

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 GAS HEATING PRESSURISED

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	SURFACE dmq	NOTES
DBRG 110 A	110	28	1470 x 1125 x 1030H	52	GN 2(1/1)+2(1/2)
DBRG 145 A	145	35	1725 x 1125 x 1030H	69	GN 4(1/1)
DBRG 180 A	180	42	2000 x 1125 x 1030H	87	GN 4(1/1)+2(1/2)



Betterpan can be used for

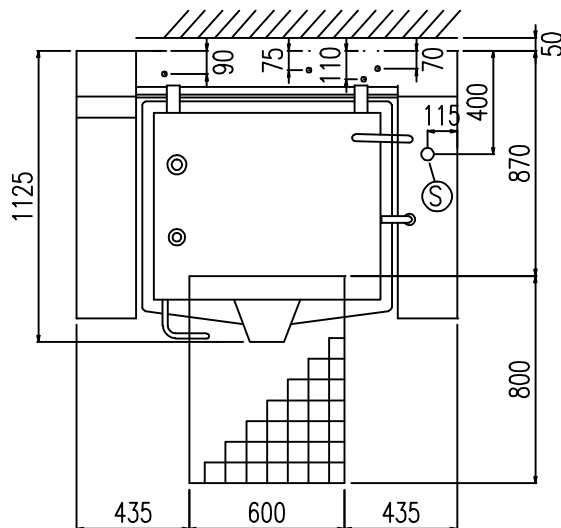
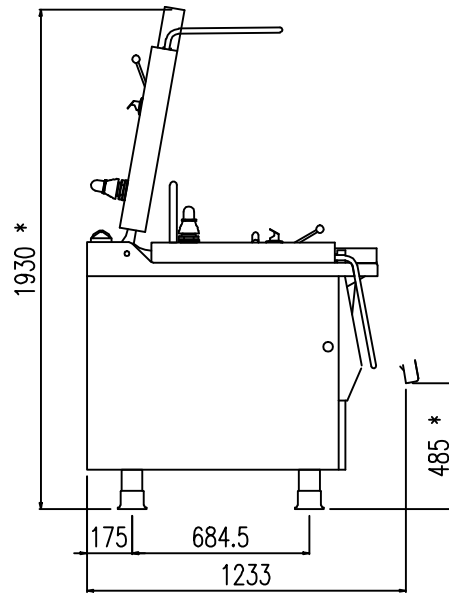
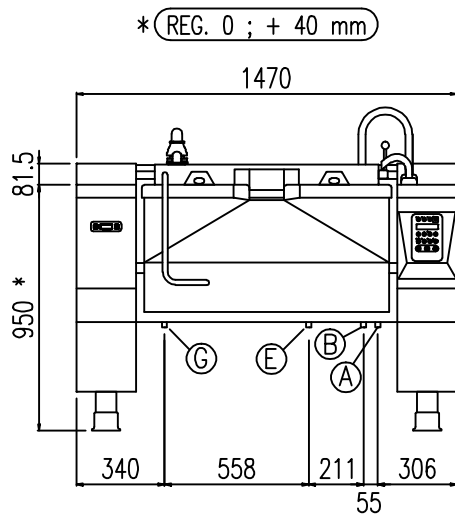
- Pasta sauces and Rice
- Chicken
- Escalopes
- Stew
- Cotechino (large boiled pork sausage)
- Spare ribs and Meat balls
- Omelette
- Legumes
- Fennel, Potatoes, Spinach and Carrots

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

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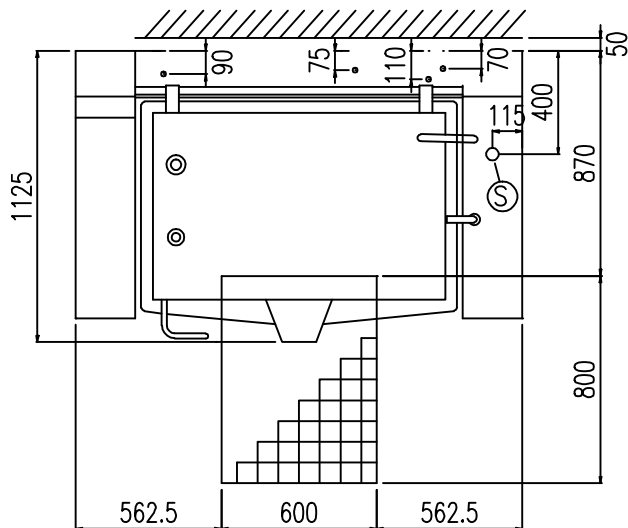
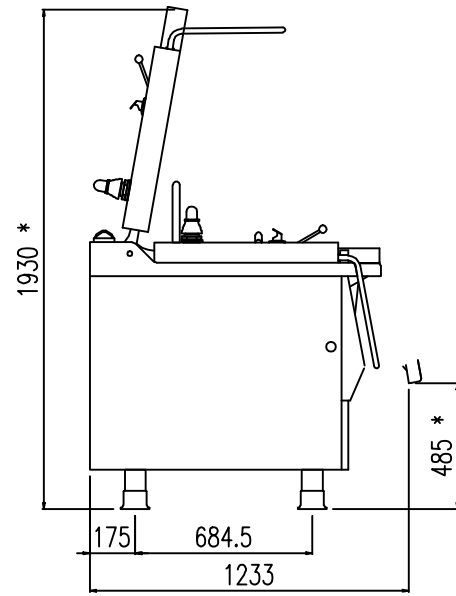
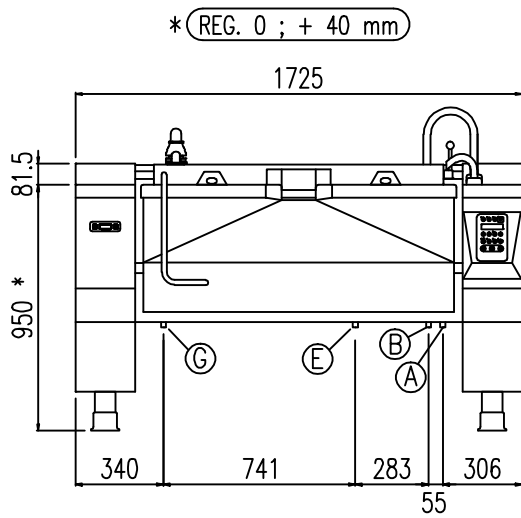
TECHNICAL DRAWING MOD. DBRG 110 A



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TECHNICAL DRAWING MOD. DBRG 145 A



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TECHNICAL DRAWING MOD. DBRG 180 A

