

Multipurpose bratt pan

300 L capacity

TYPE 100: 6 GN1/1 tray 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...



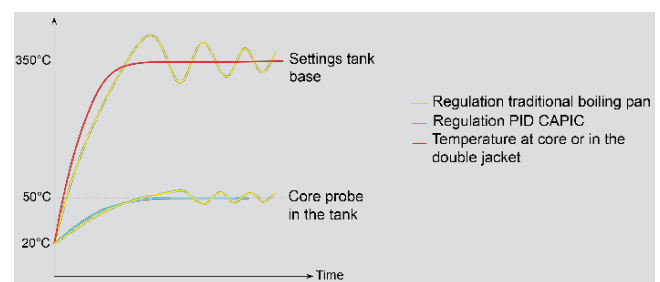
Capacities :

Type 100: Dimensions : 2300x1200x900
Tank : 1630x630x290. Capacity : 300 litres
Cooking surface area : 102dm².
Electric power: 36kW
Gas power: 42 kW

Special option :

GN1/1 perforated baskets with handles.

Control of the temperature



■ Counterbalanced lid with seal.



■ Tilting of the tank 400mm from the ground.



OTHER MODELS : 80L capacity, 100L, 130L and 170L on base unit or cantilevered.