



EasyBratt | Tilting Bratt Pans

EASYBRATT is a tilting braising pan designed to meet the daily needs of small and medium-sized restaurants, the catering industry and centralised cooking facilities (canteens, community centres, schools, hospitals, etc.). Available in gas or electric heating, the tilting is manually operated, but can be motorised on request.

Multipurpose equipment for a truly professional kitchen

Among the catering equipment developed by Firex, Easybratt is definitely one of the simplest and quickest to learn to use, since it has been designed specifically to meet the needs of small cooking centres. It is a professional bratt pan developed to braise different types of food: chicken, risotto, omelettes, stew, etc.

DIRECT ELECTRIC HEATING NON PRESSURISED

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	SURFACE dmq	NOTES	
BM 1 E 200 l BAS0041	205	20	1600 x 900 x 950H	85	AISI 304	15 mm
		Motorised tilting				

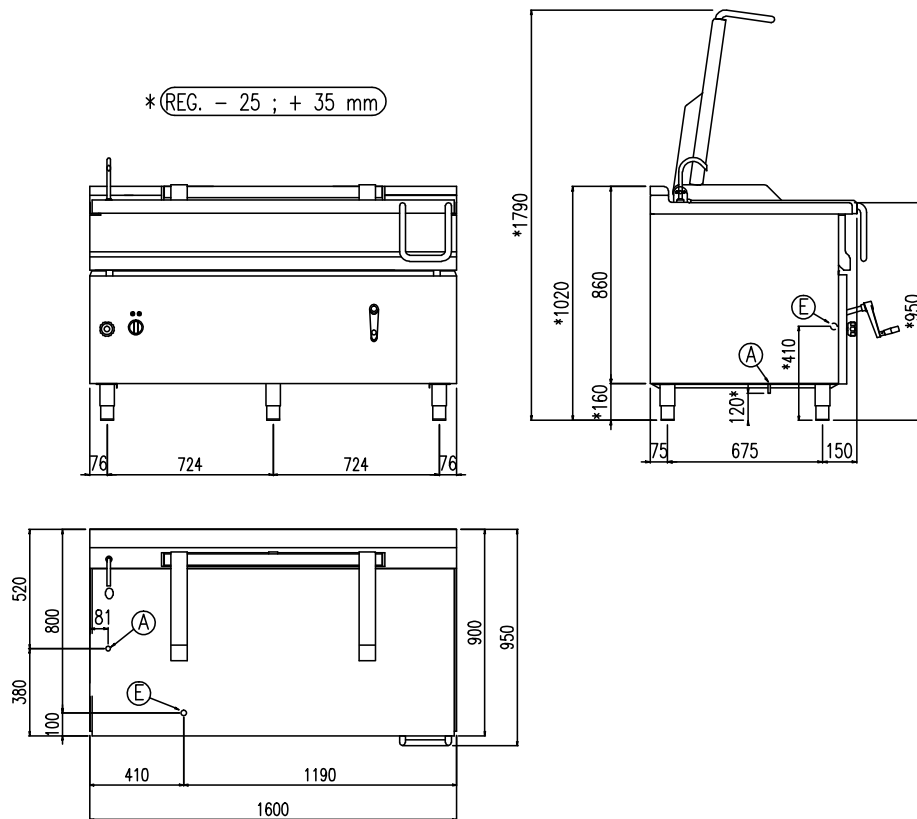


Easybratt can be used for

- Chicken
- Escalopes
- Stew
- Spare ribs
- Meat balls
- Omelette
- Mirepoix
- Risottos

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

TECHNICAL DRAWING MOD. BM 1 E 200 L



E	Potenza assorbita Electric power	Elektrische Leistung Puissance électrique	24.80 (kW)
E	Collegamento Elettrico Electric connection	Elektrische Verbindung Connexion électrique	380-415V 3N ~ 50/60Hz