

BETTERPAN

major line



Betterpan | Pressurised Tilting Bratt Pans

BETTERPAN is a pressure cooker that offers multi-purpose cooking: for braising, boiling, browning, frying, steaming and pressure cooking. 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 pressure cooking) 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 PRESSURISED

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	SURFACE dmq	NOTES
DBRE 110 A	110	17	1470 x 1125 x 1030H	52	GN 2(1/1)+2(1/2)
DBRE 145 A	145	20	1725 x 1125 x 1030H	69	GN 4(1/1)
DBRE 180 A	180	27	2000 x 1125 x 1030H	87	GN 4(1/1)+2(1/2)

3N + PE AC
400V 50/60 Hz



Betterpan can be used for

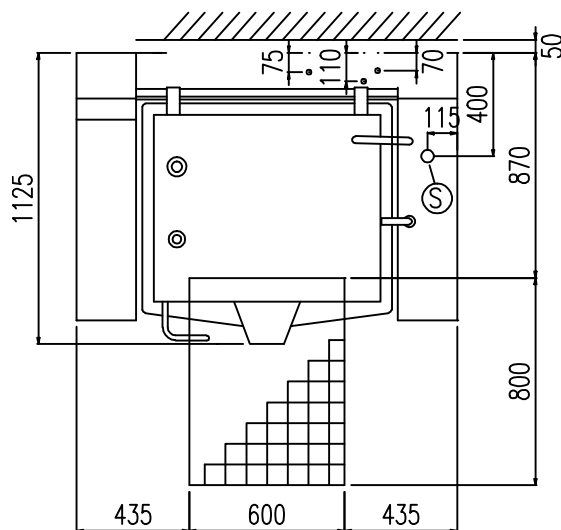
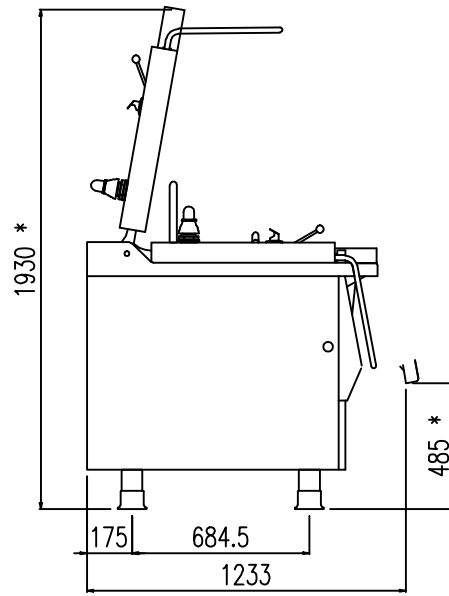
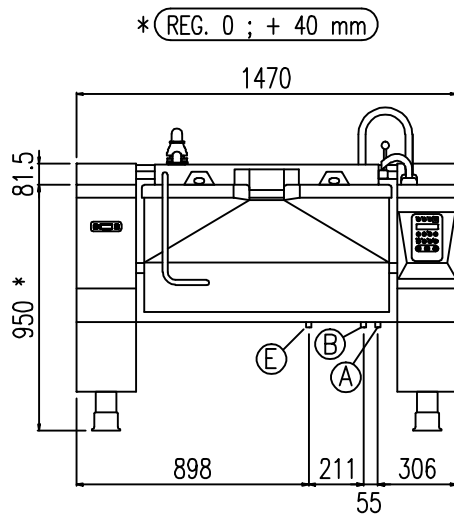
- Pasta sauces and Rice
- Chicken
- Escalopes
- Stew
- Cotechino (large boiled pork sausage)
- Spare ribs and Meat balls
- Omelette
- Legumes
- Fennel, Potatoes, Spinach and Carrots

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

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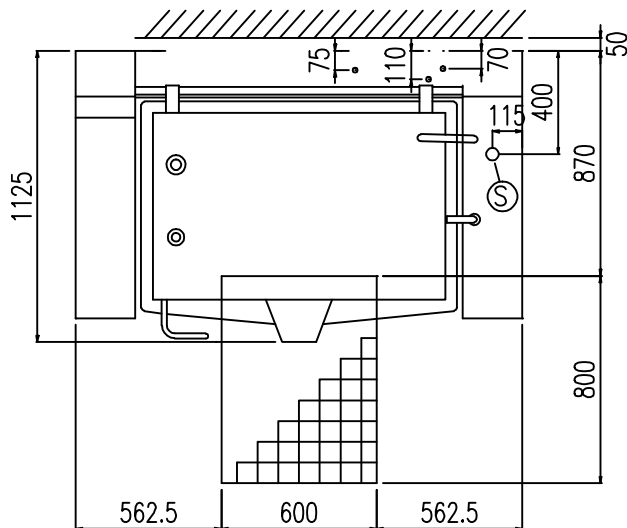
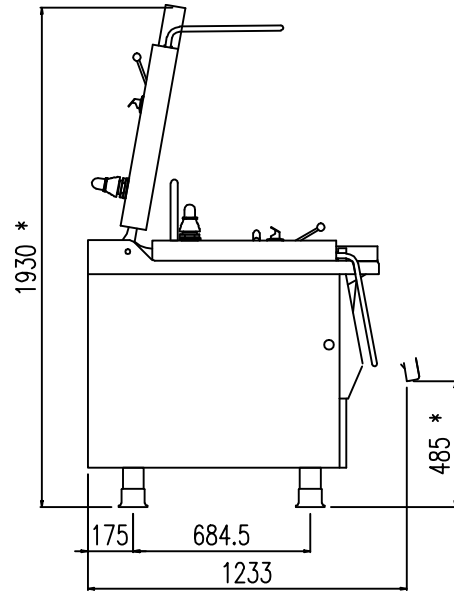
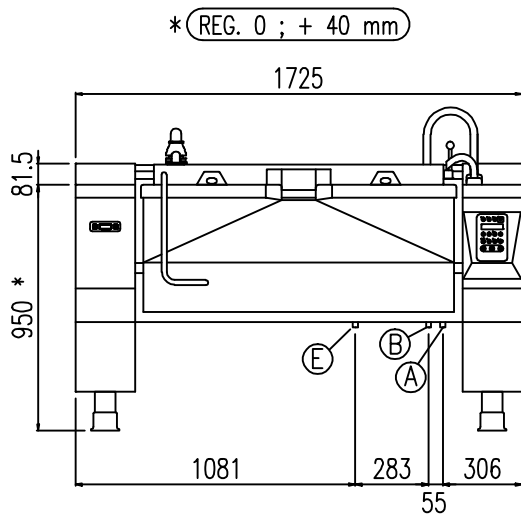
TECHNICAL DRAWING MOD. DBRE 110 A



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TECHNICAL DRAWING MOD. DBRE 145 A



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TECHNICAL DRAWING MOD. DBRE 180 A

