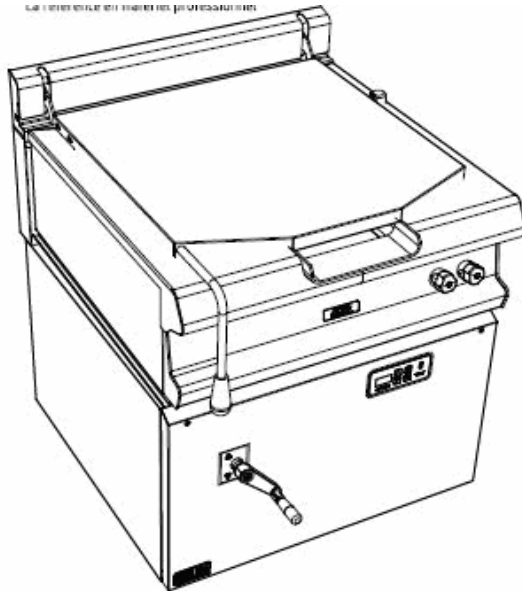




The reference in catering  
equipment



## CELTIC 35 ELEC. BRATT PAN

### MANUAL TILTING-HOT/COLD SUPPLY

#### Characteristics

External dimensions : 800 X 835 X 900

Stainless steel top 18.10 planetary planetary brushed finish

body 1 mm in planetary brushed stainless steel

Structure : 2 mm in stainless steel

Stand with composite feet of 150 adjustable in height

folded front edge radius 20 mm

Back edge forming a chimney cover

#### Top

Thermostatic regulation at the bottom of the tank

1 mm stainless steel double lid

equipment with echtermann hinge

Tank in stainless steel 18.10 thickness 2 mm

Bimetal bottom - 12 mm thickness

Wide radius angles

Wide spout

Dimensions : 650x575x250

Net capacity : 80 l.

Power : 9 kW

Heating by stainless steel armored high performance  
heating elements.

Hot/Cold water supply

controlled from front by 1/4 turn tap

with ceramic components

Manual titling with hand crank

#### Options :

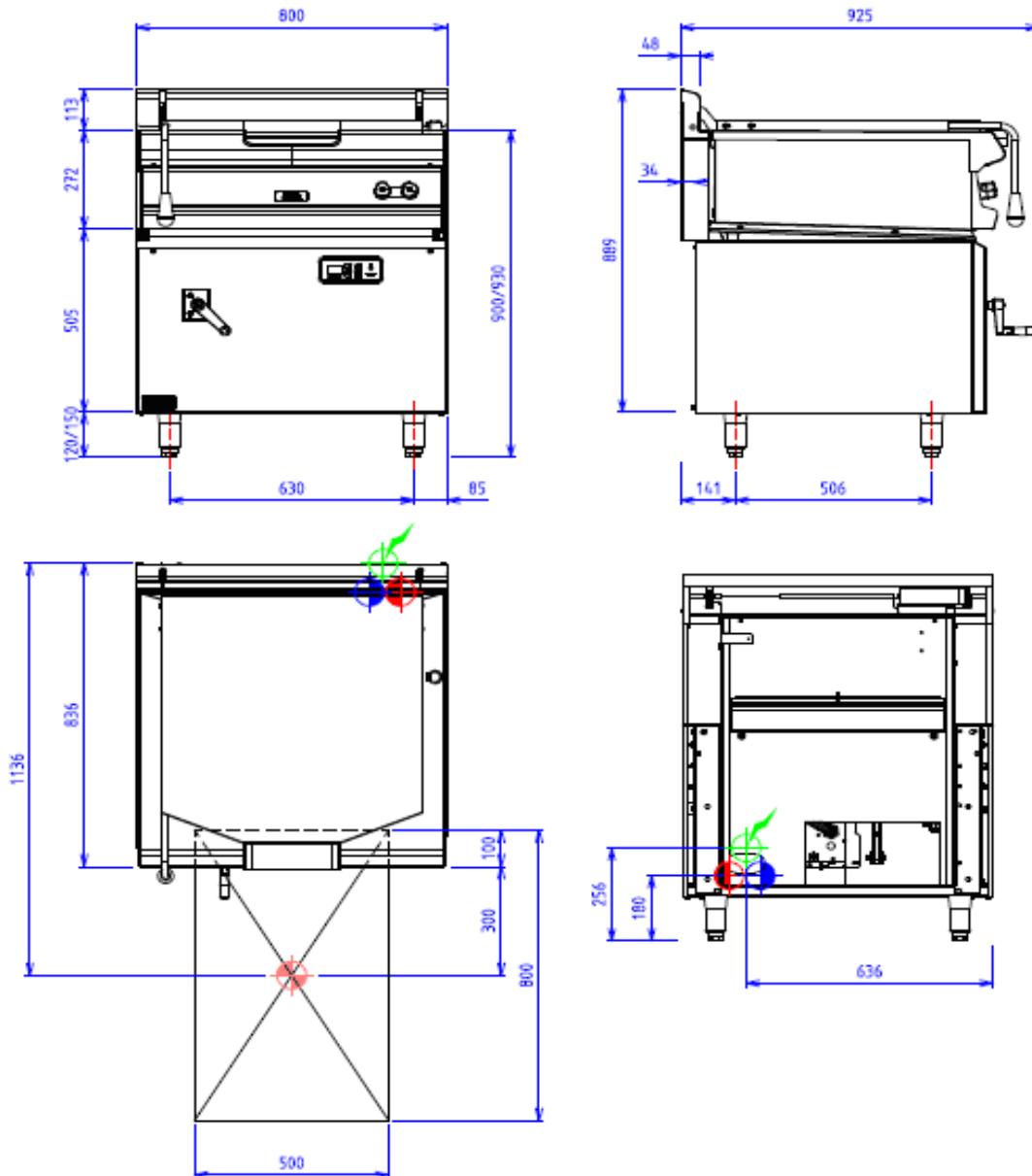
spout strainer for 35for model 35 (X295004)

removable offset spoutup to 350mm (X295014)

offset drain system for more then 350 mm (X295015)

sequential thermostatic regulation kettle mode in addition with bratt pan mode (X295016)

digital electrical controls tilting bratt pan (X901033)

**ELECTRIC**

Electric power : 9.00kW

Elec Réservation : INTERNAL TERMINAL BOARD - Elec fitting  
: 400V THREE phases + NEUTRAL

Electrical devices standard to the norm EN 60-335

**WATER/AIR**

Hot water fitting :15/21 FLEXIBLE

Cold water fitting :15/21 FLEXIBLE