## **SERIE 700**



**Code** CR0982899 **Model** 70BR/E80

#### ELECTRIC BRATT PAN MANUAL TILTING

#### **General Feautures**

The 700 BARON line is made in compliance with strict European Standards in terms of safety, hygiene, reliability and respect for the environmental and is certified under international standards such as CE, GOST, AGA and others. Stainless steel with scotch-brite finish heightens the aesthetic appeal, and the technological and ergonomic innovation of this equipment. Thanks to great compositional flexibility, cook tops can be matched with oven bases and accessorised with hygienic finishes. Customised line-ups are possible by combining and fixing the equipment back to back, flushed sideways with perfectly sealed connections, or by creating "bridge" structures, offering top solutions to any chef.

Basic range features:

- 2" height adjustable stainless steel feet.
- removable control panel for access, moulded and shaped to avoid withholding dirt.
- recessed, tilted and ergonomic knobs.



#### **BRATT PANS**

Pasta cookers are remarkably versatile. Suitable for boiling water, rice, potato dumplings, filled pasta, vegetables and tubers in the best working conditions and with minimal manual effort. 60L maximum capacity.

#### Technical/functional characteristics

- Manual water fill.
- Self-balanced lid with double steel wall.
- Safety device interrupting power supply when tub is lifted.
- Adjustable temperature from 100 to 280°C.
- Heating element unit made of incoloy stainless steel heating elements.
- Safety thermostat.

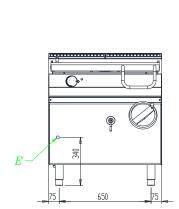
|                              | <u>1 e c</u> |
|------------------------------|--------------|
|                              |              |
| DIMENSIONS                   |              |
| Width (mm)                   | 800          |
| Depth (mm)                   | 700          |
| Height (mm)                  | 870          |
| Gas connection (Ø)           |              |
| Electric connection (V/~/HZ) | 400          |
| Cold water connection (Ø)    |              |
| Hot water connection (Ø)     |              |

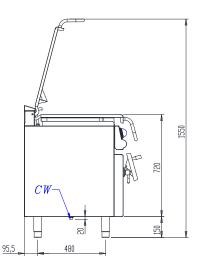
| echnical Data |                                |   |  |  |
|---------------|--------------------------------|---|--|--|
| _             |                                |   |  |  |
| _             | Cold soft water connection (Ø) |   |  |  |
|               | Drain (Ø)                      |   |  |  |
|               | Gas power (mm)                 |   |  |  |
|               | Electric power (mm)            | 0 |  |  |
|               | Plate dimensions (mm)          |   |  |  |
|               | Tank capacity (Lt)             |   |  |  |
|               | TANK DIMENSIONS                |   |  |  |
|               | Internal ovens dimension(mm)   |   |  |  |

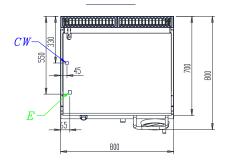
# SERIE 700



## Installation layout







| G  | GAS CONNECTION  |
|----|-----------------|
| E  | ELECTRIC        |
|    | CONNECTION      |
| CW | COLD WATER      |
|    | CONNECTION      |
| HW | HOT WATER       |
|    | CONNECTION      |
| sw | SOFT COLD WATER |
|    | CONNECTION      |
| D  | DRAIN           |

## **ACCESSORIES**

| Code       | Description                            |
|------------|--|
| 8031920440 | REAR SPLASH-BACK (FALSE CHEMNEY) W=800 |
| 97432000   | KIT 4 SWIVELLING CASTOR (2 WITH BRAKE) |