

GAS BRATT PAN - MANUAL TILTING

Bratt pan with structure made of AISI 304 stainless steel, 20/10 mm thickness top. Well made of AISI 304 stainless steel, 20/10 thickness and completely covered. Base in AISI 304 stainless steel, 10 mm thickness. Heating by burner. Temperature control through double threshold thermostat 60-300°C. Manual well tilting.



Liter each well	125	Power supply	Gas
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.
- 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: 315 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.
- Carpentry well with high coved corners and tight weldings; satin finish inside and blasted finish on upper rim.
- Radiant well base in AISI 304 stainless steel thickness 10 mm.
- 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.

Optionals and Accessories

- High smoke exhaust flue.

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	210 kg
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Gross Weight	230 kg	Electric Power	0,001 kW
Gas Power	30 kW	Dimensions	120x92x90 cm
Packing	126x102x131 cm		

Icon9000 prof.900 - 2 mm
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