



#### Tilting bratt pan automatic tilting electric 50 l steel compound bottom

**Model SAP Code** 00000139



- Bottom material: Steel suitable for frying
- Bottom thickness: 12.00
- Basin volume [l]: 50
- Usable volume [l]: 50
- Tilting: Motorised
- Filling: Mechanical cock
- Type of pan: Tillting
- Basin shape: Practically shaped bathtub spout to minimize spillage
- Protection of controls: IPX4
- Basin dimensions [mm x mm x mm]: 720 x 465 x 200
- Service accessibility: Trough the frontal panel

SAP Code	00000139	Loading	400 V / 3N - 50 Hz
Net Width [mm]	800	Bottom material	Steel - suitable for frying
Net Depth [mm]	700	Basin volume [l]	50
Net Height [mm]	900	Usable volume [l]	50
Net Weight [kg]	125.00	Tilting	Motorised
Power electric [kW]	10.620		





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### 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

## 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

#### 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

#### Efficient distribution of heating elements

perfect heat distribution including corners fast heating

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

#### Steel bottom

hot water steel bottom

- even heat distribution
- high durability
- long service life
- suitable for frying and toasting





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Model	SAP Code	00000139		
<b>1. SAP Code:</b> 00000139		14. Protection of controls:  IPX4		
2. Net Width [mm]: 800		15. Material:  AISI 304 top plate and cladding		
<b>3. Net Depth [mm]:</b> 700		16. Indicators:  operation and warm-up		
4. Net Height [mm]:		17. Worktop type:  Molded - comfortable cleaning maintenance		
<b>5. Net Weight [kg]:</b> 125.00		18. Worktop material:  AISI 304		
<b>6. Gross Width [mm]:</b> 770		19. Worktop Thickness [mm]: 2.00		
<b>7. Gross depth [mm]:</b> 840		20. Surface finish: sandblasted surface without coating		
8. Gross Height [mm]: 1200		21. Device heating type:  Direct		
9. Gross Weight [kg]: 135.00		<b>22. Basin volume [l]:</b> 50		
10. Device type:  Electric unit		<b>23. Basin dimensions [mm x mm x mm]:</b> 720 × 465 × 200		
11. Construction type of device: With substructure		24. Maximum device temperature [°C]:  300		
12. Power electric [kW]: 10.620		25. Minimum device temperature [°C]:  50		

26. Service accessibility:

Trough the frontal panel

13. Loading:

400 V / 3N - 50 Hz



### Technical parameters

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Model	SAP Code	00000139	
<b>27. Safety element:</b> the safety switch prevents the heating from being switched on if the bathtub is not lowered to the basic position safety thermostat		<b>33. Bottom material:</b> Steel - suitable for frying	
28. Safety thermostat: Yes		<b>34. Type of pan:</b> Tillting	
<b>29. Adjustable feet:</b> Yes		<b>35. Usable volume [l]:</b> 50	
<b>30. Additional information:</b> stainless steel hinged lid		<b>36. Filling:</b> Mechanical cock	
31. Tilting:  Motorised		<b>37. Basin shape:</b> Practically shaped bathtub spout to minimize spillage	
32. Bottom thickness:		38. Water filling type:	

Cold

tel.: +420 381 582 284 e-mail: rmgastro@rmgastro.com web: www.rmgastro.com

12.00