HEAVY DUTY BRATT PAN 50 LITER | GAS



















GENERAL SPECIFICATIONS

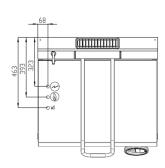
- 1.5 mm thick AISI 304 stainless steel top
- Flush top setting with secure fixing screws
- Installation gap behind the equipment
- Easy access from front panel to all major components
- Stainless steel with satin Scotch-Brite finish
- Adjustable feet

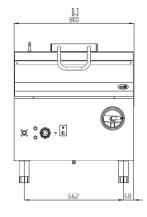
INSTALLATION OPTIONS

- standalone (fixed on a base w/ or w/o door)
- cantilever
- on concrete plinth

GAS FLOW RATE

44356 Btu/nr	11180 Kcal	
G20 Natural gas	20mbar	$1.37 \text{ m}^3/\text{h}$
G30/G31 LPG	28-30/37 mbar	1.02 kg/h
G30 LPG	50 mbar	1.02 kg/h





Power 13.0kW Connection 1/2" G25 Natural Gas / G30 LPG Net Weight 115 kg Machine Dimensions W800 x D700 x H850 mm HS Customs Code 8419818090 EAN Code 8719632123484 Article Number 09396012

GAS BRATT PAN

- Capacity 50L / Cooking well W700 x D410 x H230 mm
- Corrosion resistance 8 mm stainless steel pan bottom
- Optional 10 mm thick duomat cooking surface with the combination of 2 different stainless steel
- Rounded pan corners for increased hygiene
- Electronic ignition system with indicator lamp
- Automatic gas cut off during tilting
- Safety thermostat against overheating
- Thermostatic temperature control between 50–300°C
- High quality thermal insulation for limited heat radiation and low energy consumption
- Double skin lid with counter balanced mechanism
- Manual wheel-operated tilt mechanism
- Manual water refilling
- Stainless steel burners with flame failure device for optimized combustion

OPTIONS

Electrically controlled tilting mechanism

