

Tilting Bratt Pans

- water filled via solenoid valve
- self-balanced lid with double steel wall
- safety device interrupting power supply when tub is lifted
- adjustable temperature from 100 to 280°C.

Gas models

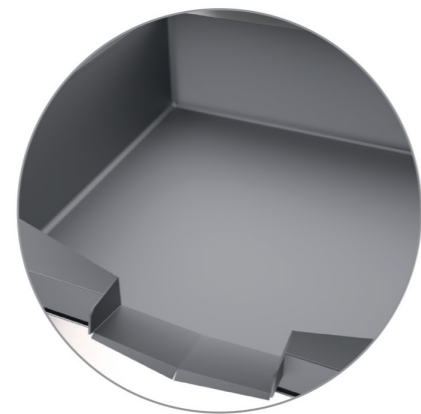
- stable flame burner;
- electric ignition
- thermocouple safety valve

Electric models

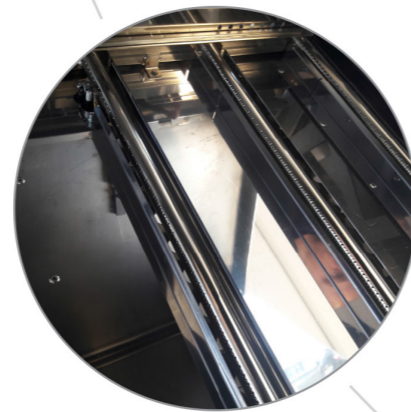
- Heating element unit made of incoloy stainless steel heating elements;
- safety thermostat.



Self-balancing lids.



Pan with wide tilting range.



The 8 rows of flame in the M80 model and 12 in the M120 model guarantee uniform cooking. A thermostat regulates the temperature from 100 to 280 °C for precision management of cooking.



Automatic water-filling with a fixed tap located on the top.

