

Electric boiling pan

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in stainless/steel.

Tank "pressed" stainless/steel AISI 304, bottom in stainless/steel AISI316 (bottom of the basin 30/10 mm thick, lateral wall 20/10mm thick), resistant to corrosion of the salt and wear, with removable strainer to protect the drain valve.

Water tap to fill tank.

Tank lid "pressed", hinges with torsion springs for gradual opening.

Indirect heating, double skin tank, water tap to fill up the machine sited on front of the machine, a second tap overflow outlet to check filling. Pressure control of the double skin by "depression/safety valve" 0.5 BAR, with manometer, pressure valve.

Electric heating by element immersion in double skin, controlled by switch 4 positions.

Water tape to fill tank.



E99/M100I-2



Boiling pan electric 100 lit. indirect, on cupboard

- Diameter tank 600, deep 400 mm.
- Drainage tap "2".

mm	kW	V	kg	m ³
900x900xh850/930	14,4	400-230/3	160	1,3

E99/M150I-2



Boiling pan electric 150 lit. indirect, on cupboard

- Diameter tank 600, deep 530mm.
- Drainage tap "2".

mm	kW	V	kg	m ³
900x900xh850/930	14,4	400-230/3	160	1,3



Gas boiling pan

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in stainless/steel.

Tank "pressed" stainless/steel AISI 304, bottom in stainless/steel AISI316 (bottom of the basin 30/10 mm thick, lateral wall 20/10mm thick), resistant to corrosion of the salt and wear, with removable Strainer to protect the drain valve. Gas heating by stainless/steel burner with self stabilising flame, regulating by valve.

Tank lid "pressed", hinges with torsion springs for gradual opening.

Gas stainless/steel burner with static flame. Flame control by gas valve.

Indirect heating, double skin tank, water tap to fill up the machine sited on front, a second tap overflow outlet, pressure control of the double skin by "depression/safety valve" 0.5 BAR, with manometer.

Water tap to fill tank.

G99/M100D-2



Gas boiling pan on stand, capacity 100litre. Direct heating

- 600 mm diameter tank , depth 400 mm.
- 2 inch drain tap.

mm	kcal-h / kW	V	kg	m ³
900x900xh850/930	18060 / 21	-	160	1,3

G99/M150D-2



Gas boiling pan on stand, capacity 150litre. Direct heating

- 600 mm diameter tank, depth 530 mm.
- 2 inch drain tap.

mm	kcal-h / kW	V	kg	m ³
900x900xh850/930	20640 / 24	-	165	1,3

G99/M100I-2



Gas boiling pan on stand, capacity 100 litre.

Indirect heating

- 600 mm diameter tank 600 mm, depth 400 mm.
- 2 inch drain tap.

mm	kcal-h / kW	V	kg	m ³
900x900xh850/930	18060 / 21	-	170	1,3

G99/M150I-2



Gas boiling pan on stand, capacity 150 litre.

Indirect heating

- 600 mm diameter tank, depth 530 mm.
- 2 inch drain tap.

mm	kcal-h / kW	V	kg	m ³
900x900xh850/930	20640 / 24	-	175	1,3



Bratt pans gas

• Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in stainless/steel.

Tank "pressed" stainless/steel AISI 304, hinges with torsion springs for gradual opening.

Gas heating by stainless/steel burner with self stabilising flame, regulating by thermostatic valve 50°C to 3000°C. (uniform temperature on all the bottom of the oven).

Safety device shuts off heating when pan is lifted. A spout for filling up the tank is sited on the top, the valve on the front of the machine..

G99/BRS2



Bratt pan gas, tank capacity 75 litre. freestanding

- Tank in soft steel, with high thermal conduction, dim. 815x610xh200 mm, surface 50 dm².
- Manual tilt by hand wheel.

mm	kcal-h / kW	V	kg	m³
900x900xh850/930	17200 / 20+010	-230/1-	210	1,1

G99/BR12



Bratt pan gas, in Stainless/steel tank capacity 75 litre. freestanding

- Tank in Stainless/steel, with high thermal conduction, dim. 815x610xh200 mm, surface 50dm².
- Manual tilt by hand wheel.

mm	kcal-h / kW	V	kg	m³
900x900xh850/930	17200 / 20+010	-230/1-	210	1,1

Bratt pan electric

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in stainless/steel.

Tank "pressed", lid with hinges and torsion springs for gradual opening.

Electric heating by armoured element in stainless/steel, placed under the tank. (cooking uniform on tank surface) Control temperature 75 to 270 degree C, by thermostat.

Safety device shuts off heating when pan is lifted. A tap for filling up the tank is sited on the top by valve on the front of the machine.



E99/BRS2



Bratt pan electric, tank 75 lit., freestanding

- Tank in soft steel, with high thermal conduction, dim. 815x610xh200 mm, surface 50dm².
- Manual tilt by hand wheel.

mm	kW	V	kg	m ³
900x900xh850/930	9	400-230/3	210	1,1

E99/BRI2



Bratt pan electric , tank 75 lit. freestanding

- Tank in Stainless/steel, with high thermal conduction, dim. 815x610xh200 mm, surface 50 dm².
- Manual tilt by hand wheel.

mm	kW	V	kg	m ³
900x900xh850/930	9	400-230/3	210	1,1