

BRATT PAN KETTLE

High capacity with scraping arm

For central kitchens, caterers and food processing industries.

Our bratt pan kettles are fully adapted to mark and braise meat and to brown vegetables...



The height of the tank is 295mm, in order to respect the final aspect and organoleptic qualities of products.

Two references:

- 1100 model with a bottom surface of 1 m²
Useful capacity of tank: 280 L
Heating Power: 36 KW
 - 1300 model with a bottom surface of 1.3 m²
Useful capacity of tank: 380 L
Heating Power: 48 KW
- Regulation of temperatures with base temperature probe and core probe.
 - Electric heating.
 - Bottom of tank thickness: 20 mm.
 - Removable scraping arm with variable speed.
 - Lid in two parts with grids for maximum steam evaporation.
 - Unloading at 700 mm from the floor into European type trolleys.
 - 100 programmable recipes with a touch screen.



CAPIC
France 1955 ★★★★★

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The equipments presented in this documentation are manufactured in Brittany-France by CAPIC.
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