



The reference in catering
equipement

BOILING PAN - BRATT PAN 150L

WITH MIXING ARM



Characteristics

External dimensions : 1300 X 1200 X 900
 Back edge
 Front without any visible screw
 70mm space between kettle and pillars
 for an easy cleaning.
 Full drain at 400mm off the ground
 18.10 stainless steel
 Folded top edges - 2mm thickness
 Planetary finish
 2 mm thickness structure
 Pre-equipped for energy optimizer

Top

316L stainless steel tank
 Wide spout
 Power : 18 kW
 Heating by heating elements
 Hot/Cold water supply
 Water meter
 Heating stop while tilting
 Manually operating mode or from
 recorded recipes
 Differed start and timer
 Programmable cycle, speed and direction of rotation
 Control by color touch screen
 Counterbalanced and doubled lid with a food trap
 (18.10 stainless steel)
 Bottom of tank thickness 12mm
 Tank dimensions : Ø750x400
 Work surface : 44 dm²
 Capacity up to 160 l.
 Thermostatic regulation (Bottom of tank)
 Removable mixing arm with stainless steel scrapers

Base unit

Protection class IP66
 protection from external aggressions
 Tilting control for a real
 ease of use, hygiene and safety
 Tilting stop in any position of tank
 Tilting by electric cylinders
 Integration in the pillars allowing complete

Options :

water jet with extendable hose (X238006)
 draining valve 40/49 on the front panel of the kettle (X238007)
 pre-equipement optim. energiepour marmites basculantes (X238008)
 rs output for traceability (X238009)
 stand for tilting systemat 700 mm of the ground (X238010)
 draining rack (X238011)

ELECTRIC



Electric power : 18.00kW

Elec Réreservation : - Elec fitting : 400V THREE

Electrical devices standard to the norm EN 60-335