

Electric tilting bratt pan constructed in AISI 304 stainless steel. Cooking tank with manual tilt mechanism, constructed in stainless steel, 80-litre capacity, rectangular in shape with radiused corners for ease of cleaning, bottom in 12 mm thick mild steel.

Double skinned lid with drip zone at rear for conveying condensate liquid into the pan, fitted with sturdy AISI 304 stainless steel hinges with spring balancing. Automatic water loading operated by electric control. Fixed water tap located on top. Satin-finish AISI 304 tubular steel handle with front grip, joined to lid. Heating system by mean of heating elements built-in in thick aluminium energy-storing blocks underneath the pan. Thermostatic temperature control from 100° to 280 C°. Safety thermostat. Orange indicator light on control panel indicates appliance operation. Heating automatically turned off when pan is tilted. Height adjustable feet in stainless steel (850-900 mm). IPX5 protection rating.

STANDARD FEATURES

- 2 mm thick pressed stainless tops
- IPX5 water protection
- Modular design
- Interlocking device supplied with all units
- Space at rear for connections

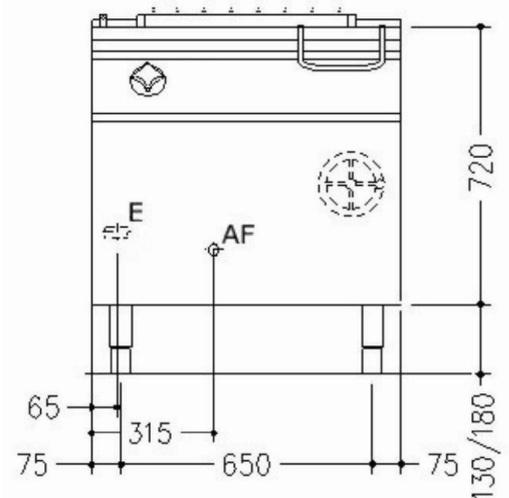
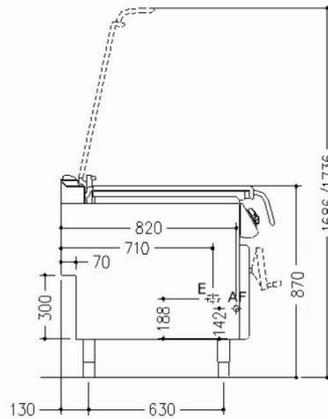
OPTIONAL FEATURES

- Castor kit



LEGEND

- AF = Cold Water - 1/2"
E = Socket



DIMENSIONS

- 900D x 800W x 870H mm
Tank Dimensions: 770 x 710 x 200H mm
Plate Dimensions: 580D x 726W mm

TECHNICAL DATA

- Power Supply: 400V 3NAC 50Hz (Lead & Plug not included)
Total Output: 9kW
Water Connection: 1/2" cold water

SHIPPING DATA

- Net Weight: 153kg
Shipping Weight: 167kg
Shipping Dimensions: 1030W x 840L x 1100H mm

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

