

## HEAVY DUTY BRATT PAN 50 LITER | GAS



<b>Power</b>	13.0kW
<b>Connection</b>	1/2" G25 Natural Gas / G30 LPG
<b>Net Weight</b>	115 kg
<b>Machine Dimensions</b>	W800 x D700 x H850 mm
<b>HS Customs Code</b>	8419818090
<b>EAN Code</b>	8719632123484
<b>Article Number</b>	09396012



### GENERAL SPECIFICATIONS

- 1.5 mm thick AISI 304 stainless steel top
- Flush top setting with secure fixing screws
- Installation gap behind the equipment
- Easy access from front panel to all major components
- Stainless steel with satin Scotch-Brite finish
- Adjustable feet

### INSTALLATION OPTIONS

- standalone (fixed on a base w/ or w/o door)
- cantilever
- on concrete plinth

### GAS FLOW RATE

<b>44356 Btu/hr</b>	<b>11180 kcal</b>	
G20 Natural gas	20mbar	1.37 m <sup>3</sup> /h
G30/G31 LPG	28-30/37 mbar	1.02 kg/h
G30 LPG	50 mbar	1.02 kg/h

### GAS BRATT PAN

- Capacity 50L / Cooking well W700 x D410 x H230 mm
- Corrosion resistance 8 mm stainless steel pan bottom
- Optional 10 mm thick duomat cooking surface with the combination of 2 different stainless steel
- Rounded pan corners for increased hygiene
- Electronic ignition system with indicator lamp
- Automatic gas cut off during tilting
- Safety thermostat against overheating
- Thermostatic temperature control between 50-300°C
- High quality thermal insulation for limited heat radiation and low energy consumption
- Double skin lid with counter balanced mechanism
- Manual wheel-operated tilt mechanism
- Manual water refilling
- Stainless steel burners with flame failure device for optimized combustion

### OPTIONS

- Electrically controlled tilting mechanism

