

Multipurpose bratt pann

Type 100: 300 litres capacity

Replaces : bratt pan, direct heat or bain-marie boiling pan, griddle

Rounded angles within tank, 12mm bimetallic base, in 316L stainless steel, electric tilting with stop in any position. Adjustable 350mm feet on tubular legs for a full drain at 400mm from the ground.

Lid activated by electric rams and for PRESSURE cooking or in saturated steam, limiting the loss of weight and the consumption of energy. Hot / Cold water supply.

Management of the process and regulation of temperatures (base and sides) by sensors, core probe. Automatic lifting of the GN1/1 vats by programmed electric rams and stop with audible alarm.

Functions:

High-performance for all kinds of cookings with management of time and precise temperature: roasting, "sauté", in-sauce dishes, various products...

Capacities Type 100:

Dimensions: 2,300x1,285x900

Tank: 1,640x700x310

Capacity: 300 litres

6 GN1/1 tray

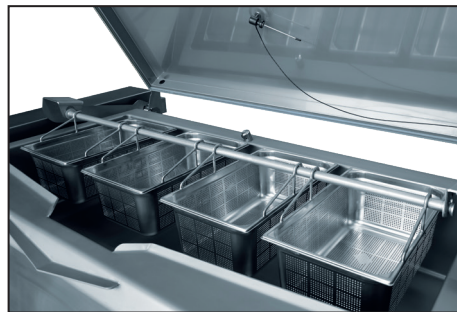
Cooking surface: 102dm²

Electric power: 36kW / Gas power: 40 kW

Special option:

GN1/1 perforated baskets with handles.

Other models: Also exists in the simplified version with a Sersa card.



Tilting of the tank 400mm from the ground



CAPIC
France 1955 ★★★★★

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