1BR3E



Dimensions

120x92x75 cm

Packing

125x102x116 cm

Icon9000 prof.900 - 2 mm
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