Tilting jacketed kettle with mixer indirect gas heating

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TILTING KETTLES FOR LARGE CATERING AND RESTAURANTS

EASYBRATT is a tilting braising pan designed to meet the daily needs of small and medium-sized restaurants, the catering industry and centralised cooking facilities (canteens, community centres, schools, hospitals, etc.). Composed of 38 models with different capacities, this machine for catering is available in gas or electric heating from 50 to 200 litres. The tilting is manually-operated, but can be motorised on request.
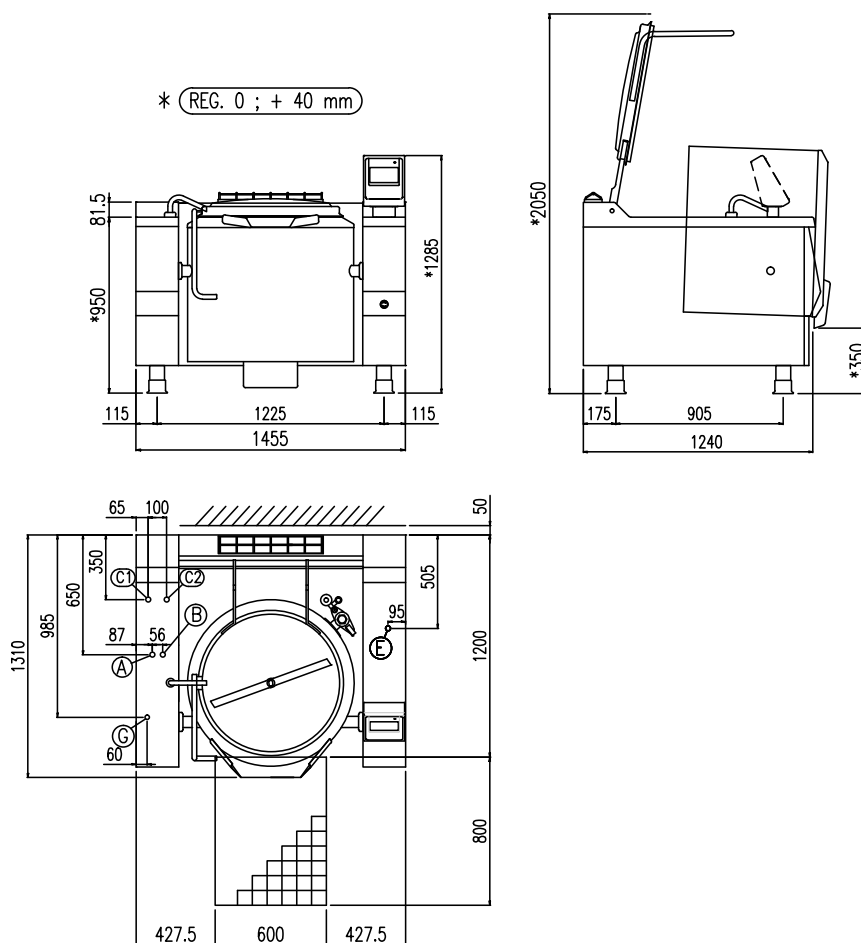
ANY TYPE OF COOKING IN PERFECT HARMONY, A NEW BENCHMARK THANKS TO BASKETT

Heating is gentle, indirect, thereby allowing you to prepare more delicate dishes and they do not need constant monitoring. An asset in the kitchen that lets you utilise your experience to satisfy high volumes. Efficient, compact and versatile.

Heating type	indirect gas
Capacity (L)	180
Surface (dmq)	-
Gas connection (Ø)	3/4"
Electric connection (V/~/Hz)	1N+PE AC 230V 50/60 Hz

Width (mm)	1455
Depth (mm)	1310
Height (mm)	1285
Gas power (Mj/hr)	144
Electric power (kW)	1.0

boiling | braising | pasteurising | **tilting** | **mixing** | **cooling** | frying | underpressure | vacuum cooking | cutting | washing | drying

PR IG 180M V1

baskett

* REG. 0 ; + 40 mm

G	Attacco Gas (secondo ISO 7-1)	Gasanschuluss (ISO 7-1)	3/4"
	Gas Connection (ISO 7-1)	Raccordement Gaz (ISO 7-1)	
E	Potenza assorbita	Elektrische Leistung	1.00 (kW)
	Electric power	Puissance Ã©lectrique	
E	Collegamento Elettrico	Elektrische Verbindung	220-240V 1N ~ 50Hz
	Electric connection	Connexion Ã©lectrique	
A	Allacciamento Acqua Calda	Warmwasseranschluss	3/4"
	Hot water inlet	Raccordement eau chaude	
B	Allacciamento Acqua Fredda	Katlwasseranschluss	3/4"
	Cold water inlet	Raccordement eau froide	

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