

1N1BR3EA



ELECTRIC BRATT PAN - AUTOMATIC TILTING

Bratt pan with structure made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking well made in AISI 304 stainless steel, 20/10 thickness and completely covered, satin finish. Base in Compound 12 mm thick (9 mm Fe510D + 3 mm AISI 316L stainless steel). COOKING-PRO SYSTEM. Heating by armoured heating elements incorporated in the pan. Temperature control through thermostat 60-300°C, safety thermostat. Automatic well tilting. Pre-setting for remote control of power peaks.



<i>Energy Control</i>	Pre-Setting for remote control of power peaks	<i>Liter each well</i>	85
<i>Power supply</i>	Electricity	<i>Well quantity</i>	1
<i>Well tilting</i>	electric	<i>Worktop thickness</i>	2 mm

Functional features

- Multi-purpose equipment suitable for cooking sauces, braised meats, risottos and creamed preparations and shallow frying.
- Profile to carry liquids into the front area of the compartment to optimise discharge.
- Well with raised edges to prevent drips outside.
- Water filling directly in the well controlled by stable button on the front of the machine.
- Well dimensions 71x61x20.5 cm; useful well capacity 55 lt, max 85 lt.
- COOKING PRO system ensures high performances, exceptional cooking uniformity, instant temperature recovery for continuous results and energy savings up to 20%. Electric elements are incorporated in an innovative multilayered material ensuring quick temperature rise, high efficiency in the heat transfer, temperature stability and energy efficiency.
- Operating temperature: 60-300°C.
- Well tilting controlled by gearmotor.
- Specific useful output: 185 W/lt
- Metal ergonomic knobs with ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Carpentry well with high covered corners and tight weldings; satin finish inside and blasted finish on upper rim.
- Radiant well base in compound: 9 mm in iron and 3 mm in AISI 316 stainless steel.
- High strength professional single body hinge with double spring with adjustable preload.
- Maintenance of inner components does not require appliance displacement.

Safety equipment and approvals

- Double threshold detection thermostat.
- CE approvals in respect of all directives and regulations.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Optional

- High smoke exhaust flue.

Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50-60 Hz	<i>Net Weight</i>	160 kg
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Icon9000 prof.900 - 2 mm

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Gross Weight	170 kg	Electric Power	10,2 kW
Dimensions	80x92x75 cm	Packing	86x102x116 cm

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