

## GAS BRATT PAN - MANUAL TILTING

Bratt pan with structure made of AISI 304 stainless steel, 20/10 mm thickness top. Tank made of AISI 304 stainless steel 20/10 mm thick, completely radiused. Bottom in AISI 430 stainless steel 10 mm thick. Mximum capacity 60 lt. Heating by burner. Temperature controle through thermostat 60-300°C. Manual well tilting.



<i>Liter each well</i>	60	<i>Power supply</i>	Gas
<i>Product fitting up</i>	with integrated undercompartment	<i>Well quantity</i>	1
<i>Well tilting</i>	manual	<i>Worktop thickness</i>	2 mm

### Functional features

- Multi-purpose equipment suitable for cooking sauces, braised meats, risottos and creamed preparations and shallow frying.
- Well with raised edges to prevent drips outside.
- Profile to carry liquids into the front area of the compartment to optimise discharge.
- Water inlet directly into the tank controlled by an unstable button on the front of the machine.
- Tank dimensions (L x D x H) mm 710 x 410 x 205; useful capacity 45 lt, maximum 60 lt.
- Six flame stainless steel special burners.
- Electric spark ignition, manual ignition allowed.
- Operating temperature: 60-300°C.
- Manual well tilting with handwheel operating through a lead screw.
- Tank lid in AISI 304 stainless steel; large handle with that easy grip even in a vertical position; professional high-strength hinge made of a single body with rotation adjustment.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

### Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Tank with large rounded corners and liquid-tight welds; satin finish on the inside and blasted on the upper edge.
- Tank made of AISI 304 stainless steel with radiant bottom in AISI 430 stainless steel 10 mm thick.
- Maintenance of inner components does not require appliance displacement.
- Metal ergonomic knobs with rubber protection against water infiltration.
- 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).
- Access to all components through front compartment or control console.

### Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- Automatic shutdown in case of tank rotation.
- Tank lifting command via worm screw, possible only with continuous operator control.
- Safety system that blocks the movement of the tank in case of damage to the nut screw.
- Mechanical safety limit switch to prevent excessive rotation of the tank.
- Automatic deactivation of water supply via solenoid valve in case of raised tank.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- 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).
- IPX4 protection rating.

# 1S1BR1G



## Optional

- Trolley with container; wheels.

## Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	145 kg
<i>Gross Weight</i>	160 kg	<i>Electric Power</i>	0,001 kW
<i>Gas Power</i>	14 kW	<i>Dimensions</i>	80x72x90 cm
<i>Packing</i>	86x82x130 cm		