

MANUAL TILTING GAS BRATT PAN - BOTTOM IN DUPLEX 2304 - 50 L



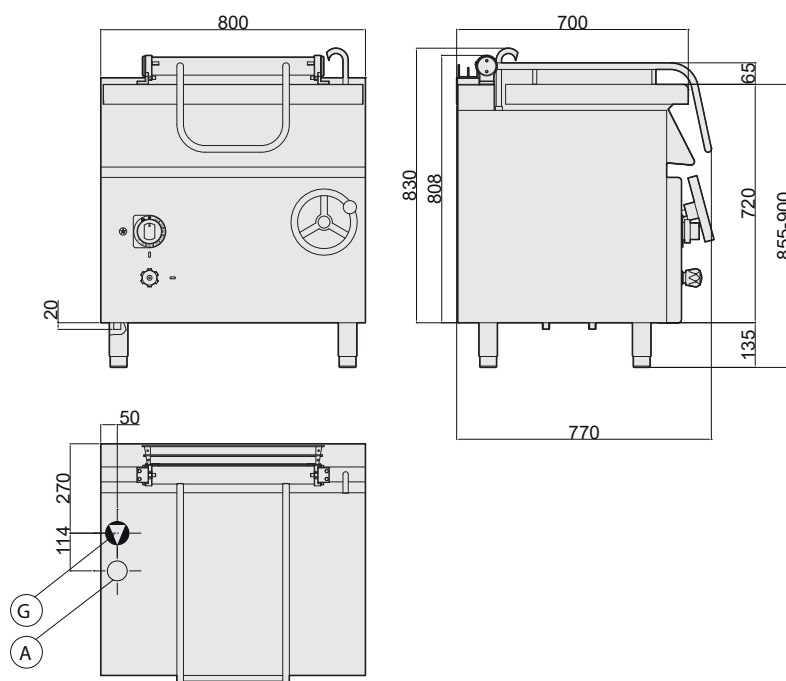
- External paneling in stainless steel
- Work surface in AISI 304, 2 mm thick
- Height-adjustable work surface from 855 to 900 mm
- Tilting bratt pan with cooking tank and manual tilting
- Stainless steel tank with rounded corners for thorough cleaning
- Bottom in DUPLEX 2304, 10 mm thick
- Tank water filling via valve and spout
- Double skinned lid with rear drainer to transfer condensate into the tank
- Hinges in AISI 304 satin steel with counter-balance lid and front handle for lifting
- Direct heating with steel tubular burners positioned under the tank
- Gas supply controlled by thermostat safety valve with thermocouple
- Temperature regulation via thermostat between 100°C and 300°C
- Ignition: piezoelectric ignitor with liquid protection cover
- Cooktop 726 x 400 mm, capacity 50 L
- Heating interruption via micro-switch if the tank is lifted
- Height-adjustable stainless steel feet

TECHNICAL SPECIFICATIONS

| | |
|--------------------------|-------------|
| Dimensions (mm) | 800x700x900 |
| Volume (m ³) | 0,90 |
| Weight (kg) | 160 |

GAS CONNECTION

| | |
|--------------------|------|
| kW | 12 |
| UNI ISO 7/1 R 1/2" | |
| Cold water inlet | 1/2" |



- (A) water fill
- (C) hot water fill
- (E) electrical input
- (F) cold water fill
- (G) gas inlet
- (S) water drain

