

# BETTERPAN

major line



## Betterpan | Tilting Bratt Pans

BETTERPAN is a pressure cooker that offers multi-purpose cooking: for braising, boiling, browning, frying, steaming. The compact size and the multifunctional system of this equipment for catering allows for installation even in less spacious environments. Betterpan is available in either electric or gas-heated versions.

## Versatile and efficient tilting bratt pan

Thanks to the electronic application, you can set different cooking programs (e.g. for steaming) and produce several dishes. The compact size and versatility make this pressure bratt pan an irreplaceable element in centralised kitchens, catering services or in public canteens.

## DIRECT ELECTRIC HEATING NON PRESSURISED

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	SURFACE dmq	NOTES	
DBRE 110	110	17	1470 x 1125 x 1030H	52	GN 2(1/1)+2(1/2)	
DBRE 145	145	20	1725 x 1125 x 1030H	69	GN 4(1/1)	3N + PE AC 400V 50/60 Hz
DBRE 180	180	27	2000 x 1125 x 1030H	87	GN 4(1/1)+2(1/2)	
DBRE 220	220	30	2255 x 1125 x 1030H	103	GN 6(1/1)	



## Betterpan can be used for

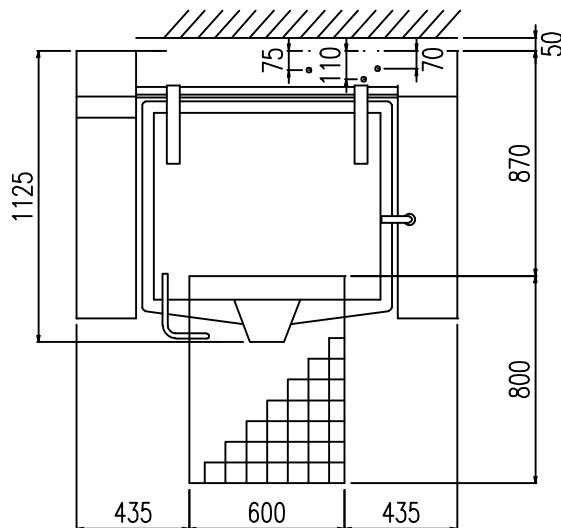
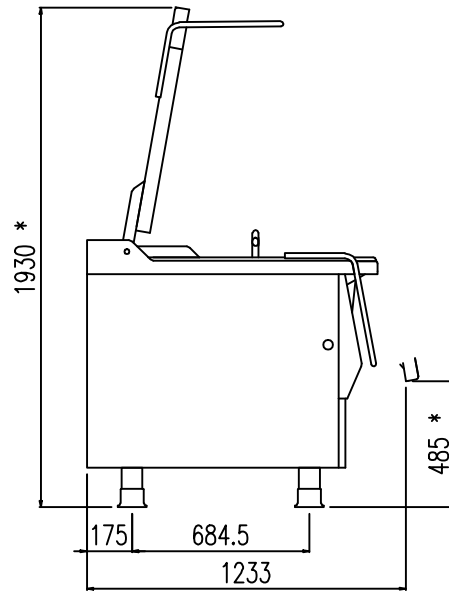
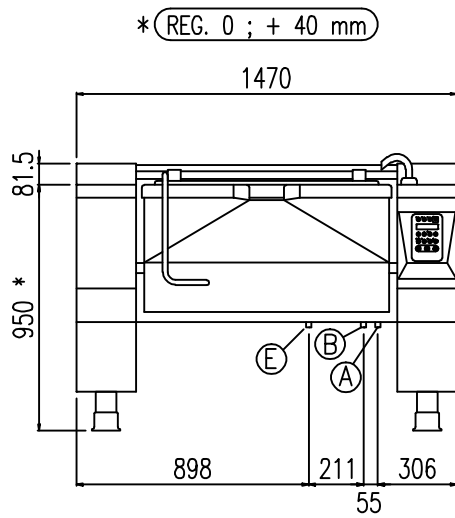
- Pasta sauces and Rice
- Chicken
- Escalopes
- Stew
- Cotechino (large boiled pork sausage)
- Spare ribs and Meat balls
- Omelette
- Legumes
- Fennel, Potatoes, Spinach and Carrots

