

EASYBRATT

medium line



EasyBratt | Tilting Bratt Pans

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.). Available in gas or electric heating, the tilting is manually operated, but can be motorised on request.

Multipurpose equipment for a truly professional kitchen

Among the catering equipment developed by Firex, Easybratt is definitely one of the simplest and quickest to learn to use, since it has been designed specifically to meet the needs of small cooking centres. It is a professional bratt pan developed to braise different types of food: chicken, risotto, omelettes, stew, etc.

DIRECT GAS HEATING NON PRESSURISED

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	SURFACE dmq	NOTES
BM 1 G 200 l BAS0040	205	42	1600 x 900 x 950H	85	AISI 304 15 mm 1N + PE AC 230V 50/60 Hz

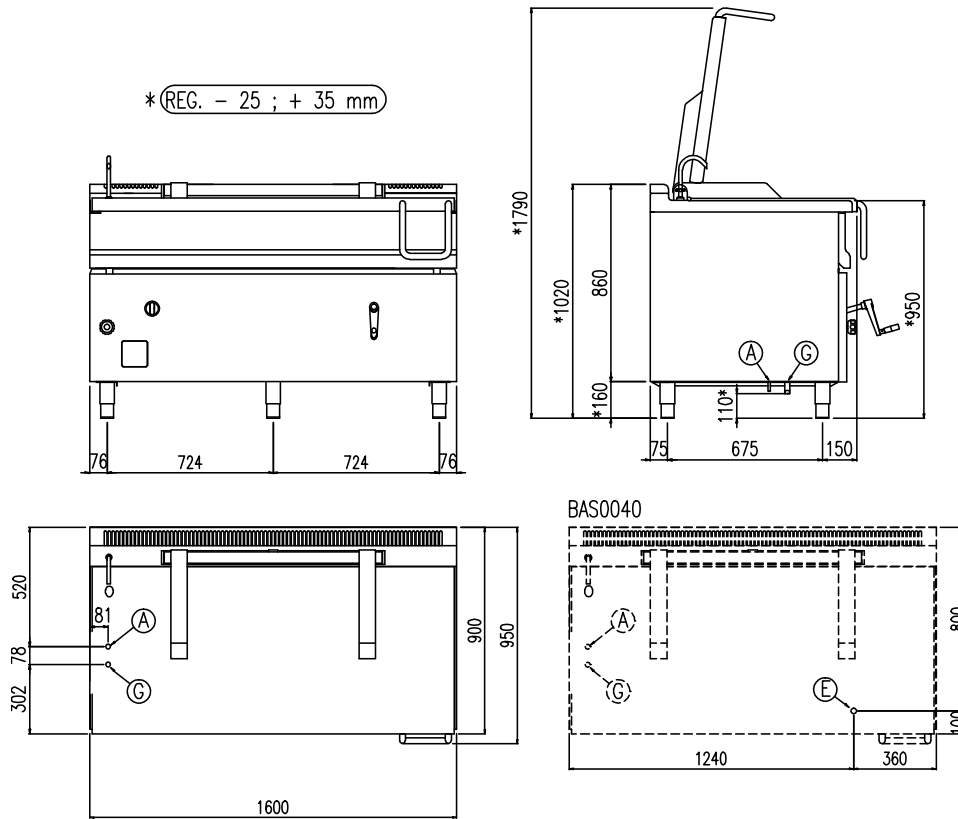


Easybratt can be used for

- Chicken
- Escalopes
- Stew
- Spare ribs
- Meat balls
- Omelette
- Mirepoix
- Risottos

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

TECHNICAL DRAWING MOD. **BM 1 G 200 L**



G Attacco Gas (secondo ISO 7-1)
Gas Connection (ISO 7-1)

Gasanschluss (ISO 7-1)
Raccordement Gaz (ISO 7-1)

3/4"

Optional : BAS0040

E Potenza assorbita
Electric power

Elektrische Leistung
Puissance électrique

0,2

E Collegamento Elettrico
Electric connection

Elektrische Verbindung
Connexion électrique