## **SERIE 900**

**Code** CR0786789 **Model** 90BR/EM80



### ELECTRIC BRATT PAN MOTORISED TILTING 80 LT - DUPLEX TANK

#### General characteristics

The 900 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 mm thick moulded tops;
- · 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**

The tilting bratt pan are widely used in cooking stews, sauces, Bolognese sauce, risotto, omelettes, poached eggs and vegetables, cooking with a drop of oil. Tanks available in compound or with iron bottom, manual or with motorized lifting, 80 or 120 litre capacity.

#### Technical/functional characteristics

- Water filled via solenoid valve
- Self-balanced lid with double steel wall
- · Safety device interrupting power supply when tub is lifted
- Sdjustable temperature from 100 to 280°C.
- Heating element unit made of incoloy stainless steel heating elements;
- Safety thermostat.

#### **Technical Data**

Dimensions	
Width (mm)	800
Depth (mm)	900
Height (mm)	870
Gas connection (Ø)	-
Electric connection (V/~/HZ)	400
Cold water connection (Ø)	3/4"
Hot water connection (Ø)	-

Cold soft water connection (Ø)	-
Drain (Ø)	-
Gas power (KW)	-
Electric power (KW)	9
Plate dimensions (mm)	-
Tank capacity (Lt)	80
TANK DIMENSIONS	557 x 683 x 170
Internal ovens dimension(mm)	-

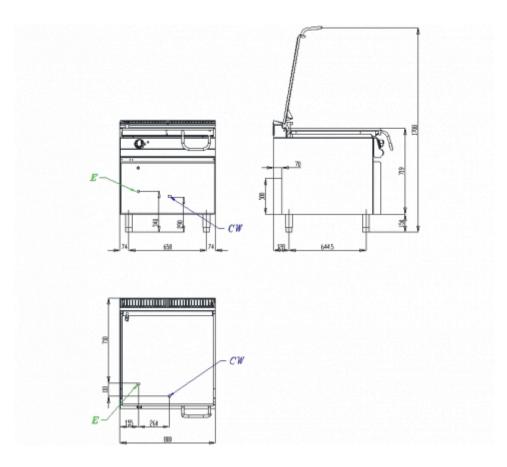
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## ELECTRIC BRATT PAN MOTORISED TILTING 80 LT - DUPLEX TANK



Code	Description
8031920440	REAR SPLASH-BACK (FALSE CHEMNEY) W=800
8031900211	SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE
8031900470	FIXED SIDE TOP - LEFT - 900 SERIE
8031920600	KIT 4 SWIVELLING CASTOR (2 WITH BRAKE)
8031900221	SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE
8031920160	DOWNDRAUGHT DIVERTER
CR0982789	SIDE KICK PLATE 900 SERIE
8031900340	RIGHT SIDE FINISHING END PIECE FOR 900 LINE
8031920170	FLUE RISER
0592399	CLOSING PANEL FOR 900 SERIE
8031900350	LEFT SIDE FINISHING END PIECE FOR 900 LINE
8031920180	EXTENSION FOR DOWNDRAUGHT DIVERTER
0592790	FRONTAL KICK PLATE W=800
8031900460	FIXED SIDE TOP - RIGHT - 900 SERIE