



The reference in catering
equipment

PILOTE ELEC BRATT PAN 80

ELEC TILTING - HOT AND COLD RUNNING WATER



Characteristics

External dimensions : 2000 X 925 X 450
 Stainless steel top 18.10 planetary planetary brushed finish
 Top thickness : 3 mm
 body 1 mm in planetary brushed stainless steel
 Structure : 2 mm in stainless steel
 folded front edge radius 20 mm
 Back edge forming a chimney cover
 Front without any visible screw
 70mm space between kettle and pillars
 for an easy cleaning.

Top

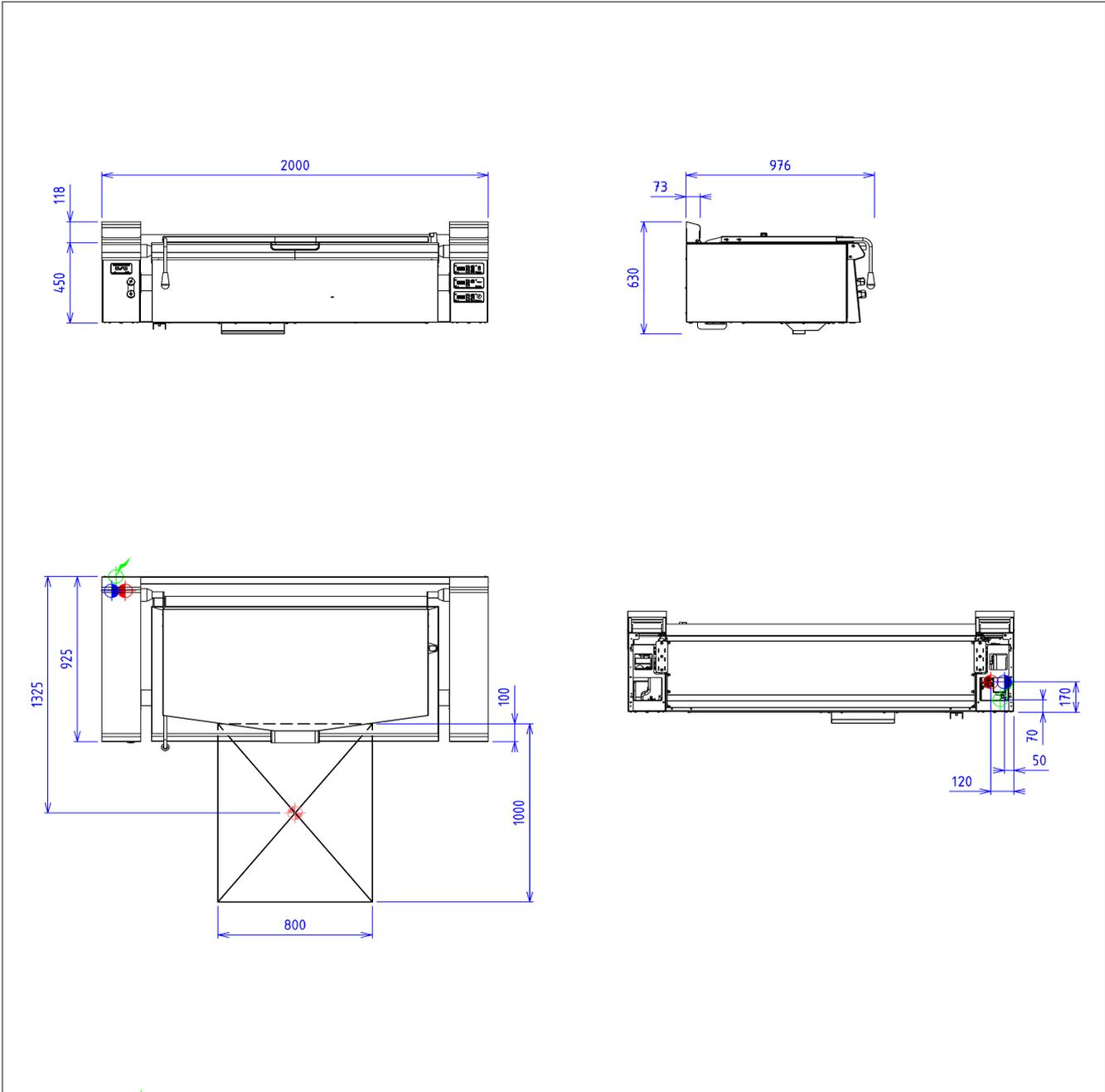
1 mm stainless steel double lid
 equipment with echtermann hinge
 Tank in stainless steel 18.10 thickness 2 mm
 Bimetal bottom - 12 mm thickness
 Wide radius angles
 Wide spout
 Dimensions : 1350x575x250
 Net capacity : 170 l.
 Power : 27 kW
 Heating by stainless steel armored high performance
 heating elements.
 Hot/Cold water supply
 controlled from front by 1/4 turn tap
 with ceramic components
 Heating stop while tilting
 Digital controls
 Cooking mode selector
 Tank security 400°C
 Differred start + timer
 Volumetric watermeter
 Multisensor digital thermostatic regulation

Base unit

Tilting by electric cylinders (IP66 without maintenance)
 Integration in the left pillar allowing complete
 protection from external aggressions
 Tilting control for a real
 ease of use, hygiene and safety
 Tilting stop in any position of tank

Options :

spout strainer for 80for model 80 (X295007)
 450 stainless steel feetheight 900/930 (X296001)
 elec lift pilote for bac gn1/1for trays gn1/1 (X296011)
 handspray (X296021)
 bac gn1/1 deep 200 perforated with specialtray made for multipurpose bratt pan (X900413)
 core probe with regulationand haccp connection (X295019)



ELECTRIC



Electric power : 27.00kW

Elec Réservation : INTERNAL TERMINAL BOARD - Elec fitting : 400V THREE phases + NEUTRAL

Electrical devices standard to the norm EN 60-335

WATER/AIR



Hot water fitting : 15/21 FLEXIBLE



Cold water fitting : 15/21 FLEXIBLE