



PRODUCT FEATURES

- Large 80 litre capacity
- Perfect for bulk cooking in a variety of methods - allows users to braise, shallow fry or boil a variety of food products in large quantities
- Temperature control flexible from 45°C to 295°C – maximum flexibility to meet different cooking needs
- Handwheel controlled manual tilting for a smooth tilt
- Large pouring spout for easy emptying of the pan, reducing mess
- High thermal efficiency stainless steel tubular burners
- AISI 304 grade stainless steel for uniform heat distribution, perfect for high temperature cooking
- Robust 12mm thick base
- Easy clean stainless steel design

Tilting bratt pan designed to meet the daily needs of small and medium sized restaurants, the catering sector and centralised cooking centres. Solve cooking needs even at high temperatures.

A/A FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	800 mil
Depth	900 mil
Height	970 mil
Weight	140 kg

SHIPPING DETAILS

Ship Width	100 cm
Ship Depth	85 cm
Ship Height	100 cm
Ship Weight	172.7 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Gas	Gas Type	Natural Gas
Kilowatts	20 kW	Gas Inlet Size	0.5 in
Electrical Connection Type	Not Applicable	Gas Inlet Pressure Required	20 mBar
Electrical Plug Type	Not Applicable	Gas Total BTUs	83594 BTU
Number of Electrical Plugs	Not Applicable	Gas Consumption at Max Use Per Hour	2.33 m ³
Dedicated Circuit Required	No	Total Heat Input at Max Use	20 kW, 68250 BTU per hour

ADDITIONAL SPECIFICATIONS

Braising Pans Type	Floor	Pan Width	698 mm
Capacity Volume	81 l	Pressurized	No
Control Type	Mechanical	Temperature Maximum	295 °C
Cover Type	Spring Assisted	Temperature Minimum	45 °C
Pan Depth	564 mm	Tilt Mechanism	Crank
Pan Height	200 mm		

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.