

# Plasma bratt pan

50 dm<sup>2</sup> electric - 110 L

Strengths: 4 minutes to reach 200°C  
Speed and efficiency.



- Electric Tilting.
- Tank drainage 340mm from floor.
- Heating power: 22.8kW.
- Heating by large heat exchange surface elements.
- Time of temperature rise from 20 to 200°C on the tank bottom: 4 minutes.
- Tank depth: 250mm, capacity: 2 GN1/1 trays, usable volume: 110 litres.
- Heat diffusing bottom.
  - Multipurpose function with temperature control of the tank bottom and product.
  - Regulation by core probe.
  - Control by colour touch screen on a console.
  - Programmable recipes.
  - Output for traceability.
  - Retractable handspray.
  - Double skinned lid with peripheral seal, controlled by electric jack, can be opened manually in case of power failure.
- Basket lifting function.
- Timer with delayed start.
- Possibility to install the equipment cantilevered or on feet.
- Top of the motor housing in 3mm thickness stainless steel.
- Space between the floor and tank: 450mm.

For school canteens, central kitchens, hospitals...

Pilote cantilevered range

Width : 1300mm - Depth : 925mm

**CAPIC**  
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### Characteristics

- External dimensions: 1300x925x450
- 18.10 stainless steel top, planetary brushed finish.
- Top thickness 30mm.
- 10 mm stainless steel covering panel.
- 20 mm stainless steel structure.
- Rounded front edge (radius : 20°).
- Rear edge forming splashguard and vent hood.
- Front without apparent screws.
- Space between tank and pillars: 70mm (for easy cleaning).

### Description

- 18.10 stainless steel lid controlled by electric jacks.
- 18.10 stainless steel tank (thickness 20mm).
- Duplex stainless steel tank bottom - 10mm.
- Dimensions: 850x575x250.
- Capacity: 110L.
- Power: 22.8kW.
- High efficiency heating element.
- Hot/cold water supply.
- Water meter.
- Heating cut off when tilting.
- Control by colour touch screen – programmable recipes.
- Choice of the cooking mode.
- Delayed start – cooking timer.
- Tank bottom probe regulation or tank side probe regulation (bratt pan mode or kettle mode).
- Core probe (3).
- Basket lifting at the same time as the lid (optional).

### Specifications

- Tilting by electric jacks.
- Protector rating IP66.
- Tilting control button = reliability, ergonomic, hygiene, heating cut off when tilting.

### Options

- Removable holding frame 2 trays GN1/1 (X295008).
- 4 height adjustable feet (X295008).
- GN1/1 perforated basket depth 200 with support arch for electric lifting (X296051).
- HACCP connection (X238009).
- Spout trainer (X295009).

