1G1BR1E

MANUAL TILT ELECTRIC BRATT PAN,S/S AISI 430 ROTTOM



RANGE FEATURES

Top: 18-10 stainless steel (12/10 mm gauge)

Free-standing structure with top, front panels, sides and control consoles in 18-10 stainless steel; back panels in stainless steel.

Top, sides, back, front panels and control consoles with satin scotchbrite finish.

Side-by-side top configurations with secure fixing between units.

IPX5 protection rating on all units.

CE approval of all gas products.





FUNCTIONAL FEATURES

- Cooking well with rounded corners, base and walls in 18-10 stainless steel thickness 20/10 mm, with polished interior; radiant well base in AISI 430 stainless steel thickness 10 mm
- Well dimensions (mm) 630 x 460 x 183 h. Available cooking surface 23.5 dm². Well capacity at drain level: 54 litres. Well capacity at recommended level: 40 litres.
- Specific output at well base for cooking: 383 W/dm².
- Well with outlet spout specially shaped to enable product drainage without overflowing.
- Lid mounted on spring-loaded hinges.
- Even well base heating with armoured electrical heating elements fitted beneath the well base. Heating output controlled by thermostat switch.
- Manual well tilting with handwheel operating through a lead screw mounted on front of appliance. Safety switch cuts off power to well in raised position.
- Back slot with perimeter edge with enamelled guard.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Height adjustable floor-mounted feet in 18-10 stainless steel floor clearance 180 mm, with non-scratch sole in insulating plastic material.

TECHNICAL FEATURES

- AISI309 stainless steel armoured heating elements. Thermostat switch temperature control. Operating temperature: 100°C-270°C.
- Manual resetting safety thermostat.
- Easy access to all controls and parts from front of appliance.

Width	Cm	70		
Depth	Cm	70	Electric Power	kW 9
Height	Cm	90		
Net weight	Kg	110	Standard connection	V-Hz 400V 3N~ / 230V 3~ / 50÷60 Hz