

# Technical data sheet

## Product features



### Tilting bratt pan automatic tilting electric 80 l stainless steel bottom

<b>Model</b>	<b>SAP Code</b>	00000146
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- Bottom material: Stainless steel - suitable for cooking, easy maintenance
- Bottom thickness: 12.00
- Basin volume [l]: 80
- Usable volume [l]: 80
- Tilting: Motorised
- Filling: Mechanical cock
- Type of pan: Tilting
- Protection of controls: IPX4
- Basin dimensions [mm x mm x mm]: 720 x 560 x 225

<b>SAP Code</b>	00000146	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	800	<b>Bottom material</b>	Stainless steel - suitable for cooking, easy maintenance
<b>Net Depth [mm]</b>	900	<b>Basin volume [l]</b>	80
<b>Net Height [mm]</b>	900	<b>Usable volume [l]</b>	80
<b>Net Weight [kg]</b>	162.00	<b>Tilting</b>	Motorised
<b>Power electric [kW]</b>	15.000		

# Technical data sheet

## Product benefits



### Tilting bratt pan automatic tilting electric 80 l stainless steel bottom

<b>Model</b>	<b>SAP Code</b>	00000146
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1

#### Motorized lift system

comfortable operation, the operator does not have to turn and a lifting mechanical wheel for tilting the tub  
faster tipping of the tub  
long life

- savings on service interventions
- easier and faster operation

2

#### Degree of protection of the control elements IPX4

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

3

#### All-stainless design

the material does not cut  
wear resistance of the material  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4

#### Efficient distribution of heating elements

perfect heat distribution including corners  
fast heating

- saving time when cooking
- saving energy
- long service life

5

#### Stainless steel bottom

stainless steel hygienic AISI 304 bottom

- material suitable for all types of heat treatment, including frequent cooking
- minimal maintenance
- easy cleaning
- long service life

# Technical data sheet

Technical parameters



## Tilting bratt pan automatic tilting electric 80 l stainless steel bottom

**Model**

**SAP Code**

00000146

**1. SAP Code:**

00000146

**2. Net Width [mm]:**

800

**3. Net Depth [mm]:**

900

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

162.00

**6. Gross Width [mm]:**

950

**7. Gross depth [mm]:**

840

**8. Gross Height [mm]:**

1050

**9. Gross Weight [kg]:**

171.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Stationary

**12. Power electric [kW]:**

15.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Device color:**

Stainless steel

**16. Material:**

AISI 304

**17. Indicators:**

operation and warm-up

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Basin volume [l]:**

80

**20. Basin dimensions [mm x mm x mm]:**

720 x 560 x 225

**21. Maximum device temperature [°C]:**

300

**22. Minimum device temperature [°C]:**

50

**23. Safety thermostat:**

Yes

**24. Adjustable feet:**

Yes

**25. Tilting:**

Motorised

**26. Bottom thickness:**

12.00

**27. Bottom material:**

Stainless steel - suitable for cooking, easy maintenance

**28. Type of pan:**

Tilting

# Technical data sheet

Technical parameters



**Tilting bratt pan automatic tilting electric 80 l stainless steel bottom**

**Model**

**SAP Code**

00000146

**29. Usable volume [l]:**

80

**31. Water filling type:**

Cold

**30. Filling:**

Mechanical cock