

K7EBR10MA

ELECTRIC MANUAL BRATT PAN 50 LT.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **special high-performance heating elements** activated by a thermostat and placed on the bottom of the tank. Safety guaranteed by a manually reset safety thermostat.

Cooking tank equipped with a thermostat that allows the temperature to be adjusted between 90°C and 300°C.

Tank capacity of 50 litres.

Cooking tank entirely made of thick stainless steel. Balanced stainless steel lid.

Manual lifting system through a steering wheel connected to a stainless steel worm gear.

AISI 304 stainless steel worktop with rounded edges for easy cleaning. Stainless steel front, side and back panels.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.

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TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 850 mm

Weight: 120 kg

Volume: 0.99 m³

Electrical power: 10.00 kW



K7EBR10MO

ELECTRIC MOTORIZED BRATT PAN 50 LT.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **special high-performance heating elements** activated by a thermostat and placed on the bottom of the tank. Safety guaranteed by a manually reset safety thermostat.

Cooking tank equipped with a thermostat that allows the temperature to be adjusted between 90°C and 300°C.

Tank capacity of 50 litres.

Cooking tank entirely made of thick stainless steel. Balanced stainless steel lid.

Motorized lifting system through a **patented system** of levers operated by an actuator.

AISI 304 stainless steel worktop with rounded edges for easy cleaning. Stainless steel front, side and back panels.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 850 mm

Weight: 125 kg

Volume: 0.99 m³

Electrical power: 10.30 kW





K7EMP05VV

ELECTRIC MULTI-PURPOSE BRATT PAN 12 lt. + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Stainless steel balanced lid. Athermic thermoset plastic knobs with useful screen printed edges. Heating obtained through **radiating heating elements** to ensure even cooking on the entire surface of the cooking vat. Thermostat enabling temperature regulation between 100°C and 300°C. Safety thermostat with manual reset.

Cooking tank of 12 lt. suitable to contain 1/1 GN containers.

Thick compound AISI 316 L cooking vat bottom with a large hole for draining semi-liquid food into the stainless steel container placed in the cabinet.

Moulded 2 mm thick, AISI 304 stainless steel worktop with rounded edges for easy cleaning.

Provided with a GASTRONORM stainless steel bowl and a Teflon plug.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

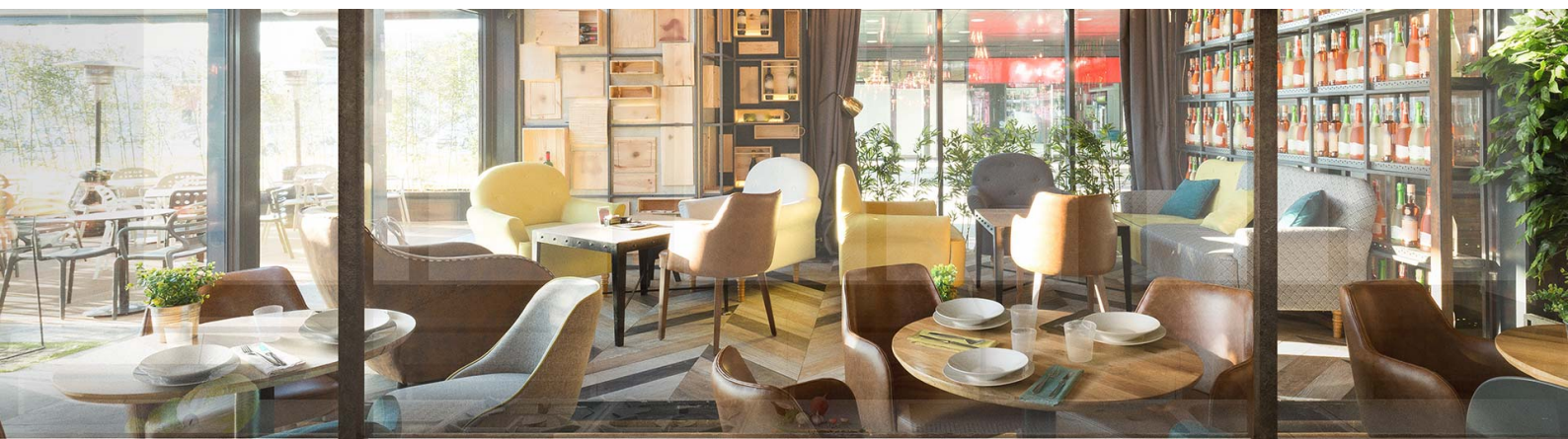
Depth: 700 mm

Height: 850 mm

Weight: 52 kg

Volume: 0.45 m³

Electrical power: 4.50 kW



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