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

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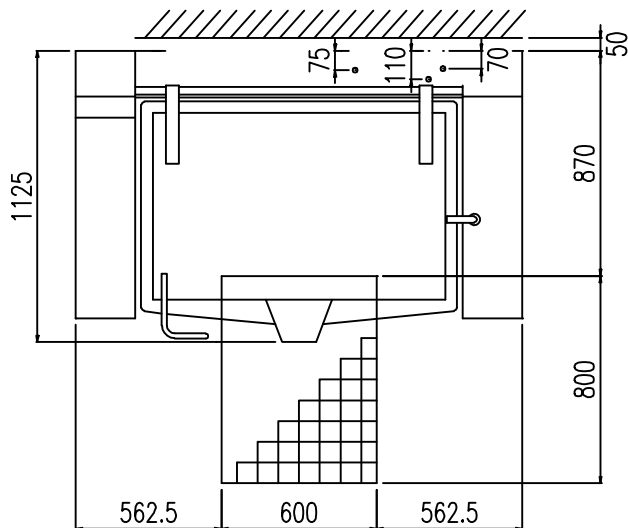
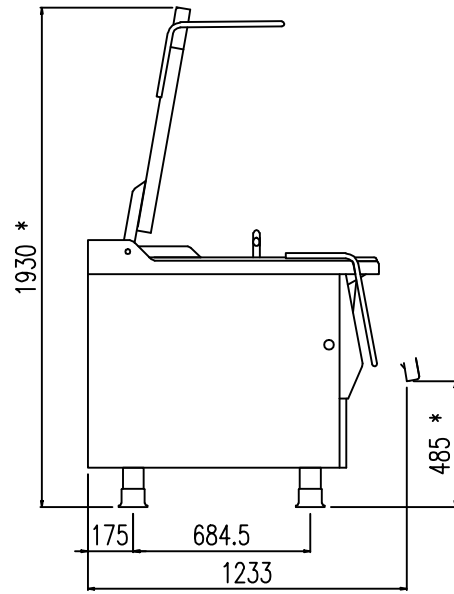
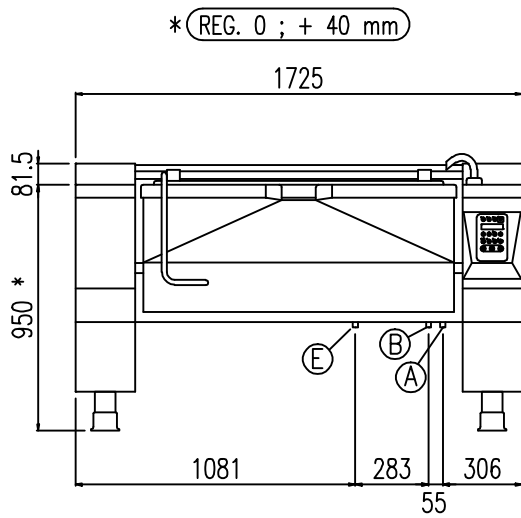
TECHNICAL DRAWING MOD. DBRE 110



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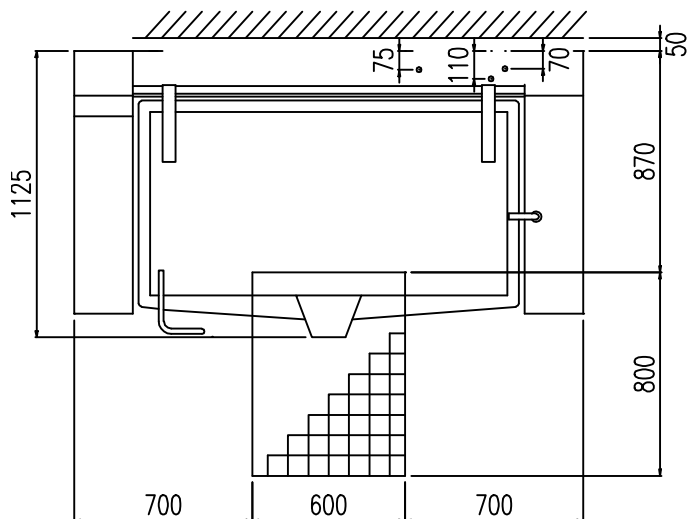
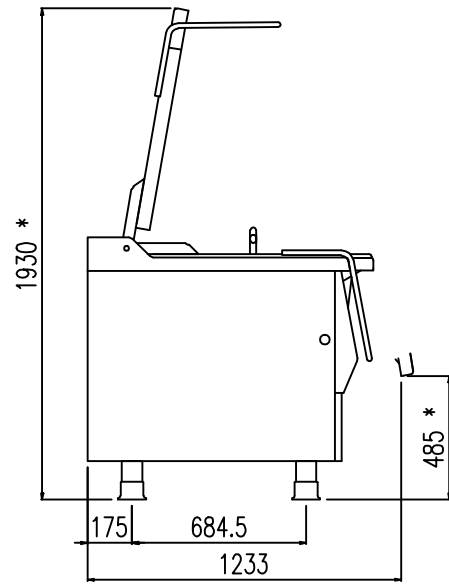
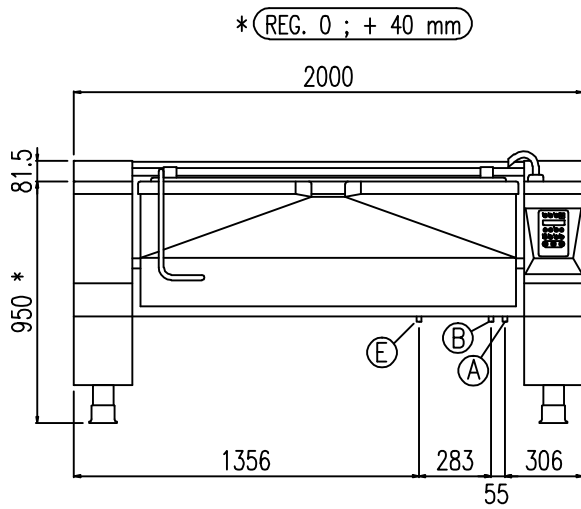
TECHNICAL DRAWING MOD. DBRE 145



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TECHNICAL DRAWING MOD. DBRE 180



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TECHNICAL DRAWING MOD. DBRE 220

